



Est. 2011



Rainy Day on Main Street

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

Appetizers

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

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

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

Beef Tenderloin Medallions 28

Local Tenderloin served with garlic mashed potatoes and seasonal vegetables. Topped with garlic button mushrooms and house demi-glace.

10oz Ribeye 35

Local Ribeye steak served with herbed fingerling mashed potatoes and seasonal vegetables

Lake Erie Pickerel 28

Pan seared Lake Erie pickerel served with a lemon pea risotto and seasonal vegetables. Topped with P.E.I mussels and little neck clams.

Pork Chop 32

Seared 12oz pork chop served with apple pearl barley and roasted brussel sports and topped with a red onion jam.

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.

Buttermilk Fried Chicken 24

Chicken soaked in buttermilk, tossed in flour and fried to perfection. Served with garlic mashed potatoes and cream corn.

Blackened Atlantic Salmon 26

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

Please Note:

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