



Depot Café

Serving the Lake County area since 1936

April, 2019

Chef Joe's Dinner Specials April

Fried Haddock

Breaded and fried to a golden brown served with french fries and cole slaw.

Seafood Lasagna

Traditional favorite with a twist! Ribbon pasta layered with shrimp, crabmeat, white fish and a blend of Italian cheeses and fresh garden vegetables baked in a creamy Alfredo sauce.

Roast Rack of Lamb

Tender rib rack of spring lamb slow roasted and topped with homemade gravy and served with redskin potatoes and fresh green beans.

Chicken and Shrimp Gorgonzola

Boneless breast of chicken broiled with rock shrimp in gorgonzola cheese sauce served over a bed of fettuccini.

i.



We now take all major credit cards!



*We will be closed
Easter Sunday
April 21, 2019*



*From your friends at
The Depot Café*

*The newsletter is available on our website at:
www.silvestrosdepotcafe.com*

Deep Thoughts

By Jerry Silvestro

In the last couple of Newsletters, we've revisited the Disco days and then did a stroll through the neighborhood bars on the no-longer Italian North End of Painesville. These ramblings have elicited numbers of discussions of some of the other watering holes and dining spots of Lake County, specifically the Route #20 corridor. My Father, after a few libations, would announce "Let's take a ride down TWO-OH," and off we'd go.

I have preferred to call these establishments "Adult Bars." Adult bars were places that had a classier feel to them than your normal shot and beer places. Dark lighting and mahogany woods with thick carpeting and stemmed glassware.

Heading west on Route #20, one of our first stops was a place called "McTaggart's Lounge" named after one of the proprietors Jerry "The Hog" McTaggart. I know, classy, right? Jerry was a jovial, fun-loving sort that, if you got lucky, might actually even be present at the bar when you visited. He had a pet pot-bellied pig that used to accompany him every so often. I'll bet you've never walked into The Harry Buffalo and actually saw a buffalo. Or The Winking Lizard and.....Well, you know.

Next stop might be a grand old building called "The Bavarian Inn" that specialized in German fare and a whole bunch of fun. They would occasionally have a Polka band and, although I'm not much for Polka music, a few Lowenbraus and some schnitzel made it all sound wonderful.

By this point, the crux of the evening had arrived and, driving another mile down the road, we would pull into the parking lot of The White House and their must-see dining area. The Trescalini Room, it made you feel as if you had hopped on a plane and visited another city or country. After paying respects to the Quagliata family and a quick martini at the bar, we'd saunter out the door, across the parking lot and into the highlight of the evening.

The Terrace Room is to this day, one of my all-time favorites. Let's start with the lounge which always had top notch live entertainment 3 or 4 nights a week. The romantic dining room that served spectacular cuisine, much of it tableside. A little stuffy for you? Then wander outside to Poolside Patio and Tiki Bar to have a cocktail and maybe a dip. Maybe you over-imbibed and didn't feel like driving or, better yet, wanted the evening to continue after closing for one reason or another. Then head to the front desk and grab a room for the night. No less a personage than the 35th President of The United States did that one evening in 1960.

Yeah, Adult Bars. JFK and I. Good company, huh?



Stay well and God Bless!

Stop in for Lenten options!

Take the Trivia Challenge

Each month we'll give you a new trivia question. Bring or mail in your entry. The first 10 people to answer correctly will be in the drawing to win a dinner certificate worth \$15.00. **March's winner, James Cherney, knew that the birth name of St. Patrick is Maewyn Succat.** He has received a dinner certificate worth \$15.00.

The national bird of the United States is a bald eagle...but in this context, bald doesn't mean hairless. The bald part of the bird's name comes from an old English word meaning what?

- 1) Beautiful
- 2) swooping
- 3) Majestic
- 4) white

My Answer: _____

Name: _____

Address: _____

City, State, and Zip: _____

CRACK THE HIDDEN SECRETS OF THE EVERYDAY EGG

You think coloring and hiding eggs for Easter is tough? Imagine what those hens have to go through in order to produce them for you. As the water is boiling on the stove, ponder these interesting facts from the American Egg Board:

- A hen requires 24 to 26 hours to produce an egg. Thirty minutes later, she starts over again.
- The eggshell may have as many as 17,000 tiny pores over its surface. Through them, the egg can absorb flavors and odors. Storing them in cartons helps keep them fresh.
- White-shelled eggs are produced by hens with white feathers and white earlobes. Brown-shelled eggs are produced by hens with red feathers and red earlobes.
- To tell if an egg is raw or hard-cooked, spin it. If the egg spins easily, it is hard-cooked but if it wobbles, it's raw.
- Egg yolks are one of the few foods that naturally contain Vitamin D.
- Yolk color depends on the diet of the hen. Natural yellow-orange substances such as marigold petals may be added to light colored feeds to enhance colors. Artificial color additives are not permitted.
- Occasionally, a hen will produce double-yolked eggs throughout her egg-laying career. It is unusual, but not rare, for a young hen to produce an egg with no yolk at all.



Silvestro's Depot Café
470 Railroad St.
Painesville, OH 44077



*And Spring arose on the garden fair,
Like the Spirit of Love felt everywhere;
And each flower and herb on Earth's dark breast
rose from the dreams of its wintry rest.*

—Percy Bysshe Shelley

INSIDE...
Dinner Specials for April



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Jerry Silvestro**



Win a Free Dinner

Dining Room Hours

Lunch
Monday-Saturday
11:00 a.m. – 2:00 p.m.

Dinner
Monday – Thursday
4:00 p.m. – 9:00 p.m.

Friday and Saturday
4:00 p.m. – 10:00 p.m.

Sunday
1:00 p.m. – 8:00 p.m.

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