



Est. 2011



Rainy Day on Main Street

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

Appetizers

Soup du Jour	7
Made daily with fresh seasonal ingredients.	
Bruschetta	12
Basil pesto, tomato bruschetta, romano cheese, balsamic reduction.	
Escargot	11
Snails, mozzarella cheese, garlic butter, garlic toast.	
Crab Cakes	9
Chipotle aioli, kale & broccoli slaw, sprouts.	
P.E.I Mussels	12
Chef's daily creation. Served with garlic toast.	
Grilled Lamb Lollipops	14
Mustard marinated, mint jelly. Served medium rare.	
Baked Brie	14
Seasonal compote. Fruit. Served with grilled rosemary bread.	



Salads

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

Classic Caesar

Sm 8, Lg 10

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 Schofield's Honey Mustard Vinaigrette

Beet, Pear & Stilton

12

Bartlett pears, artisan greens, caramelized beets, crushed walnuts, Stilton blue cheese.

Served with a Roasted Shallot Vinaigrette

Pasta Entrées

Baked Chicken Penne

21

Pesto rose sauce, seared chicken, diced cherry tomatoes, penne noodles, baked cheese, garlic toast.

Fettuccini Alfredo

18

Fettuccini noodles, white wine cream sauce, romano cheese, garlic toast.

Seafood Pasta

22

Scallops, mussels and shrimp tossed in a white wine pesto cream sauce with wilted spinach.

Vegetarian

Stuffed Pepper

19

Roasted pepper stuffed with red and white quinoa, diced red onion, corn, chick peas, fresh basil and goats cheese. Served with a garden salad or Caesar salad.

Puttanesca

20

Black olives, roasted red peppers, caper berries, diced tomatoes in a red wine tomato sauce on fettuccini noodles. Served with garlic toast.



Entrées

Beef Tenderloin Medallions	28
Local Tenderloin, duck fat fried fingerling potatoes, seasonal vegetables, house demi-glace and leek hay.	
10oz AAA New York Striploin	30
Local New York Striploin, loaded twice baked potato, seasonal vegetables, house demi-glace.	
Osso Bucco	26
Veal Osso Bucco robust tomato sauce, served with saffron risotto, seasonal vegetables. Topped with a citrus gremolata.	
Rack of Lamb	32
Apple sage potato croquette, seasonal vegetables and mint glaze.	
Chicken Parmesan	22
Italian breaded chicken breast, tomato sauce, mozzarella cheese, parmesan cheese, fettuccini alfredo, garlic toast.	
Chicken Coq au Vin	24
Slow braised chicken supreme, braised in white wine, garlic mashed potatoes and seasonal vegetables.	
Maple Glazed Salmon	25
Seared Atlantic Salmon, brushed with maple soy glaze, wild/long grain rice, seasonal vegetables	

Please Note:

-Groups of 10 or more will be charged an additional gratuity of 18%.

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

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