



Est. 2011



Rainy Day on Main Street

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



Dinner

Appetizers

Soup du Jour	7
Made daily with fresh seasonal ingredients.	
Duck Spring Rolls	9
Duck confit, shredded carrot, shredded cabbage, orange-ginger sauce.	
Bruschetta	11
Crostini, basil pesto, tomato bruschetta, Romano cheese, balsamic reduction.	
Escargots	11
Snails, mozzarella cheese, garlic butter, garlic toast points.	
Crab Cakes	9
Chipotle aioli, Schofield's slaw, sprouts, lime.	
P.E.I Mussels	12
Chef daily creation, torn baguette.	
Brie Crémaux	13
Brie, candied onion-cranberry compote, crostini, seasonal fruit garnish.	



Salads

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

Classic Caesar

Sm 7, Lg 9

Romaine lettuce, bacon, sourdough croutons, parmesan cheese, Caesar dressing.

Field Greens

Sm 7, Lg 9

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

Served with Schofield's Balsamic Vinaigrette

Beet Salad

11

Spiced beets, artisan greens, goats cheese, walnuts, golden raisins, quail eggs, sprouts.

Served with Schofield's Balsamic Vinaigrette

Pasta Entrées

Mediterranean Pasta

20

Black olives, spinach, cherry tomatoes, peppers, Italian sausage, tomato sauce, feta cheese, fettuccini noodles, garlic toast.

Seafood Pasta

22

Scallops, mussels, shrimp, white wine pesto sauce, cherry tomatoes, spinach, bell peppers, garlic toast.

Fettuccini Alfredo

18

Fettuccini noodles, white wine cream sauce, Romano & Asiago cheese, garlic toast.

Vegetarian

Portobello Mushrooms & Cheese Fritters

20

Portobello Mushrooms, Jensen's Cheddar cheese, garlic mashed potatoes, roasted vegetable quinoa.

Entrées

Beef Tenderloin Medallions	28
Local Tenderloin, garlic mashed potatoes, seasonal vegetables, au jus.	
AAA New York Striploin	8oz 25 12oz 32
New York Striploin, sun-dried tomato pistou, rosemary & garlic roasted potatoes, seasonal vegetables.	
Rack of Lamb	32
New Zealand Lamb, minted lemon compote, rosemary & garlic roasted potatoes, seasonal vegetables.	
Chicken Parmesan	22
Breaded chicken breast, tomato sauce, mozzarella cheese, parmesan cheese, fettuccini alfredo, garlic toast.	
Smothered Chicken	24
Butterflied chicken breast, bruschetta, crumbled bacon and Jensen's cheddar cheese, gnocchi, seasonal vegetables.	
Lake Erie Pickerel	25
Pickerel fillet, PEI mussels, lemon tarragon vinaigrette, wild/long grain rice, seasonal vegetables.	
Atlantic Salmon & Shrimp	25
Salmon fillet, wild/long grain rice, sautéed shrimp, tomato salsa, seasonal vegetables.	
Frenched Pork Chop	24
Local Pork Chop, bacon mushroom cream sauce, rosemary & garlic roasted potatoes, seasonal vegetables.	

Please Note:

-Groups of 10 or more will receive an automatic gratuity of 18%

-Please inform your server of any allergies. We can not guarantee that they have not come into contact with said allergens.

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