



The Berkshire

Port Elgin

APPETIZERS & SHARED PLATES

SOUP OF THE DAY 10

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SALT BAKED BEET SALAD (GF) 13
*Salt baked beets, arugula, blue cheese,
Candied walnuts, fresh horseradish, lemon
vinaigrette*

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PORK BELLY SKEWER (GF) 12
*Braised pork belly, apple gastrique,
maple glaze*

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**BLACK PEPPER CRUSTED BEEF CARPACCIO (GF)
16**

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

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HUMBOLDT CALAMARI 17
*Arugula, shallot, preserved lemon, red wine
vinaigrette, roasted red pepper aioli
*Great for sharing**

CAESAR SALAD 14

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

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CRISPY CAULIFLOWER (VEGAN, GF) 18
*Eggplant puree, shallots, parsley,
Preserved lemon, pickled grapes, pepitas*

MAKE IT AN ENTRÉE 22

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BONE MARROW 20

*Roasted bone marrow, parsley caper salad
Malden salt*

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

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CHARCUTERIE & CHEESE BOARD 28
*Chef's selection of local cheeses and cured
meats, classic accompaniments, Toast
*Great for sharing**

ENTREES

BEEFWAY AAA 10OZ STRIPLOIN (GF) 38

*"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**

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SCHNITZEL LUZERN 26

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

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SCHNITZEL MORNAY 26

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

SCHNITZEL ZURICH 24

lemon wedges,

Roshti, Vegetable of the day

can be gluten free, ask your server

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SEARED PICKEREL 28

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

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BEAU'S BEER BRAISED PORK SHOULDER 35

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

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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

FROZEN CHOCOLATE MOUSSE (GF) 12

*Dark chocolate mousse, ganache,
paired with raspberry coulis and fresh berries*

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CRÈME BRÛLÉE 10

*Our Classic vanilla bean custard,
Paired with Bubby's Biscotti *contains nuts
*Can be gluten free without biscotti**

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PEANUT BUTTER PIE 10

*Graham cracker and dark chocolate base, whipped peanut butter filling
Lindt chocolate drizzle and honey roasted peanuts*

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BOWL OF ICE CREAM OR SORBET 8

*Ask your server for seasonal selection
Add Lindt Chocolate sauce 2*

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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