



The Berkshire

Port Elgin

APPETIZERS & SHARED PLATES

SALT BAKED BEET SALAD (GF) 13

*Hi-Berry Salt baked beets, arugula, blue cheese,
Candied walnuts, fresh horseradish, lemon
vinaigrette*

CAESAR SALAD 12

*Romaine Lettuce with Parmesan, croutons, bacon
Creamy garlic dressing*

FRIED MAC & CHEESE 13

*Fresh curds, house tomato jam
*Great for sharing**

BLACK PEPPER CRUSTED BEEF CARPACCIO 15

*Red wine vinaigrette, parsley puree
Charred shallot, pickled oyster mushrooms, sprouts*

CRISPY CAULIFLOWER (VEG, GF) 16

*Eggplant puree, shallots, parsley,
Preserved lemon, pickled grapes, pepitas
MAKE IT AN ENTRÉE 20*

BONE MARROW 17

*Roasted bone marrow, parsley caper salad
Malden salt*

**Good things take time, be patient with this
one... It's worth the wait**

CHARCUTERIE & CHEESE BOARD 25

*Chef's selection of local cheeses and cured
meats, classic accompaniments, Toast
*Great for sharing**

ENTREES

SEARED WHITE FISH (GF) 26

*New potato fourchette, green beans,
Amandine *contains almonds*

BEEFWAY AAA 10OZ STRIPLIN (GF) 35

*"baseball cut" striploin, Duck fat potatoes,
vegetable of the day, Red wine jus
*Steaks can take some time, but those duck fat
potatoes... Bet you can't eat just one**

SCHNITZEL LUZERN 24

*white wine, mushroom cream sauce, roshti,
Vegetable of the day*

SCHNITZEL MORNAY 24

*Gruyere & Aged Cheddar cream sauce, roshti,
Vegetable of the day*

SCHNITZEL ZURICH 22

*lemon wedges,
Roshti, Vegetable of the day*

DUCK CONFIT 27

*Braised lentils du puy, bacon,
Broccolini, charred radicchio, parsnip puree,
elderberry jus*

BEAU'S BEER BRAISED PORK SHOULDER 27

*Spätzle, beer mustard, carrot puree,
Charred green onion, apple gastrique,
Chicharrón, apple fennel salad*

PARISIAN GNOCCHI (V) 23

Mushroom Bolognese, wilted spinach, parmesan

Our Schnitzels are made with Ontario Pork Tenderloin from Beefway.

Please note we cannot always accommodate modifications as each dish is crafted to complement each ingredient that goes with them. Everything is house made from scratch and we take pride with every dish that goes out to your table. We hope you enjoy!

442 Goderich Street

Port Elgin, Ontario

NOH 2G4

(519) 832-2461



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DESSERT

FLOURLESS CHOCOLATE CAKE (GF) 12

*“Just like a fluffy truffle” they say.
House made vanilla bean ice cream, whipped cream,
Raspberry coulis, Chocolate shavings*

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CRÈME BRÛLÉE 10

*Our Classic vanilla bean custard,
Paired with Bubby’s Almond Biscotti *contains nuts*

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PEANUT BUTTER PIE 10

*If you like peanut butter and chocolate, this one is for you.
Graham Cracker & honey roasted peanut crust,
Lindt Dark Chocolate ganache base, peanut butter mousse filling*

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BOWL OF ICE CREAM 8

*Choice of house made Strawberry OR Vanilla bean ice cream
Chocolate syrup, topped with whipped Cream*

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CHEESE BOARD 22

Chef’s Selection

POST DINNER FAVOURITES

Disaronno (1oz)	7
Taylor Fladgate Late Bottled Vintage Port 2014 (3oz)	9
Highland Park Single Malt 12 year Scotch (1oz)	10
Glenfiddich Single Malt 12 year Scotch (1oz)	12
Oban 14 year Single Malt Scotch (1oz)	14
Dalwhinnie 15 year Single Malt Scotch (1oz)	13
Grand Marnier (1oz)	8
Courvoisier Cognac VS (1oz)	10
Bailey’s Irish Cream (1oz)	7

SPECIALTY COFFEE 1OZ

Comes with Bubby’s Biscotti & whipped cream

Irish Coffee	10
B-52 Coffee	10
Spanish Coffee	10
Espresso	4

Please let your server be aware of any allergies or dietary restrictions and they can help assist with recommendations*

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