



*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>Crispy Cauliflower</b>	<b>8</b>
Fried cauliflower tossed in a soy ginger sauce and topped with toasted sesame seeds.	
<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>
Our infamous crab cakes served with chipotle aioli and coleslaw.	
<b>P.E.I Mussels</b>	<b>12</b>
Steamed in a white wine and garlic broth. Served with garlic toast.	
<b>Calamari</b>	<b>14</b>
Salt & pepper breaded. Served with house made sweet chili Thai.	
<b>Orange Ginger Duck Wings</b>	<b>12</b>
Fried duck wings tossed in orange ginger sauce. Topped with toasted sesame seeds.	
<b>Baked Brie</b>	<b>14</b>
Served with a warm baguette. Topped with red pepper jelly and roasted garlic.	

## 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*

### Apple & Pear Salad

**12**

Fresh apples, Bartlett pears, spinach, blue cheese and walnuts.

*Served with our Maple 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

**23**

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

### Chicken & Portobello Mushroom

**23**

Grilled chicken, sliced portobello mushrooms and spinach tossed in a rose sauce and served on penne noodles. Served with garlic toast.

### Mediterranean Pasta

**23**

Sausage, olives, capers, peppers, tomatoes, spinach and onions tossed in our marinara sauce and served on penne noodles. Served with garlic toast.

## Vegetarian

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### Stuffed Pepper

**19**

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.

### **Braised Beef Ribs** 27

Local beef ribs braised in our secret sauce. Served with a chive & sour cream baked potato and seasonal vegetables.

### **Lake Erie Pickerel & P.E.I Mussels** 26

Pan seared Lake Erie pickerel with lemon tarragon. Served with a wild/long grain rice and seasonal vegetables and topped with fresh P.E.I mussels.

### **Chicken Marsala** 25

Boneless seared chicken breast topped with mozzarella cheese and house made mushroom marsala sauce. Served with garlic mashed potatoes and seasonal vegetables.

### **Chicken Parmesan** 24

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

### **Atlantic Salmon & Shrimp** 26

Pan seared Atlantic salmon and shrimp topped with lemon tarragon. Served with wild/long grain rice and seasonal vegetables.

### **Schofield's Gourmet Burger** 19

Grilled local beef patty, topped with smoked gouda, bacon, roasted garlic aioli, lettuce and tomato on a toasted Bianco bun. Served with sweet potato fries.

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.