

MUSIC FROM STAGE & SCREEN

CONCERT AND DINNER

PORT HOPE, COBOURG AND SUNRISE ROTARY CLUBS &
NORTHUMBERLAND ORCHESTRA AND CHOIR

GUEST SOLOIST MACKENZIE SMITH

3 PM SUNDAY APRIL 3, 2016

PORT HOPE UNITED CHURCH

34 SOUTH STREET, PORT HOPE

PLUS EIGHT LOCAL RESTAURANTS

- THE STATION
- CARLYLE INN AND BISTRO
- RAILSIDE RESTAURANT
 - ZEPO'S
- TRATTORIA GUSTO
 - THE SOCIAL
- BUALAI TASTE OF THAI
- BLACK BEANS STEAK HOUSE AND LOUNGE

CONCERT AND DINNER \$70 (DOES NOT INCLUDE ALCOHOL)

Rotary



TO PURCHASE TICKETS:

905-372-4239 905-269-4239

BILL@LANGCONSTRUCTION.CA

THE STATION
20 Ontario Street 905-885-5550

Friendly pub style restaurant.

CHOICE OF:

Appetizer:

1. Casey Jones salad – cucumber, tomato, mixed greens and avocado-lime vinaigrette
2. French onion soup

Main:

1. Black & blue burger – fresh hamburger topped with blue cheese, caramelized onions and BBQ sauce, with choice of side salad or fries
2. Herb garden & lemon pasta with yellow zucchini, red pepper, green bean, red onion, parm, fresh herbs and lemon
3. Chicken Supreme with roasted garlic mashed and sauteed mushrooms and spinach in a pan jus

Dessert:

1. White chocolate & blueberry bread pudding with house made white chocolate ice cream
2. Bailey's cheesecake

CARLYLE INN AND BISTRO
86 John Street 905-885-5500

Set in a beautiful old yellow brick building which was at one time a bank, and also Port Hope City Dairy. Their menu offers traditional Ontario cuisine, in a fine dining atmosphere.

CHOICE OF:

Appetizer:

1. Roasted red pepper soup
2. Spinach salad with blue cheese, pecans and orange sections

Main:

1. Sliced beef tenderloin with Bearnaise sauce served with pomme dauphine and vegetables
2. Chicken Kiev – boneless chicken breast stuffed with garlic butter and three cheeses, served with rice and vegetables
3. Salmon Filet, baked/mango salsa/seasonal vegetable/rice

Dessert:

1. Chocolate hazelnut torte
2. Warmed apple pie
3. Amaretto cheesecake

RAILSIDE RESTAURANT
112 Peter Street 905-885-2938

In their fine dining area, The Railside presents traditional meals with a Greek influence. They won the People's Choice Award for best overall Restaurant in 2012.

CHOICE OF:

Appetizer:

1. Classic Caesar salad, bacon, croutons, creamy Caesar dressing
2. Greek Salad -
Kalamata olives, tomatoes, cucumbers, red onions, feta and homemade vinaigrette
3. Veggies and Greens -
Iceberg and romaine topped with shredded cheddar and mozzarella, croutons, carrots, red cabbage, tomatoes, red onions, served with choice of dressing
4. Shareable Garlic Loaf (counts as two appetizers) -
Fresh panini loaf stuffed with gooey melted smoked mozzarella, drizzled garlic butter, tipped with diced bruschetta and kalamata olives

Main:

1. Bordelaise Mushroom Sirloin -
8 oz centre cut, char-grilled and smothered with a rich red wine demi glaze. Served with season vegetables and potato
2. Bruschetta Feta Chicken -
A tender boneless breast of chicken char-grilled and topped with seasoned fresh roma tomato bruschetta and feta cheese, served with vegetables and potato
3. Honey Garlic Salmon -
A moist salmon fillet glazed with savory honey garlic, topped with a medley of Asian fried vegetables, served on a bed of rice pilaf and your choice of potato
4. Mediterranean Penne Pasta -
A blend of grilled sweet peppers, red onions, zucchini, feta, kalamata olives, tossed in olive oil and a unique blend of spices
5. Chicken Primavera Alfredo -
A rich and creamy Alfredo sauce generously scented with garlic, tossed with a medley of fresh garden vegetables, served over fresh linguine pasta and topped with grilled chicken

Dessert:

1. Tiger Torte -
A white and chocolate cake layered with a rich chocolate and vanilla butter icing
2. Carrot Caramel Cheesecake -
Filled with chunks of moist carrot cake, oozing with our special caramel drizzle

THE SOCIAL
26 Ontario Street 905-800-1152

A small and new restaurant, the food is fresh, local and hearty. The beer proudly Ontario craft and the service warm and relaxed.

CHOICE OF:

Appetizer:

1. Butternut squash soup with chillies and crème fraish
2. Apple walnut salad with beets, spiced walnuts, and tarragon vinaigrette

Main:

1. 10 oz. Ontario ribeye steak frites with demi glace
2. Pan seared Linwood Acres trout with beurre blanc and seasonal vegetables

Dessert:

1. California cheesecake
2. Flourless chocolate cake with dark chocolate ganache

BUALAI TASTE OF THAI
108 Walton Street 905-885-1300

Although once the site of the CIBC, this two floor space has been decorated to enhance the spirit of Thailand. All cuisine is authentic Thai food.

(NO CHOICE REQUIRED).

Appetizer: Vegetable spring rolls, chicken dumplings and mango salad

Main: Chicken pad thai, garlic shrimp, mixed vegetable stir fry and sweet and sour pork

Dessert: Chocolate cake

BLACK BEANS STEAK HOUSE AND LOUNGE

63 Walton Street 905-885-1888

People's Choice Award for best fine dining, their presentation is superb.

CHOICE OF:

Appetizer:

1. Roasted Jalapeno Caesar -
The Caesar salad was created by Caesar Cardini in his Tijuana, Mexico restaurant in 1924. We use his original recipe and add roasted jalapeno and toss it with baby romaine hearts, grana padano and house made sour dough croutons
2. Sweet Georgia House Salad -
Baby spinach and arugula tossed with sauteed local mushrooms, pecans and a butter rum dressing and finished with goat cheese
3. Black Bean Dip -
Black beans, garlic, toasted cumin, & lime, served with sour cream and fresh corn tortillas

Main:

1. Agave Chile Glazed Mahi Mahi -
You could be in Mexico, Belize or Costa Rica with this one so let the flavours of the Caribbean take over, fresh Mahi Mahi roasted with our agave chile glaze and served over plantain fried rice, veggies del dia, mango & tomatillo salsa and chimichurri
2. Steak and Mushroom Tagliatelle –
Italians influenced new Spanish cuisine more so than anyone else. Pasta started making regular appearances at the Mexican table after the 1950's. We make our Tagliatelle in house fresh daily and toss it with angus steak, local mushrooms, garlic, caramelized onions and baby spinach in our creamy ricotta parmesan sauce and garden fresh herbs
3. Southern Fried Chicken – Kentucky. The Colonel had it right, the simplest of seasonings and the right amount of love. It comes down to a buttermilk marinade and the perfect, low cooking temperature. This creates a fried chicken that is crunchy, juicy and tender. Ours is served with simple mashed potato, veggie del dia and country chicken gravy.

Dessert:

1. Bananas Foster Cheesecake
New York style cheesecake with a caramelized banana rum sauce and fresh cream
2. Apple Rhubarb Crumble – with fresh vanilla ice cream

ZEPO'S
53 Walton Street 905-885-4747

A new downtown Greek restaurant.

CHOICE OF:

Appetizer:

1. Tzatziki with pita bread
2. Spanakopita – spinach and cheese in a phyllo pastry
3. Dolmades – grape leaf stuffed with rice served with tzatziki and pita

Main:

1. Souvlaki – Zepo's traditional souvlaki served on a bed of rice
2. Stuffed chicken – tender chicken breast stuffed with spinach and feta, topped with white wine mushroom cream sauce
3. Lamb shank – our succulent lamb shank
4. Moussaka – Athenian delight with layers of eggplant, zucchini, potatoes and ground beef finished with a bechamel sauce
5. Vegetarian Moussaka – layers of eggplant, zucchini, potatoes, topped with fried mushrooms and finished with a tomato and bechamel sauce
6. Gyro dinner – shaved rotisserie lamb and beef

Dessert:

1. Baklava with ice cream
2. Frigania
3. Rice pudding

TRATTORIA GUSTO
1 Walton Street 905-885-1198

This restaurant is in a historically finished part of the Waddell Hotel. The menu offerings are of Italian cuisine, so authentic, you will think you are in Italy.

CHOICE OF:

Appetizer:

1. Roast cauliflower soup with asiago crostini and herb oil
2. Caesar salad with Gusto dressing, garlic croutons, shaved parmesan and pancetta crisp

Main:

1. Chicken supreme with roast potatoes, asparagus, and goat cheese sauce
2. Pomodoro pasta with spaghettini, tomato sauce, fresh herbs and shaved parmesan
3. Braised beef risotto with peas and kale

Dessert:

1. Tiramisu, mascarpone whipped cream, coffee soaked lady fingers, cocoa dusting
2. Lemon budino - baked lemon custard with caramel, fresh berries and sliced apples