



PREFERRED
RESTAURANTS®
ERIE
& CHAUTAUQUA

Erie Fine Dining Group®
2016 Participating Restaurant Directory



If you would like more
information about membership
please call us at 814.453.6921
or visit www.eriefinedining.com.

WELCOME



Rob Schultz
President/CEO



Kim Schultz
Executive Vice President

WHAT DO YOU LOVE ABOUT THE ERIE REGION?

Our beautiful Peninsula, abundant natural resources, four seasons, wine country...we have so much to enjoy.

Leading businesses are saying Love Erie in their own creative way to help our region's self-image and momentum. And, we're sure you'll agree the labor of love and creative expression of the locally-owned independent restaurants is an important component in defining the personality of our region and enhancing our quality of life.

We invite you to raise a glass to an exceptional collection of dining establishments.

Erie Fine Dining Group restaurants are recognized as leaders in their category. Known for excellent food, service and atmosphere, each restaurant has its own distinctive personality. They participate in a limited membership, top-tier dinner club that enables a select clientele to experience their exceptional food and ambiance at great savings.

We are honored to showcase them on the following pages.



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ALTO CUCINA

6



APPETIZERS

Burrata Mozzarella

Carpaccio Carmasino

Calamari Adige

ENTREES

Gamberoni Torino

Carbonara Capparelli

Steak Orsini

Veal Jordano

Zuppa Di Pesce

Pollo Stefani

Pork Marsala

DESSERTS

Desserts are
homemade and
change regularly

*Serving Dinner
Tuesday thru Saturday
from 4 pm.*

*Outdoor seating
available
during summer.*

ITALIAN LIKE NO OTHER!

There is no doubt that Alto Cucina is the embodiment of owner and Executive Chef Pat Rodgers. His educational and professional skills have combined to create the experience that is Alto Cucina! A graduate of the prestigious Scottsdale Culinary Institute, Chef Pat creates Italian food like no other with a hearty mix of traditional dishes and exotic flavors! He describes his imaginative combinations as Italian Fusion – integrating various cooking styles and ingredients from different regions and cultures to produce innovative tastes. The menu reflects Chef's whimsical habit of attaching familiar local Italian (or sometimes not) surnames to many items. The Steak Bucceri entrée, for instance, consists of a 10-ounce flat iron sirloin, sausage, sweet peppers, onions, San Marzano tomatoes & asiago served with red clam linguini. Favorite appetizers include: Tonno Carpaccio, cracked black pepper ahi tuna with ponzu vinaigrette, wasabi cream & asparagus; and Gamberoni LaGuardia, pepido & polenta crusted prawns, watercress with smoked chile peach marmalade. "You have to like what you're doing, and I do," said Rodgers. "But I have an excellent and dedicated staff as well." This is certainly apparent in the splendid creations, quality ingredients and efficient service.

3531 West Lake Road
Erie, Pennsylvania 16505
814.835.3900 altocucina.com

AOYAMA JAPANESE STEAKHOUSE



Megumi Santana, manager
Chef Jufi Andreas
Nicholas Hatkevich, marketing manager

SUSHI AND APPETIZERS

California Roll
Shrimp Tempura Roll
Chef Specialty Rolls
Seafood Yakitori
Volcano Shrimp

ENTREES

Teriyaki Chicken
N.Y. Strip Steak
Salmon
Shrimp & Scallops
Shrimp & Vegetable Tempura
Yaki Udon Noodles
Surf & Turf

DESSERTS

Tempura Fried Ice Cream
Banana Tempura

*Serving Monday thru
Thursday 11:30 to 2:15;
4:30 to 9 pm.
Friday 11:30 to 2:15;
4:30 to 10 pm.
Saturday 12 to 10 pm.
Sunday 12 to 9 pm.
Call for Summer Hours.*

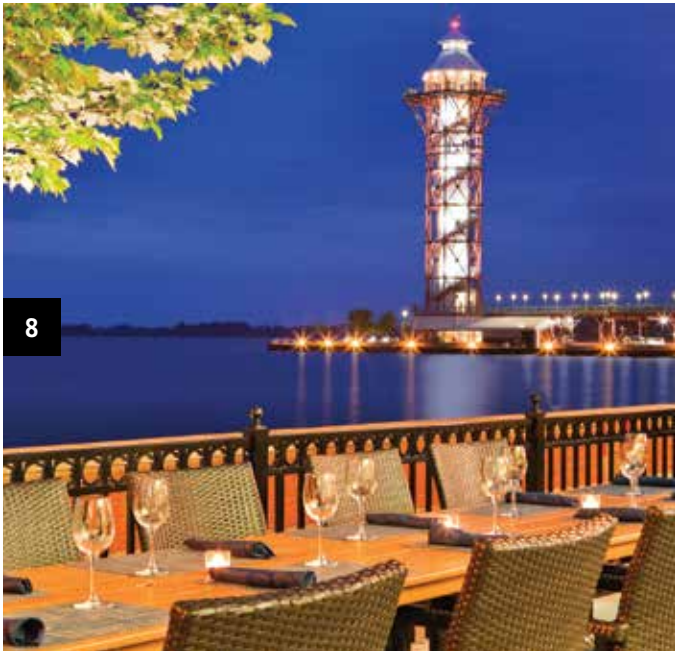
THE SHOW IS ON YOUR PLATE

Like a fabulous sushi roll, Aoyama Japanese Steakhouse is a lot of wonderful things rolled into one exceptional restaurant. This sleek and chic eatery has four areas ... the Sushi Bar; the Lounge, which offers a full service bar; the Dining Room, with traditional tables, where your food is brought to you fully prepared; and the Hibachi (teppanyaki) tables, where your food is cooked right before you with Japanese flair. Aoyama is where you want to be for the freshest sushi. Here talented sushi chefs impress novice and connoisseur customers alike. You can order all your favorites ... there are 20 sushi platters and 13 chef specialty sushi rolls to whet your appetite. Sushi is served at the Sushi Bar and throughout the restaurant along with sake and exotic drinks. For a real show, visit one of the 16 Hibachi (teppanyaki) tables. There you will be dazzled by a great deal of slicing, dicing and fiery showmanship, as your chef prepares your meal with as much wit as he does culinary skill. Try the chicken and shrimp; filet mignon and scallops; or chicken teriyaki. But, by all means, do not deprive family and friends of this spectacle; a Hibachi (teppanyaki) table seats up to 22. There are two party rooms that seat up to 44 ... bring a crowd and enjoy the fun.

Please remember, reservations are highly recommended.

970 Millcreek Mall
Erie, Pennsylvania 16509
814.868.7999

BAYFRONT GRILLE



APPETIZERS

Roasted Corn & Crab Chowder

Flash Fried Calamari
Chardonnay Mussels

ENTREES

Faroe Island Salmon

7 oz. Filet Mignon
Bayfront Crab Cakes

Seafood Portofino
Linguini

10 oz. House Cut
Strip

Daily Featured
Fresh Seafood

DESSERTS

Madagascar Vanilla
& Orange Infused
Crème Brûlée

Apple Cinnamon
Beignets

House Made
Specialty Desserts

Serving Dinner
5 to 10 pm.

Serving Lunch
11 am to 2 pm.

Serving Breakfast
6:30 to 11 am.

PREMIERE DINING ON THE BAY

Create your own vista...where you belong and deserve to be. The Bayfront Grille located in the Sheraton Bayfront Hotel can be your personal oasis in the heart of Erie's Bayfront Marina District. Without a doubt, the most notable attraction is the view; it is sure to take your breath away. However, the great location is not the only highlight. With Executive Chef Kristian Young, the Bayfront Grille has attained elite status. In 2011, 2012, 2013 & 2014 it was ranked as the #1 restaurant in all Sheraton Hotels in North America. With seasonal menus that are creative enough to tickle the taste buds of the most particular of critics...Bayfront Grille's menu is full of inspirational dishes drawing from both world and contemporary continental cuisine. Between the Corn & Crab Chowder (a house staple) and the ever-changing seasonal menus you are guaranteed to find something that sets this place apart. The Delmonico Steak along with the House Cut Strip Steak 'truly are' cut in-house ensuring that every steak served is not only the freshest it can be, but of the highest grade. A global selection of seafood – which is delivered daily- complements the premium meats. Everyone is invited to come and try out the new menus that are created for the changing of the seasons. Believe us, Bayfront Grille has something to serve everyone!

Patio seating is available weather permitting

Sheraton Erie Bayfront Hotel
55 West Bay Drive Erie, Pennsylvania 16507
814.454.2005

BERTRAND'S BISTRO



9

Executive Chef Bertrand Artigues

APPETIZERS

Assiette de Fromages

Escargot

Foie Gras Cuit au Sel

Gravlax

Grenouilles

Provençale

Frites

ENTREES

Tournedos Rossini

Jarret de Porc Corse

Gratinée aux

Fruits de Mer

Mer et Terre

Veau aux Cerises

DESSERTS

9 Assorted Crêpes

Dacquoise

Crème Brûlée

Tarte au Café

et Mocha

...and More

Serving Dinner
Tuesday thru Saturday
from 5 pm.

Sunday Brunch
11 am to 2 pm.

LIKE A NIGHT IN FRANCE!

One of the region's most rewarding dining experiences can be found across from Perry Square at Bertrand's Bistro. The gracious service and intimate "bistro" feeling are presided over by Bertrand Artigues and his wife, Lu-Ann. Bertrand, *Pennsylvania's Restaurateur of the Year* and a Certified Executive Chef (CEC) brings many years of experience to the table. His menu, full of delicious selections, beckons diners to relax and enjoy in the Classic French tradition. In keeping with his high standards, menu features vary daily employing organic ingredients whenever possible. Scrumptious starters include Escargot simmered in garlic, white wine and a parsley compound butter; Assiette de Charcuterie – house-cured meats & pâtés served with stone ground mustard, cornichons and buttered baguette; and their Signature Frites, perfect as an appetizer or side dish. Choose from a variety of enticing seasonal entrées and fresh seafood dishes such as Tournedos Rossini, Pork Shank, Seafood Mac'n Cheese and Veal Black Forest. The impressive wine list is a consistent *Wine Spectator Award of Excellence* winner. Along with the fully stocked bar, they provide a perfect accompaniment to your meal. Love desserts? Stay awhile longer for Dacquoise – layers of almond praline baked meringue, dark chocolate ganache & buttercream frosting finished with toasted almonds.

Bon Appétit!

Outdoor Dining. Wheelchair Accessible.
Gift Certificates Available.

18 North Park Row at Perry Square
Erie, Pennsylvania 16501
814.871.6477 bertrandsbistro.com

BISTRO 26



10

Filet au Poivre
Shrimp Scampi Crostini
Fettuccine Alfredo
Soup du Jour

STARTERS

Chefs' Daily Soups
Bistro Crab Cakes
Corn & Black Bean
Quesadilla

SALADS

Bistro Salmon
Greek
Caprese

ENTREES

Filet Mignon au Poivre
Grilled Ribeye with
Chipotle Butter
Bone-In Lamb Chops
Pan Seared Tilapia
with Beurre Blanc &
Capers
Fettuccine Alfredo
with Sun-Dried
Tomato Pesto
Lemon Basil Trout
Mediterranean
Shrimp Pasta
Veal Marsala

DESSERTS

Angie's Baklava
Various Desserts

*Serving Lunch
Monday thru Saturday
11 am to 4 pm.
Serving Dinner
from 4 pm.*

THE RIGHT PLACE TO BE!

For contemporary cuisine served in an upscale, unpretentious atmosphere, Bistro 26 in Erie is the place to be. Owners George & Angie Gourlias, natives of Greece, have realized their dream of running a full-service restaurant in the Erie region. Bistro 26 offers discriminating diners casual elegance and professional service. Housemade soups change daily to take advantage of the very freshest seasonal ingredients...and the chefs' culinary creativity. Bistro Crab Cakes drizzled with in-house rémoulade and the Mediterranean Sampler – with sides of hummus, bruschetta and spicy Feta cheese dip served with grilled seasoned pita bread points – are perfect starters. Classics such as Filet Mignon au Poivre, Center Cut Lamb Chops and Mediterranean Shrimp Pasta balance an extensive menu of fresh seafood, pasta and chophouse entrées. In the mood for lighter fare? There is an array of Bistro 26 Originals, Paninis, Salads and Flat Bread Wraps. As an accompaniment to your dinner select a regional wine, an ice cold beer or a signature dessert. Angie makes the authentic Baklava.

The result? Perfection!

3557 West 26th Street
Erie, Pennsylvania 16506
814.835.3553

THE BREWERIE



APPETIZERS

Beer Battered
Fried Pickles
BBQ Pulled Pork
Mini Tacos
3 Pepper Calamari
Beer Mussels

SANDWICHES

The Train Wreck
The Cubano
Bratness Monster
Bacon Peanut Chicken

ENTREES

Jambalaya
Beer Battered
Fish & Chips
Blackened
Raspberry Chicken
Mac 'n Cheesesteak

DESSERTS

Homemade Root Beer
paired nicely with
Connie's Homemade
Ice Cream

*Serving
Monday thru Thursday
11:30 am to 10 pm.
Friday & Saturday
11:30 am to Midnight.
Closed Sundays.*

REVITALIZING DOWNTOWN ERIE...ONE PINT AT A TIME!

Real food. Real beer. Real historic atmosphere. That's what you'll get when you experience The BrewerIE at Union Station. Share the unforgettable ambience of the golden age of rail. Come for a meal in the breathtaking Rotunda. Grab a booth or pull up a stool in the old Tap Room. Or, if it's a summer thrill you're seeking –the Trackside Beer Garden is where you can enjoy a pint of ale as the trains go barreling by. Erie's exclusive brewpub & restaurant serves up fresh handcrafted ales paired with a unique menu of exceptional quality. A good place to start is with the signature Beer Battered Fried Pickles. The soups are homemade and steaming. Usually salads and sandwiches are for smaller appetites, but that is not the case. Try the Southwest Steak Salad or the Train Wreck. Entrées of note are the Jambalaya and the Mac 'n Cheesesteak. For whatever taste or whatever occasion – you'll find more than you expect and as much as you deserve at The BrewerIE at Union Station.

123 West 14th Street
Erie, Pennsylvania 16501
814.454.2200 brewerie.com

COLONY PUB & GRILLE

12



APPETIZERS

Homemade
French Onion Soup
Fire Roasted Veggies
Fire Grilled
Chicken Wings
Cajun Tenderloin Tips

ENTREES

Pan Fried
Lake Erie Perch
Fire Grilled Steaks
Chicken Capone
Fresh Veal
Danish Ribs
Prime Rib

DESSERTS

Fried Cheesecake
Peanut Butter Pie

*Serving Daily
11 am to 11 pm.
Sunday 10 am to 11 pm.*

CATERING TO CUSTOMERS!

For over a decade Proprietor Kevin Camp and his talented staff have been catering to their customers' desires. An enhanced look, inside and out, makes The Colony a perfect casual dining choice... especially since the addition of 50 seats to the patio. Local musicians performing nightly complete the experience. The comfortable atmosphere features fireplaces in each dining room plus a warm & cozy cocktail lounge... and on more pleasant days, the patio is exactly where you will want to be. A cutting edge Jospur Broiler Oven cooks only on 100% Pure Mesquite Charcoal giving food an unbeatable sear with unforgettable flavor...no need to hit the big city for the finest fire grilled fresh steak and seafood. Offerings include homemade soups, great appetizers, fresh veal and hand-cut steaks. Seafood is delivered daily featuring fresh Lake Erie perch; vegetarian entrées are available as well.

Banquet rooms are available for special occasions – seating 10 to 275 people – as well as off-premise catering.

The Colony Pub & Grille is open 7 days a week for lunch and dinner and every Sunday at 10 am for brunch.

2670 West Eighth Street Erie, Pennsylvania 16505
814.838.2162 colonypubandgrille.com
1 Mile from Presque Isle

THE CORK 1794



13

APPETIZERS

Ahi Tuna

Coconut Shrimp

Smoked Ricotta
Mozzarella Planks

ENTREES

Marinated
Flank Steak

Stuffed
Chicken Breast

Shrimp Pasta Alfredo

Stuffed Grouper

DESSERTS

Chef Mickey's
Famous Homemade
Cheesecakes

TEMPTING YOUR SENSES...

Nestled in charming downtown North East, Pennsylvania, The Cork 1794 and Bar 1794 offer a unique and funky take on the contemporary American eatery and lounge experience. Smartly situated in the town square, and flavored with a neighborhood vibe, it has become a gathering spot for locals as well as a destination dining experience for foodies, wine connoisseurs and travelers alike. Seamlessly combining the pleasures of fine dining and drinking within a cozy and chic atmosphere Cork's goal is to tempt one's senses on every level. From the progressive and modern cuisine to their unparalleled wine bar and artisanal cocktails their approach is...*Everything is approachable!* Craft beers are available on draft or by the bottle. Chef Mikey Ellis personally creates the signature cheesecakes. There are 30 rotating flavors including white chocolate caramel, tiramisu and cinnamon whiskey apple.

Owners Billy & Beth Lewis along with Chef Mikey believe everyone should be able to experience the unbridled joy of beautiful food and drink. Come experience Cork for yourself...the region's most vibrant dining sensation!

*Serving Monday thru
Saturday from 11 am.*

*Bar open until 11 pm
on Friday & Saturday*

17 West Main Street
North East, Pennsylvania 16428
814.347.9078 cork1794.com

CROSS CREEK RESORT

14



APPETIZERS

French Onion Soup

Baked Stuffed
Mushroom Caps

Boneless Wings

ENTREES

Tournedos of
Beef Tenderloin

Slow Roasted
Prime Rib

Veal Scaloppine
Marsala

Salmon on
a Cedar Plank

Cajun Bleu Chicken

Shrimp &
Asparagus Pasta

*Open April
through October.
Serving Dinner
Sunday thru Saturday
from 5 pm.
Brunch Sunday
11 am to 2 pm.*

PICTURE PERFECT

The first thing you notice when entering the Terrace on the Green Dining Room is the light. It is clear, soft and inviting – a pretty good metaphor for the entire dining experience. With a view overlooking Cross Creek's Golf Resort, Terrace on the Green creates an ideally relaxed, gracious resort ambiance. What the innovative American cuisine creates is anticipation. The steaks and seafood specialties are lovingly prepared using the freshest local ingredients. The results are as beautiful to behold as they are to taste. Diners will savor the homemade breads, soups, and desserts as well as the famous Seafood Buffet offered at various times throughout the year. Needless to say, the setting is a picture postcard – especially in autumn.

If the chef's creations aren't entertainment enough for you the resort's Crystal Ring Lounge offers happy hour specials, music and dancing. For great food, entertainment and a golfer's paradise, Cross Creek Resort is tough to beat.

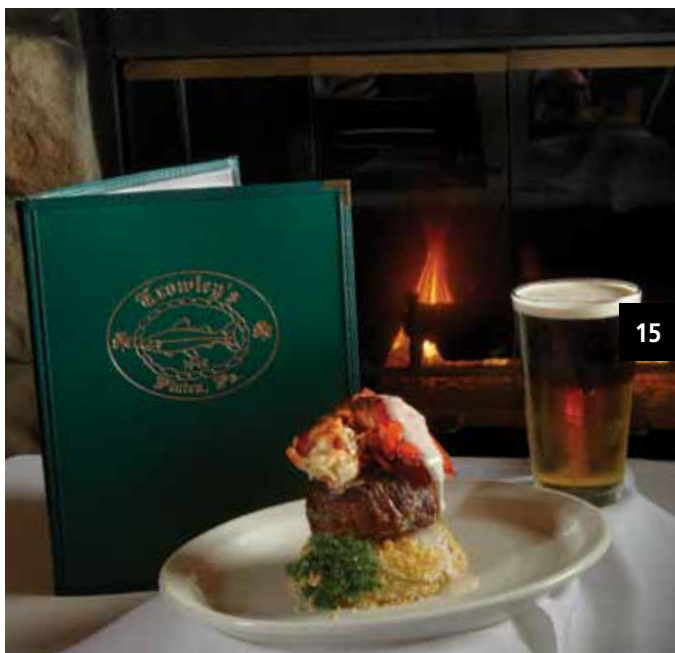
Open April through October.

Open for functions year round.

Meeting space is available for up to 300 people.

Route 8 South Titusville, Pennsylvania 16354
814.827.9612 814.827.9611 800.461.3173
crosscreekresort.com

CROWLEY'S RESTAURANT & IRISH PUB



APPETIZERS

Artichoke Hearts
au Gratin
Coconut Shrimp
Oysters Rockefeller
Escargot
Frog Legs

ENTREES

House Specialty Slow
Roasted Prime Rib
Filet Mignon Oscar
8 oz. Black Angus
Reserve Filet
O'Sirloin
Veal Marsala
Great Lakes Walleye
Fried or Broiled
Fisherman's Platter
Artichoke Hearts
Provencal Linguini

DESSERTS

Milky Way Pie
Peanut Butter Pie
Chocolate Ghirardelli
Mousse Pie

*Serving Tuesday thru
Saturday from 4 pm;
Sunday 12 to 8 pm.*

COME ON IN TO CROWLEY'S!

Established as a roadside tavern in 1949, Crowley's Restaurant has been serving families for generations. Erie's casual fine dining destination is the perfect blend of a rustic setting, an expansive menu and personable service. Crowley's specializes in Handcut Black Angus Steaks, Fresh Seafood & Chef Specialty dinners. Outstanding seasonal specials are inspired by local seafood, wine and farmers' markets. Wild-caught Atlantic Salmon and Cod, plus Great Lakes Walleye are always on the menu. Shrimp is hand breaded or sautéed to order, while succulent lobster and sea scallops are expertly prepared. The staff embraces the unique location and history by incorporating it into memorable dishes such as 'Lobster Plateau'. Proprietors Ginger & Charles Allen appreciate detail with chef-made salad dressings, soups, sauces and desserts that provide exceptional flavors. On cool evenings, enjoy the dining room's stone fireplace or relax watching the purple martins on warm summer nights. Classic cocktails are the bar specialty with Guinness & Harp on draft. Chef created specials change daily but time honored tradition is maintained with classics that guests have come to love – like the slow roasted prime rib, served on Fridays & Saturdays. 'Come on in' there's always something new to discover at Crowley's.

Reservations recommended.

8844 Route 18
Cranesville, Pennsylvania 16410
814.774.8450 crowleysrestaurant.com

HOUSE OF PETILLO



16

Kim & Mark Petillo, Owners
Executive Chef Brian Couse, not pictured

APPETIZERS

Classic French
Onion Soup

Escargot

Clams Casino

ENTREES

Clam Sauce

Veal Francaise

Carmella

Chicken Picatta

DESSERTS

All Homemade

HOPE TO SEE YOU AT 'THE HOUSE'!

As soon as you enter, Owner Mark Petillo, is right there behind the bar to welcome you. The House of Petillo has been run by the Petillo Family since 1949 and is positioned midway between a neighborhood pasta house and an upscale steakhouse.

You'll find traditional steak, chicken, seafood, veal and pasta dishes all prepared to order. Start off with a crock of Baked French Onion Soup or perhaps Clams Casino, made from their own special recipe. The main dishes are amazing! And, we're not talking about typical spaghetti house dishes. Try the Fettuccine Fredrico – freshly sautéed mushrooms, prosciutto & baby peas tossed in a light cream sauce or Veal Milanese topped with marinara and a poached egg served on a bed of spinach. There is no dessert letdown here as they are all homemade! The Banana Cream Pie is to die for and there is always something delectable for the chocolate lover.

The House of Petillo continues to thrive because of its commitment to quality and value.

Reservations are required.

*Serving Dinner
Tuesday thru Saturday
from 5 pm.*

382 Hunt Road
Jamestown, New York 14701
716.664.7457 houseofpetillo.com

JOHNNY B'S



17

Cheryl Buscemi
Chef Jonathan Buscemi

SOUPS

Cheeseburger

Buffalo Wing

Pasta Fagioli

ENTREES

Shrimp Scampi

Homemade
Crab Cakes

Linguini with
Clam Sauce

Meatball Lasagna

Fresh Veal Parmesan

Peter's Italian
Strip Steak

Stuffed Scrod

DESSERTS

Homemade
Bread Pudding

Homemade
Tollhouse Pie

*Serving Tuesday thru
Saturday to 9 pm.
Closed Sunday & Monday.
Call for Winter Hours.*

WELCOME HOME... TO JOHNNY B'S

Johnny B's on Vine Street in North East, has the cozy atmosphere of a neighborhood hangout. But you don't have to live nearby to feel like a regular. Living up to the legacy of Johnny B, Chef Jonathan Buscemi, his mother, Cheryl, and the experienced staff have a wonderful way of making everyone feel right at home. Customer satisfaction is taken very seriously here. And that extends to the kitchen. Try the soups... they're award-winning! They've taken home top prize in the "Souper Bowl" Charity Benefit – more than once. Favorites are the Buffalo Wing and Cheeseburger soups. Other choices include: Stuffed Pepper, Pasta Fagioli and Uncle Pete's Homemade Chili. Customers can order almost anything ... award-winning soups, salads & sandwiches, Italian Favorites, great steaks and fresh seafood ... even homemade bread pudding. And while many restaurants don't permit special orders, Johnny B's welcomes them. Large appetites will be rewarded; the portions are enormous. When you come for dinner, prompt friendly service is guaranteed. Everyone gets treated like family here, and that's exactly what you'll feel like when you dine at Johnny B's.

37 Vine Street
North East, Pennsylvania 16428
814.725.1762 johnnybsrestaurant.com

LBV
PRESQUE ISLE DOWNS & CASINO



18

APPETIZERS

Crab Cake

Truffle Mushroom Ravioli

Bang Bang Shrimp

ENTREES

Chef's Daily Seafood Selection

Ribeye

Filet Mignon

Beef Wellington

DESSERTS

The Gitch -

Mile High

Chocolate Cake

Carrot Cake

ERIE'S EXCEPTIONAL STEAKHOUSE!

Come savor the thickest, juiciest steaks, succulent seafood, crisp salads and decadent desserts in an atmosphere of casual elegance at LBV. Located just off the casino floor in the heart of the action at Presque Isle Downs & Casino...LBV is better than ever!

Enjoy a sensational meal, being served by their impeccable wait staff, all while being surrounded by a unique and trendy atmosphere. With nightly features and seafood specialties, Celebrity Chef Robert Hesse – of Hell's Kitchen fame – and Executive Chef Daniel Arnold are always developing new dishes to entice guests. An extensive wine selection perfectly complements the exquisite dishes you'll find in this gem with a three time winning wine list from the *Wine Enthusiast* and *Wine Spectator Awards*. And, don't forget to sample the sinful dessert creations.

LBV is open at 5 pm, Tuesday through Saturday. Reservations are suggested by calling 814.866.8359 or book on their website.

Parties are welcome.

For a complete menu please visit their website, presqueisledowns.com

*Serving Dinner
Tuesday thru Saturday
from 5 pm.*

Presque Isle Downs & Casino
8199 Perry Highway Erie, Pennsylvania 16509
814.866.8359 presqueisledowns.com

LATINO'S RESTAURANT



19

APPETIZERS

Ceviche

Rajitas

Queso Fundido

Guacamole

ENTREES

Chiles Rellenos

Pollo al Cilantro

Puerco en Chile Verde

Carne Asada

Camarones a la Diabla

Enchiladas

Pescado a la Veracruzana

DESSERTS

Flan

Buñuelos

Platanos Machos

AAA Approved
Restaurant

Dedicated Off
Street Parking

Serving Dinner
Tuesday thru Saturday
5 to 10 pm.

MEXICAN CUISINE AT ITS FINEST.

Latino's, frequently rated #1 in Erie on TripAdvisor and Yelp, serves traditional homemade Mexican cuisine. Passionate about their food, Latino's prepares everything from scratch to preserve the cultural integrity and flavors. The food is neither Tex-Mex nor Americanized Mexican. Visit and discover what true Mexican cuisine really is. After your visit, you'll know why Latino's says, "*Picante pero sabroso!*" They want to share the food, the music and the culture. The Mexico City-style cuisine is truly world-class. The rich flavors and textures of Mexico characterize a menu that includes items such as Pollo Con Mole (white meat chicken seasoned with mole poblano & spices served with roasted sesame seeds), Enchiladas or Chiles Rellenos (fresh roasted poblano peppers stuffed with cheese and topped with tomato sauce). Latino's utilizes fresh herbs and spices, indigenous to Mexico, that are toasted & ground daily, including a variety of fresh and dry chiles, pumpkinseeds, cilantro, and axiote. Some of the spices and chiles come directly from Mexico, California or Texas to ensure the authentic flavor. In addition to its regular menu, Latino's features "Grandma Hermelinda's" signature *Comida Corrida*, a selection of entrées prepared in small quantities to preserve the authentic flavor and homemade taste. Grandma chooses what's for dinner every day (and, she has over 300 recipes). For dessert ... it's imperative you order the flan.

1315 Parade Street
Erie, Pennsylvania 16503
814.452.1966 latinosrb.com

MI SCÚZI RISTORANTE



Chef and Owner Michael Farsace

APPETIZERS

Tuscan White Bean Soup

Fresh Tomato Peperonata

Caramelized Pear & Onion Pizzette

Pizza Mi Scúzi

ENTREES

Pollo Alla Vodka

Mar Spigola Con Balsamico

Luganaga Sausage

DESSERTS

Amaretto Mascarpone Canalone

Raspberry Limoncello Torte

Umbrian Bread Pudding

*Serving Dinner
Tuesday thru Saturday
from 5 pm.
Sunday 1 to 5 pm.*

MI SCÚZI... BETTER THAN EVER!

Discover this Tuscan-style bistro, tucked in a quiet corner of Erie at 27th & Myrtle Streets. Mi Scuzi, a consistent TripAdvisor Award of Excellence winner, brings you an atmosphere brimming with conviviality and love of eating. Chef Michael Farsace and his family operate this fine Italian eatery which is committed to using only the freshest, quality ingredients in all of their made-to-order dishes. Start to finish, from the mouthwatering Calamari Seviche to the perfectly prepared Amaretto Mascarpone Canalone, Mi Scúzi's cuisine is an explosion of flavors and textures. Must try specialties are the Mar Spigola Con Balsamico, fresh Chilean sea bass in aged balsamic & anisette cream; and the Pollo Alla Vodka, breaded chicken breasts with asiago cheese stuffed gnocchi in a classic vodka sauce. Patrons may also dine at the hand-crafted bar, outside on the patio or book a special event in one of the two private dining rooms. All are excellent places to enjoy dinner and a generously-sized martini, an ice cold beer or a glass of Chianti. The extensive wine list, with the exception of a few labels, is from Italy including many one-of-a-kind offerings. Italian influenced house made desserts, and the exceptionally trained staff all add up to a special place to casually dine with friends and loved ones.

Recipient of 2013, 2014 & 2015
TripAdvisor Award of Excellence.

27th & Myrtle Street
Erie, Pennsylvania 16508
814.454.4533 miscuzirestaurant.com

NIC-L-INN RESTAURANT



21

APPETIZERS

Chef's Signature
Cajun Seafood
Bisque

French Onion Soup

Scallops Au Gratin

Stuffed Hot Peppers

Nicolino Bread

ENTREES

Prime Rib

Porterhouse

Homemade Lasagna

Strip & Scampi

Veal Piccata

Day Boat Scallops

Stuffed Cod

DESSERTS

Éclair Sundae

*During Season
Serving Dinner
Tuesday thru Saturday
from 5 pm;
Sunday 1 to 8 pm.*

Closed Mondays.

Call for Winter Hours.

COUNTRY HOSPITALITY

Experience southern hospitality and exceptional dining in the magnificent countryside. Encounter breathtaking views of the Allegheny Mountain foothills and the ever changing 'four seasons' on your drive to this serene setting at the Nic-L-Inn. Owners Deborah Walston and Jack Kraatz continue the 35+ years of traditions and recipes that have made Nic-L-Inn 'the' restaurant to celebrate milestone events or enjoy a relaxed dining experience. Begin your evening with an appetizer – the Scallops au Gratin has a wonderfully unique flavor and the Stuffed Hot Peppers are the restaurant's own recipe. Delicious Prime Rib, Nicolino Bread and Chef's Signature Cajun Seafood Bisque are specialties known throughout the region. They are simply not to be missed! Choose from other entrée favorites such as Cod with Seafood Stuffing or Homemade Lasagna. (Italian doesn't get any better than this!) For the perfect finale, try the Éclair Sundae – a flaky pastry shell filled with golden vanilla ice cream and covered with chocolate sauce and mounds of whipped cream. The three flagstone fireplaces and country charm are sure to enhance your dining pleasure!

Reservations are recommended.

Directions: From I-90, take I-86 east, to Exit 14 (Kennedy/ Warren). Turn Left onto US-62. Continue on US-62; turn left on CR-36. Nic-L-Inn is about 6 miles ahead on the right.

12045 Bone Run Road
Frewsburg, New York 14738
716.354.5011 niclinn.com

PETRA RESTAURANT



Chef and Owner Kal Darres

APPETIZERS

Raspberry Almond
Brie en Filo
Cretan Shrimp
Kibbeh
Hummus
Tabouli
Artichokes & Cream
Eggplant Napoleon

ENTREES

Crab Cakes Cypress
New York Strip
Chicken
Mediterranean
Lobster Shrimp
Ravioli
Pistachio Encrusted
Salmon
Fresh Seafood &
Steaks

DESSERTS

Baklava
Coconut Rice
Pudding
Bananas Foster Crepe
Peanut Butter Pie

*Serving Dinner
Monday thru Saturday
from 4 pm.*

ANCIENT BOUNTY

Named for an ancient city in a distant homeland, Petra Restaurant is Kal Darres' culinary connection to Jordan. The Eastern Mediterranean region is as famous for hospitality as it is for piquant and delightful food. Both are available in abundance at Petra. Nothing in the upscale, yet understated, dining room can prepare you for the explosion of flavors in Petra's cuisine. The secret to the restaurant's success is in the spices. Most of the spices come right from Jordan at the open-air spice shop – which explains why each dish served at Petra is fresh and authentic. Because each dish is prepared from scratch using many organic and natural foods, Petra can cater to guests that are on special diets like gluten-free, low fat or vegan. The fully-stocked bar and extensive, reasonably priced, wine list provide the perfect accompaniment to your meal. There are 12 different wines by the glass! Start with Fatayer, puff pastry dough stuffed with cheeses or filled with filet mignon, onions & pistachios. Try the Mediterranean Chicken, strips of boneless chicken pan sautéed then finished with cream. And for the more adventurous – the Middle Eastern Platter has a little bit of everything ... hummus, baba ganoush, fatoush, tabouli, ouzzi and cheese fatayer – a perfect introduction to this type of cuisine. The Kabobs are marvelous, in whatever form: soft-as-butter beef tenderloin; fragrant lamb; shrimp & scallop; or vegetable. The entire menu is low-fat and built on fresh ingredients ... so that means you can go ahead and have dessert!

3602 West Lake Road
Erie, Pennsylvania 16505
814.838.7197 petrarestaurant.com

RIVERSIDE THE INN AT CAMBRIDGE SPRINGS



23

APPETIZERS

Artichoke Fromage
Baked Brie with
Raspberry Sauce
Sausage or Crab
Stuffed Mushrooms
Crispy Calamari
Shrimp Cocktail

ENTREES

Chicken Marsala
Supreme
Honey Dill Salmon
Seafood Platter
Crab Cakes Monterey
Certified Angus
Beef Steaks
Slow Roasted
Prime Rib

DESSERTS

House Specialty
Homemade Bread
Pudding
House Made Gelato
Seasonal Chef
Prepared Desserts

*Open April thru December.
Serving Dinner Daily
from 5 pm.
Serving Lunch
Monday thru Saturday
11:30 am to 2 pm.
Serving Sunday Brunch
11 am to 2 pm.*

A FEW PLEASANT MILES FROM ANYWHERE!

Riverside, The Inn at Cambridge Springs, wears its years lightly. While today's travelers no longer come to enjoy the restorative powers of the spa's waters, instead, they are refreshed by the fine food and great entertainment. The tranquil and gracious Concord Dining Room hosts exceptional dining with an updated menu fashioned by new Executive Chef Chris Taylor. Hearty appetites have always appreciated the Inn's Seafood Buffet on Friday evenings and the Prime Rib Buffet, served on Saturday nights, plus brunch on Sundays; while the lounge makes a great stop for a quick bite... and maybe one of the bartender's 'house remedies'.

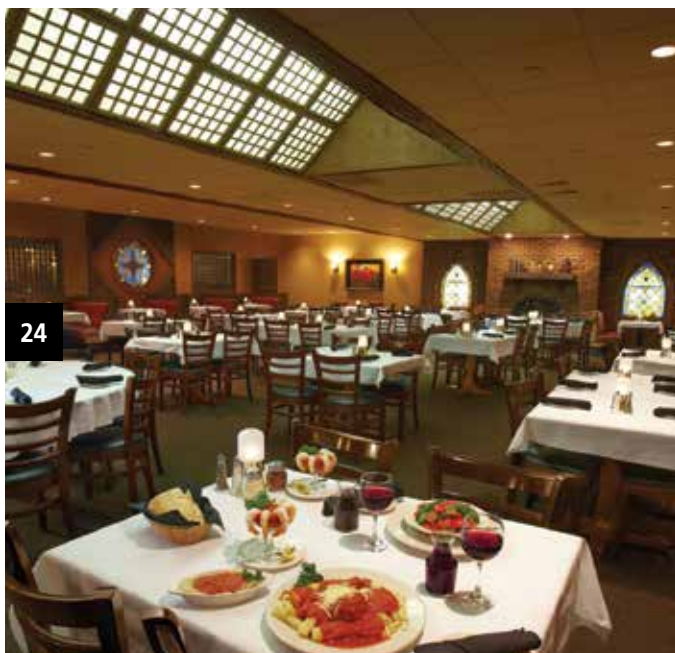
The Victorian inn offers fine lodging. Guest rooms take you back to days of yesteryear; each differently decorated and furnished with antiques.

The nationally-known dinner theatre features musicals, comedies, interactive murder mysteries, and the glorious 'Riverside Christmas' Show. Riverside – The Inn at Cambridge Springs is an ideal location for retreats, banquets, meetings... and especially weddings. Acres of gardens provide a picturesque setting for your wedding ceremony, followed by a one-of-a-kind reception in the Grand Ballroom. Come visit the Inn... 'Just a few pleasant miles from everywhere!'

Reservations are recommended.

One Fountain Avenue
Cambridge Springs, Pennsylvania 16403
814.398.4645 855.217.5153 theriversideinn.com

SERAFINI'S ITALIAN



24

APPETIZERS

Wedding Soup

Pasta Fagioli

Stuffed
Banana Pepper

Polenta with
Cheese Sauce

ENTREES

Prime Rib & Steaks

Combination
Italian Platter

Veal Marsala

Chicken Cacciatore

Broiled Scallops
& Mushrooms

Veal Osso Bucco

DESSERTS

Italian Spumoni

Old Fashioned
TiraMiSu

Peanut Butter Pie

Italian Lemon
Cream Cake

Serving Dinner Daily.

*Serving Lunch
Monday thru Saturday.*

AN ACCENT ON TRADITION

As one of Erie's oldest Italian restaurants – as far back as 1938 – Serafini's Restaurant & Lounge has been serving up wonderfully delectable Italian dishes. Chances are, you are already familiar with their incomparable sauce that never, ever comes from a jar! Regularly serving a repeat, longtime clientele – as well as eager newcomers – Serafini's knows the secret to restaurant success: dependably great food, a comfortable ambiance and friendly service.

With an accent on tradition and authenticity, Serafini's talented chefs prepare their Italian and American cuisine using only the freshest possible ingredients. Everything that can be made from scratch is – including the hand-rolled-and-weighed meatballs and the ever-popular wedding soup. The extensive menu features such local favorites as homemade pastas and Italian specialties, a variety of fresh veal and chicken dishes, broiled and deep-fried seafood, plus succulent steaks and prime rib. As an added convenience, all menu items are available for takeout seven days a week.

2642 West 12th Street
Erie, Pennsylvania 16505
814.838.8111

SMUGGLERS' WHARF



25

APPETIZERS

Ray's Coconut Shrimp

Jalapeño Hummus

ENTREES

Bourbon Pecan
Chicken

Hand-Dipped
Tempura Beer Batter
Yellow Lake Perch

Shrimp
Mediterranean
over Al Dente
Bow Tie Pasta

DESSERTS

Chocolate Raspberry
Cheesecake

Peanut Butter Pie
with a Ramekin
of Chocolate

*Serving Dinner & Lunch
Daily During Season.*

*Winter Hours:
Wednesday & Thursday
11:30 am to 9 pm.*

*Friday & Saturday
11:30 am to 10 pm.*

*Sunday Brunch
11:30 am to 3 pm.
Sunday Dinner to 7 pm.*

SKIP THE TRIP TO KEY WEST!

The twin vistas of the Bay and of the city of Erie from this favorite on Dobbins Landing could itself have been the subject of a Jimmy Buffet song. The crowd is casual and in the mood to enjoy themselves – whether dining or just relaxing in the comfy, nautical bar.

The laid-back atmosphere does not, however, extend to the kitchen where seafood and American classics like Langostino Crab Cakes, and Slow-Roasted Prime Rib are meticulously prepared. Appetizers are a special pleasure at Smugglers' with Ray's "Famous" Coconut Shrimp and Artichoke Seafood Melt among the most rewarding. The Cajun Catfish baked with a Peach & Red Onion Marmalade alone is worth the trip – whether you arrive by land or, as many hungry lake sailors have done, by sea.

And don't forget – whether it's a Sunday Brunch for the family or if you're planning a party Smugglers' Wharf knows how to make any occasion extra-special.

3 State Street
Erie, Pennsylvania 16507
814.459.4273 smugglerswharfinc.com

SUMMER HOUSE CAFÉ



26

Owners Jack Eaker & Stephanie Potous-Eaker

APPETIZERS

Truffled Macaroni
& Cheese Fritters

Crab Cake
with Watercress
Remoulade Drizzle

Pulled Pork
Quesadilla

ENTREES

Roasted Vegetable
Lasagna

Prosciutto Wrapped
Scallops over
Tortellini

Apple Raisin
Pork T Bone Chop

Grapefruit &
Citrus Salmon

Cider Glazed Bacon
Wrapped Meatloaf

DESSERTS

Baklava
Ice Cream Cake

Key Lime Pie

Homemade Desserts,
Breads & Baked Goods

*Serving Sunday thru
Wednesday 8 am to 2 pm;
Thursday thru Saturday
from 8 am. Dinner Service
begins at 4:30 pm.*

JACK & STEPHANIE... MAKE IT FABULOUS!

Discover this sunny and cheerful restaurant, with colorful works from local artists dotting the walls. Although initially known for their amazing breakfasts, lunches & holiday brunches, Summer House Café is now open for dinner on Thursday, Friday and Saturday evenings. Here you will find one of the more interesting appetizer lists around. Look for creations that are inventive and reasonably priced... like Truffled Macaroni & Cheese Fritters, Delta Shrimp & Grits or Prosciutto Wrapped Scallops. The main dishes are just as cleverly fashioned. Emphasis is on the freshest, natural, locally-farmed and regional ingredients. Here Jack & Stephanie make no compromises. The menu changes frequently, with creative weekly specials and fresh options. However you can always count on delicious homemade soups, fresh salads with inventive ingredients and outstanding steaks, fresh seafood & pasta entrées. Be sure to sample their unparalleled pastries and desserts. Remember to bring your favorite bottle. Summer House Café is BYOB and there is no corkage fee!

And, of course, Summer House Café is home to Make it Fabulous Catering. With a decade long following, they are a perfect choice for anything from an intimate dinner party to a concert for 3,000.

2605 Washington Avenue
Erie, Pennsylvania 16508
814.452.2500 summerhousecafe.net

THEODORE'S



27

APPETIZERS

Coconut Fried Shrimp

Crab Stuffed Mushrooms

Homemade Crab Cakes

Clams Casino

ENTREES

Lake Erie Walleye

Veal Theodore

Lake Erie Perch

Angel Hair California

New York Strip

DESSERTS

Bananas Foster

Peanut Butter Pie

Teddy's

Ice Cream Cake

May thru December:

Serving Dinner

Tuesday thru Thursday

4:30 to 8:15 pm;

Friday & Saturday

to 9:30 pm.

Closed Sundays

& Mondays.

Closed Tuesdays

January thru April.

GOOD FOOD... DONE WELL!

Theodore's clean, cheerful, family-friendly atmosphere and excellent service provide a comfortable backdrop for a guaranteed-great meal.

The continental cuisine menu features a wide variety of choices such as steaks, pastas, large salads and fresh seafood. Everything is made from scratch – from appetizers like Coconut Fried Shrimp and entrées including Filet Mignon Stuffed with Crab to incredible desserts, like Peanut Butter Pie.

Theodore's offers several weekly specials. Call or visit their website for more information.

"Good Food, Done Well" is Theodore's motto, and with a menu featuring over 50 entrée variations and hard-to-pick-just-one selections, you're sure to find something you love ... it's also a sure bet you'll be back to try the other dishes that caught your eye!

Reservations are preferred.

9690 West Lake Road
Lake City, Pennsylvania 16423
814.774.7271 theodoresrestaurant.com

1201 KITCHEN



28

Owners, J.B. Innes and
Executive Chef Dan Kern

MENU HIGHLIGHTS

Menu changes every five to six weeks; Current menu is available at 1201kitchen.com.

CASUAL DINING AT ITS FINEST...

1201 Kitchen, independently owned and operated, is located in the hub of downtown Erie and the heart of Erie's dining landscape. Featuring a Latin/Asian-inspired menu that is refreshed every five to six weeks, derived from the seasons, gives guests a reason to visit often. 1201 Kitchen's cuisine embodies the hottest trends in food today... yet upholds time-honored traditions that set the standard in casual dining. They feature sushi, steak and seafood and constantly spin a creative twist on these favorites. You will find something familiar and something different in every dish.

A true experience – the downtown location features a stylish exposed brick exterior and a unique jewel-toned inside décor – all embellished with original art by local artisans. The ambiance is an experience like no other – the main attraction being a rich-marble-topped bar that extends the length of the restaurant – the perfect space to meet friends after work, or to indulge in a glass of wine for happy hour or before one of Erie's diverse cultural events. Or, you can relax in our upper loft overlooking the entire space.

*Serving Dinner
Monday thru Saturday
from 5 pm.*

1201 State Street
Erie, Pennsylvania 16501
814.464.8989 1201kitchen.com

28 NORTH GASTROPUB



29

APPETIZERS

Risotto Bites

Pan Fried Kale
Sprouts

Pot Roast Poutine

SANDWICHES

Cubano

Chicken Po Boy

BLT Tartine

ENTREES

Spaghetti Squash
Bowl

Chicken & Waffles

Stockyard Strip

DESSERTS

Daily Selection Varies

SO, WHAT IS 28 NORTH?

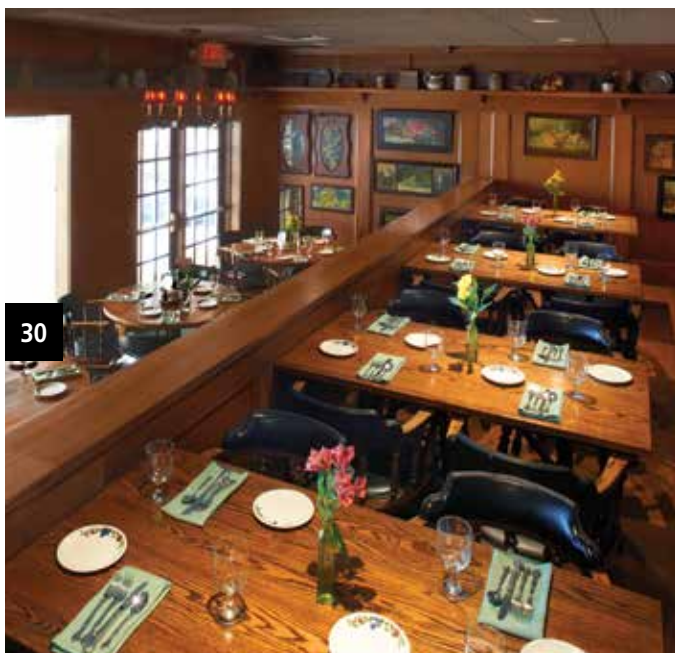
To put it simply...28 North is a trendy eating & drinking establishment boasting a casual yet refined atmosphere that welcomes foodies, winos and beer geeks alike.

Located in the heart of downtown Erie, 28 North is a contemporary American gastropub that's neighborhood-friendly, yet casually polished – serving local craft beers, handcrafted cocktails, wine and culinary delights at a reasonable price. What separates them from the rest is the artful pairing of seasonal food with handcrafted cocktails – in a comfortable urban setting. Enjoy the best of social dining, inspired by fresh, sustainable ingredients. Owners Jasen & Sarah Schardt and David Freeman use their connections with local purveyors, to create an ingredient-driven menu with a skillfully straightforward flavor presentation. You can choose from Snacks, Steak Burgers, Tacos, Pizzettes and Main Courses. Sharing is caring, so communal noshing across the menu is encouraged. This way, you and your crew can experience a wide variety of dishes and flavors during a single visit. Enjoy!

*Serving Dinner
Monday thru Saturday
from 5 pm.*

28 North Park Row
Erie, Pennsylvania 16501
814.455.4705 28northerie.com

WEBB'S CAPTAIN'S TABLE



APPETIZERS

Homemade Soups
Stuffed Mushrooms
Shrimp Scampi
Sesame Crusted
Ahi Tuna

ENTREES

Prime Rib
Chicken Rosa
Veal Chautauqua
Chicken & Veal
Parmesan
Vegetable Lasagna
Herb Garden Pasta
Seafood Julienne
Broiled Shrimp
& Scallops

DESSERTS

Chocolate Bombé
Crème Brûlée

*Serving Dinner
& Lunch Daily
11:30 am to 9 pm.
Friday & Saturday
to 10 pm.*

FINE DINING AND FRIENDLY SERVICE

Located on beautiful Chautauqua Lake, Webb's Captain's Table offers the finest in lakeside dining any time of the year. Whether you're dining al fresco on a summer's day or enjoying the warmth of the raised hearth fireplace on a cold winter's evening, the unique atmosphere and attentive service will ensure a deliciously memorable meal.

Webb's extensive menu features an innovative selection of American favorites including sizzling hand cut steaks and the freshest seafood. Beef selections include Prime Rib, New York Strip and Filet Mignon. Signature chicken and veal dishes, along with several vegetarian favorites round out the menu. As an accompaniment to your dinner, enjoy a locally-brewed craft beer, a bottle of regional wine or a glass of hand-selected small batch bourbon. Also, not to be missed are the decadent desserts, especially the renowned Chocolate Bombé.

To complete your experience stop in the adjoining Cottage Collection & Cafe, or the Candy Shop which carries the infamous Webb's Goat Milk Fudge and molasses sponge candy. Overnight accommodations are also available onsite.

Webb's Captain's Table Restaurant
115 West Lake Road, Route 394
Mayville, New York 14757
716.753.3960 webbscaptainstable.com

ZEBRO'S SPORTS & BEACH BAR



31

APPETIZERS

Fresh Oysters & Clams

Crab Stuffed Portabella

Drunken Mussels

Giant Soft Pretzels

ENTREES

Oven Roasted Duck

Strip Steak

Filet Mignon

Crab Stuffed Shrimp

Broiled Scallops

Wild Mushroom Ravioli

Atlantic Wild Caught Salmon

Maryland Crab Cakes

Chicken or Eggplant Parmesan

DESSERTS

Assorted Homemade Fresh Fruit Pies

Cheesecake

*May thru September
Serving Sunday thru
Thursday 12 to 9 pm;
Friday and Saturday
12 to 10 pm.*

Call for Seasonal Hours.

A SPECTACULARLY LOCATED PORT OF CALL

ZeBro's Sports and Beach Bar, which overlooks Lake Erie in Barcelona, New York, is comfortable and inviting featuring wood accents with an abundance of windows, and big screen televisions to watch the big games every Sunday. Enjoy picturesque views of Lake Erie and gorgeous sunsets while inside ZeBro's or outside on the size-able patio. Whether it's drinks with friends at the Tiki bar or dinner with someone special, ZeBro's is everything a restaurant should be. Join Owner Dave Zimmerman for Gourmet Sandwiches, Roast Duck and ZeBro's Special BBQ Ribs...plus a spectacular view. For your main course, consider a hand-cut steak, fresh ocean-caught seafood or the highly-recommended ZeBro's Fresh Perch (when available). It's impossible to find perch any fresher than this! It is caught daily...and comes from right next door at Westfield Fisheries. Rounding out the menu is a selection of appetizers like classically prepared Oysters Rockefeller, Clams Casino, Crab Stuffed Portabella Mushroom, and the fabulous Drunken Mussels. For dessert, indulge in one of the many homemade delights. Choose from fresh baked fruit pies or try one of the decadent cheesecakes.

Reservations are recommended.

Like them on facebook at ZeBro's Beach Bar.

8254 First Street
Westfield, New York 14787
716.326.2017 zebrosbeachbar.com



Erie Fine Dining Group®

317 West Sixth Street

Erie, Pennsylvania 16507

eriefinedining.com

814.453.6921 814.455.3794 fax