

**Beer of the Month:
November**

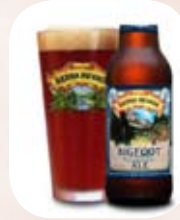
**Guinness "Foreign
Extra" Stout**
Ireland



1st time available in the U.S. since before prohibition! dark brown, creamy head, sweet dark malts, caramel roast, full-bodied

**Beer of the Month:
December**

**Sierra Nevada
Bigfoot Ale**



Chico, California
dense, fruity bouquet, deep reddish-brown color, big malt balanced by bittersweet hops

**Wines of the Month:
November**

**Cavallina Grillo
Pinot Grigio 2008**
Italy
fresh fruit aroma,
round mineral
flavors



**EOS
Petite Sirah 2004**
Paso Robles, CA
black pepper,
cherry, blackberry
& spice notes

**Wines of the Month:
December**

**Kenwood
Chardonnay 2007,
Sonoma**
soft citrus flavors,
pleasant fruity finish



**Rosemount
Cabernet Sauvignon
2005, Australia**
black currant & ripe
berry flavors, soft,
round tannins

CHEF'S COLUMN & RECIPE

We have been busy in the Kitchen getting prepared for our traditionally busy Holiday Season. I have been focusing on new items for menus and by the time you read this, we will have started a new Dinner Menu and Dessert Menu. If haven't already done so, please give us a call to book your Christmas Parties and other holiday events.

Please enjoy this recipe for a Member Favorite from our Lunch Menu:



Baked Cod Underwood

Yield: 1 Portion

- 6-8 oz. – Cod Fillets
- 1 large – Beefsteak Tomato
- ½ oz. – Chardonnay Wine
- ½ oz. – Lemon Juice
- ½ oz. – Lime Juice
- 2 oz. – Melted Butter
- ¼ cup – Bread Crumbs, mixed with the following:
- 1 tsp. – Fresh Cracked Black Pepper
- 1 tbs. – Parmesan Cheese
- 1 tsp. – Kosher Salt

Preheat oven to 350°. Blanch and peel tomatoes, then cut tomatoes into (2) ¾-inch slices. Place tomatoes in a baking dish, then place cod fillets over the tomatoes. Pour the wine, lemon juice and lime juice over the fish and cover with bread crumb mixture. Drizzle melted butter over the bread crumbs, then place dish into oven and bake for 15-18 minutes until golden brown or fish is cooked through.

Scallops, swordfish, walleye or other white fish may be substituted for the cod.

-Chef John

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Erie Club News

524 Peach Street
Erie, PA 16501-1104

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

Return Service Requested



Erie Club Mission:
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.

CLUB SERVICE

HOURS

LUNCH
Mon - Fri: 11:30am to 2pm

DINNER

Mon - Thurs: 6 to 9pm
Fri - Sat: 6 to 10pm

BAR SERVICE

Mon - Thurs: 11:30am to 11pm

Friday: 11:30am to 12am

Saturday: 6pm to 12am

HAPPY HOUR

Friday: 5 - 7pm

E-mail: info@erieclub.com
Website: www.erieclub.com

Upcoming Club Events:

First Friday Happy Hour
Friday, January 7th

Cocktails & Crooners Party
Friday, January 21st

Annual Meeting
Monday, January 24th

Lunch Speaker Series
Thursday, January 27th

First Friday Happy Hour
Friday, February 4th

Chocolate Lovers' Gourmet Night
Saturday, February 5th

Ski Trip
Friday, February 18th

Lunch Speaker Series
Thursday, February 24th

Oscar Night
Saturday, February 26th

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!

*Erie Club
News*



*November ♦ December
2010
Incorporated 1882*



Board of Directors

- John B. Enders**
President
- George J. Dusckas, Jr.**
Vice-President
- Frank B. Victor**
Secretary
- Michael J. Lubowicki**
Treasurer
- D. Jeff Kidder**
Past President
- David P. Snell**
- Amy Cuzzola-Kern**
- Michelle M. Robertson**
- Lisa S. Presta**
- Bruce G. Dunton**
- Doug Patton**
- Mark H. Raimy**

Erie Club Staff

- Jeff Lawson, CCM**
General Manager
- Bogie Romanek**
Controller
- Amy Gollmer**
Controller's Assistant
- John Panarello**
Executive Chef
- David Dubowski**
Sous Chef
- Michele Horneman**
Banquet/Catering Manager
- Shane LaGrandeur**
Service Manager
- Jackie Palotas**
Service Manager
- Katrina Morris**
Beverage Manager

Welcome New Members

- | | |
|-----------------------|-----------------------|
| Joseph DiFuccia | Sven Swanson |
| Chris & Megan Hollern | Tom Heinbockel |
| Steve Kuhn | Kristin Patterson |
| Mark & Sue Lucas | Mrs. Darlene Lay |
| Mark & Lynn Mathieu | Kara Onorato |
| Sarah & Aaron Press | Dr. Lisa Semple |
| Rob Shoemaker | David & Nancy Bennett |
| Doug & Cindy Starr | Thomas & Mary Powers |

Members' Complimentary Luncheon Buffet



Friday, December 17th
12:00-1:30 p.m.

Members & Spouses: Complimentary • Guests: \$14.95 p.p.
Limited a la Carte Luncheon Menu

- Traditional Fish House Punch
- Manhattan Clam Chowder • Spicy Black Bean Soup
- Grilled Vegetable Cheese Tortellini Salad • Fattoush Salad
- Stuffed Chicken Breast Florentine with Ratatouille Vegetable Ragout
- Sliced Prime Strip Loin with Caramelized Onion Sauce
- Pan-Fried Salmon Cakes with Creamy Savoy Cabbage
- Braised Lamb Shepherd's Pie • Chive Mashed Red Bliss Potatoes
- Winter Vegetables with Herbed Brown Butter
- Dessert Table

New Year's Eve 2010

Friday, December 31st

A la carte dining throughout the Club
6:00-10:00 p.m.

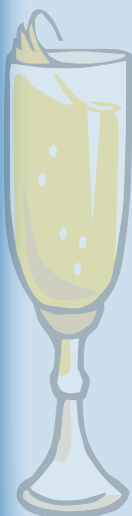
Piano Music by Carla McKrell in the Main Dining Room
Please Call 455-1328 for Reservations

Featured Menu Items:

- Appetizers:**
- Duck Leg Confit
 - Roasted Butternut Squash Ravioli
 - Shrimp Cocktail

- Salads:**
- Chilled Asparagus
 - Fattoush Salad
 - Caesar Salad

- Entrees:**
- Seafood Newburg a la Dewey
 - Broiled Filet Mignon
 - Porcini-Dusted Fillet of Halibut
 - Roasted Rack of Elysian Fields Lamb Persillade



The Erie Club

Lunch Speaker Series

Join Us on the Last Thursday of Each Month at 12:00 Noon for Lunch & Guest Speakers covering a variety of current Topics of Interest for Erie Club Members

\$10.95 per person includes buffet lunch, beverage, gratuity & tax

RSVPs Appreciated (call 455-1328) – Walk-Ins Welcome

Thursday, November 18th:

Dr. Tom Miller, Board of Trustees – Niagara League
"The Erie Maritime Museum & Brig Niagara Virtual Tour"

Christmas Gifts for Kids Program

You will notice an addition to the Club's decor in November...

A tree adorned with colorful paper stars.

Each star will have a needy child's name, age and a description of a gift they'd like to receive. This is the St. Martin Center Shining Stars Program which, last holiday season, brought happiness to over 1400 less fortunate children. Erie Club members are encouraged to select a star, buy and wrap a gift and return it to the Club no later than Wednesday, December 15th.

One can also make a donation for a selected star and a St. Martin Center volunteer will do the shopping and wrapping. Participants in this program should know that they are not only bringing happiness to the children, but they are also providing relief to the parents and caretakers of these children. Without this help, they may not be able to provide gifts for their children, making their holidays a sad and stressful time. These small acts of kindness can make an enormous difference to those having a very limited income.



First Friday Happy Hour

Friday, November 5th

Friday, December 3rd

5:00 – 7:00 p.m.

Special Complimentary

Hors D'Oeuvres by Chef John

½ Price Draft Beer, House Wine,

Well & Call Drinks

Guests Welcome – No RSVP Necessary

ERIE CLUB LEGACY MEMBERSHIP PROGRAM

½-Price Admission Fee for Children, Parents or Siblings of current Erie Club Members in Good Standing.*

Makes a Perfect Christmas Gift!

Call Manager Jeff Lawson at 455-1328

for information & details.

* All regular admissions policies & procedures apply

Did You Know?

We Offer Wireless Internet Throughout the Club?

Guest May Pay Their Own Charges at the Club by Credit Card, Including Many of Our Club-Sponsored Events?

We have a full Banquet Menu available. We also do custom menus for special events and the "budget-conscious."

Banquet Menus are available at the Club or online at www.erieclub.com

(Click on the banquet menu tab.)

We do off-premises catering for all types of events, big or small. We have several private rooms at the Club that are available for any type of event, from continental breakfast meetings to sit-down meals and receptions. Accommodations for groups of 2 to 100+

BOOK YOUR HOLIDAY EVENT NOW!

Call or email Banquet Manager Michele Horneman for details
455-1328 or michele@erieclub.com

CHILDREN'S CHRISTMAS PARTY

Saturday, December 4th

Pictures & Presents with Santa

11:30-1:00 p.m.

Lunch Buffet – 12:00 p.m.

Special Magic Show by Bruce Kikola
"The Madman of Magic" 1:00 p.m.

Adult Buffet \$16.95 p.p.

Shrimp Bisque with Sherry • Carved Aged Prime Rib
Carved Turkey Breast • Asparagus & Roasted Peppers
Dauphinoise Potatoes • Belgian Waffles
Fresh Fruit • Eggs Benedict • Dessert Table

Kids' Buffet \$6.95 p.p. (Kids Under 6 Free)

Chicken Fingers • Franks in a Blanket
Popcorn Shrimp • Tater Tots
Macaroni & Cheese

Reservations Required
& Space is Limited!
Call 455-1328

