



Erie Club

Incorporated
1882

May ~ June 2011

Best Lunch Value In Town!

Fine Dining Meals for less than the "chain restaurants" charge! Come experience what our "Lunch Regulars" already know!

Would you like to be added to our Daily Lunch Feature Email List?
Send an Email to General Manager Jeff Lawson at jeff@erieclub.com



"Cajun Catfish"

BOARD OF DIRECTORS

John B. Enders
President

Mark H. Raimy
Vice-President

Frank B. Victor
Secretary

Michael J. Lubowicki
Treasurer

D. Jeff Kidder
Past President

George J. Dusckas, Jr.
David P. Snell
Michelle M. Robertson
Lisa S. Presta
Bruce G. Dunton
Doug Patton
Mary Beth Wilcher



LUNCH SPEAKER SERIES

\$10.95 per person includes buffet lunch, beverage, gratuity & tax
RSVPs Required – 455-1328
or jeff@erieclub.com

**Thursday
May 26th**

12:00 Noon



Susan A. Smith
*Presque Isle
Audubon Society*
"Presque Isle
Bird Migration"

**Thursday
June 30th**

12:00 Noon



Bob Winters
*Protective
Security Advisor*
U.S. Department
of Homeland
Security



FIRST FRIDAY HAPPY HOUR AND "SEIS DE MAYO" PARTY

*"Seis de Mayo" is better than
"Cinco de Mayo"
because it's FRIDAY!*

Friday, May 6th – 5:00-7:00 p.m.

½-price well and call drinks, ½-price draft beers,
½-price house wines and Chef John's famous
complimentary Mexican-Style hors d'oeuvres
Entertainment by Julio Quezada

Congratulations to the two Winners in our annual "Win-a-Trip" Contest:

**Ed Kloecker
Bruce Dunton**

*They will be enjoying a trip on us this year!
Be sure to be in on the drawing next year
for your chance to win!*

WELCOME NEW MEMBERS:

Tom Brasco, Jr. is an attorney and resides in Erie. His parents are Erie Club Members **Tom and Ronna Brasco**.

Michael Donikowski is retired and resides in Erie with his wife, **Tina**, who is Vice-President at General Electric Co.

Emily Mosco is an Associate with the law firm of Knox, McLaughlin, Gornall and Sennett. Her parents are Erie Club Members **Marlene and Homer Mosco** and she resides in Erie.

Richard Friedberg is the owner of Richard Friedberg Stamps in Meadville, where he resides with his wife **Courtenay Dodge**.

James Breckenridge is Dean of the Walker School of Business at Mercyhurst College. He resides in Erie with his wife **Mary**.

Kevin Moore is Vice-President of Stewardship at The Erie Community Foundation. He resides in Erie with his wife **Eunice** and two children.

Greg Cronkhite is with Sterling Technologies Good Ideas, Inc. in Lake City, PA. He resides in Erie with his wife **Jane**.

John Lyons, MD is a physician with UPMC/Hamot. He resides in Erie with his wife **Carol Ann Lyons, MD**.

Richard Lanzillo is an attorney at the law firm of Knox, McLaughlin, Gornall & Sennett. He resides in Erie with his wife, **Jo-Ann**.

Geri Cicchetti is the Executive Director of the Regional Cancer Center Foundation and resides in Erie.

Maureen Barber-Carey is Executive Vice-President of the Barber National Institute. She resides in Erie with her husband **Dick Carey**.

James Fetzner is President and CEO of Comfort Care & Resources, Inc. He resides in Erie with his wife **Julie** and 2 children.

Mark Neidig is Executive Director of the Kanzius Cancer Research Foundation. He resides in Erie with his wife **Deborah**.

Joseph Vahey is Vice-President & Homeprotector Product Manager at Erie Insurance Co. He resides in Erie with his wife **Colette** and 2 sons.

"SAVE THE DATE/UPCOMING EVENTS"

First Friday Happy Hour - Friday, July 1st

½-price well & call drinks, ½-price draft beers, ½-price house wines and Chef John's famous complimentary hors d'oeuvres. 5:00-7:00 p.m.

Vodka & Gin-Tasting Happy Hour - Friday, July 8th

Vodka & Gin sampling by Bob Schneider of Southern Wines & Spirits plus Chef John's complimentary hors d'oeuvres. 5:00-7:00 p.m.



Lunch Speaker Series - Thursday, July 21st

Chuck Walczak, Administrator-Shriners Hospital for Children-Erie
"Shriners Hospital for Children-Erie, Our Future Initiatives"

Annual Picnic at Waldameer - Thursday, July 28th

The one, the only! Watch your mail for your reservation card

First Friday Happy Hour - Friday, August 5th

½-price well & call drinks, ½-price draft beers, ½-price house wines and Chef John's famous complimentary hors d'oeuvres. 5:00-7:00 p.m.

Tuscany Night - Saturday, August 13th

A taste of Italy with Chef's John's amazing Italian-Style Dinner Buffet, drinks & maybe even a little Bocce on the lawn!

Havana Night - Friday, August 19th

A Summer night, Mojitos2, Cuban-Style food, music by "Mambo"
Does it get any better than that?

Lunch Speaker Series - Thursday, August 25th

Caleb Pifer, American Foundation for Education Under Sail,
"The Brig Niagara & Tall Ships 2013"



OPENING COURTYARD



AND BEER-TASTING PARTY

Friday, June 3rd - 5:30-8:00 p.m.

The Official start of Summer at the Erie Club!

Drink Specials and a unique selection of Craft Brews for sampling plus Chef John's famous complimentary hors d'oeuvres

Entertainment by Steve Trohoske & Friends

Guests Welcome - No RSVP Necessary

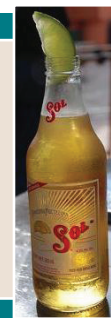
BEERS OF THE MONTH

MAY

Sol
Mexico

"the beer they drink in Mexico"

light, easy-drinking



JUNE

Red Stripe Lager
Jamaica

light, American-style lager

"hooray beer!"



PLEASE REMEMBER

Dress Code Reminder: Jeans and other denim clothing are not permitted in the Club!

Cell Phone Reminder: Please turn Cell Phones Off or to vibrating Ring when entering the Club. Please refrain from making or receiving calls in Dining and Bar Areas.

Thank you for your cooperation!

MOTHERS' DAY BRUNCH

Sunday, May 8th – 11:00 a.m.-2:00 p.m.

Adults \$22 – Kids 6-12 \$11 – Kids Under 6 Free
Reservations Required Please Call 455-1328

Breakfast Buffet

- Chef-Attended Omelette Station • Scrambled Eggs • Eggs Benedict •
- Lyonnais Potatoes • Belgian Waffles with Whipped Cream & Strawberries •
- Smoked Bacon • Country Sausage • Assorted Pastries & Breakfast Breads •

Chilled Salads

- Cheese Tortellini, Grilled Vegetable & Arugula Salad with Balsamic Dressing • Buffalo Mozzarella & Plum Salad with Shaved Red Onions • Asparagus & Prosciutto Ham with Shaved Pecorino Cheese & Red Pepper Vinaigrette • Smoked Salmon and Dill Whipped Cream Cheese • Fattoush Salad • Domestic Cheeses •

Fresh Carved Meats

- Roast Prime Rib au jus with Creamy Horseradish Sauce •
- Brown Sugar-Glazed Smoked Ham with Honey Cup Mustard Sauce •
- Herb-Roasted Breast of Turkey with Cranberry Sauce •

Hot Buffet

- Grilled Basil Pesto Chicken Breast over Sautéed Spinach & Ratatouille Vegetables • Seafood Newburg • Roasted Bliss Potatoes with Medley of Sweet Peppers • Medley of Vegetables Sautéed in Brown Butter • Baked Rice Pilaf •

Sweet Treats

A selection of Delectable Desserts including

- Mini Crème Brulee • Chocolate Panna Cotta • Apple Pie • Cherry Pie •
- Chocolate Cake • Cheesecake • Fresh Fruit •

Also Featuring the famous Pulakos Chocolate Fountain with an array of Dipping Goodies



WINES OF THE MONTH

MAY

Banfi Fumaio
Chardonnay/
Sauvignon Blanc
2008, Italy

crisp, soft, melon and
apricot flavors



Cedar Brook
Cabernet
Sauvignon
2007, Napa

full-bodied, fresh fruit,
toasted oak and
vanilla notes



JUNE

Cellar No. 8
Chardonnay
2008, Napa

tropical fruit aromas
and flavors



French Maid
Pinot Noir
2007, France

dark fruit aromas,
berry flavors,
soft tannins



LADIES HAPPY HOUR

Friday, June 10th – 5:00-7:00 p.m.

This one is Just for the Ladies

in the Pub & Courtyard,
with complimentary
hors d'oeuvres & drink specials

Guests Welcome – Cash Bar Available
No RSVPs Necessary



LAMB-LOVERS' GOURMET NIGHT

Saturday, May 21st, 2011

Dinner Begins at 6:45 p.m. Sharp!

\$89 per person includes all food & wines

Please Note: In order to accommodate the most members possible,

Group Seating will be used for this event

Reservations Required – Please Call 455-1328

First Course

Roasted Corn & Fine Herb Salad

roasted lamb & gold potato hash, poached quail egg,
dried apricot, pickled watermelon rind relish, avocado-chili oil

Wine: Joel Gott Chardonnay 2008, Monterey

Second Course

Duo of Smoked Tongue & Braised Cheek

roasted garlic risotto, creamed morel mushrooms, shallots, white asparagus,
sherry-vinegar lamb reduction, crispy butternut squash

Wine: Alfredo Roca Pinot Noir 2008, Argentina

Third Course

Elysian Fields Corned Rack of Lamb

savoy cabbage bread pudding, sautéed fiddle head ferns,
spring onions, baby turnips, carrots, horseradish-lamb demi-glace

Wines: Artesa Cabernet Sauvignon 2005, Napa
Saumur 2005, Loire Valley, France

Fourth Course

Lemon-Raspberry Frozen Mousse

Wine: Chateau Bastor-Lamontagne 2005, Sauternes, France



ERIE CLUB MEMBERS-ONLY SUMMER PARTY

Friday, June 24th

Cocktails 5:30 p.m. – Buffet Dinner 7:00 p.m.

Watch your messages for location
Reservations Required

Reservation Deadline June 22nd – Please Call 455-1328

\$79 per person includes all food & beverages
Entertainment by Tobias Productions (D.J. Toby)
Erie Club Member + One Guest (ex: spouse, significant other)

Hors D'Oeuvres:

Roasted Duck & Shredded Romaine Roulade with Hoisin Sauce
Coconut-Crusted Shrimp with Spicy Mango Dipping Sauce
Cajun-Grilled Mini Lamb Chops with Jalapeno Mint Gastrique

Buffet Dinner:

½ lb. Fresh Maine Lobster or USDA Prime NY Strip Steak
(please indicate choice when making reservation)

- Steamed Cob Corn with Smoked Paprika Butter • Dill Buttered Baby Red Bliss Potatoes • Marinated Grilled Vegetables • Traditional Cole Slaw •
- Sliced Buffalo Mozzarella & Plum Tomatoes • Shaved Red Onion & Basil •
- Parker House Rolls & Jalapeno-Cheddar Cheese Cornbread •
- Strawberry-Blueberry Shortcake with Whipped Cream & Grand Marnier •
- Macadamia Nut & Chocolate Chip Cookies • Fresh Fruit Kabobs •

*Note: Cancellations received after 6-22-10 subject to ½ event fee



ERIE CLUB STAFF

Jeff Lawson, CCM
General Manager

Bogie Romanek
Controller

Amy Gollmer
Controller's Assistant

John Panarello
Executive Chef

David Dubowski
Sous Chef

Kristian Young
Sous Chef

Jackie Palotas
Service Manager

Shane LaGrandeur
Service Manager

Michele Horneman
Banquet & Catering
Manager

Mark Inscho
Beverage Manager



Erie Club News

524 Peach Street
Erie, PA 16501-1104

Tel: (814) 455-1328
Fax: (814) 454-3948

RETURN SERVICE REQUESTED



The Mission of the Erie Club is to provide its members and their guests with excellence in fine dining and facilities of the highest quality in the renovated Charles Manning Reed Mansion. All renovations will be historically and architecturally correct as well as fiscally justified.



Email
info@erieclub.com

Website
www.erieclub.com

CLUB SERVICE HOURS

LUNCH
Monday - Friday
11:30am to 2pm

DINNER
Monday - Thursday
6 to 9pm

Friday - Saturday
6 to 10pm

BAR SERVICE

Monday - Thursday
11:30am to 11pm

Friday
11:30am to 12am

Saturday
6pm to 12am

HAPPY HOUR
Friday
5 to 7pm



PRESIDENT'S COLUMN

This is to update you on the latest happenings at the Club. Here are the Committee Chairs for 2011.

House – Mark Raimy, Vice President
Admissions – Frank Victor, Secretary
Finance – Michael Lubowicki, Treasurer
Preservation – Jeff Kidder, Past President
Entertainment – Mary Beth Wilcher, Board Member
Long-Range Planning Committee – Bruce Dunton, Board Member

These Committees really “run” the Club, and are responsible for its ongoing success. If you have any concern affecting their responsibilities, please contact me or the appropriate Committee Chair.

Here are the principal capital projects which the Board of Directors has scheduled for completion in 2011:

- 1) Install a handicapped lift at the porch at the West Sixth Street entrance that will accommodate wheelchairs.
- 2) Alter the first floor ladies room to unisex handicap-accessible. (Projects 1 and 2, coupled with the existing ground-level access to the Pub, will make the entire first floor of the Club fully handicapped-accessible.)
- 3) Replace the sanitary sewer line which runs 8' under the middle of the Courtyard from the Club's exterior wall to Peach Street. A tributary of this line which serves the ladies restroom off the Rotterdam Room is broken, and the restroom is out of order. The main sanitary sewer line is intact, but as long as we have to dig down 8' to replace the tributary we might as well replace the entire sanitary sewer line, which is nearly 50 years old. This will require excavating an 8' swath of the Courtyard through its full length to a depth of 8'. We hope to complete this project during the annual summer shutdown which accompanies the Club's summer picnic at Waldameer in July. We plan to re-lay the bricks in the Courtyard and re-open for al fresco business the following weekend.
- 4) Engage an expert firm to survey the two large crystal chandeliers in the Rotunda and Main Dining Room, and obtain their recommendations to restore them.

Be sure to take advantage of at least some of the Club's upcoming social events, which include the Lunch Speaker Series on the last Thursday of each month, the First Friday Happy Hour featuring Chef John's succulent and complimentary hors d'oeuvres, the Wine & Cheese Party on Friday, April 29, the Mothers' Day Brunch on Sunday, May 8, and another Gourmet Dinner night on Saturday, May 21.

Hope to see you at one of these events. Enjoy! ~ John Enders, President



CHEF JOHN FROM THE ERIE CLUB KITCHEN

Spicy Thai Grilled Shrimp

yield: 10 portions

2 ¼ lbs. – 16/20-ct. Shrimp, peeled & de-veined

Marinade:

- 3 each – Garlic Cloves, minced
- 1 ½ tsp. – Thai Red Curry Paste
- 2 each – Lemon Grass Stalks, minced
- 1 ½ tsp. – Fresh Ginger, minced
- 3-4 each – Thai Bird Chiles, chopped
- 1 tsp. – Fish Sauce

- 2 each – Limes, cut into wedges
- 1 ½ oz. – Cilantro

Combine the Shrimp with the marinade ingredients; marinate in the refrigerator for at least one hour. For each serving, shake excess marinade from 3 ½ ounces of shrimp and grill until thoroughly cooked, about 2 minutes on each side. Squeeze fresh lime juice over the grilled shrimp and serve garnished with cilantro.

Parking Reminder:

Members are asked not to park in the Club's parking lot unless using the Club. Please do not park in the lot while attending downtown places/events such as the Courthouse, basketball games, etc.

Thank you for your cooperation!