



*Est. 2011*



*Rainy Day on Main Street*

*Credit: Collection of Port Dover Harbour Museum, 1910,  
William "Winky" Gordon*



## *Appetizers*

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<b>Soup Du Jour</b>	<b>8</b>
Made daily with fresh seasonal ingredients from the bounty of Norfolk.	
<b>French Onion Soup</b>	<b>10</b>
Sherry caramelized onions, crotons, melted mozzarella cheese.	
<b>Bruschetta</b>	<b>12</b>
Basil pesto, tomato bruschetta, romano cheese, balsamic reduction.	
<b>Escargot</b>	<b>11</b>
Snails, mozzarella cheese, garlic butter, garlic toast.	
<b>Crab Cakes</b>	<b>10</b>
Chipotle aioli, kale & broccoli slaw, sprouts.	
<b>P.E.I Mussels &amp; Little Neck Clams</b>	<b>13</b>
Mediterranean style. Capers, tomatoes, red peppers, and olives in a red wine tomato broth.	
<b>Norfolk Board</b>	<b>MP</b>
Chef's daily selection of cheeses, cured meat and local jams. Served with crostinis.	
<b>Calamari</b>	<b>13</b>
Buttermilk fried. Served with sweet chili Thai.	
<b>Sweet Potato Fries</b>	<b>10</b>
Served with chipotle aioli.	
<b>Baked Brie</b>	<b>14</b>
Seasonal compote. Fruit. Served with grilled rosemary bread.	



## Salads

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*Enjoy more and add; Chicken Breast, Grilled Shrimp or Crab Cakes \$6*

### Classic Caesar

**Sm 9, Lg 11**

Crispy romaine lettuce, roasted garlic croutons, bacon bits, shaved parmesan cheese tossed in a creamy Caesar dressing.

### Field Greens

**Sm 7, Lg 9**

Artisan greens, carrots, peppers, cherry tomatoes, purple cabbage, cucumbers, sprouts.

*Served with our Sage Vinaigrette*

### Caprese Salad

**12**

Heirloom tomatoes, marinated bocconcini, pesto, balsamic glaze, fresh basil.

### Wedge Salad

**12**

Iceberg lettuce wedge, crumbled bacon, crumbled blue cheese, shaved red onion, cherry tomatoes.

*Served with our Blue Cheese Dressing*

## Pasta Entrées

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### Fettuccini Alfredo

**19**

Fettuccini noodles in a white wine cream sauce. Topped with romano cheese and served with garlic toast.

### Seafood Pasta

**24**

Seared shrimp, PEI Mussels, little neck clams tossed in our marinara sauce with wilted spinach. Served on fettuccini noodles and garlic toast.

## Vegetarian

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### Stir Fry

**20**

Marinated tofu, seasonal vegetables tossed in a sweet chili sauce. Served on rice noodles topped with sesame seeds.

### Stuffed Pepper

**20**

Roasted pepper stuffed with red and white quinoa, diced red onion, corn, chick peas, fresh basil and goats cheese on marinara sauce. Served with choice of garden salad or caesar salad.





## *Entrées*

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### **Beef Tenderloin Medallions** 28

Local Tenderloin served with garlic mashed potatoes and seasonal vegetables. Topped with au jus and garlic button mushrooms.

### **10oz Ribeye** 35

Local Ribeye steak served with garlic mashed potatoes and seasonal vegetables

### **Lake Erie Pickerel** 28

Pan seared Lake Erie pickerel served with a wild/long grain rice and seasonal vegetables. Topped with P.E.I mussels and little neck clams.

### **Seared Chicken Supreme** 27

Seared chicken supreme topped with portobello mushroom and spinach cream sauce. Served with garlic mashed potatoes and seasonal vegetables.

### **Chicken Parmesan** 25

Italian breaded chicken breast smothered in tomato sauce and topped with melted mozzarella cheese and parmesan cheese. Served with fettuccini alfredo and garlic toast.

### **Schofield's Gourmet Burger** 20

Grilled local beef patty, topped with Jensen's cheddar cheese, applewood smoked bacon, lettuce and tomato on a toasted Bianco bun. Served with sweet potato fries.

### **Blackened Atlantic Salmon** 26

Seared Atlantic Salmon, brushed with a lemon butter served with wild/long grain rice and seasonal vegetables

#### ***Extra additions:***

*Add sweet potatoes fries \$3.00*

*Add garlic button mushrooms \$3.00*

*Add crumbled blue cheese \$3.00*

#### Please Note:

-Please inform your server of any allergies. We can not guarantee that they have not encountered said allergens.

-Groups of 10 or more will have an automatic gratuity of 18% added to their bill.

- There will be a \$5 fee applied for splitting of entrées.