

Erie Yacht Club House News

Volume I No. I

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BRUNCH NEWS

If you have not been to the Club since our New Brunch Menu went into service then by all means treat yourself! We have added some great items. Omelettes of various types which all include our homemade homefries and toast, with a side of jam. Real New York style Bagels, not prepackaged - but fresh. And for you breakfast bread lovers you have to try our Fresh Bakery Breads, this idea was borrowed from the Hyatt Regency in Chicago. You are served a varied selection of fresh breads which change all the time. Breads such as, nut, date, raisin, etc. But that's not all, our new menu contains sandwiches, salads, and a fantastic fruit plate with a special dressing. It's all served in the relaxed atmosphere of your club. Come join us this Sunday. Chef Scott and his crew are eager to prepare your foods and our dinning room manager, Nancy Potts and her staff are ready to serve you. Call Now - 453-4931.

Nautical Libations

For you thirsty captains and mates! Sunday is Pitcher Day! Bloodys and Screw Drivers are available by the pitcher. The average pitcher serves a minimum of 6 drinks, sometimes if you squeeze real hard you can get a 7th. How much? \$5.95 you save at least \$1.55 if you had purchased each drink by itself.

IN A HURRY? HIT THE LINE (BUFFET LINE)

For you members on a tight schedule on Sunday we understand. So we have started a Buffet with Chef Scott's great selections. Every Sunday you will be able to choose from breakfast meats, french toast, scrambled eggs, but the Chef will have various surprises in store too! So even if your not in a hurry and just want to eat try the line and remember seconds are on the house! Price? Can you believe \$4.95.

PLANNING A PARTY?

Call Jane at the E.Y.C. 453-4931

We're here to serve you! We can handle almost any event, Breakfast Meetings, Business Lunches, Seminars, Patio Parties, Showers, Receptions, You Name It.

Won't You Give Us A Try?

New Lunch Menu Is Here!

It's here the E.Y.C. New Lunch Menu. We really went all out with 52 items (Sorry about that kitchen crew). We have 12 different kinds of Burgers all a ¼ lb. plus 2 oz. more! Fresh catch of the Day. Salads that will tempt you and for you members who aren't meat lovers we have Vegetarian Specials for you. Fresh soups and a host of other items with the greatest view in Erie. So Call Nancy now and we'll see you at lunch soon.

Grill Room Menu Is Here

You say you just got off the boat, it's 9:30 and your hungry? Now you have to go up the hill and decide where to eat and who's still serving. Put that gate card back in your pocket and drive back to the Club, we're still serving in the Lounge. We

started our Grill Room Menu in March on Wednesdays, Fridays and Saturdays from 6:00 - 11:00. When May one rolls around it's available 7 days a week, week nights till 11:00 and weekends till 12:00 a.m. We have great things like wings, hot or mild, salads, clams casino, chicken fingers, garlic toast, but that's not all! Because YOU asked for it, starting May 1 all 12 of our Burgers will be available as well as a varied selection of our sandwiches so please support the Grill Room Menu.

PATIO DINING IS COMING!

Soon in May those who wish to dine out on our Patio will be more than welcome to. Saturday Lunch and Sunday Brunch will be served overlooking our basin. Members have requested use of the Patio for years, and 1984 is the Patio Dining year.

NEW DINNER MENU COMING

Early in May we will present our New Dinner Menu and we hope to serve you soon. More on that later.

Early Bird Specials

We will be starting along with the Dinner Menu a selection of Early Bird Specials, available in our Dining Room all priced at \$5.95 and they include many extras. Watch your mail for more news!

ERIE YACHT CLUB HOUSE NEWS

Editor Bonnie L. Weber

ERIE YACHT CLUB HOUSE STAFF

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.....	Lillian Hasenohrl
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.....	Chris Martine
.....	Anne Minhinnick
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Personnel	Ed Danielewicz
.....	Bob DeLong
.....	Fred Haener
.....	Jay Hawthorne
.....	John McBride
.....	Sherri Nuhfer
.....	Greg Rathbun
.....	Stephen Staniewicz
.....	Mike Whitehill
Bar Department Head	Dennis Cohen
Personnel	Jim Hennessy
.....	Debbie Phelps
.....	Marsha Phillips
.....	Joyce Simon

DENNIS AND BAR STAFF CREATE COFFEE MENU

Begun in February, Dennis, our bar manager, and his able crew have been featuring international coffees. Your choices include that old favorite Irish, Brazilian, Mexican and others. A generous portion is served in our special coffee mugs at just \$2.00 each. These coffees take that bite out of the air. Try one soon!

GOING TO THE CIVIC CENTER

Let us know. We will serve your dinner quick enough so you will be there with time to spare. Afterwards, why not come back to the Club with your friends to enjoy a late night cocktail and snack off our grill room menu.

BAR CREW PREPARING SUMMER DRINK SPECIALS

They won't tell us yet what is being planned, but the bar crew is brewing some special drinks to cool us down after a hot day on the water. Watch for table tents in May.

BUFFET DISCONTINUED FAMILY STYLE BEGINS

Requests were received to discontinue the Tuesday buffets and change to a new idea. So we will now serve a family style special every Tuesday evening. Featured along with our regular menu will be one special. This will include all you care to eat salad bar, family style potatoes, vegetable, rolls, butter and the main entree. Seconds? Just ask - they're on the House!



PROBLEMS? LET US KNOW!!!

Starting soon each customer will be given an index size card. This card will have important questions on it pertaining to the Erie Yacht Club food department. We hope you will take the time to fill these cards out. Your name is not necessary. There will be a box located in the lobby to deposit the cards. We assure you that each problem will be given the proper attention. But first we must know what is wrong so we can correct it. Please won't you help? In turn all of us will benefit! (Oh, by the way - compliments are welcome too!)



NOTED ERIE ARTIST CREATES ERIE YACHT CLUB DRAWINGS

James Sabol, well known Erie artist, whose work is owned by some of Erie's foremost companies and citizens was commissioned by the Erie Yacht Club to create scenes of the Club for our (Lounge) grill room menu, lunch and brunch menus. His drawings consist of subjects familiar to the members. They are all views to the North. The lunch menu is our pilot house, gate house - a very interesting structure. The brunch menu cover is the front entrance to the Club, and the grill room menu is our Erie Yacht Club lighthouse. The originals were recently purchased by a well known Erie Yacht Club member. Prints signed by the artist will soon be available at \$10.00 each. These will make ideal gifts for any member.

MUSIC! MUSIC!

Remember Dining music for your listening pleasure every Wednesday, Friday, and Saturday evenings. Also Sundays!

MIXOLOGIST KETTLE FIREBALL

Remember those red hot candles you used to have when you were young? Well, here it is again! Chill 1 to 2 ounces of cinnamon schnapps. Then add just a dash of tabasco sauce and enjoy. A fireball can be served on the rocks or straight - like a man.



WINES AVAILABLE

The Erie Yacht Club has a rather extensive wine list available on request. Select from a variety of hearty reds, light whites, and roses, both imported and domestic. This would add the perfect touch with your dinner. Consult your server for more information.

DESSERT CART FEATURED IN DINING ROOM

If you have not tried any of the new desserts now being offered in the dining room, you are really missing out. The heck with the calories! Our new multi tiered cart features assorted cakes, tortes, cheese cakes, and other favorites in the 1,000 calorie area. But wait, that's not all! We also have your favorite brandy, cognac, Irish cream, and other after dinner drinks available on the cart. They are served to your pleasure - rocks, up or in one of our large snifters. If you like your brandy heated, request a warmer for your table.

NEED IT TO GO? LET US KNOW

Sandwiches and grill room food can be prepared to go. Scott and Staff will wrap your food to keep it hot and fresh so you can enjoy it on board! Just let your server know to make it to go!

BIRTHDAY? ANNIVERSARY? SPECIAL OCCASION? THE CAKES ON US!

That's right. Call in advance so we know and Nancy will make sure to have a small cake ready for you to surprise that "special person". Then hold on tight because the staff will all join in with Happy Birthday!

CHEF'S OVEN: DERBY PIE

Melt 1 stick butter and cool
Beat 2 eggs
Add 1 cup sugar
Add ½ cup flour
Add the cooled butter
1 tablespoon bourbon
1 teaspoon vanilla extract
1 cup semi sweet chocolate chips
1 cup pecan pieces
Bake in an unbaked 10" pie shell 40 to 60 minutes at 350 - 375° F.
Serve warm with whipped cream.



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