

DINING OUT

the great restaurants of **bergen/hudson**

VENTANAS AT THE MODERN WHERE EXQUISITE DINING MEETS EXCEPTIONAL CUISINE



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YOUR GUIDE TO NEW JERSEY FOOD CULTURE

Meet The Chickologist **32** :: Antique Bar and Bakery Rockin Dishes Rolled in Nostalgia **36** :: Across the River: Jagged Little Pill **50** :: Elton John Says Goodbye At the Rock **60**

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Joe Calderone, Paul Turpanjian, and Mark Smolin, CEO of Serendipity Brands



Rachael Robbins and Paul Turpanjian



Paul Turpanjian and David Burke

The temperature has dropped since our fall issue, but things are starting to heat up with DiningOut! We have launched DiningOut Culinary Tours hosting luxurious boutique tours for foodies. Next stop May 24th – June 3rd on the Amalfi Coast in Italy! Find more info at tavolatours.com. We are continuing our popular radio show, DiningOut Dialogues with Kevin McCullough on am970 and am570 radio. We will be launching Dinner and a Show packages where guests can visit some of the area's best restaurants as well as entertainment (hot Broadway shows and concerts) being transported by luxury motor coach right to the venue with comfort and convenience. We are thrilled to host one of the area's best foodie events at The Terrace in Paramus on Thursday, May 21. There will be tastings from Bergen and Hudson's greatest restaurants as well as gourmet markets, spirits and beer, special guests, and more. Keep checking diningout.com/newjersey for more updated info and how to purchase tickets. Also follow us on Facebook and Instagram @diningoutnj.

And of course, the magazine! In this issue we are excited to feature Ventanas. The long-awaited dining experience from Chef David Burke and Alex Duran has finally arrived! Elton John says Farewell Yellow Brick Road at the Prudential Center this spring. Across the River we visit Serendipity 3 as well as the new Broadway hit, "Jagged Little Pill". Am also excited to introduce our new columnist, Rachael Robbins, a.k.a., "The Chickologist" who will keep us updated on the latest in libations. Both places to enjoy as well as recipes to DIY.

From all of us at DiningOut Magazine we wish you a very Merry Christmas, Happy Holidays, and a Joyous, Peaceful, and Delicious New Year!

Paul Turpanjian
Paul Turpanjian, Publisher

DININGOUT

the great restaurants of bergen/hudson

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Chef David Burke and Alexander Duran of Ventanas. Photo by Greyly Boscan

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We would love your feedback! Any great dining experiences, any of your favorite restaurants missing from the guide, any suggestions for the next issue, subscriptions ... anything at all, please contact us by phone, mail, or email.

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Got a great idea for a food-related story? We'd love to hear about it. Queries should be sent to njeditor@diningout.com.

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For information regarding listing your restaurant or advertising in our next issue, please contact Paul Turpanjian at 201.541.6500 or pturpanjian@diningout.com. DiningOut magazines are presented by Pearl Publishing Media Group (PPMG). All contents are copyrighted 2019 by DiningOut Magazine, LLC, a division of PPMG.





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Alex Duran and Chef David Burke

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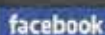


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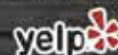
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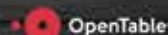
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THE ASK

Our neighborhood bartenders take great pride in shaking up inventive cocktails and pouring up frothy draft beers to the delight of merry restaurant goers at happy hours and beyond. Equally exciting are the people they meet and the experiences that make these stories special. Here, DiningOut got our favorite bartenders to spill.

What is one of the most interesting encounters you've had with a customer?

BY LIANNA ALBRIZIO

JOHN "ROSCO" MEITZLER

STERN AND BOW

{171 Schraalenburgh Road, Closter; 201.750.3350; sternandbowrestaurant.com}

In my over 40-year bartending career in Bergen County, I've had the pleasure of serving many celebrities, such as several cast members of *The Sopranos*, athletes from *The Yankees*, *Giants*, *Jets*, *Knicks*, and *Rangers*, and musicians like *Sting*, to name a few. Lawrence "LT" Taylor used to be a regular at Mickey Finn's in Fort Lee back in his heyday. I remember one night in particular, he was in the private club on the third floor having a great time. He was obviously an athlete, but not overly huge in build. Over the years, I worked with bouncers that were bigger than him, but I never realized just how strong he was until he started lifting and doing reps with a two-player tabletop Pac-Man game—while sitting down! It would normally take two people standing to move that game.



MONIKA ZAUNCZKOWSKI

RIVER PALM TERRACE

{1416 River Road, Edgewater; 201.224.2013; riverpalm.com}

I get to meet a lot of interesting people and celebrities—sports players, TV reporters, and actors. Every morning I watch *Good Day New York* with Rosanna Scotto and Lori Stokes. One day I came into work and turned around and there they were! It was a pleasure making their drinks; they were so nice.



TONY DINELLI

THE BRICK HOUSE

{179 Godwin Avenue, Wyckoff; 201.848.1211; thebrickhousewyckoff.com}

There was a couple who enjoyed my espresso martinis. The husband was a former pilot in the Navy, and his wife had developed cancer. They would come in and would order my espresso martinis every time. The wife passed away, and her husband came in and said to me, 'You added more time to my wife's life all because of how much she enjoyed your martinis.' There is another couple, new in town at the time, who came in for the first time. They asked for a drink, but I offered them a "Tony Special." They fell in love with the drink, and now come in almost three times a week just to have it.



DANNY MURPHY

SANZARI'S NEW BRIDGE INN
{105 Old New Bridge Road, New Milford;
201.692.7700; sanzaris.com}

I met a customer about 20 years ago, a very nice man named Chuck. He became a regular and after a while, he would leave a tip plus two scratch-off lottery tickets. Eventually, one hit for \$20, so I purchased 10 tickets to give back to Chuck. We made an agreement: Whatever we won under \$100

we would reinvest in more scratch-offs, and anything of substance we would split. I still see him from time to time and we still do the scratch-offs.



RACHAEL ROBBINS

THE CHICKOLOGIST

One night early in my career, Grace Jones came up to my bar. I served her a drink and she asked to speak to my manager. I panicked that she was going to complain about me. After he spoke to her, he called me over and told me to close my register. Grace requested that I join her and her posse at their table and I partied with them until 8am!

IN **MEMORIAM**

CHARLIE POVEROMO

GRISSINI

{484 Sylvan Ave, Englewood Cliffs; 201.568.3535; grissinirestaurant.com}

Cheers to the late Charlie Poveromo. The beloved dapper bar manager at Grissini, who had previously served as the owner of Henley's Bar & Grill in New Milford, was known for his wickedly good martinis he made every spring and summer, and was a go-to person for advice and camaraderie. Since his untimely death last spring, his legacy burns bright with his wife, Velvet Lauren, carrying the torch of his caretaking spirit.



In the fashion of her late husband, every summer during excessive heat, she places a "Charlie's Cooler" in front of their home for parched borough employees -- a gesture Charlie started when he observed how sweaty and hot the laborers were one sweltering summer day several years ago. The coolers are put out by homeowners throughout parts of upper Bergen County and even across the country!

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'TIS THE SEASON FOR GIVING



As we all get caught up in the hustle and bustle of holiday shopping and preparing home-cooked meals for a full-house of family and friends, it's always nice to keep our local nonprofits in mind and the great work they do for people struggling with illnesses, animals who have been abused and in search of a forever home, and much more. Anyone who knows me well knows that I have worked with nonprofits for most of my life, and I believe giving and supporting begins at home. We have so many amazing charities right here in Bergen and Hudson Counties. Here are just some of many amazing charities I encourage you to add to your holiday to-do list this season.

At Christmas time, children's charities hold a special place in my heart. **Spring Lake Toys Foundation** {852 Franklin Avenue Suite 115, Franklin Lakes; 201.962.0865; springlaketoyfoundation.org} is a nonprofit organization dedicated to supporting children battling life-threatening diseases, and assists families struggling with their children's medical expenses. Discover how you can give to children this holiday season.

The Jewish Association for Developmental Disabilities (J-ADD) {50 Eisenhower Drive Suite 202, Paramus; 201.457.0058; j-add.org} is a terrific organization that has been helping community members affected by intellectual and developmental disabilities in North Jersey for over 25 years, through residential, vocational, and respite services. I am excited to be working with such wonderful people organizing events to raise awareness, as well as the much-needed funds in order to keep resident houses maintained. Consider donating, volunteering, or learning how you can join along at an upcoming event.

The Matthew Larson Foundation for Pediatric Brain Tumors {PO Box 836, Franklin Lakes; 201.410.2751; ironmatt.org}. This wonderful charity, also known as IronMatt, helps children and families affected by pediatric brain tumors. I organized the group's very first event, a tennis and golf outing, which was a huge success thanks to the community. Shortly thereafter, the foundation was formed by the Larson family who lost their beloved Matt. I was honored to serve as a board member for several years. You can donate and help the foundation raise awareness and funds to help children and families affected by pediatric brain tumors.

Tomorrow's Children Fund {30 Prospect Avenue, Hackensack; 551.996.5500; tcfkid.org}, located at Hackensack Meridian Health inside the Hackensack University Medical Center, provides comfort, counseling and financial assistance to children with cancer and blood disorders. For many years, I've worked as a volunteer raising money and collecting donations of toys, clothing, diapers, bibs, and other items. A fashion show I organized with the patients stole attendees' hearts while they rocked the runway. A special shout-out to "CEO Lynn."

Children's Aid and Family Services {200 Robin Road, Paramus; 201.261.2800; cafsnj.org} is a nonprofit specializing in services for adoption, therapeutic foster care, drug and alcohol abuse education and prevention, in-home support services for children and adults with intellectual and developmental disabilities, among others. As a volunteer, I visited a home and met some of the children awaiting adoption. I am personally grateful to CAFS for helping me find my sister through their adoption support services. The social workers turned a very emotional journey into the best day of my life when we met. Find out how you can make a difference in someone's life today!

Ramapo-Bergen Animal Refuge, Inc. {2 Shelter Lane, Oakland; 201.337.5180; rbari.org} is a no-kill animal shelter that protects abandoned, abused, and unwanted animals by finding them kind and loving homes. What better time than the holidays to inquire about adoption, donation, and volunteer opportunities or attending one of many held events. I organized a doggy adoption a couple of years ago, and the love the staff has for the animals and their dedication to this charity was truly heartwarming.

Beautiful Self {Art Factory, 70 Spruce Street, Paterson; beautifulself.org} is an organization dedicated to helping women boost self-esteem after their diagnosis and treatment for breast cancer. The patients' wonderful outlooks are due to the dedication and work of the founders, Jillian Rezo and Michele Bonacorte. I had so much fun when I planned a fashion show with some of the women who had either been undergoing, or completed, treatment. One model I will never forget and wanted to give special mention to, is a woman who passed away a week after the show. I am confident she is modeling and keeping everyone laughing in heaven! Be sure to learn more about this awesome charity and upcoming events.

Table to Table {611 Route 46 West, Suite 240, Hasbrouck Heights; 201.444.5500; tabletotable.org} is a community-based food rescue program that collects prepared and perishable food for the hungry in Bergen, Essex, Hudson, and Passaic counties. DiningOut has always been supportive of this wonderful organization. Nearly one million people in New Jersey need food services, including one-in-seven children. From corporations and small businesses to food establishments and individuals, all are encouraged help in the form of financial contributions and/or food donations.

I would like to thank all of you for reading my DiningOut column and following me @lindaslist and the magazine @diningoutnj. Best wishes to you and yours for a wonderful holiday season and a very happy and healthy 2020! Ciao for now!





BY LIANNA ALBRIZIO



River Palm Terrace



Stern and Bow

Stew Leonard's

STERN AND BOW

{171 Schraalenburgh Road, Closter; 201.750.3350; sternandbowrestaurant.com}

Since sailing its way into the heart of the Northern Valley restaurant scene in late September, owner Russell Stern and consulting partner Paul Gerard are already making waves with their new restaurant, the nautical-inspired pizza-seafood hybrid, Stern and Bow. Occupying the space that was once Cuban eatery Azucar, the restaurant offers what the owner calls a “funkier” spin on fine dining with a beachy feel bedecked in polished wood tables and chairs and a marble interior. In the dining room, three bars anchor the action. Neapolitan-style pizzas are prepared with ingredients imported from Italy, from margarita to buffalo mozzarella, at the pizza bar while the raw bar serves chilled colossal shrimp, lobster and king crab legs along with their famous daily selection of oysters. Sourced from coast to coast, the restaurant goes through 400 a day. But don’t have all your fun under the sea! Culling from the land is Hanger steak served with smoked mushroom chimichurri and Prime

Dry-Aged Ribeye served with wood-fired peppers and tomatoes with anchovy toast. Enjoy your meal while imbibing some of their refreshingly fruitful specialty cocktails prepared at the liquor bar. The Dirty Pear is made with Belle De Brillet with bourbon, fresh lemon and maple syrup. Or, relish the experience with the classic Stern and Bow made with bourbon, sweet vermouth and a luxardo cherry.

SENIOR ANDY

{176 Main Street, Fort Lee; 201.482.4670}

When you merge the tang of Korean staples with the nutritious and spicy flavors of Mexican cuisine, therein lies a recipe for savory barbecue that will have you ordering more. New to Fort Lee’s fast-growing downtown is Senior Andy, a small eatery and take-out joint touting “the best taco and katsu in the East Coast.” In a dining room reminiscent of a hip college cafeteria with hip-hop blaring the speakers, diners will delight in their 10 modestly-priced tacos made with the freshest ingredients and the tastiest meats from Carne Asada to Fish and Spicy Pork, flavors of which

are available in their burritos and rice bowls. Fried food lovers will devour their Asian dishes of Katsu, or panko chicken. The King Donkatsu consists of a thickly-sliced breaded, deep-fried pork cutlet. Other donkatsu flavors include spicy and curry. The K-Town Chicken Wings, cooked in a mild savory sauce and sprinkled with peanuts, are a must-try and perfect for sharing.

STEW LEONARD’S

{700 Paramus Park, Paramus; stewartleons.com/paramus; 201.649.0888}

Since Stew Leonard’s first landed in New Jersey in September, the family-friendly supermarket chain has already taken Paramus by storm. Situated in the former Sears Department Store anchoring the Paramus Park Mall, the supermarket carries a bevy of farm-fresh produce; a butcher shop that prepares cuts from family farms and ranchers; a bakery stocked with freshly-made chocolate chip cookies, apple cider donuts, bagels and croissants; an award-winning buffet, fine wines, a garden with flowers delivered daily and so much more! The supermarket also carries coffee and



meal kits by Martha Stewart, an avid shopper at the store who made an appearance at the new location's soft opening this past fall. Shoppers inside the equestrian-themed supermarket can sing along to animatronics from a cow that moos to a Chiquita Banana who sings in the produce aisle. Catering is available from platters of mac 'n' cheese to sausage and peppers.

WESTWOOD PRIME EATS

{198 Westwood Avenue; 201.664.0069}

Pascack Valley fixture Westwood Prime Meats has expanded into a new restaurant that a passionate father and son team are simply calling Westwood Prime Eats. "It's something we always wanted to do and decided to offer the town quality food," said John Petruso, a partner. John's father, Salvatore, has served as the butcher for the past 34 years after working as a young apprentice butcher at Jefferson Market for which he delivered meats to James Beard at the Greenwich Village townhouse. Westwood Prime Eats offers a variety of blends of raw beef, from short ribs to sirloin and brisket sourced from the midwest and West Virginia grounded day-of, if not 20 minutes before customers place their order. Inside the new eatery is a casual dining room reminiscent of an "old-school, New York City restaurant" with white subway tile walls where diners can sink their teeth into burgers, each of which have their own unique flavor and cooked on the griddle in its own fat. Patron favorites include lamb burgers, the dry-aged burger, chicken burgers, the bone marrow patty melt, and a vegan burger. Guests

can choose from one of three burger blends: a steak blend (ground round and chuck 6 ounces), the SSB (short rib, sirloin and brisket, 6 ounces), 35-day dry aged rib deckle 8 ounces.) The burgers that pair with them are the classic burger served with lettuce, tomato, red onions, and pickle with American cheese on grilled potato bun; French Onion Burger served with caramelized onion confit and Gruyere Cheese on a toasted potato bun; or the Capone, made with thick cut black pepper bacon, sunny-side egg and American cheese on a potato bun served with a pickle.

MAMAJUANA CAFE BY THE RIVER

{759 Farragut Place, West New York; 201.658.1477; mamajuana-cafe.com}

New to Hudson County's red-hot restaurant scene is Mamajuana Cafe. The second New Jersey location after its three New York outposts, the cafe is named for the drink from the Dominican Republic made from a soak of rum, red wine and honey with tree bark and herbs. Offering South American and Caribbean-Hispanic cuisine, the chefs prepare all your favorite Latin dishes from scratch-made sauces. Dinners range from Churrasco (12 ounces of skirt steak), bone-in rib eye with mashed potatoes, 12-ounce sirloin steak with corn pico de gallo and the king-sized parillada mixta perfect for sharing: grilled lobster, shrimp, calamari, chicken, steak and longanzia. Enjoy a glass of sangria at the full bar and lounge offering happy hour and plenty of room for dancing along with a DJ on weekends. Brunch is served on Saturday and Sunday and catering is available.

THE PIT

{33 NJ-5, Edgewater; 201.224.0024}

No need to venture to Texas to get your fix of old-fashioned, fingerlicking barbecue. Enter The Pit. At this all-black painted, exposed brick takeout joint nestled in the core of the Gold Coast, nosh on pulled pork and 10-ounce brisket plates -- top-sellers at The Pit, the Lone Star of which hangs over the counter. "It's a good spot for this type of food," says Manager Bruno Esposito. "There's no other barbecue takeout restaurant in the area." Portions are colossal; the half-chicken and baby back ribs plates are other must-tries. Or, enjoy a combo of the two with any two of their satiating sides: potato salad, seasoned fries, coleslaw, corn on the cob, baked beans, cornbread and collard greens. Their three-cheese mac 'n' cheese is another favorite: American, Monterey Jack and Cheddar are folded into Barilla elbows. Tempting homemade desserts include the apple cobbler, key lime pie and chocolate chunk cookie. Staying in? The Pit delivers within a three-mile radius from Fort Lee down to Weehawken.

THE FRANKLIN

{159 New York Avenue; 201.653.4710; thefranklinjc.com}

For Jersey City residents who traverse Franklin Street, there's now a restaurant named for it. Situated on New York Avenue inside a building painted in a bold navy blue color with a dark wooden door is The Franklin. This elegant eatery boasts a decadent selection of brunch options including eight variations of Eggs Benedict (the Wild Mushroom and Ricotta and Crab Cake being



George's Seafood

top-sellers) and unmatched French Toast made from beaten eggs soaked in brioche bread, mascarpone butter, mixed with toasted coconut and topped with berries fresh from the local Farmer's Market. The menu is whipped up by Chef Jaime Ramirez, a former pastry chef with Mexican roots who went on to making homemade Italian food. "We've had many customers you say they feel like they're at home here," said Manger Kelly Ramirez, his daughter. Inside a cozy dining room anchored by an open kitchen, popular dishes served include their Franklin Risotto made with scallops, chorizo, cilantro, lime, queso and avocado, and their Grilled Hanger Steak made with crispy truffle potatoes, sauteed broccoli rabe, and a demi glaze. Call to inquire about catering options.

GEORGE'S SEAFOOD

{4 West Palisade Avenue, Englewood; 201.431.9002}

For palates craving fresh seafood, George's Seafood in downtown Englewood is a catch! Catfish, jumbo fried shrimp, coconut snapper are on offer at this unassuming takeout spot. "Everyone in the neighborhood can now get fresh fish," said Owner Allan George. The combo orders comprise two lobsters, five pieces of shrimp and a whole king crab leg delivered fresh weekly from

Hunt's Point, Bronx. Catering is offered in the tri-state area.

RIVER PALM TERRACE

{209 Ramapo Valley Road, Mahwah; 201.529.1111; theriverpalmnj.com}

The River Palm Terrace in Mahwah will bring a taste of Manhattan to New Jersey with the transformation of their popular Mahwah restaurant into a chic, modernized New York-style steakhouse. New Owners Patriot Gjonbalaj and his partner Frank Gashi will unveil the new look this spring. The interior is currently being renovated to eliminate the wooden paneling to yield a more elegant, airy ambience inside this haunt, which touts five private rooms and a main dining room. The River Palm's famous menu remains offering all their classic dishes from the juicy, 28-day, dry-aged Prime Porter House Steak For Two to the Single South African Lobster Tail and the Colorado Rack of Lamb -- meats the restaurant sources from famed purveyor Pat LaFrieda -- among a string of other favorites. Imbibers, however, can expect a brand new cocktail menu with a lengthy list of libations more reflective of the warmer months; restaurant mixologist Christian Sanders is currently having it taste-tested

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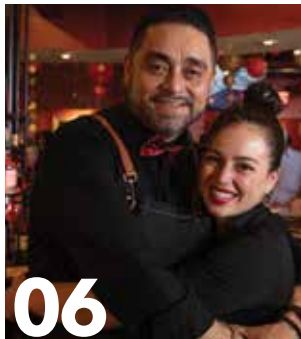
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KUBA LAUNCH PARTY

DiningOut held the launch party of its fall 2019 magazine, for which budding restaurateur Jillian Cartagena graces the cover, at Kuba Restaurant in Fort Lee on October 7. A rainstorm that Monday evening didn't dampen the enthusiasm of the 300 guests who packed the Hudson Terrace bar and restaurant, which serves 95 percent authentic Cuban cuisine with an Asian twist. Check out some of the big names who dropped by!



1. Ariel, Jillian and Olga Cartagena 2. Raquel Arozamena, Ariel Cartagena, Jillian Cartagena, Maria Reyes, Olga Cartagena and Erika Cartagena 3. ?? 4. Carlos Mudafort, Jillian Cartagena and Orisel 5. Zelmy and Carlos Figueroa 6. Lead bartender Luis Guevaza and Karen Castillo 7. Paul Turpanjian, Vanessa DeLeon, Baby Telly, and Bobby Bournias 8. Dylan Turpanjian and DiningOut model 9. Megan Letiza, Mr. and Mrs. O'Brien, Jillian Cartagena, Priscilla Roderiguez 10. ?, Jillian Cartagena and Marissa Mayid 11. Anthony Guercio and Jillian Cartagena 12. Marilyn Cabrera and Jillian Cartagena 13. Jillian Cartagena and Lianna Albrizio 14. Debbie Norman and Tommy Hoerner



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KUBA LAUNCH PARTY CONTINUED



15. Jillian Cartagena and Michael Hickey 16. Jillian Cartagena and Raphael Pacheco 17. Aldo Cascio, Jillian Cartagena, Nancy Ocampo and Tim Rizvani
 18. Sameer Chaudhry, Jillian Cartagena, and Kim Alexander Hassan 19. Megan Jean, Paul De Alamo, Christie Greenleaf and John Jean 20. Mr. and Mrs. Mogoya with Jillian Cartagena 21. Francisco

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25



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22. Nora Turpanjian, Paul Turpanjian, and Kevin McCullough 23. Ashley Yook, Jillian Cartagena and Olga Cartagena 24. Anthony and Maria Gurdak 25. Judy Fucci, Jen Ring and Brandon Ring 26. Paul Turpanjian and Rachael Robbins

ST. LEON ARMENIAN CHURCH

St. Leon Armenian Church in Fair Lawn celebrated its 83rd Food and Arts Festival in October. Guests enjoyed a barbecue, entertainment featuring Antranig Dance Ensemble, a choral group, raffles, and more! Check out scenes from the fest!



1. Ginny DiBianca 2. Jeff Zoraian 3. Christine Badach, Donna Hortian, Paula Guglielmo, Ellen Karanfilian, Lynn Markarian, Marlene Ross, Linda Keshishian 4. Rev. Fr. Diran Bohajian (Pastor) St. Leon Very Rev. Fr. Simeon Odabashian 5. Food is cooked on the grill 6. Steven Tomassian, Ed Kalpagian, Greg Kazanjian, Jeff Zoraian, Haig Markarian, Viken Sarkissian



07



08



09



10

7. Lynn Beylerian, Rich Tashjian and Patti Toofangjian, Susan Biramian, Diane Dadekian, Steven Kachigian, and Andrea Carden 8. Jennifer Bedrosian and Steven Bedrosian 9. Lorig Chorluyan, Greg Hourdajian. Front left: Sona Damergy and Suzanne Chouljian 10. Takouhi Soultanian makes baklava

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FORT LEE RESTAURANT WEEK

The Business District Alliance of Fort Lee kicked off the Fourth Annual Fort Lee Restaurant Week with a special event at Ventanas at the Modern on September 24. A panel of acclaimed area chefs—David Burke, Josh Capon, Dale Taide, Antonio Dinis and Ben Pollinger—took to The Red Room of the Park Avenue hotspot where they served a crowd of 100 some guests while fielding questions. Diners savored Chef Burke’s famous maple-glazed “Clothesline Bacon,” Tuna Tartare Tacos, Housemade Burrata, Mahi Mahi Escabeche, Maitake Mushrooms, and herb-crusted Colorado Lamb Chops. The event raised \$7,500 for the Fort Lee Public Schools Meal Program. Throughout the week, more than 40 Fort Lee restaurants served unique specials to hungry patrons. Burke cited Baggio’s, Dong Bang Grill, and T-Swirl Crepe as some of his favorite restaurants, while Chef Capon said Aquarius was his go-to for seafood.



01: Ben Pollinger, Chef David Burke, Lianna Albrizio, Linda Barba, Paul Turpanjian, Andrew Riccattelli, Alexander Duran, and Josh Capon. **02:** Alex Duran, co-owner of Ventanas and owner of Son Cubano in West New York **03:** Antonio Dinis, chef of Porto By Antonio **04:** Chef Ben Pollinger gets busy in the kitchen **05:** Chef David Burke’s signature “Clothesline Bacon” is torched in the kitchen before being brought out to hungry attendees **06:** Chef David Burke is all smiles at Fort Lee Restaurant Week **07:** Chef Dale Taide prepared Mahi Mahi Escabeche, marinated in wine and tequila **08:** Chef Burke with Fort Lee Mayor Mark Sokolich **09:** Roasted Maitake Mushrooms prepared by Chef Antonio Dinis **10:** Dr. Sharon Amato, superintendent of Fort Lee schools, is presented with a check from the Business District Alliance of Fort Lee for \$7,500 that will go toward the Fort Lee Public Schools Meal Program



11



12



13



14

11: Herb-crusted Colorado Lamb Chops prepared by Chef Ben Pollinger 12: Chefs Antonio Dinis, Dale Taide, Josh Capon, and Ben Pollinger enthusiastically address the crowd about their restaurants
 13: This cut of steak was one of the dishes prepared during Fort Lee Restaurant Week from Franco's Metro in Fort Lee 14: Diners at Franco's Metro enjoy their dinner during Restaurant Week

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DININGOUT DIALOGUES

LIVE BROADCASTS

DiningOut has been busy conversing with some of the area's finest chefs as part of a new special live radio broadcast we're calling DiningOut Dialogues with radio host Kevin McCullough. This past fall, we held a series of live broadcasts at One Park Condos in Cliffside Park, Aldo's Restaurant in Wyckoff, Bobby Vans Steakhouse in Manhattan, and Ventanas at the Modern in Fort Lee. Afterwards, ticket holders enjoyed a nice sampling of some of their specialty dishes.



1: Bobby Vans Steakhouse: Paul Turpanjian, Kimberly Guilfoyle, and Donald Trump, Jr. 2: Bobby Vans Steakhouse: From right: A.J. Catsimatidis, Kevin McCullough, Kimberly Guilfoyle and Donald Trump, Jr.

UPCOMING DININGOUT EVENTS

- | | |
|----------------------|---|
| January 15 | Armenian Wine Pairing Dinner at Mado's Restaurant in River Edge |
| January 24 | DiningOut Dialogues at Hunt and Fish Club NYC from 3 - 6pm; wine pairing dinner to follow |
| January 30 | Wine pairing dinner "Taste of Amalfi Coast" |
| Feb. 7 | DiningOut Dialogues at Rustica followed by Wine Pairing Dinner |
| Feb. 20 in | A Spanish Wine Pairing Dinner at Sayola Restaurant Tenafly |
| February 27 | DiningOut Magazine Bridal Expo at The Brick House in Wyckoff |
| May 21 | DiningOut Foodie Expo at The Terrace at Biagio's in Paramus at 6pm |



3: One Park Condos: Jillian Cartagena, Juan Camillo, Andrew Klein, Andrew Riccattelli, Chef Aldo Cascio, Jerry Corrado and Kevin McCullough 4: One Park Condos: Alexander Duran and Chef Aldo Cascio 5: Ventanas: Manny Solano, Travis Duran, Chef David Burke, Alexander Duran, Linda T. Barba, Paul Turpanjian, Lisa Patman, Kevin McCullough and Andrew Klein.

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STEW LEONARD'S OPENS IN PARAMUS

AND A SPECIAL VISIT FROM NEW JERSEY'S OWN MARTHA STEWART

BY LIANNA ALBRIZIO

Stew Leonard's has been the kind of place Martha Stewart would frequent—shopping for ingredients in order to craft her most famous recipes, feeding the milk machine quarters, and admiring the animal farm. And on September 16, the culinary titan got to return to her native Garden State to launch the soft opening of the new Paramus location at the Paramus Park Mall that has since ushered in thousands of enthusiastic shoppers, as also part of the retail dairy store's 50th year in operation.



"I'm just so happy for Stew," said Stewart, of CEO and President Stew Leonard Jr. and family, before a cheering crowd, "and that they finally have a store in New Jersey, because that's where I was born." The day's occasion was also dear to Stewart, as it would have marked her mother's 108th birthday.

The new supermarket—situated in place of the shuttered Sears department store, which had anchored the Paramus Park Mall from 1974 to 2018—is the seventh location after its three stores in New York, and another three

in Connecticut. The Paramus location not only ushers in a continued legacy of excellence (Stew Leonard's made Fortune Magazine's annual list of the "100 Best Companies to Work For in America" for a straight decade), but 350 new jobs as well.

Stew Leonard's prides itself on its agricultural concept. Since its 1969 opening by Stew Leonard Sr., the stores have procured fresh milk to be delivered daily from dairy farms in upstate New York and Connecticut, and have become known as the largest dairy store in the world with

yearly sales reaching a whopping \$400 million. The business of focusing on dairy dates back to the early 20th Century, when Charles Leo Leonard began Clover Farms Dairy in the town of Norwalk, Connecticut. Currently housing Stew Leonard's headquarters, the historic location had a pasteurizing and bottling plant onsite, and received a daily delivery of fresh milk—the trucks of which had plastic cows that produced familiar sounds of "mooing" to the delight of local youngsters. Stew Leonard's carried that same charm over to the east coast locations, and to the new Paramus store.



The soft opening Monday night observed at least 200 eager shoppers. And true to tradition, a plastic cow made the same “moo” sound—in addition to the mooing of two live cows—a caramel colored one and a black one, where the former was draped with a green cloak emblazoned with the word “Martha,” its new name.

While some visitors posed for pictures with the cows, and a lucky few snagged photos with Stewart, herds dispersed to the myriad of tables that displayed samples of freshly baked, sugar-coated donuts, including garden-fresh lettuce tossed with a light vinaigrette, cups of rosé and Pinot Grigio, hot dogs, and bites of fresh salmon from the daily catch.

Guests also got a first-look at Stew Leonard’s many departments, which were stocked with endless wine bottles, meats, fish, cheeses, baked goods, and a colorful array of produce (Peter “Produce Pete” Napolitano, who many may know from his weekly fruit and vegetable segments on WNBC, was also in attendance).

Martha Stewart fans will also be tickled to know that the new Paramus store carries the coveted Martha Stewart meal kits and coffees. In the words of the beloved television personality: “It’s a good thing!”



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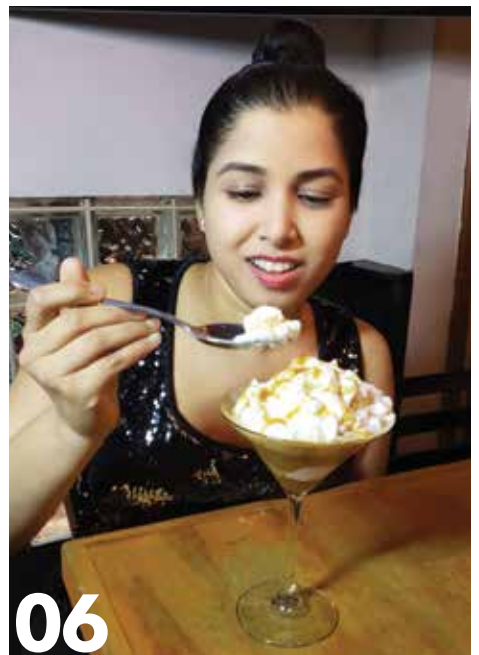
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SOCIAL MEDIA TASTINGS

We @DiningOutNJ are always on the hunt for quality fare and creative drinks up and down Bergen and Hudson Counties. This past fall, our food blogging crew visited Dino's Bar and Grill in Edgewater. Unlike your average sports bar, Dino's touts elevated comfort food, too-good-to-put-down seasonal cocktails, and a decadent Affogato so delicious you'll instinctively fend off your friends' spoons after just one taste! Check out the highlights of another successful social media tasting.



1. Dino's Mermaid Salad is made with seared ahi tuna, cucumber, carrot, and baby heirloom tomatoes served over a bed of lettuce and onions and drizzled with piquant wasabi ranch dressing. **2.** These tart Apple Harvest Martinis are coated with a graham cracker rim, made with Tito's homemade vodka, and topped with a thinly-sliced apple, all with a taste like spiked Dutch Apple Pie. **3.** The Short Rib, garnished with thinly-curved, crispy fried onions and a helping of baked potatoes and string beans at Dino's makes for a great nosh after a few drinks and a game of pool. **4.** The Classic BLT, made with pork belly and sandwiched in between brioche, is a hit at Dino's. **5.** A perfectly cooked, succulent leg of New Zealand Lamb Chops, served with mint jelly and crunchy Brussel sprouts, is a delectable main course offering at Dino's. **6.** Anchal Jain savors the Affogato, made with vanilla gelato, a shot of espresso, topped with a generous amount of whipped cream, and a dousing of caramel sauce.



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17TH ANNUAL GENTLEMAN'S NIGHT

Biagio's in Paramus held its annual Gentleman's Night on October 17.

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Paul Turpanjian and Biagio's Chef/Owner Jimmy Perides

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THE DAMES OF MARY HELP HONORED CHEF ALDO CASCIO AT THE 16TH ANNUAL AUTUMN GALA

The Dames of Mary Help honored Chef Aldo Cascio of Aldo's Restaurant and The Brick House, both in Wyckoff and Thomas Manzo, the owner of the Brownstone in Paterson, at the 16th Annual Autumn Gala on November 1 at The Grove in Cedar Grove.



01



02



03



04



05

1: Vanessa Garces, Gabriella Garces, Aldo Cascio, Letzia Garces, Jessica Simon and Jill Cascio 2: Sister Mary Rinaldi, Jill Cascio, Deborah Rhode, and Aldo Cascio 3: Jose Mastellia, Aldo Cascio, Jerry Corrado and guest 4: Thomas Manzo 5: Alex Longo, Sr., Lorrie Longo and Marie Nicole Porte

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INTRODUCING ... *the* Chickologist

INTERVIEW BY PAUL TURPANJIAN

Rachael Robbins, the bubbly mixologist better known in the beverage industry and on Instagram as the “Chickologist,” pours all her passion into shaking up inventive concoctions to the delight of thirsty patrons. In the first edition of our new column, The Chickologist, learn how this aspiring actress was enticed by the effervescent, fast-paced world of mixology and the secret behind her MO of “mixing drinks that make the whole world sing.”

DiningOut: *Were you formally trained in bartending and if so, where?*

Rachael Robbins: Yes, at The School of Hard Knox. I blackmailed my way into my first bartending job which was at a NYC Leviathan night club, where the main bar serviced a room that held thousands of people. It was all about speed and endurance; there was zero finesse required. The bar was six people deep for hours, so customers knew they were lucky to just get the bartenders’ attention. If they complained, they’d get snubbed. The bartenders controlled the room. I was hooked.

How did you get interested in mixology?

I spent over a decade just slinging drinks at numerous types of venues for the sole purpose of making good, fast, easy cash to support my

acting career. My world got rocked when I got a job at a bar where the beverage program was run by the uber talented Raymond Keane. He was the first mixologist I worked with. I was totally uninterested in making his cocktails, but I watched in awe of everything he did. While I was at that job, I was offered the opportunity to open my own lounge, and that was the tipping point. I swapped industries, entertainment for hospitality, and never looked back! I've also never been more fulfilled. Ray continues to mentor my career, and I couldn't have done any of this without him.

Where are some of the places you have worked?

I've worked in every type of bar in numerous cities! New York, Miami, Los Angeles, and New Jersey, giant clubs, tiny bistros, sports bars, dive bars, strip clubs, catering venues, Latin restaurants, and speakeasies. Since selling the lounge and starting my own cocktail consulting company, Chickologist, I've been behind hundreds of bars.

What are your signature cocktails?

I like to create cocktails that are easy to drink, repeatable, and accessible, but with a surprising twist. My philosophy is: you shouldn't have to struggle through your cocktail. We fight through everything in life, to make money, with our boss or coworkers, our spouse, kids, traffic, etc. That 20 minutes, when you sip on your drink of choice,

should be smooth and easy. I also like to add levity to my cocktails. The current market is controlled by social media. Food and drinks are the new supermodels. They have to be "Instagram-able."

You are also a well-respected consultant. How can you help restaurants and bars who need a boost, or even successful bars who want to vitalize their business?

One of my favorite things to do is revamp or create a cocktail program. Liquor is almost pure profit, so a successful bar business can support the entire establishment. My process is simple: I visit the bar, see their strengths and weaknesses, check out their current cocktail options, and talk to management about their clientele. After I've assessed their needs, I prepare a tasting of 10-plus cocktails for the bar to choose from. Then, I train the staff on how to properly execute the drinks, and the management on how to source, order, and make the specialty supplies.

What are your favorite drinks?

I love an icy cold dirty martini, usually with vodka but sometimes with gin. The Negroni is my favorite classic cocktail. If the bar offers premium tonic and new world gin (Hendricks or Brockmans), then I'm G&T's all night! Right now I'm on an espresso martini kick. If I do a shot, its overproof rye.



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You are somewhat of a Renaissance woman who has also been a pinup model, Playboy bunny, and film actress. Can you tell us a little about that and if you have ever considered getting back into any of these areas?

I have amazing memories of my experiences in the entertainment world. During my pursuit of fame I had every poker in the fire: cabaret, stand-up, theater, on-camera, commercials, writing, pin-up, and yes, PLAYBOY! I'm really glad to put that world behind me. However, I would love to be back on camera if I was hosting a show about mixology or talking about cocktails.

How does a mixologist differ from a bartender?

Everyone has a different opinion about this. My theory is that a mixologist is like the executive chef and a bartender is a cook. A mixologist creates and a bartender executes their vision.

How does a "Chickologist" differ from a mixologist?

There's no difference (laughing). I called my company Chickologist and made it a women-centric business because I wanted to help educate people that mixologists weren't all dudes from Brooklyn with tattoos and interesting facial hair. That chicks could be bad ass mixologists too.

What are some upcoming projects we can expect from the Chickologist?

You'll just have to follow me on Instagram and see. Or you can call my mom, she keeps a log of my activities.

We are so excited to collaborate with you as a contributing columnist! What can DiningOut's readers expect to see from the Chickologist in upcoming issues?

I always get asked where my favorite places to go are. I'm really looking forward to sharing my discoveries and favorite haunts. With this cocktail renaissance, the biggest difference I've noticed is that being an at-home hobbyist mixologist is a huge craze, exemplified by the numerous monthly cocktail boxes available, the bar cart styling websites, and the selections of bitters and mixers at liquor stores. I want to encourage people to experiment at home with some of the techniques I use.

THE CHICKOLOGIST'S HOLIDAY PICKS

Peter Arnone of Cellar335 {335 Newark Avenue, Jersey City; 201.222.1422; cellar335.com} is the brilliant captain of this tiki mega ship. He created an autumn cocktail in true tiki-style with multiple rums and booze, tropical juices, and a housemade pumpkin syrup—the secret ingredient being rich,



"Basic Beach," Cellar 335

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"Secret Santa Stocking Stuffer," The Kitchen Step



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roasted pumpkin seeds. He even spoofed a well-known coffee chain's cup to give you the full Basic Beach experience. Don't miss the holiday pop-up, Sleighs and Leis. The entire restaurant and drink menu is transformed into a winter wonderland complete with Rudolph tiki mugs.

For a taste of "Christmas in a glass," try the Secret Santa Stocking Stuffer at The Kitchen Step (500 Jersey Avenue, Jersey City; 201.721.6115; kitchenstepjc.com). It's mixed with oat, cocoa, walnut, and mint, blended with Champagne.

An hour from Jersey City, is the Asbury Park Distilling Co (527 Lake Avenue, Asbury Park; 732.455.3935; apdistilling.com). On the holiday menu, you can find "Christmas Beets" made with the namesake gin, housemade amaro, and festive flavors like clove, ginger, black pepper, and fresh beet juice. Merry and bright!



Antique Bar & Bakery

A ROCKIN' SPIN
ON CLASSIC DISHES
ROLLED IN NOSTALGIA

BY LIANNA ALBRIZIO

Antique Bakery in Hoboken was Frank Sinatra's go-to shop for freshly baked bread—an Italian twist on the French baguette, better known to regulars as the cherished Hoboken sticks. Today, the nearly century-old haunt functions as Antique Bar & Bakery {122 Willow Avenue, Hoboken; 201.683.7029; antiquebarbakery.com}, a full-service restaurant and bar beaming with vintage nostalgia.

"This was Sinatra's favorite place to get bread," said Owner Paul Gerard at a table outside the restaurant one late afternoon in October. "He used to send guys here to fill up suitcases with the bread and they'd fly out to Palm Springs with him. So we figured he'd be very happy if we had some booze with the bread."

Framed photos of classic actors and musicians

from the silver screen grace the exposed-brick and wood-paneled walls of Antique Bar & Bakery from Old Blue Eyes to John Cazale, Sophia Loren, and civil rights activists. Their pictures adorn the restaurant and hang over comfy booths with black-top tables and candles—a cozy ambience that is accentuated by its famed 30-ton oven situated at the rear, which Gerard likens to a

"house of fire." It's at this happening eatery on a quiet Hoboken street where zesty spins on your favorite classic dishes—steak, fish, and chicken (as boldly stated on its awning)—are served up and waft through the air with all your favorite classic rock.

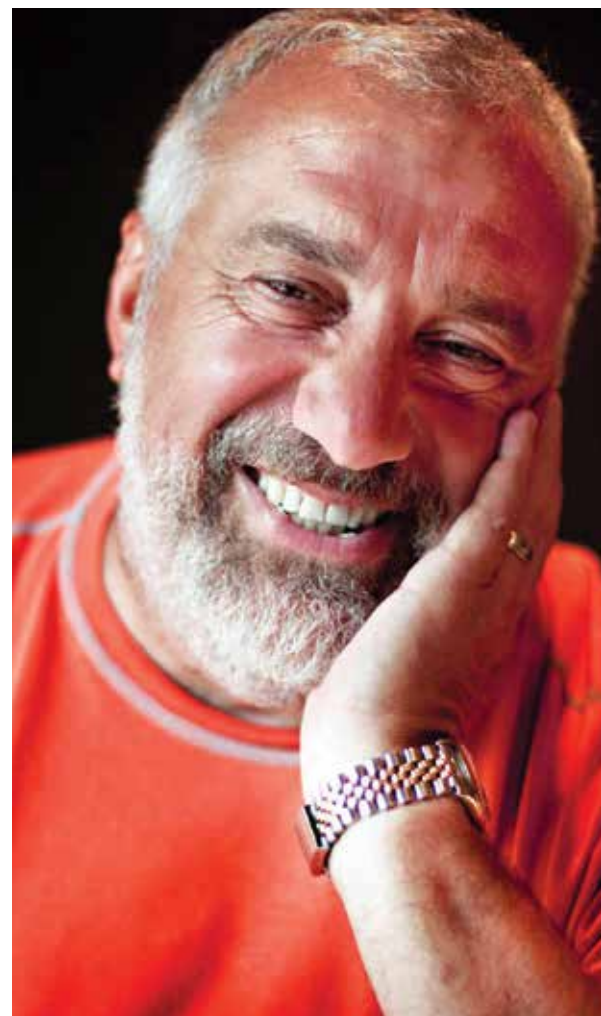
"I relate everything to music," says a gentle-voiced Gerard, a former vocalist of a rock 'n' roll

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band called “Baby Strange,” an ode to T-Rex. The Brooklyn native grew up living next door to C.C. DeVille of Poison. “There’s only 12 notes, and if you look at food, it’s three-chord cooking. It’s simple and frank like a Ramones song, and that’s how I look at it...it’s soulful. It comes from all the roots and tradition and it’s memorable to people and they know it. If you hear the opening riff of ‘Satisfaction,’ you know it. If you taste a piece of chicken that’s been cooked on an open fire, you know it. And I think that’s a good place to start.”

It was inside the establishment’s whopping, 400-square-foot porcelain brick oven, built from the ballast of a Dutch ship, in which 5,000 loaves of the famous Hoboken sticks were baked daily, serving both Hoboken and a myriad of restaurants in Little Italy since the 1920s. Gerard describes the dense, thick sticks as a “very good sauce bread.”

“The original baker was from Italy, but he was a huge fan of French bread, so he took Italian bread and shaped it like a French baguette. It’s a hybrid of the two,” says Gerard.

Gerard and his partner, Joe Castelo, added the word “Bar” to the restaurant’s name after they took over the fixture a few years ago.

“Within thirty seconds of my partner and I meeting, and when he took me in for the first time and I looked at the oven—I was so amazed,” recalls Gerard. “I had never seen anything like it. And he’s a filmmaker and a director, and he looked at me and said, ‘What would you do here?’ And I said, ‘chicken, fish, and steak. That’s what everybody eats.’ That became the basis for what we do. It’s kind of like a mix of French and Italian technique, grandma-style. I grew up seven generations in Brooklyn. We turn the volume up. We’re not reinventing the wheel, we’re just setting it on fire.”

And rightfully so. Gerard was once the star of a pilot for a cooking show called “Work the Line” with fellow culinarian, the late, great Anthony Bourdain, and Tom Colicchio, centering on the sweat-inducing, high-stress job of the accomplished chef. Like Bourdain, Gerard infuses

the diverse flavors and cooking styles of his world travels into his menu. Having lived and worked in kitchens like the Greenhouse Tavern in Brooklyn, and the restaurants Bayona and August in New Orleans, in addition to successful restaurants in London, and Panama, Gerard’s dishes are a melting pot of all these different flavors that have taken on a life of their own, in what his manager calls, “American neighborhood cuisine.”

“I like to add a lot of spice, herbs, and flavors that are much bigger than you would normally get at a regular restaurant,” he notes.

In true American fashion, portions at Antique Bar & Bakery are just as plentiful as they are flavorful, and of the highest tier in terms of quality. The half (or whole) Organic Chicken dish is prepared with meat that the restaurant receives from Lima Family Farms—a family-owned farm in Central New Jersey where grass-fed beef, vegetables, and pastured pork and poultry are sustainably cared for. Those with insatiable appetites should try the Dirty Rib-Eye, a two-pound bone-to-bone cut. But



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devour the Dry Aged Rib-Eye Burger with cheese sauce. Connoisseurs of fine Italian cuisine will be tickled when sinking forks and knives into the moist and tender Osso Buco, braised in a white wine sauce, served with brown butter gnocchi, and garnished with celery leaf.

Relishing the food, however, is only a small portion of the enjoyment of making it. "It's very simple, and it's done in such a way that it really evokes memories," explains Gerard, of the method and magic to his cooking. "When

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you char something with coal and fire, it triggers something in your DNA about a memory of 'this is what food is supposed to taste like' ... I love how our ability to cook with fire is what created civilization; it's what allowed us to digest easy, to start talking and start telling stories, to start making tools to start doing art ... and that's one of the things that I always want to convey in a restaurant. Put your phone away, no TVs, dig the music, dig your friends. I want to make really good food for you so that you can have a wonderful night and enjoy yourself."



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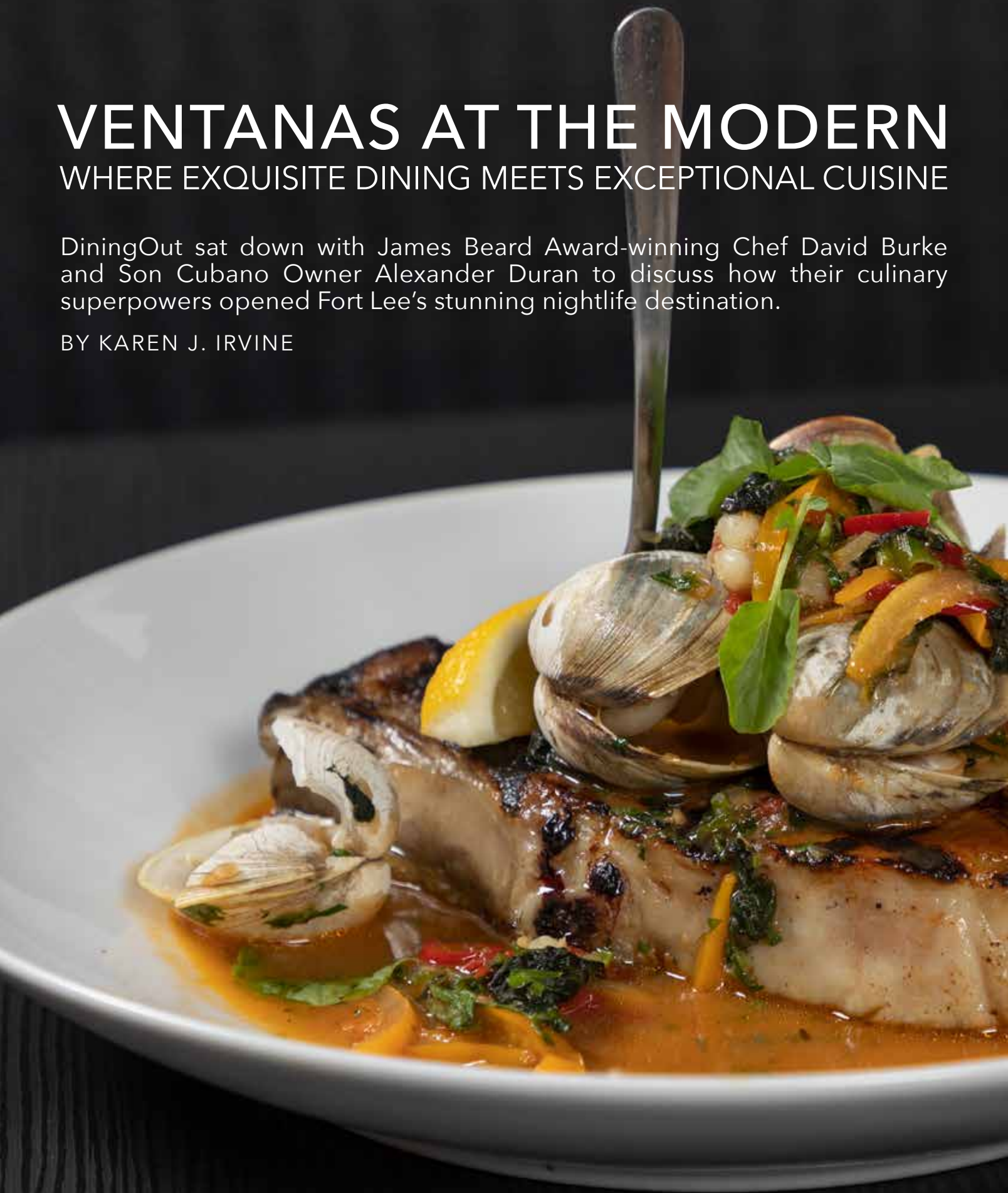
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VENTANAS AT THE MODERN

WHERE EXQUISITE DINING MEETS EXCEPTIONAL CUISINE

DiningOut sat down with James Beard Award-winning Chef David Burke and Son Cubano Owner Alexander Duran to discuss how their culinary superpowers opened Fort Lee's stunning nightlife destination.

BY KAREN J. IRVINE



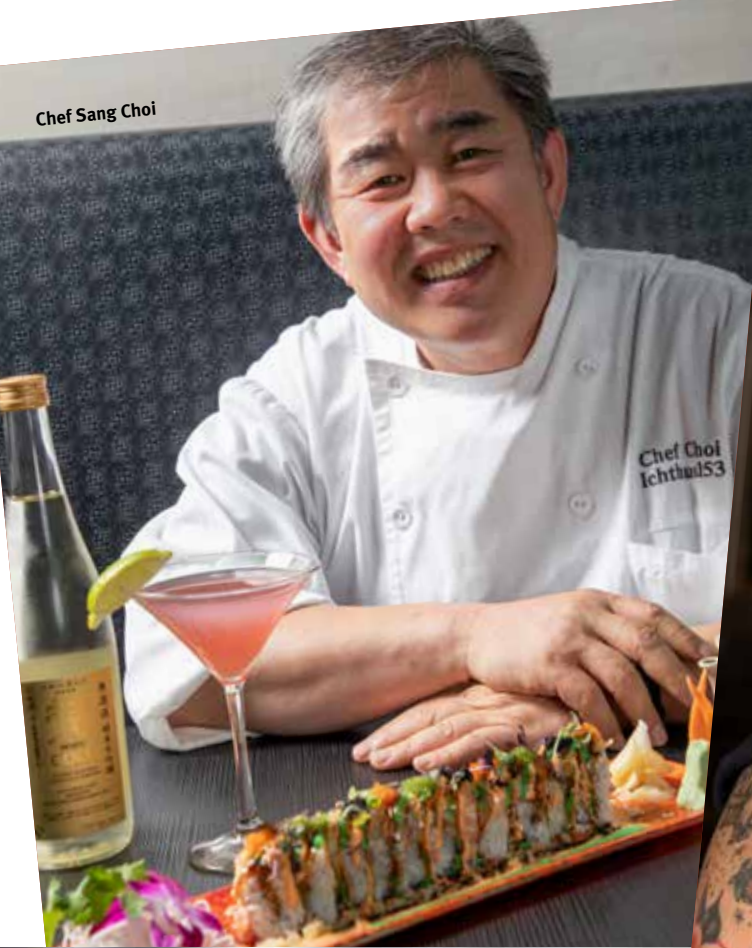
When two powerful, creative forces come together, there's bound to be some friction, some fireworks and, when the chemistry is right, some magic.

So it is with Ventanas {200 Park Avenue, Fort Lee; 201.583.4777; ventanasatthemodern.com}, the new and immediately popular \$3.2 million, 7,000-square-foot restaurant in Fort Lee where Restaurateur Alexander Duran and Celebrity Chef David Burke—professionals at the top of their game—have joined forces to create one of the most spectacular new dining experiences in the New York metropolitan area.

“We are two strong individuals, both successful in our own right,” said Burke, about their collaboration with Duran, as owner, and Burke, culinary consultant. “In the beginning, naturally, we had strong opinions about how we want things done.” And as they became more familiar with each other, they realized they both



Chef Sang Choi



Chef Julien Canterea



Chef Andrew Riccatelli



shared a passion for excellence and “now we see eye-to-eye. It’s a good partnership, we are trusted colleagues and fast friends.”

The result is the exquisite Ventanas restaurant (tucked between the two dizzyingly high skyscrapers, combined, The Modern at Fort Lee) Duran’s style and expertise is evident in the attention to detail of the luxurious surroundings of the establishment, and Burke’s world-renowned culinary gifts are reflected in the ambitious menu.

Both men come to this project with truckloads of experience and success. Duran, 56, a resident of Franklin Lakes, is an American success story whose mother and father immigrated from Colombia, South America. Duran grew up in West New York, where he now owns the popular Son Cubano restaurant with his family. The restaurant, originally located in the Meatpacking District of Manhattan, moved to West New York in 2010 after the arrival of computer giant Apple in Manhattan, and the rise in rents that followed.

A graduate of Fairleigh Dickinson University with a double major in hospitality and finance, Duran built a reputation in the import-export business, which he eventually sold to his employees. A deeply religious man, he credits much of his success to his Christian faith and hard work.

At Ventanas, Duran is joined by his son, Travis, 25—a graduate of University of Delaware with a major in finance and minor in

hospitality—who is one of one of the three managers. And Duran has two other adult children with his wife of 30 years, Marilyn.

Burke, 57, is an internationally respected chef and restaurateur, and CIA graduate. He credits his early days at Brooklyn's The River Café—where many notable chefs got their start—with the enormous success he has enjoyed since.

Burke has built a reputation as one of the best-known and recognized chefs in the nation, opening several popular restaurants, providing consulting services, and appearing on numerous TV shows including Top Chef Masters, Rachael Ray, NBC's TODAY Show, Fox and Friends, and most recently, on ABC's Strahan, Sara & Keke.

One of his proudest accomplishments is being awarded France's coveted Meilleurs Ouvriers de France Diplome d'Honneur. He is the only American to ever achieve this honor, as well as the Nippon Award for Excellence from the Government of Japan, for overall skill and technique.

He now owns restaurants across the country, including three others in New Jersey: David Burke Orange Lawn in South Orange; Drifthouse by David Burke and Nauti Bar by David Burke, both in Sea Bright; and his other locations include Manhattan, Long Island, Saratoga, St. Louis, and Washington D.C.

THE MENU

The menu takes its cue from Fort Lee's diversified neighborhoods. There are Latin-fusion dishes, Latin-American dishes, American dishes, Asian dishes, even sushi and pizza. It appeals to today's food-savvy patrons who also love sharing plates and photos of Instagram-able dishes.

A huge boon to having Burke as a culinary partner, is his access to, and knowledge of, the world's best purveyors, who vie to have their products on his menus. It's the Midas touch, because once they have passed Burke's tough standards, then other restaurants want those vendors' products on their menu too. This assures that seasonal and/or rare food orders for Ventanas are filled first. Burke says he developed his taste for food quality excellence while he was the executive chef at the River Café, which used the finest seasonal and local ingredients. The beef used in his U.S.-patented, salt dry aging process is a perfect example.

"The Allen Brothers in Illinois and Pat LaFrieda in Weehawken, New Jersey are the best purveyors of beef in North America," explained Burke. "There are three grades of beef, the best being prime. Only two percent of beef sold in the United States gets this grade, and that's what we serve in my restaurants. We place whole sides of beef in a specially designed refrigerator with walls lined



Alexander Duran and Travis Duran





with pink-Himalayan salt bricks. Our 34-ounce Porterhouse steaks are about three-inches thick and serve two guests. And nothing goes to waste in my restaurants. We render the beef fat trimmings and use it to baste the steaks while cooking. This is what we call 'Beef Love.' You'll love it too when you taste the rich, buttery taste."

Burke, considered by his peers as the most copied chef in the world, loves playful presentations and descriptions that showcase a food's intrinsic profile, while simultaneously having a good bit of fun. Some examples are his famous "Clothesline Bacon—maple-glazed, black peppered bacon, hanging from a teeny clothesline with clothespins; or, Octopus and Chorizo Kebabs with cherry tomatoes, ride on a duo of standup skewers, stuck into a wooden brick; and a chocolate version of the George Washington Bridge. (When he was at River Cafe, it was the Brooklyn Bridge.)

Although Burke is involved in every dish on the menu, the kitchen also features Andrew Riccatelli, former executive chef of New York City's Bagatelle (and also an accomplished drummer), as executive chef. Chef Sang Choi, who studied and trained in Japan, and has been a sushi chef for more than 20 years, is the sushi consulting chef. Son Cubano's executive chef, Julian Medina, is the consulting chef of the Latin dishes.

Some Latin dishes include Guacamole with Plantain Chips, Cocktail-style Shrimp Ceviche, and Sea Scallops and Octopus "Vera Cruz"-style.

American dishes include Caesar Salad with Baby kale, Herb-roasted Chicken, and Branzino and Rock Shrimp in a vegetable vinaigrette.

Asian-influenced dishes include K-town Wings, Kimchi Onion Rings, and Soy Honey Roast Duck. There's also a sushi menu featuring Sushi, Sashimi, Rolls, Sushi Boats, and Nigiri Special. A

full dessert menu is also available and includes the aforementioned George Washington Chocolate Bridge, as well as Burke's Cheesecake Lollipop Trees, Coconut Flan, Banana Waffle Domingo, and more.

THE SETTING

The evidence of Duran's detail-oriented approach to hospitality is apparent even before entering Ventanas: a long, curved driveway at the entrance offers the perfect setting for drivers of exotic luxury sports cars to showcase their expensive toys. "A gentleman can drive up in his Lamborghini or Maserati and show it off a little," he said.

And the nod to luxury continues inside, with a dazzling design scheme and dramatic touches, such as the bright blue, full-sized, vintage Bugatti racing car model at the entrance. (The car is among Chef Burke's private art collection.)

"We are right next to New York City," Duran said,



"Our 34-ounce Porterhouse steaks are about three-inches thick and serve two guests... This is what we call 'Beef Love.' You'll love it too when you taste the rich, buttery taste."

Chef David Burke

"and I wanted to give my guests a glamorous restaurant to dress up for."

Inside, the décor is a mixture of contemporary fixtures that are offset by a smattering of carefully chosen antique and vintage pieces and oversized mirrors. Large round purple chandeliers float beside companion chandeliers that mimic jellyfish, complete with long-trailing, crystal-twinkling tentacles.

Above the main dining room with its massive U-shaped bar, is a mezzanine where a DJ provides entertainment during the weekends. And, occasionally live music is provided. At Ventanas, dancing is always encouraged.

A second dining room, with dramatic floor-to-ceiling windows and romantic sheer curtains, can be used for private dining and parties. Gold wall sconces that resemble delicate brooches illuminate the large room with several comfortable



banquettes, traditional table seating, and plenty of dramatic red accents.

Other pieces from Burke's eclectic art collection are strategically placed about the voluminous room. Also, on display is a life-sized portrait of Burke, awarded to him for winning Robert Mondavi's "Award of Excellence" in 1996. The portrait painted by Rise Delmar Oschsner, known for her loose, lush brush strokes using bold colors, perfectly captures Burke's ever-present mischievous half-grin. Oschsner was commissioned to paint the winners of the Robert Mondavi award, which included 37 other American culinary icons such as Thomas Keller, Rick Bayless, Susanna Foo, Jean Georges Vongerichten, Burke's mentor Charlie Palmer, and numerous other luminaries.

Duran's penchant for glamor and romance is seen again and again throughout the restaurant, including luxurious outdoor seating with a bar, gas heaters, TVs, and even private lounging beds surrounded by white sheer curtains. Meanwhile, Burke's intimate knowledge of the kitchen is on display just behind large glass windows to the open kitchen.

Again, Burke's taste in art is seen upon a dramatic wood sculpture of a horse's head, placed as if it belongs atop the shiny steel shelving known in "restaurant speak" as the "pass," the long, flat surface where dishes are plated and picked up by wait staff. Behind the pass is the line, where Burke masterfully determined where the fire, fryers, sauté station, pizza ovens, prep areas, and sushi station would go according to his numerous years as a chef. Thanks to this arrangement, patrons can catch glimpses of the quick, expert dance of six-to-eight cooks behind the line as they prepare dish after dish. For those who love a front row seat to the kitchen experience, there is a chef's table.

Duran and Burke's unique blending of talents sounds, feels, tastes, looks, and smells come together like a sensory masterpiece.



VENTANAS
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"I wouldn't make every dish on my menu a science project, but it's way exciting. It's like going back to school, and I find it naturally appealing." - Chef David Burke

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Photo By Matthew Murphy

'IT'S A SHOW ABOUT HEALING'

THE CAST OF BROADWAY MUSICAL JAGGED LITTLE PILL BREATHES NEW LIFE INTO ALANIS MORISSETTE'S ICONIC ALBUM

BY LIANNA ALBRIZIO

The tender, introspective jams that comprise Alanis Morissette's 1995 album "Jagged Little Pill" has current Broadway cast star Elizabeth Stanley awakening its message. The same album-release year, Stanley found herself belting out the hit songs in her car as any angsty fan was at that time. Twenty-four years later, she is the lead actress of the poignant, incendiary new Broadway musical bearing the name of the Grammy Award-winning album. Onstage, she finds herself channeling the woes of adulthood into her role as Mary Jane Healy, and the seemingly perfect family who also happens to be in the throes of, timely to today, opioid addiction. Other members of her clan, however, aren't as angelic as they come across either—a dynamic that couldn't be more ironic. The performance hit Broadway in November, directed by Diane Paulus and based off Diablo Cody's Pulitzer Prize-winning novel. We get a behind-the-scenes with Stanley as she gets candid about working with Alanis Morissette, coming of age in the CD era, and how the problems of the world today manifest in this must-see musical.

DiningOut: Tell me about your role and the family dynamic of the Healy Family.

Elizabeth Stanley: I play Mary Jane Healy, who is the matriarch of the Healy family and, in many ways, the family that we can relate to and that we're all trying to be. They're an upper middle class Connecticut family—Sean Healy [Sean Allan Krill] works in the city, she [Mary Jane] stays home with teenage kids, their son is a superstar

swimmer and going to Harvard, and their adopted daughter is blazing her own trails—but on the inside, there's a lot of stuff they're not dealing with. Life is too intense, but it comes to a point when they have to address it.

What kinds of issues does the Healy family endure?

They're dealing with the type of things we open in our news browser: A black man was shot; another died of an opioid crisis; a scandal in the political

realm. Life is really intense for all of us. My character especially is an addict coping in unhealthy ways ... and then a lot of events unfold within the context of the story that trigger and ignite things. I think the story lives up to the album.

What kind of message did the original album deliver?

The album is filled with emotion—rageful, unabashedly angry, but there are also love songs on there like "Head Over Feet." "One Hand in



Photo By Matthew Murphy

My Pocket” is a great anthem in its own way. All of these different colors are things we all experience on any given day ... overwhelmed, but antagonizing over painful moments of your life. If you listen to the lyrics within the song: ‘swallow it down/it’s a jagged little pill,’ Alanis is

not saying, “take drugs, it makes you feel better,” She’s saying, ‘life is a tough pill to swallow.’ There are so many things that are hard to take in and process. She is saying, ‘You have to walk through the fire and be a living person’ ... and I think that’s what the show is saying. (I also think Diablo Cody’s book [“Jagged Little Pill”] is extraordinary.)

What was it like meeting Alanis and working with her?

Alanis is so deep—that, she made clear working on this. Being around her ... any time she speaks she’s really eloquent and a very wise, and I think her songwriting is the same way. She is really, really generous of heart and spirit and really puts everyone at ease around her. She never ever made it feel like ‘I’m here to judge and tell you what you’re doing wrong with my music.’ It was always ‘I’m so grateful that all of these new artists are breathing life in this music.’ We’re giving her this gift of hearing her music being played back to her, which allows her to experience her songs in a new way.

What do you like best about playing the role of Mary Jane?

That I can bring my full self to it. She’s just as complex as any adult woman as I know. She’s funny, but she’s also in a lot of pain. She’s a wife and a mother. She’s dealing with some of

her demons, but she’s still walking through life. She is living an existence similar to what a lot of people live in daily life. It’s a show about healing ... how we heal in this world that we’re living in.

How do you feel you relate to playing the lead role?

I think the parts of her I relate to are feeling the pressures of trying to be perfect, which you know, is an endless cycle for any of us. I definitely deal with that at points of my life. You have to accept something else and find a different way. She’s very committed to her marriage and to her children. I think those relationships mean everything to her, and I feel that the relationships in my life mean a lot.

Tell me about the storyline and the themes the musical explores?

There’s a huge teenage plotline. High school students, falling in love, having sex, experimenting, figuring out their sexuality. Our daughter [the character, Frankie] is an African-American adolescent, so there are issues of race, what that’s like, adoption, what’s it like to grow up with parents who don’t look like you, and what is culture for you. Sexual assault: I think it’s on our radar, so many have lived with in silence for a long, long time, what kinds of trauma does that create and how we deal with that. Addiction:

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how do you cope with things, and what does that do to our relationships in today's world.

Let's go back to 1995 when the "Jagged Little Pill" album was out. What were you doing at the time?

I was in high school. I was learning to drive. That's what this album reminds me of: being in the car for the first time with my friends and without parents. I never owned the album, I didn't have a lot of spare cash. I didn't have a big CD collection, but I loved it. And I had so many moments of just feeling like screaming at the top of my lungs in the car to the songs.

What does that album mean to you personally?

I think it's one of the first albums that I was aware of where it was a woman really saying what she felt and in a powerful way. Music has always been a great way for people to express themselves, and there have been rock 'n' roll women who made different kinds of sounds preceding Alanis. For me, she was iconic in that way, including everything about her presence: the way she performs, her long hair, the bluntness about 'This is where I'm at. This is how I'm feeling.' This is something that set the album apart.

What did you love most about working with this particular company, and being a part of the musical that is spreading the legacy of this iconic album?

This cast is extraordinarily talented. This particular show is asking us, as the cast, to do the work that the story is about, which is: taking care of each other, listening to each other, really trying to understand what someone else is going through, allowing space for each other to make mistakes, and learning not to take things personally. That type of awareness, patience, and presence is a challenge for any of us. And I think we have to be doing that. I think it's the only way to really truthfully create this story, and it definitely makes me admire the people in the room that much more.

To experience Jagged Little Pill on Broadway, get tickets at jaggedlittlepill.com.

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Serendipity 3

THE ICONIC MANHATTAN EATERY WHERE WHIMSY MEETS CAREFREE DINING

BY LIANNA ALBRIZIO

On a quiet street tucked between Second and Third Avenues - not far from the joyous tranquility of Central Park - stands Serendipity 3 {225 E 60th Street, New York, N.Y.; 212.838.3531; serendipity3.com}. The legendary New York City staple is recognizable to New Yorkers and tourists alike by its signature black-and-white façade. It's a cherished spot where Andy Warhol noshed on lemon icebox pie and indulged a goblet of their now-famous Frrozen Hot Chocolate and where Marilyn Monroe would stop with her pal Paula Strasberg (a copy of Warhol's iconic pop art painting of the late sex symbol hangs on the café's whitewashed walls).

Founded 65 years ago by Calvin Holt, Stephen Bruce and Patch Caradine - a dancer, design maven, and bookkeeper, respectively - the dining establishment was christened after the Persian tale of the three legendary princes of the island of Serendip (now Sri Lanka). The buzzword serendipity, coined by 18th Century writer Sir Horace Walpole, is a term Caradine

uncrossed while deciphering a crossword puzzle in the London Times and an apropos name for their destined undertaking. The cozy café, which presently serves a bevy of exquisitely prepared breakfast, lunch and dinner options on a charming menu that reads like a storybook, remains a special hideaway where celebrities like John Travolta, Leonardo DiCaprio, Kim Kardashian,

Cher and Madonna delight in the mouth watering fare and bask in the feel-good vibes that exude from this quaint and home-like haunt.

Having served as the backdrop for a string of romantic comedies including "One Fine Day," "Trust the Man" and "Serendipity," (named for the restaurant), you might even fall in love dining here. "That was the first movie to premiere after



9/11, and it was really kind of a love story to New York as well,” said Manager Joseph Calderone on a November afternoon inside the dual restaurant and boutique. “John [Cusack] and Kate [Beckinsale] fell in love over a frozen hot chocolate and they parted and wanted to reunite by chance. They left it to destiny to see if they would ever find each other and they did.”

THE NEIGHBORHOOD

A premier dessert destination and boutique, Serendipity 3 could not have been situated in a more fitting locale than on the Upper East Side. Nestled in the midst of a quiet stretch of East 60th Street blocks from Central Park, the restaurant is surrounded by other similarly-themed neighboring businesses valuing tasteful design from Venfield, which houses antiques dating back to the 1700s and custom home furnishings, John Salibello, a premier source for original modern lighting, furniture, art and antiques and the now shuttered Alt Box Espresso.

THE ATMOSPHERE

Stepping inside the snug, two-floor café, a boutique is stocked with a rainbow array of sequined miniature stuffed animals, namesake coffee mugs, packets and candy bars of their Frozen Hot Chocolate mix, and copies of a 65th Anniversary Sapphire Edition of “Sweet Serendipity,” a cookbook penned by Bruce and written with a foreword by Cher, among a mixed bag of other trinkets. Further inside the restaurant, wrought with whimsy, decorative wreaths with

holiday balls and colorful lights hang from the art nouveau walls while the dining room – from which light disco music wafts – is fashioned with a white, mini-tiled floor, matching white chairs and wooden and marble tables that make guests feel like they’re sitting at your kitchen table. In the main dining room, the centerpiece of which is a hot pink wall with circular reflective décor, tiffany lamps and mosaic butterfly fixtures dispense over the tables with a puppet of Andy Warhol hanging high above the table he used to sit at. “When the owners started Serendipity 3 in 1954 they didn’t have much money so they went to antique shops and garage sales and estate sales,” explained Calderone. “Tiffany lamps were not in fashion at the time, so they bought off all these tiffany lamps, whitewashed the walls and had all the pops of color through the restaurant.” The décor carries to the two-roomed second floor with white tables and chairs, mirrored butterfly fixtures and colorful chandeliers. Inside the room to the left of the winding staircase holds the “movie table” which is situated near a fireplace where Kate Beckinsale and John Cusack shared a Frozen Hot Chocolate in “Serendipity.” To this day, couples have gotten engaged at that very table. The wall across from the table is papered in a print of white, pink and blue butterflies painted by Andy Warhol. “He came here before he was famous,” said Calderone. “He would come in with these drawings people didn’t want that day and he would sell them to the owner for a low price. The owner would frame them and sell them in the

front of the shop. We were selling Andy Warhol originals way back and that’s how Andy paid for his checks, with drawings. And then when he was famous, he continued to come here. He would bring his friends and he would give everybody things to color and they would have coloring parties. So it was really fun.”

THE EATS

Whether you’re coming in for tea and cookies with the ladies, a tasty lunch or dinner, or a round of desserts with friends and family, there are dishes fit for every mood and occasion. Opening Serendipity 3’s storybook-like menu, guests will be tickled by all sorts of comfort foods: footlong hot dogs, a Bi-Sensual Burger made with cheddar, bacon, chili and raw onion, Serendipity Mac N Cheese made with creamy fusilli pasta drenched in multiple cheeses and served with potato chips, chicken pot pie, country meatloaf served with mashed potatoes and gravy and a slate of the freshest sandwiches. No need to fly to California to experience Haight-Ashbury... Serendipity 3’s got it in sandwich form! This sandwich is as organic as they come: roasted turkey, with melted muenster, a large, thick slice of tomato, topped with alfalfa sprouts on pumpernickel bread and a cup of Russian dressing. (Good luck attempting to wrap your mouth around this mountain... if it even fits into your mouth!) The All-American Buttermilk Chicken Sandwich is also sure to satisfy: crispy chicken breast on a toasted brioche roll dressed in lettuce, tomato and mayo. If you’re



feeling like breakfast either at breakfast or any other hour of the day, the Eastside Western will have you rising and shining: five eggs made with tomatoes, cheese, onions, peppers and ham. If you've come for the dessert, you're in for a real treat: Drug Store Sundaes abound from their Forbidden Broadway Sundae made with chocolate blackout cake, ice cream, hot fudge and whipped cream, to their classic Banana Split (served in a full size goblet or a coward's portion if you can't handle all the goodness!) These sundae flavors, in addition to their best-selling frozen hot chocolate, are also sold in pints in supermarkets near you. Aunt Buba's Sand Tarts, pecan butter cookies that are sprinkled with powdered sugar and crumble in your mouth with every bite are made with the original recipe from Holt's southern roots, and pair perfectly with a cup of coffee or tea. For those with pricey palates, splurge and pre-order the \$1,000 Golden Opulence Sundae. This Guinness Book of World Records winner as the most expensive dessert is made with three scoops of Tahitian vanilla bean ice cream, infused with Madagascar vanilla covered in 23-karat edible gold leaf and topped with the world's most expensive chocolate, Amedei Porcelana. Suffused are chunks of Chuao chocolate – derived from cocoa beans harvested by the Caribbean Sea – exotic candied fruits from Paris, truffles

from Switzerland, gold dragées, a confectionary garnish, and Marzipan Cherries. A small glass bowl of Grand Passion Caviar completes the sumptuous dish served in a Baccarat Harcourt crystal goblet (a take-home gift to the indulger), an 18-karat gold mother of pearl spoon and a gilded sugar flower.

THE DRINKS

Any first-time guest at Serendipity 3 must start their dining experience off right: with a goblet of their iconic Frrrozen Hot Chocolate, or any one of its variants (peanut butter, macchiato, and s'mores, the marshmallows for which are torched at the table!) "A year after the beginning of Serendipity, the owners were looking for a different kind of dessert and they came up with this which was sheer genius, and it's become the icon of serendipity since then," says Calderone. The chocolate-y delight, served in a glass goblet with a mountain of homemade whipped cream and chocolate shavings will crack a smile with the first slip. We can't divulge what's in this frozen drink though; its contents are top-secret – a recipe even Jackie Onassis was denied! The only thing known about this decadent concoction – 25 million of which have come flying out of the kitchen in the last six decades – is that it's blended with milk, ice and 14 mystery cocoas. Eat your heart out, Santa.

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winter in the city

SPECTATE WORLD-CLASS ENTERTAINMENT, ICE SKATE, AND POP THE BUBBLY ON A YACHT THIS HOLIDAY SEASON INTO 2020 IN GOOD OLD NEW YORK, NEW YORK

BY LIANNA ALBRIZIO

CHRISTMAS SPECTACULAR STARRING THE RADIO CITY ROCKETTES :: NOW UNTIL JANUARY 5

Get in the Christmas spirit with the leg-kicking, glitz and glamour, razzle-dazzle that is The Christmas Spectacular starring the Radio City Rockettes, presented by Chase. Spectate as Radio City Music Hall converts into a winter wonderland! Snag a photo opp with a smiley Rockette in the venue lobby before an unforgettable show! ROCKETTES.COM/CHRISTMAS

WINTER FILM AWARDS :: FEBRUARY 20-29

Celebrate diversity in filmmaking with the 9th Annual Winter Film Awards. A global competition recognizing the best independent filmmakers in 32 countries, come and view a slate of award-winning films from first-time to seasoned directors making movies in a variety of categories including animated, documentaries, feature narratives, horror, music videos, narrative shorts and web series at their homebase at 31 West 34th Street. WINTERFILMAWARDS.COM

ICE SKATING AT ROCKEFELLER CENTER, WOLLMAN RINK AND BRYANT PARK :: NOW THROUGH THE SEASON

Apart from basking in the wintery weather with snowmen building, lace up your skates and head over to Wollman Rink, Rockefeller Center, and Bryant Park's Winter Village for glides around the legendary skating rinks! After the ride, enjoy rinkside dining and holiday shopping. NYCGOV PARKS.ORG

HOLIDAY MARKETS :: NOW UNTIL JANUARY 5

Old Man Winter is no match for the outdoor holiday markets at Union Square, Bryant Park and Columbus Circle where you can grab a hot cocoa and shop till you drop! The Grand Central Holiday Fair is also open indoors and downtown at The Strasbourg Christmas Market at Bowling Green. Browse a variety of clothing, jewelry, art, and crafts among other goodies. NYCGO.COM/EVENTS/HOLIDAY-MARKETS

TIMES SQUARE BALL DROP :: DECEMBER 31- JANUARY 1

Ring in 2020 with thousands of merrymakers from around the globe at Times Square! Party to a lineup of live music from today's top performers and count down as the ball drops and we say hello to a new decade in the city that never sleeps. NYCGO.COM/EVENTS/TIMES-SQUARE-NEW-YEARS-EVE-BALL-DROP

VALENTINE'S DAY CRUISES :: FEBRUARY 11-17

Pop the bubbly on a yacht before a stunning view of the New York City skyline with your special someone aboard Hornblower Cruises. Brunch and dinner cruises are available for couples and nightly cruises for singles. The ship departs from Pier 40 in the West Village. HORNBLOWERNEWYORK.COM/VALENTINES-DAY-CRUISES-IN-NYC



Photo By Joe Buglewicz / NYC & Company



Photo By Molly Flores / NYC & Company

**CHINATOWN LUNAR NEW YEAR PARADE & FESTIVAL ::
FEBRUARY 9**

Ring in the Chinese New Year and celebrate the Year of the Rat at the Chinatown Lunar New Year Parade and Festival! Merrymakers will gather at Mott and Canal and march through Chatham Square and finish up at Eldridge and Forsyth Streets. BETTERCHINATOWN.COM/LNY-PARADE

**ST. PATRICK'S DAY PARADE ::
MARCH 17**

Don the colors of the Irish flag and immerse yourself in the rich culture of Ireland with plates of corned beef, icy-cold mugs of Irish beer and a celebration of revered history of the Emerald Isle! Be a part of all the action at New York City's St. Patrick's Day Parade and score a chance to be on national television! NYCSTPATRICKSPARADE.ORG/PARADE

NY WATERWAY

Forget the hassle of bridge and tunnel crossings and mass transit. Sail to New York City via the New York Waterway. With eight local ferry terminals from the Edgewater Ferry Landing to Port Imperial in Weehawken, New Jerseyans are reaping the benefits of a fun, fast and relaxing way to travel to Manhattan at an affordable rate. Take advantage of NY Waterway's Key to the City program where guests can get up to 56 percent in savings on museums, tours, attractions and Broadway shows. With 50 participating Broadway shows, travelers can experience a great night out in the glittery city this winter with up to 40 percent off a Broadway show ticket in addition to 28 percent off round-trip ferry tickets. The package also includes discount parking at Port Imperial in Weehawken and free connecting Manhattan shuttles. Call 800-53-FERRY for information. NYWATERWAY.COM



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Lunch



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SEGOVIA MESÓN

Before heading down to the Prudential Center, MetLife Stadium, or any one of our area's finest theaters for a star-studded show, start your evening off right at Segovia Mesón in Carlstadt where bona fide Spanish cuisine is on par with top-notch hospitality.

BY LIANNA ALBRIZIO



Segovia, Bergen County's legendary family of restaurants specializing in elevated Spanish cuisine in an Old World, sophisticated atmosphere with locations in Moonachie and Little Ferry, has continued its culinary excellence for the past two years with a new addition meant to accommodate larger parties for corporate or private gatherings. Segovia Mesón {645 Washington Avenue, Carlstadt; 201.896.3260; segoviameson.com}, named for the historical city in the northwest region of Spain, like its sister restaurants, prides itself on serving authentic, reasonably priced Spanish fare.

Unlike the romantic vibes exuding the other Segovia restaurants, Segovia Mesón carries a more home-like feel with a full-service bar, tables, and comfy booths lining the windows of the cozy dining room. If you're having a dinner party, the restaurant has the perfect well-lit room with a long, white-linen tablecloth reminiscent of Da Vinci's "The Last Supper!" The group even offers off-site catering within a 10- and 15-mile radius of the restaurant.

Meals at Segovia Mesón are best started with shareable, savory plates of tapas paired with the expert list of drinks. Palates will be wowed, for example, with every forkful of thickly sliced, lightly spiced chorizo (Spanish sausage), including octopus sautéed in Spanish paprika, the perfectly seasoned shrimp tossed with garlic, as well as imported sardines served fresh with miniature bread sticks. Cured meats are served up charcuterie-style and include pork loin, ham, and herb-infused olives. Baked filet mignon empanadas served with zesty chimichurri sauce are another must-try before diving into the many entrées fit for a king or queen.

For those with a voracious appetite, the 48-ounce namesake steak made with certified Angus beef is a stellar choice for meat-lovers, as is the 32-ounce Porterhouse. Seafood-lovers will relish Segovia Mesón's whopping signature dish bursting with color and flavor, the Paella Marinera: presented in a large, circular pan, lobster meat, scallops, clams, mussels, and shrimp are filled to the brim over a bed of saffron rice. What differentiates the



in-house paella from all other area restaurants with similar offerings? “It’s all in the base,” says General Manager Anthony Treus.

“We start with the traditional recipe when it comes to paella. Base onions, bell peppers, garlic, and white wine, Treus says. “We put cinnamon in our base. Everybody would think it’s going against the grain when it comes to the base of the paella, but we find it aromatic.”

For those craving a hearty plate of hot, creamy pasta, the Lobster Ravioli will hit the spot. The dish is served in vodka sauce with shrimp,

sundried tomato, and asparagus. The Surf and Turf is another epic dish, a 12-ounce lobster tail paired with a 12-ounce filet mignon.

The mains are only half the fun of your dining experience at this feast-friendly casa—the drinks are just as delightful. Pair your dishes with housemade passionfruit sangría—a recipe from which Treus brought home from a trip to a Spanish island one ferry ride away from Ibiza while on vacation. Or, try one of their handcrafted cocktails like the No Bull Manhattan (they mean business with this one!)—made with sweet vermouth,

Buffalo Trace Bourbon, and simple syrup, then the bartender infuses smoke into the drink before serving it over ice and a Luxardo “dirty” cherry to yield what Treus calls a “next-level” experience.

Similar inspirational integrity can be said of the hospitality at Segovia Mesón.

“We create a family here. We take pride in our staff and our team and we lead by example,” says Treus. “The feeling you get when you walk in that door is genuine. That’s just us. That’s our culture. That’s what we strive to do on a daily basis.”

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ELTON JOHN

FAREWELL TOUR, **YELLOW BRICK ROAD**,
LANDS AT THE PRUDENTIAL CENTER ON APRIL 15

BY LIANNA ALBRIZIO

The jumpsuit rocking, bejeweled sunglasses-wearing Rocket Man, Elton John, who has set his piano ablaze with every funky tickling of the ivories to his myriad hits the past 50-plus years will bring his Farewell Yellow Brick Road Tour to the Prudential Center {25 Lafayette Avenue; 973.757.6000; prucenter.com} on Wednesday, April 15, 2020.

The three-year running tour, which began on September 8, 2018 to a sold-out crowd in Allentown, Pennsylvania, will take fans young and old on a journey down the Yellow Brick Road of John's legendary career as he performs hits from his expansive repertoire from "Tiny Dancer," to "Bennie and the Jets," "Rocket Man," "Philadelphia Freedom," and many more songs off 31 of his platinum albums. Concert goers will not only get to experience all the scintillating music with the man himself -- who, one month before his farewell tour was named the most successful male solo artist in the Billboard Hot 100 chart history -- but get a unique look inside his life and the meaning behind the songs with backlit graphics of never-before-seen photos and videos spanning his half-century career.

The 72-year-old megastar and founder of the Elton John AIDS Foundation told Rolling Stone he views the Farewell Yellow Brick Road Tour as a companion project to his biographical musical film "Rocketman," released earlier this year, and his new debut autobiography succinctly dubbed "Me." In the book, John chronicles his extraordinary life story from his problematic childhood to stardom in the 1960s working with Patti LaBelle, to stories from his personal encounters with Princess Diana and Elvis Presley and his not-so-glamorous struggles with addiction.

In a recent Rolling Stone interview with Lana Del Rey, John told his fellow pop sensation that the finished result in writing a song feels like the "best song" he's ever written, an experience he

likened to a mother giving birth. And the feeling he gets from the "effusive" American audiences, he said in the publication, presents another state of elation. Sean Saadeh, executive vice president of Harris Blitzer Sports & Entertainment, said the venue is "honored" to stage John's monumental tour right here at The Rock.

"It will be a proud and bittersweet moment to see Sir Elton give his final, stirring performance in New Jersey atop the Prudential Center stage," said Saadeh. "It promises to be an historic night."

Tickets and VIP packages, which include premium tickets, on-stage photo opportunities at Elton John's piano, backstage tours, limited-edition lithographs, custom merchandise and more, can be purchased at EltonJohn.com.



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Photo By Love Imagery

SONGWRITING LEGEND **VALERIE SIMPSON** BRINGS DOWN THE HOUSE AT **HACPAC**

BY LIANNA ALBRIZIO

You've heard Whitney Houston and Chaka Khan win over the hearts of millions with their impassioned warbling of "I'm Every Woman," and sang along to Marvin Gaye and Tammi Terrell's endearing duet of "Ain't No Mountain High Enough." But Valerie Simpson's performance of them - the woman who co-wrote these chart-topping smashes alongside her songwriting partner and late husband Nick Ashford - was an experience all its own.

On September 28, Simpson kicked-off the Hackensack Performing Arts Center's Third Annual "PAC the House" series with a live jazz band in the 200-plus seat auditorium, which included her daughter Asia on backing vocals and guitarist Felicia Collins, best known for her performances with the CBS Orchestra on The Late Show with David Letterman.

"With the PAC the House series, we're really proud of it because it's our premier concert series," explained HACPAC's artistic director Greg Liosi. "But it helps us tremendously with all the other theater, dance, music and art programs we have here."

Apart from September's gig with Valerie Simpson, HACPAC has attracted a slew of other top-tier talent. Last year, the nonprofit theater featured

Broadway star Mandy Gonzalez, who played Elphaba in "Wicked" at the turn of the decade with Rachel Zegler who was tapped to play Maria in Steven Spielberg's 2020 remake of "West Side Story" opposite Ansel Elgort as Tony. Actress Audrey Martell also took the stage earlier in the year during Black History Month as she starred in Lady Writes the Blues - a tribute to the life and music of Rose Marie McCoy - who, in the same fashion as Simpson, wrote hit songs that were performed by some of music's megastars.

Dressed in a sparkly, neutral-patterned long coat draped over matching pants and a black fringe top, her long auburn braids swept half-up, Simpson alternated between sitting at the piano and showing off her dance moves center stage with every sassily-delivered song that she and

Ashford penned from the Motown era and beyond. Their bluesy hit "Let's Go Get Stoned," which they co-wrote with fellow songwriter Josephine Armstead in the mid-1960s, was performed by Ray Charles, and, in 1966, reached No. 1 on the R&B charts catapulting the duo's career. After the song's success, she went on to pen "Cry Like a Baby" recorded by Aretha Franklin and "Is It Still Good To You" sung by Teddy Pendergrass.

The 73-year-old songstress was inducted into the Songwriters Hall of Fame in 2002 with Ashford with whom she was also bestowed The Rhythm & Blues Foundation's Pioneer Award in 1999, in addition to the Founder's Award from the American Society of Composers, Authors and Publishers.

"It's 50 years ya'll, since we've wrote this, and my gosh, it has a life now that Nick Ashford and



I never, ever envisioned, but it's still inspiring people," said Simpson of "Ain't No Mountain High Enough." "And that's what I love, because we all need a reason to get up and to keep going forward."

Simpson noted the void in modern-day popular music, which she described as lacking songs of this lyrical caliber.

"That's what's missing on the radio today. We don't get no inspiration. There's no soundtrack to our lives anymore," said Simpson in her southern drawl.

"Somebody got to write some lyrics. Or else I'll just keep playing this," she said to increasing applause before diving into the hit.

Apart from singing all of her most popular songs during her hour-long concert from her dazzling repertoire which included "You're All I Need to Get By," "I Don't Need No Doctor," "Solid As a Rock" and Diana Ross's "I Ain't Been Licked" and "It's My House," she kept the energy ablaze by tickling the ivories to Billie Holiday's "God Bless the Child."

"This song is written by a woman that you probably just think of as a singer," she mused to the crowd. "But she was a fine writer. She led a very complex life, but she left some beautiful

music and a wonderful voice. So we gonna celebrate her right now." While the evening seemed an ode to women empowerment, one of the concert's highlights was when Simpson performed "I'm Every Woman," which she merged with Jessie J's "Queen" after she said she connected with the song and its message about self-love and the comfort of your own skin.

The beginning lines being, Stop playing with your body lady/Stop feeling like you're not enough/ Stop feeding into the haters/Stop and give yourself some love

While concertgoers were on their feet and their dancing in their seats, another song that struck a chord was when Simpson touched upon the theme of nostalgia. Before belting out "Ain't Nothing Like the Real Thing," Simpson told the audience how singing these Motown songs take on a "whole different meaning" when she sings them today. While hearing the song, it seemed inevitable not to draw the reference to Ashford, who passed away in 2011 and to whom she asked the audience to give a hand to. After leaving the stage, the crowd roared for one more, after which she re-emerged to sing "Solid [As A Rock]," and with that performance, the same can be said of her indelible career.

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PRUDENTIAL CENTER

DECEMBER

- 30 Harlem Globetrotters
- 31 Devils vs. Bruins

JANUARY

- 10 Seventeen
- 16-20 Disney On Ice
- 24-26 Monster Jam

FEBRUARY

- 1 Devils vs. Stars
- 6 Jeff Dunham
- 15 Marc Anthony
- 27 Jurassic World Live Tour

MARCH

- 4 Men's Basketball Seton Hall vs. Villanova
- 7-8 Celine Dion
- 16 Billie Eilish

APRIL

- 15 Elton John

For a complete listing, go to PRUCENTER.COM

HACKENSACK PERFORMING ARTS CENTER

JANUARY

- 11 Gregorio Uribe -- PAC The House Series
- 17-19 Spring Awakening
- 25-26 The Diary of a Mother

FEBRUARY

- 1-2 Winter One-Act Comedy Festival
- 7-9 All Shook Up
- 29 A Year with Frog and Toad

MARCH

- 1 A Year with Frog and Toad
- 28 James Maddock -- PAC The House Series

For a complete listing, go to HACPAC.ORG

BANANAS COMEDY CLUB

DECEMBER

- 20, 21 Vic DiBitetto. This internet sensation attracted millions of YouTube views for his "Bread and Milk" routine. He has also appeared on ABC's "America's Funniest People" and VH1's "Stand-Up Spotlight" and opposite Kevin James in "Paul Blart: Mall Cop 2."
- 27, 28 Joe DeVito, Last Comic Standing

For more information, go to BANANASCOMEDYCLUB.COM

NEW JERSEY PAC

DECEMBER

- 28 Holiday Dreams A Spectacular Holiday Cirque
- 29 Michael Carbonaro Live

JANUARY

- 4 Ashanti and Ja Rule With Llyod & Lil Mo
- 17 Richard Thompson
- 25 Lunar New Year Celebration
- 26 Classical Mystery Tour: Sgt. Pepper's Lonely Hearts Club Band
- 30 Gary Gulman: Peace of Mind Tour

FEBRUARY

- 8 Star Wars: Return of the Jedi in Concert
- 14 Raphael Saadiq Jimmy Lee Tour With Special Guests Thundercat, Jamila, Woods and DJ Duggaz

MARCH

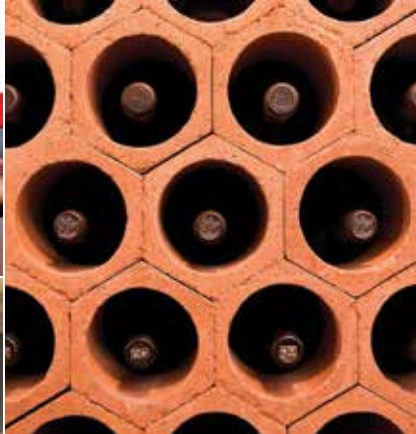
- 8 National Dance Institute: Voices of Change
- 14 Sugar Bar Comes to Newark Featuring Valerie Simpson and Special guest Dave Koz
- 15 The Chieftains The Irish Goodbye
- 20 Johnny Mathis with Special Guest Gary Mule Deer

For a complete listing, go to NJPAC.ORG



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DIY RECIPES

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BRAISED BEEF SHORT RIBS

INGREDIENTS:

Beef short ribs bone in 6 pcs
2 onions sliced
2 carrots chopped
1/2 stalk celery
1 cup tomato paste
4 qts Chicken stock or beef stock
1 bunch rosemary

1 bunch thyme
1 small head of garlic, sliced in half
Vegetable oil 3tbs
1/2 stick of butter
Pre heat oven to 400 degrees (convection)
Cornstarch
Kosher Salt and pepper to taste



Chef Ryan Hascup

METHOD:

In an oven safe pot turn on to medium to high heat and pre heat for a few minutes. Generously season the short ribs with kosher salt and pepper; add oil to the pot and sear all sides until a dark golden brown. Remove and set aside. Add your half stick of butter and sliced onions. Caramelize as dark as you can. Deglaze a bit with some of the chicken stock as you go. This is important as there is also a lot of color coming from the bottom of your pot as well as the onions. Add your tomato paste, carrots and celery. Cook the tomato paste a little bit, then add your chicken stock and short ribs. Generously cover the short ribs with stock. It might be three quarts instead of four; eye it. Bring to a simmer on the stove top. Add the rosemary, thyme and garlic into the pot. You will cover and put in your preheated oven for approximately 1-1/2 – 2 hours, depending on the size of the ribs. Our butchers here cut mine a little bit larger, so they took me around 2 hours.

After tender, remove the pot from the oven and return it to the stove top.

Remove all the ribs. Your stock should look dark. Turn the flame back on and bring back to a simmer. Here you will make a slurry on the side. In a mixing bowl add 1 cup of cornstarch to 1 cup of water, whisking together. While whisking the pot of simmering liquid, slowly whisk in your slurry to desired thickness. Proper thickness coats the back of a spoon. There might be some slurry left. The sauce thickens pretty quickly as you add the slurry, so you will be able to see how thick it is during the process. Taste the sauce and add salt and pepper if needed.

To finish, run the sauce through a fine mesh strainer to make it smooth. If you want to serve the short ribs “boneless,” just remove the bones. There will be a bit of elastic sinew that holds the bones on; you will want to cut that off. Add your sauce and serve!

In the photo we paired the short ribs with last issues risotto recipe that we made, baby carrots and spinach. We also suggest adding some freshly shaved white truffle, which can be purchased through our cheese department. Truffle season is in its height right now, so we always love incorporating this exotic mushroom into our ingredients!



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UPCOMING CULINARY TOURS: SICILY, TUSCANY,
GREECE, NEW ORLEANS, VIENNA, SPAIN, FRANCE





Chef Nick Kampf



DIY WITH STEW LEONARD'S

{700 Paramus Park, Paramus; 201.649.0888; stewleonards.com/paramus}

PAN SEARED SALMON WITH BROCCOLI RABE/SPINACH AND LOBSTER SAUCE

INGREDIENTS:

(wash all produce thoroughly)

8-10 Salmon Filets

1 tbsp flour

Pinch of salt

Pinch of black pepper

Broccoli Rabe

Spinach

Lobster sauce:

1 1/2 gallon reduced to 1 Lobster Stock (shells, white wine, water, tarragon, bay leaf, shallot)

1/4 cup Blonde Roux

1 cup Sherry

1 qt heavy cream

1 tsp salt

1 tsp white pepper

METHOD:

Season filets with salt and pepper, sear hard on one side and finish in oven only to 145 degrees F. Assemble pan as illustrated.

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Westin Jersey City
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Jersey City NJ 07310 • 201-610-9610

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Montvale
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Aldo's Restaurant

BERGEN COUNTY ::

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aldosofwyckoff.com/restaurant

640 Wyckoff Avenue
Wyckoff, NJ 07481

PH: 201.891.2618

Monday-Thursday 11am-10pm

Friday-Saturday 11am-11pm

Sunday 1-9pm

Loyal clientele feel like they are dining at home in this classic Italian bistro.

Aldo's Italian Restaurant has been serving high-quality food for over 30 years. Great service and good prices keep the customers returning. The elegant space is adjacent to a wine bar/retail store, Pane e Vino wine bar. There is also a cigar bar, banquet, and dining room. Aldo's features two brand new private rooms, primed for any special occasion. The bar is open until 1am. Catering options are available. In addition to pastas, veal, and fish, one of the menu favorites is the fresh Brick Oven Pizza.

sample menu selections

antipasti::

Shrimp Cocktail 12.95

Clams Oreganato 12.95

Whole clams stuffed with seasoned breadcrumbs, baked with lemon and garlic

Stuffed Eggplant 12.95

Rollatini filled with ricotta, baked in filetto de pomodoro sauce; topped with mozzarella

soups::

Pasta Fagioli 7.95

Soup of the Day 7.95

Tortellini in Brodo 7.95

insalate::

Tomato and Onion Salad 10.95

Tomato and red onion with garlic vinaigrette

String Bean Salad 10.95

String beans, red onions, and tomato in a garlic vinaigrette

homemade pasta::

Lobster Ravioli 18.95

In a cream brandy sauce

Fettuccini Alfredo 18.95

With cream, butter, and cheese

Linguini 17.95

White or red clam sauce

Whole Wheat Pasta 17.95

In the sauce of your choice

aldo's specialties::

Shrimp Aurora 26.95

Stuffed with crabmeat béchamel, baked in white wine sauce

Broiled Lobster Tails 39.95

Broiled in garlic, lemon, and butter

Pork Chop Arrabbiato 25.95

Grilled and topped with sautéed cherry peppers, onions, and a touch of tomato sauce in a spicy Marsala sauce

Sausage Giambotta 19.95

Sweet sausage sautéed in a tomato and wine sauce with mushrooms, onions, olives, roasted peppers, pepperoncini, and artichoke hearts

vitello::

Veal Milanese 21.95

Breaded cutlets served with sautéed escarole

Veal Capricciosa 21.95

Topped with fresh arugula, mozzarella, tomatoes, onions, olive oil, and lemon

polli::

Chicken Murphy 19.95

With hot peppers, potatoes, onions, and mushrooms in a Marsala sauce

Chicken alla Aldo 19.95

Boneless chicken breasts sautéed with mushrooms and onions in a garlic, lemon, and butter sauce

pesce::

Zuppa di Clams 22.95

Steamed in marinara sauce with garlic and wine

Flounder Livornese 22.95

Sautéed with onions, black olives, capers, and tomato-wine sauce

Andiamo

RESTAURANT • BAR

andiamorestaurant.net

23 Hardenburgh Avenue
Haworth, NJ 07641

PH: 201.384.1551

Lunch:

Tuesday-Friday 11:45am - 2:30pm

Dinner:

Monday-Thursday: 5pm-10pm

Friday and Saturday: 5pm-11pm

Sunday: 5pm-9:30pm
Reservations may be made

by telephone or OpenTable.com

Best Thin Crust Pizza in New Jersey
Oyster Wednesdays (.99)!
Thursdays - 25% off Wine Bottles
Event Catering On/Off-site



With an ever-changing menu and weekly blackboard specials, Andiamo has been pleasing clientele for close to 25 years. Everyone feels comfortable in this funky, casual restaurant that attracts a diverse and friendly crowd. The regular menu is extensive with Italian and American dishes, including prime meats, fresh fish, over 20 pastas, and the best thin crust pizza in New Jersey. There are three different rooms to dine in, all unique in their own way. In warmer months, enjoy dining on an outdoor patio.

Enjoy variety? Menu specials change every Tuesday. Some rotating favorites include Chef Linda's Stuffed Veal Chops, as well as her secret Meatloaf recipe.

Andiamo has hosted amazing comedy nights for over 20 years. These events are offered with a four course dinner, and sell out quickly. Call or check website for dates and details.

sample menu selections

appetizers::

Spiedini Mozzarella

In Italian bread crispy fried in semolina breadcrumbs, served with marinara sauce or anchovy butter

Grilled Rope Sweet Sausage

Over a bed of sauteed spinach with hot cherry peppers, side of dijon mustard

Mussels in White Wine Sauce

With scallions and diced tomatoes

Special Fried Calamari

Tossed in a sweet chili glaze

Avocado Shrimp Bowl

Tomatoes, onions, jalapenos, herb and lime vinaigrette

Fried Meatballs

With marinara sauce and a dollop of warm ricotta

salads::

Panzanella Salad

Fresh mozzarella, capers, kalamata olives, tomatoes, arugula, red onions, cucumbers, croutons, fresh basil and red wine vinaigrette

Andiamo Salad (for 1,2 or more)

Mixed greens, soppressata salami, cheese, tomatoes, onions, croutons, broccoli in a balsamic vinaigrette

pastas::

Pasta Alan

With mini-meatballs, tomatoes, portobello mushrooms, roasted red peppers, arugula, red onions and fresh mozzarella in garlic and oil

Fettuccine Bolognese

Mini meatballs, peas, mushrooms and fresh mozzarella

Lobster Ravioli

With Chardonnay wine, sundried tomato cream

specialty pies::

Linda's Special

Extra thin crust, two cheeses (very light), scallions, fresh basil, and crushed plum tomatoes

Fig Pie

Portugese and mozzarella cheeses, fig jam, scallions, sliced almonds, spinach and prosciutto de parma

chicken::

Chicken Country Style

Chunks of white meat chicken sauteed with sweet sausage, peppers, onions, tomato and fresh herbs

Chicken Alan

Chicken breasts layered w/roasted red peppers, spinach, melted mozzarella, mushroom marsala sauce

seafood & seafood pasta::

Salmon

Honey and citrus-glazed over sauteed spinach. Served with red bliss smashed potatoes

Bronzino Filet

Lemon butter, white wine sauce with capers over sauteed spinach and basmati rice

Rigatoni w/Mussels, Little Neck Clams, Shrimp

In a chardonnay wine sauce, tomatoes and scallions

Shrimp Oreganata

With tomatoes and spinach over basmati rice or linguini

veal & prime beef::

Veal Linda Milanese

With beefsteak tomatoes, red onions and two cheeses in a lemon butter drizzle

Veal Parmigiana

Prime Aged New York Strip

With smashed red bliss or shoestring french fries. Add sauteed onions and mushrooms



annabellasmozz.com

900 Paterson Plank Road
East Rutherford, NJ 07073

PH: 201.804.0303

Monday-Thursday 10am-9pm

Friday-Saturday 10am-Midnight

Sunday 10am-7pm
Reservations Accepted

Takeout Dinners for Four
Grocery and Deli
Full-Service Catering

■ The newly expanded Annabella's House of Mozzarella serves genuine Italian cuisine with love, a passion for flavor, and freshness. After 13 years of sharing an old-school, neighborhood Italian deli, Annabella's has expanded. Committed to customers, the staff at Annabella's will greet any guest with a smile. Enjoy the finest Italian dishes made with the freshest of ingredients. Whether it is small plates, gourmet sandwiches, or mouthwatering entrées, all are prepared and served with devotion. While mozzarella has always been Annabella's champion, the restaurant takes pride in everything it does. The pub menu houses inventive cocktails like Annabella's Potion or Mr. Basil (tomato, basil, and mozzarella martini) and a variety of Italian and domestic to premium beers. Annabella's also offers a full deli and catering services.

sample menu selections

antipasti::

Fresh Mozzarella

With tomato and roasted pepper

Cured Meat & Cheese Platter

Rice Balls

Mussels To Die For

In wine and pesto sauce

sandwiches & wraps::

Baccigalloop Wrap

Marinated grilled chicken, broccoli rabe, and fresh mozzarella

Ceran Wrap

Grilled eggplant and zucchini, sundried tomato, roasted peppers, and pesto

Uncle Sal's Inferno

Hot capicola, hot stuffed peppers, provolone, and Annabella sauce on charred Italian

Gangster Wrap

Grilled marinated steak, portobello mushroom, fresh mozzarella, and Annabella sauce

salads::

Annabella's Grilled Steak Salad

Grilled marinated steak over a bed of mixed greens with olives, hard-boiled egg, salami, ham, provolone, red onion, tomato, and cucumber; served with Annabella vinaigrette

The Big Cobb Chop

Grilled marinated chicken over chopped romaine lettuce with crisp bacon, avocado, Gorgonzola, hard-boiled egg, and black olives; served with your choice of dressing

pasta::

Pasta Primavera

Tri-color fusilli with zucchini, carrots, cauliflower, and squash in an amazing cream sauce

Penne Con Salmone

Fresh salmon with sundried tomatoes and artichoke hearts in a rosemary wine sauce over penne

Shrimp Scampi

This classic dish is brought to a new level! Jumbo shrimp in garlic and wine sauce

Cheese Ravioli

dinner entrées::

Pollo Estivo

Breaded chicken cutlet topped with fresh mozzarella, vine ripe tomatoes, fresh basil, and onions in extra virgin olive oil

Fire Fire Yo' Pants of Fire

Spicy chicken with roasted peppers, pepperoncini peppers, stuffed cherry peppers, eggplant, and zucchini in a spicy wine and butter sauce over penne. Worth the heat!

Seafood Manicotti

We start with Grandma Lizzy's manicotti crepes and stuff them with shrimp, scallops, lobster meat, and creamy ricotta, topped with vodka sauce

Meatballs

Four of our housemade meatballs with your choice of linguini or penne and our marinara sauce

dolce::

Housemade Cheesecake

Considered the best cheesecake in the world by many patrons.

Authentic Sicilian Cannoli

Imported shells and cream straight from Sicily

Tiramisu della Casa

A most heavenly creation



biagios.com

299 Paramus Road
Paramus, NJ 07652

PH: 201.652.0201

Sunday-Thursday 11am-10pm

Friday and Saturday 11am-11pm

Happy Hour 4-7pm

Bar closes at 3am

Reservations may be made online at biagios.com;
([OpenTable.com](https://www.opentable.com))



Serving home-style Italian classics for over 25 years, Biagio's offers a welcoming ambience with terracotta walls and a glowing fireplace for a romantic evening or family gathering. Along with traditional fare, seasonal menus feature sustainable foods, small plates, and pasta made in-house with imported Italian flour. A lunch menu—featuring salads, panino, burgers, pizza, pasta, sandwiches, and more—is available every day until 3pm. Happy hour is offered Monday through Friday. Biagio's introduces the newest addition to the Biagio's family, The Terrace, a premier wedding venue located in Paramus. With over 25 years in the food service industry, this family-owned and operated restaurant and banquet hall brings its intimate ambience and attention to detail to a grand scale. The color-lit waterfalls and unique rooftop terrace is perfect for photos and ceremonies. The stunning venue also includes a 28-foot-high entryway, magnificent Italian marble, a bridal suite, a separate cocktail room, and a grand ballroom accommodating up to 500 guests or 700 without a dance floor.

sample menu selections

salumi and formaggi::

Flavorful, Seasoned Meats

Prosciutto di Parma, Smoked Magret Duck "Bella Bella," Salami Toscano Fennel "Olli," Mortadella "Leoncini," Salami Calabrese "Creminelli," and Porchetta "Leoncini"

Hard and Soft Cheeses

Burrata "Calabro," Aged Fontina "Fontal," Taleggio "Carrozzi," Truffetto "Boschetto al Tartufo," Parmigiano-Reggiano "Cravero," and Gorgonzola "Dolcellate"

crostini::

Toasted & Grilled Breads

Ricotta (truffle and honey), Lobster (tomato and scallions), Caponata (feta cheese), and Seasonal (varies)

insalata::

Spinach

Applewood bacon, walnuts, dried cranberries, blue cheese, and raspberry vinaigrette

Beets & Ricotta

Roasted red beets, fresh ricotta, and pistachio crumble

Caprese

Housemade mozzarella, vine ripe tomato, red onion, basil, and balsamic glaze

pasta::

Rigatoni Pomodorini

Cherry tomato, basil, and fresh mozzarella

Cavatelli Salsiccia Rabe

Crumbled sausage, broccoli rabe, cherry peppers, garlic, and olive oil

Fettuccini Carbonara

Crisp pancetta, peas, and egg yolk

Homemade Lobster Ravioli

Spinach, lobster meat, and saffron cream

panino and burgers::

Chicken Tuscan

Mozzarella, sundried tomato, and pesto panini

Reuben

Sauerkraut, Swiss, and Russian dressing on marble rye

Lobster Roll

Scallions and lemon aioli on long brioche

Greco Burger

Tomato, arugula, red onion, feta, and garlic aioli

Bacon & Egg Burger

Vermont white cheddar, fried onion, and applewood bacon

piatti piccoli (small plates)::

Chicken Francese

Lemon, white wine, and butter

Seared Scallops

Risotto, asparagus, and honey

Branzino

Sundried tomato, cannellini beans, and lemon oil

Filet Mignon

Portabella, port wine, and thyme

piattoni (entrées)::

Scottish Organic Salmon

Spinach, lemon, and extra-virgin olive oil

Chicken Giambotta

Italian sausage, potatoes, onions, sweet and hot peppers, garlic, and white wine

Veal Scallopini Marsala

Mixed mushrooms, marsala demi, and mashed potato

21oz Cowboy Steak "Bone in Ribeye"

Homemade steak sauce and frizzled onions

"Berkshire" Pork Chop

Paillard, Brussel sprouts, pancetta, butternut squash, and sage butter



thebrickhousewyckoff.com

179 Godwin Avenue
Wyckoff, NJ 07481

PH: 201.848.1211

Monday-Thursday Noon-10pm

Friday Noon-11pm

Saturday 5-11pm

Sunday 1-9pm

Outdoor Patio

Traditional Steaks and Seafood Fare

Cigar Bar Serving Food and Drinks

Whether it's elaborate entertaining or casual dining, The Brick House has become a preferred spot throughout northern New Jersey and beyond. Lavish carpeting, tables draped in fresh linens, and a large fireplace—The Brick House's ambience features a marriage of traditional charm and contemporary style. Menu stand-outs include the seafood fare and traditional steaks, like the favorite Porterhouse Steak. Banquet facilities can accommodate up to 150 guests, and distinctive private dining rooms and other unique spaces are perfect for your next event. Menus can be customized to meet all needs and desires. Chef Aldo Cascio, a native of Sicily, is the owner of both Aldo's Italian Restaurant and The Brick House. For outdoor dining lovers, be sure to check out the cozy new patio. Adjoining the upper level bar, it is ideal for relaxing with cocktails as well.

sample menu selections

soups::

Brick House Vegetable Soup

Hearty, classic Italian garden soup

New England Clam Chowder

An Atlantic Coast creamy seafood favorite

appetizers::

Oysters on the Half Shell

Precious pearls of the deep

Shrimp Cocktail

Tender jumbo shrimp with our own zesty cocktail sauce

Baby Back Ribs

Better than half a slab; served with hickory-smoked barbecue

Barbecue Shrimp

Wrapped in maple bacon, brushed with sauce, and grilled

salads::

Grilled Portobello

Marinated in an olive oil, garlic, and an herb balsamic sauce

String Bean Salad

Beans tossed with tomatoes, onions, diced potatoes, and vinaigrette; topped with chopped fresh parsley

the steakhouse::

New York Strip Sirloin

All-time favorite; prime, corn-fed, tender, juicy, and grilled to order

Double Center Cut Veal Porterhouse Chop

Thick chop of pink, milk-fed veal, grilled to perfection

Brick House Beef Scaloppini

Tender slices of filet mignon sautéed with peppers, onions, mushrooms, and demi-glacé

Braised Short Ribs of Beef

Served with pearl onions in a mushroom and red wine reduction

seafood entrées::

Norwegian Salmon Fillet

Popular selection; firm and rich-flavored, grilled or broiled

Shrimp Scampi

Jumbo shrimp broiled in white wine; served with lemon, butter, and garlic

Twin Rock Lobster Tails

Two 6 oz tails, lightly seasoned and cooked to perfection

Seared Jumbo Sea Scallops

Sautéed with shiitake mushrooms and finished with a brandy cream reduction



brownstonepancakefactory.com

860 River Road
Edgewater, NJ 07020

PH: 201.945.4800

717 East Palisade Avenue
Englewood Cliffs, NJ 07632

PH: 201.945.4800

Daily 7am-10pm

[Online ordering available for pickup or delivery](#)



Brownstone Pancake Factory in Edgewater is a food lover's delight. The Brownstone Pancake Factory relentlessly seeks to redefine the diner experience of the past, while maintaining the comforting mystique that only an old-fashioned diner can provide. The menu at Brownstone has something to please all palates. With dozens of breakfast, lunch, dinner, and dessert options, you will never run out of new items to try. The love of food for more than 45 years shows in every dish Brownstone serves.

sample menu selections

coffee drinks and smoothies::

Almond Milk Latte

Double espresso and steamed almond milk

Caramelo

Espresso, caramel, steamed milk, and whipped cream

The Hazelnut Coffee Dream

Vanilla ice cream, Nutella spread, milk, and Nescafé

breakfast favorites::

Turtle Pancakes

Buttermilk pancakes baked with chocolate chips and pecans; topped with whipped cream and caramel sauce

Berry Sour Bliss Pancakes

Buttermilk pancakes baked with blueberries and coconut; topped with our warm blueberry compote and drizzled with fresh sour cream

Tres Carnes Pancakes

Buttermilk pancakes baked with ham, bacon, pork sausage, and cheddar cheese

South of the Border Omelette

With ham, onions, mushrooms, jalapeño peppers, cheddar cheese, and sour cream

Nova Scotia Lox Deluxe Omelette

With sliced smoked salmon, capers, and red onions; stuffed with cream cheese

appetizers::

Tex-Mex Egg Rolls

Spicy chicken, corn, black beans, peppers, onions, and melted cheeses wrapped in a tortilla and fried; served with our creamy buttermilk ranch dressing

Brownstone Supreme Sampler

Ultimate combo of Buffalo wings, crispy chicken fingers, mozzarella sticks, potato skins, and onion rings

burgers and salads::

Man vs. Burger

Two grilled American cheese sandwiches with our burger, bacon, caramelized onions, lettuce, and tomato; drizzled with our Brownstone sauce

The Big Fat Greek Burger

Our sirloin beef chuck stuffed with imported feta, red onion, garlic, dill, and parsley topped with melted cheddar on a pita; served with tzatziki sauce, Greek salad, and french fries

Salmon Funghi Salad

Grilled wild salmon, balsamic-marinated portobello mushrooms, organic baby spinach, tomatoes, cucumbers, and almonds; drizzled with our homemade Key lime dressing

Blackened Shrimp Spring Salad

Mixed field greens, endive, radicchio, almonds, dried cranberries, Gorgonzola cheese, and grilled shrimp; tossed in a balsamic vinaigrette



CAFE PANACHE

cafepanachenj.com

130 East Main Street
Ramsey, NJ 07446

PH: 201.934.0030

Tuesday-Thursday noon-1:30pm; 5-8:30pm

Friday Noon-2pm; 5-10pm

Saturday 5-10pm

Sunday 5-6:30pm (December to June)
Reservations can be made at OpenTable.com

Zagat-Rated

Menus change according to market at this elegant BYOB, conveniently located in the center of downtown Ramsey. The ambience is light, airy, inviting, and energetic. The walls are painted in warm hues in the main dining room. Café Panache features a seasonal menu of creative and eclectic dishes. Chef/Owner Kevin Kohler picks all of the vegetables from Abma's Farm Market in Wyckoff. The Filet Mignon Ravioli is a signature dish to be enjoyed. Other delectable staple dishes include Crispy Wasabi Halibut, Pecan Chicken Breast with Dijon mustard sauce, and Braised Short Ribs with dark beer and black molasses. Café Panache is Zagat-rated for top food and service.

sample menu selections

lunch::

Delacato Squash Bisque 12
With pears and brown butter

Red Delicious Apple, Endive, and Roquefort Salad 14

Lobster Soup 14
With mussels and saffron cream

Abma's Farm Tuscan Kale Salad 15
With lemon and Parmigiano-Reggiano

Salad Panache 15
Warm goat cheese salad with walnuts and beets

Tuna Tartare 16
With sesame seaweed salad

Handmade Pumpkin Triangoli Pasta 14
With sage brown butter

dinner::

Grilled Mahi Mahi 30
Sautéed vegetables with fennel-olive vinaigrette

Crispy Yellowfin Tuna 30
Puffed basmati rice with wasabi sake

Braised Filet Mignon 39
Sautéed mushrooms with Burgundy wine bordelaise

Crispy Confit Duckling Medium-Rare Breast 34
In a cinnamon, apple, and caramel sauce

Saddle of Venison 39
Black pepper crust with a cranberry-juniper game sauce

Roasted Berkshire Pork Chop 30
With clove, maple, and apple cider

Filet Mignon Ravioli 30
With maitake mushrooms and truffle butter



circolo.info

53 Franklin Turnpike
Waldwick, NJ 07463

PH: 201.882.1818

Tuesday-Thursday 11:30am-2:30pm; 4-9:30pm

Friday-Saturday 11:30am-2:30pm; 4-10pm

Sunday Noon-9pm

Monday: Closed

Reservations: Sunday-Thursday accepted for all size parties;
Friday-Saturday accepted for parties of five or more

Wood-Fired Pizza Oven
Family-Friendly
BYOB



Circolo is an authentic Neopolitan restaurant serving Pizza Al Forno in a wood-burning oven imported from Naples, Italy. Circolo means “a circle of people coming together in a friendly environment.” Thea Kalivas, Circolo’s managing partner and co-owner (with husband George), designed the space to make patrons feel as if they are in Italy tasting foods from the kitchens of Naples and the Amalfi Coast. The bright, airy restaurant features an open kitchen and a magnificent 7,000-pound wood-burning oven tiled by Italian master Steve Delmaestro. Pizza Al Forno is only part of Circolo’s cuisine; other offerings include arancini, octopus, burrata, calamari, fire-roasted chicken, homemade pastas, salmon, bronzino, and veal. As Circolo is BYOB, be sure to bring your favorite vino.

sample menu selections

inizio::

Arancini

Fried balls of rice with fontina and peas

Bresaola, Rucola, e Formaggi

Air-cured beef, arugula, and Italian cheeses

Grilled Octopus

Gamberetto (shrimp) al Forno

Salumi e Formaggi for Two
Italian cured meats and handcrafted cheeses

Ricotta Polpetta

Meatballs with Asiago cheese

zuppa & salata::

Pasta e Fagiolie or Scarole e Fagiolie

Soup with pasta or escarole with cannellini beans

Wood Oven Roasted Root Vegetables

Blended with harvest quinoa, barley, brown rice, and grilled asparagus with “Cacio e Pepe” vinaigrette

Seasonal Greens with Fruits & Nuts

Gorgonzola, Bosc pear, red onions, dried cranberries, candied pecans, and red-wine vinegar

pizze::

Pizza Circolo

Garlic, oregano, mozzarella, and tomato

Capricciosa

San Marzano tomato, housemade mozzarella, ham, artichoke hearts, mushrooms, and olives

Bianca

Parmigiano-Reggiano, mozzarella, ricotta, and basil

Marinara

San Marzano tomatoes, fresh garlic, oregano, and basil

pasta::

Gnocchi

Plump potato pasta with melted bufala mozzarella in a San Marzano tomato sauce

Spaghetti ala Chitarra

Housemade spaghetti with chard, crumbled sweet sausage, and ceci beans in a Parmesan brodetto

Housemade Tagliatelle Bolognese

Long, thick ribbon pasta in a hearty meat sauce

Spicy Linguine with Clams

Clams, shrimp, mussels, and calamari over linguine; served with white wine, scallions, diced tomato, and olive oil

secondi::

entrées include a small side salad;

(* Includes crocchi di patate & spinach

Layered Eggplant & Zucchini

Breaded eggplant and zucchini with melted scamorza, fontina, Parmigiano, and a tomato-basil sauce

Mussels with Italian Sausage

Wood Oven Roasted Half Chicken

Veal Scallopini

With prosciutto, eggplant, and mozzarella

Pan Roasted Salmon

White wine and lemon butter sauce

sides::

Broccolie Rabe, Spinach, or Mushrooms

dessert::

Traditional Italian Desserts and Coffees



DINO'S

BAR & GRILL

dinosbarandgrillnj.com

1466 River Road
Edgewater, NJ 07020

PH: 201.224.6992

Monday-Saturday 11am-3pm

Sunday 12pm-3am

Happy Hour:

Monday-Friday 4-7pm

Delivery via Uber Eats

Outdoor Seating

Package Goods

Weekly Specials

Instagram: @dinos_nj

Dino's Bar & Grill in Edgewater is family-owned and operated, featuring traditional American pub fare. More than just a friendly neighborhood bar ideal for friendly banter and libations, Dino's menu delivers casual dining and comfort foods that are a cut above. Premium Pat LaFreida meats are used, from burgers to steaks. Weekly menu specials with pasta, fish, and decadent desserts keep dining interesting. Dino's has eight TVs, a pool table, darts, and vintage bar games that make hanging out with friends that much more enjoyable. With great cocktails, and a variety of popular beer (including craft), and wine on tap, Dino's Bar & Grill might feel like your home away from home.

sample menu selections

appetizers::

Dino's Famous Fat Wings

Served with celery and bleu cheese. Sauces: Thai chili, Teriyaki, BBQ, Korean BBQ, Chili Garlic, Buffalo (mild, medium, hot, and atomic)

Hand Cut Fries

Add cheese, cheese and gravy, or cheese and chili

Kale Caesar Salad

Kale leaves tossed in a creamy Caesar dressing with croutons, and Parmesan cheese; add chicken, grilled shrimp, or steak (extra)

New Zealand Lamb Lollipops

Marinated and pan seared

sandwiches::

Dino's Cheese Steak

Freshly sliced rib-eye with grilled onions, sautéed mushrooms and provolone; served on ciabatta bread

Turkey or Chicken Club

Fresh turkey or chicken, lettuce, tomato, bacon and mayo

Ultimate BLT

Thick cut pork belly, lettuce, tomato, mayo

burgers::

Build Your Own Burger

8 oz premium Pat LaFreida beef, with hand-cut fries and a pickle; add choice of many cheeses, bacon, peppers, avocado, mushrooms, and more

Dino's Famous Sliders

3 sliders with American cheese and grilled onions

Dean Martin Burger

Applewood smoked bacon, cheddar, sautéed mushrooms drizzled with white truffle oil atop a juicy half-pounder

Black Bean Veggie Burger

Avocado, lettuce, tomato and garlic aioli

something more::

Mermaid Salad

Pan seared sesame crusted Ahi tuna served over greens and a wasabi ginger soy sauce

Seasonal Steak

Marinated and served with potatoes and vegetables

Braised Short Ribs

Served with garlic mash and seasonal vegetables

Cauliflower Crust Pizza

Crispy personal sized pie, add your favorite toppings



donatellasitalian.restaurant

1212 Tappan Road
Harrington Park, NJ

PH: 201.767.4245

Lunch: Friday & Saturday, 12pm – 3pm

Dinner: Friday & Saturday 5pm – 10pm

Sunday – Thursday: 5pm – 9pm

Happy Hour: Everyday (bar) 4pm – 6pm

Saturday Brunch: 12pm – 3pm

Sunday Brunch: 10am – 3pm



Donatell'a, sitting on one of Harrington Park's oldest properties, weds the love of Italian food with a focus on freshness and local sourcing. When pasta is your passion, know that Donatell'a takes fresh pasta to the next level. Old family recipes using fresh flour from an on-site flour mill, and free-range eggs from a local farmers market are yield flavor perfection. The pasta is hand-crafted daily, and depending on the style -- is either individually hand cut or fed through a pasta extruder.

Fish and seafood offerings offer not just freshness, but variety. Locally sourced and seasonal seafood keeps the menu interesting. Diners may enjoy delicious, yet uncommon varieties rarely found elsewhere.

sample menu selections

appetizers::

Rustic Shrimp

Sauteed Gulf shrimp with Mediterranean capers, cherry tomatoes, artichoke heart

Stuffed Hot Italian Peppers

Italian long hot peppers stuffed with sausage, bread crumbs, baked mozzarella cheese

Carpaccio D'Manzo

Thinly sliced certified angus beef with Mediterranean capers, fresh onions, Parmigiano Regiano, over baby arugula with drizzled unfiltered olive oil

Grilled Pulpo

Slowly cooked octopus with lemon, then grilled in our 1400 degree broiler

Seafood Tower for Two

Jumbo shrimp, lump crab meat, Blue Point oyster, Kammoto oyster, clams, lobster and served ice cold

salads::

Beet Salad

Ruby red roasted beets with goat cheese, over arugula with homemade sauce

Avocado Ripieno

Stuffed avocado with shrimp and crab meat drizzled with lemon/lime sauce

pasta::

Penne alla Vodka

Fresh cooked penne pasta, shallots in a homemade tomato sauce in a light creamy sauce

Pasta Fruiti D'Mare

Homemade fresh pasta with fresh seafood, shrimp, scallop, calamari, and clams in a fresh homemade tomato sauce

Pappardelle E'Scolopi

Fresh homemade pappardelle pasta with mushroom cups, seared fresh scallops in a white wine, touch of cream sauce

veal & chicken::

Vitello Porchini

Fresh veal scallopine, pan seared with porchini mushrooms rosemary and fresh roasted garlic, pressed olive oil

Vitello Barese

Veal scallopine sauteed with prosciutto, eggplant, fresh chopped tomatoes in a madiera wine sauce

Pollo alla Sicilia

Fresh chicken breast topped with prosciutto d'parma, roasted bell peppers, baked fresh smoked mozzarella cheese in a demi glaze grappa vino sauce

pesce & fresh seafood::

Scampi Conriso

Jumbo shrimp with sauteed garlic, white wine & lemon sauce over arborio rice

Roasted Chilean Sea Bass

Fresh Chilean seabass, roasted fresh garlic, fresh tomatoes, shiitaki mushrooms and drizzled black olive oil

Al Salmone Picato

Pan seared fresh Alaskan salmon with crushed Mediterranean capers, fresh squeezed lemon and white wine sauce

from the grill::

Braised 100% Beef Short Ribs

Traditionally braised in our 1400 degree oven with onions, carrots and celery to add mouthwatering flavors, served over mashed potatoes

Costoletta D'Vitello Milanese

Veal chop pounded thin, milanese served with fresh arugula chopped fresh tomatoes, onions, pressed olive oil

Rack of Lamb

New Zealand rack of lamb grilled to your perfection, served over vegetables



dongbanggrill.com

1616 Palisade Avenue
Fort Lee, NJ 07024

PH: 201.242.4485

Daily 11am-Midnight

Traditional Korean Cuisine

■ If you are craving traditional Korean food, Dong Bang Grill is the place for you.

Here, food is a feast for the palate with grills in the middle of each table. A favorite dish of this hibachi-style restaurant? Galbi, or marinated short ribs. To patrons, the 100-percent natural Angus beef ribs are pure heaven. These delicious morsels are prepared and delivered from grill to plate in no time flat. Other best sellers include a variety of barbecue dishes like beef, pork, duck, and chicken. There's also a selection of vegetarian dishes featuring an assortment of mushrooms, zucchini, and squash. Be sure to try the full sushi bar with unique items such as fluke, sea squirt, and sea cucumber (a seasonal item). The menu is kid-friendly and presents delicious foods even the pickiest eater will enjoy. Dong Bang has two separate dining areas: a main hall, which holds 60-70 guests, and a dining area that holds 40 and can accommodate lunch parties and corporate events.

sample menu selections

appetizers::

Dak Gui

Lightly seasoned chicken grilled on skewers

Shumai

Steamed shrimp dumpling

Mandoo Gook

Vegetable dumpling soup

Haemool Pajun

Korean-style pancake with scallions and an assortment of seafood

vegetarian::

Veggie Pajun

Korean-style pancake made with an assortment of fresh vegetables

Veggie Jap Chae

Stir-fried vermicelli noodles with fresh vegetables

San Chae Bibimbap

Fresh vegetables served over a steaming bed of white rice with spicy red pepper sauce on the side

jeon gol::

Shabu Shabu

Thinly sliced sirloin beef and vegetables boiled in a beef broth

sushi::

Full Sushi and Sashimi Menu

Including special rolls and sashimi

barbecue::

DB Galbi

Short ribs marinated in our original DB marinade

Saeng Galbi

Non-marinated short ribs—no frills, just good ribs

Bul Go Gi

Thinly sliced boneless rib-eye steak in our DB marinade

Yang Gui

Succulent beef tripe with spicy sauce or plain sauce

Sae Woo Gui

Succulent shrimp lightly seasoned in salt and pepper

db specialties::

Modeum Jeon

Breaded, pan-fried cod fish, shrimp, zucchini, and stuffed mushrooms filled with beef

Nakji Bokkeum

Noodles served over stir-fried octopus with mixed vegetables in a spicy red pepper sauce

Dubu Kimchee Bokkeum

Sliced tofu served with stir-fried kimchee and pork



elianj.com

240 Hackensack Street
East Rutherford, NJ 07073

PH: 201.939.9292

Monday-Friday

Lunch: 11am - 3pm

Dinner: 5pm - 10:30pm

Saturday:

Dinner: 5pm - 11pm

Sunday:

Brunch: 10am - 2pm

Dinner: 4PM - 8:30PM

Reservations may be made online via OpenTable.



Elia Modern Mediterranean is a unique dining experience that offers tantalizing tastes, exquisite ingredients, and an authentic, white-washed Mediterranean atmosphere. The moment you step through Elia's doors, you will feel as if you have been transported to a Mediterranean island. Elia features the culinary creations of executive chef Jose Luis Falcon who makes every dish with zeal and a devotion to exceptional Mediterranean cuisine. The open kitchen, with its magnificent fish display, prepares the freshest selection right from the sea, including Mediterranean specialties such as Lavraki, Fagri, and Black Sea Bass. Elia's large, well-stocked bar is an ideal after-work meeting place or a great place to have a quick meal.

sample menu selections

appetizers::

Fall Grilled Octopus

Sushi grade, smashed potatoes, grilled onions & peppers, fava puree, crispy dill

Baby Shrimp & Calamari

Flash-fried shrimp and calamari; served with crispy lemon, basil aioli, and spicy tomato sauce

Beef Tartare

Smoked onion, crispy capers, oven tomato, dehydrated olives, harissa, quail egg

Pao Bun Mini Lamb Gyros

Braised lamb, pickled cucumber, dill, onions, tomato, tzatziki

Saganaki

Flash pan-fried aged cheese, fall fruit compote, drizzled honey, and lemon

salads::

Farro and Black Eyed Peas

Oven roasted tomatoes, asparagus, avocado, dried cranberries, candied almonds, and lemon vinaigrette

Fall & Winter Salad

Delicate squash, crispy brussel sprouts, kale, pomegranate, candied pumpkin seeds, baked goat cheese, honey lemon vinaigrette

raw bar::

Cherry Stones Clams, Littleneck Clams, East & West Coast Oysters, Jumbo Shrimp

Served with our house condiments: citrus cocktail sauce, mignonette, and garlic

Chef Crudo of the Day

Fennel, radish, orange, chilies, tarragon & basil purée

whole fish::

Lavraki

European sea bass (Loup de Mer); lean, mild, sweet, and flaky white fish

American Red Snapper

White, lean fish with a distinctive sweet flavor

Fagri

Mediterranean pink snapper ("King of the Aegean"); distinct taste, firm, and full of flavor

Jumbo Tiger Shrimp

Giant head on prawns with firm texture; distinctly bold, sweet flavor

Black Sea Bass

Mid Atlantic, firm, mild flavor and flaky texture

main course::

Seafood Pasta

House made fresh pasta, shrimp, calamari, scallops, mussels, dry chilies, fresh tomato

Grilled Faroe Island Salmon

Warm fresh lentils, heirloom cherry tomatoes, mint, onion, pancetta, balsamic & fig sauce

Pan Seared Diver Scallops

Tricolored cauliflower, baby kale, dried figs, crispy parsnips, cauliflower mousseline

Organic Boneless Half Chicken

Seasonal grilled vegetables and balsamic chicken demi-glace

Lamb Shank Youvetsi

Braised lamb shank, pearl onions, carrots, tomato orzo, crumbled feta

Skirt Steak

Triple-cooked potatoes, garlic spinach, shishito peppers, basil chimichurri

sides::

Crispy Brussel Sprouts, Grilled Winter Vegetables, Roasted Lemon Potatoes

Grilled Tomatoes & Shishito Peppers, Broccoli Rabe, Sautéed Spinach



FIRE & OAK

AN AMERICAN GRILL

fireandoak.com

100 Chestnut Ridge Road
Montvale, NJ 07645

PH: 201.307.1100

Westin Jersey City
485 Washington Boulevard
Jersey City, NY 07310

PH: 201.610.9610

Lunch: Monday-Friday 11:30am-4pm

Dinner:

Monday-Saturday 4-10pm

Sunday 3-9pm

Fire and Oak is a unique American grill serving gourmet comfort food made from the freshest ingredients. With menu items ranging from sushi to freshly ground burgers and prime steaks, there is something for everyone at Fire and Oak. Adjacent to the upscale Courtyard Marriott Hotel, the very popular bar/lounge area has a lively after-work crowd eager to wind down and kickstart the night. With accommodations for parties of two to 150, Fire and Oak is available for intimate dining or corporate and private events.

Fire and Oak keeps dining interesting with weekly features, subject to the chef's inspiration. For example, Monday is "Oyster Night," Wednesday is "Meat Lover's Night," Thursday "Lobster Night," and "Braising Night" on Friday. Each day has a unique offering. Call for details.

sample menu selections

starters::

- Truffle Parmesan Fries 12
- Fire and Oak Mac 'n' Cheese 11
- Crispy Calamari and Artichoke Hearts 16

sushi::

- Crispy Volcano Roll 16
- Spicy Ahi Tuna Tartare with Avocado 16
- Hamachi Sashimi with Melon and Chile Citrus 16

raw bar::

- Beau Soleil Oysters 3 (each)
- Kumamoto Oysters 3.50 (each)
- Chilled Shrimp Cocktail 15
- Raw Bar Sampler 48

from the grill::

- 24oz Bone-In "Cowboy" Rib-Eye 49
- 14oz Prime New York Strip 48
- Double-Cut Berkshire Pork Chop 34

salads::

- Roasted Beets and Montrachet Cheese 14
- Baby Kale Caesar 12
- BLT Salad 15
- Sesame Tuna Steak Salad 18

burgers and sandwiches::

- Fire and Oak Burger 17
Aged cheddar, peppered bacon, bibb lettuce, tomato, vidalia onion, and homemade pickles
- Fresh Fish Sandwich 18
- Beef Short Rib Sandwich 17

pasta and risotto::

- Penne with Rotisserie Chicken 22
- Seafood Risotto 28

entrées::

- Sherry-Glazed Scottish Salmon 29
- Crispy Veal Milanese 28
- Aged Blue Cheese-Crusted Filet Mignon 44



grissinirestaurant.com

484 Sylvan Avenue
Englewood Cliffs, NJ 07632

PH: 201.568.3535

Monday-Friday 11:30am–11pm

Saturday 4pm-Midnight

Sunday 4-10pm

[Reservations Can Be Made at OpenTable.com](#)

High-End Italian



Tony Delgatto, owner and occasional cook of this 25-year-old Italian eatery, draws inspiration from his mother's dishes. Delgatto's high-end restaurant, Grissini, serves classic plates in an elegant white tablecloth setting. The chic interior was created by world-renowned designer, Tony Chi. All pastas, breads, and sauces are made in-house, including rabbit sauces. Stone crabs are flown in from Florida. Gelato is made from scratch. There are also pizzas fired in Grissini's wood-burning oven available for both lunch and dinner. Guests can take simple delight in enjoying the namesake cheesy breadsticks that accompany meals. Sundays are more family-oriented, featuring traditional Italian ravioli and meatball dishes as well as prime steaks.

sample menu selections

antipasti::

Carpaccio di Manzo 16
Thinly sliced filet mignon and baby arugula with Parmigiano dressing

Carciofi alla Romana 16
Fresh baby artichokes with polenta and Gorgonzola cheese

Polpette al Sugo alla Romano 15
Our famous meatballs in our ragu sauce

insalate::

Grissini 14
Baby greens with vegetables

Lobster Salad 22
Half of a poached Maine lobster with asparagus, avocado, grapefruit, and potatoes; served in a black truffle vinaigrette

Insalata di Campo 13
Organic mixed greens and tear drop tomatoes in a balsamic vinaigrette

contorni::

Spinaci 8
Spinach with garlic and extra virgin olive oil

pasta dinner::

Ravioli di Spinaci 22
Filled with ricotta, spinach, and fresh tomato

Tagliolini Neri ai Frutti di Mare 28
Squid ink pasta with assorted seafood in a fra diavolo sauce

Penne alla Russa 20
Penne in pink sauce with a touch of vodka

piatti forni::

Pollo Scarpariello 28
On the bone with sweet Esposito sausage

from our grill and wood-burning oven::

Carre d'Agnello 39
Rack of Colorado lamb with lentils and rosemary sauce

Bistecca al Ferri 45
Grilled 16oz prime sirloin steak

Loin of Veal Chop 42
Served with mashed potatoes and vegetables



kubarestaurant.com

2139 Hudson Terrace
Fort Lee, NJ 07024

PH: 201.585.1601

Monday-Thursday 11am-10pm

Friday 11am-Midnight

Saturday 11am-Midnight

Sunday, Opening Soon

[Call for Reservations](#)

[Takeout & Delivery](#)

[Outdoor Seating](#)

Kuba is the fusion of authentic Cuban cuisine with an Asian influence. Where do you find Ropa Vieja on the same menu as a Poke bowl? The answer to this mind-bending question is the newly opened Kuba in Fort Lee, where Cuban and Asian influenced dishes vie for your attention. Kuba, located on one of Fort Lee's busiest thoroughfares, is open for a casual lunch or dinner. Beyond the unique fare, the decor is most comfortable with a bar reminiscent of 1950s Havana. A chic, second floor dining room with black leather booths, velvet seats and bamboo partitions sets the mood for a perfect intimate dinner. Outdoor seating is available during fairer months.

sample menu selections

appetizers::

Kuban Pork Spring Rolls

Pork rolls served with dipping sauce

Ropa Vieja Bao Buns

Ropa vieja on top of toasted mini buns

Chicken Teriyaki Potstickers

With soy dipping sauce

Beef Empanadas

Ground beef stuffed into crispy dough pockets

Crab Cakes

Over corn with spicy remoulade sauce and cilantro emulsion

salads & bowls::

Kuban Veggi Bowl

Roasted root vegetables, sweet plantain, avocados, pico de gallo, drizzled with chipotle aioli

Tuna Poke Bowl

Cubed yellow fin tuna, sesame sauce, carrots, cucumbers, avocados, jalapeños topped with iceberg lettuce

sandwiches::

Cuban Sandwich

Pressed ham, roasted pork, swiss cheese, aioli mustard, pickle on pressed Cuban bread

Veggie Melt

Wild mushroom, baby spinach, roasted zucchini, squash, red pepper, gouda cheese on Cuban bread

Frita Kubana

Beef patty, gouda cheese, lettuce, tomato on a roll

brick oven flatbread pizza::

Margarita

Roasted tomato, fresh mozzarella cheese, basil

Tropical Kuban

White sauce, pineapple, ham croquettes

Chorizo & Maduro

Spanish sausage, sweet plantains, cheese, peppers, onions, cilantro drizzled in Kuba special sauce

entrees::

Ginger Glazed Pork Chop

Pan seared pork chop, hoisin ginger sauce, sesame seed, scallion over white rice and fried cassava

Churrasco

Grilled certified black Angus skirt steak, grilled onion, chimichurri

Salmon Oriental

Pan seared salmon, sweet ginger glaze, sesame seed, served with sauteed vegetables

Caribbean Paella

Saffron rice, lobster, tiger shrimp, clams and mussels

desserts::

Thai Donuts

Fried donuts, condensed milk, drizzled in chocolate sauce

Chocolate Locura

Chocolate cake, topped with chocolate or vanilla ice cream drizzled in chocolate sauce



iachettis-kitchen-restaurant.business.site

918 Prospect Street
Glen Rock, NJ 07452

PH: 201.773.4782

Monday 4:30-10pm

Tuesday-Thursday 11:30am-10pm

Friday-Saturday 4:30-10pm

Saturday 4:30-10pm

Sunday 11:30am-9pm
Reservations Suggested

Brunch Sunday
Daily Rotating Specials
BYOB



Finest quality food and beverage uniquely and creatively prepared paired with the best upbeat, personable and friendly service. Uncompromising flavor and freshness is what really matters at Iachetti's Brick Oven Kitchen. An incredible variety of dishes from tacos to prime rib, paninis to pasta, and avocado toast to chicken and waffles at brunch are just examples. Regularly rotating daily specials keep the menu interesting, and seasonal changes to accommodate the freshest ingredients assure that the menu never bores. Iachetti's serves lunch and dinner, as well as brunch on Sunday.

sample menu selections

salads & starters::

Roasted Root Vegetable & Arugula Salad
With farro, crispy carrots, Champagne vinaigrette

Iachetti's Meatballs
With ricotta and asiago, tomato basil sauce

Crispy Street Tacos
Braised short rib and lime chicken, honey marmalade

Chef's Charcuterie
Prosciutto, chorizo, fennel salami, and coppa

flatbreads::

Butternut Squash and Artichokes
With goat cheese

Barbecued Chicken
With roasted corn and vinegar slaw

lunch::

"American" Style Nachos
BBQ beef, root vegetable salsa, garlic mascarpone

Open Faced Roast Turkey & Brie Sandwich

Iachetti's Cobb Salad
Chicken-cutlet, blue cheese, egg, crispy prosciutto

pasta & risotto::

Cavatelli, Fettuccini, Gnocchi or Rigatoni
Choice of sauces: Vodka, White Clam, Alfredo, Pomodoro, Sausage w/Garlic and Olive Oil

Cajun Chicken Rigatoni
Winter tomatoes and shallots, olive oil

Grilled Shrimp Risotto
With apples, sweet potatoes and roasted beets

entrees::

Pan-Seared Wild Salmon
With lentil ragout, lemon sauce

Organic Free-Range Chicken Breast
Milanese, lemon & white wine, or wild mushroom and marsala

Port-Braised Beef Short Ribs
With creamy grits, red wine sauce

Prime Rib (Thursday)
Smashed potatoes, au jus

Maryland Jumbo Lump Crab Cakes
With lemon greens, dijonaise

Fish & Chips (Friday)
Beer-battered cod with lemon chips, tartar sauce

brunch::

Avocado Toast
Grilled tomatoes, two eggs, lemon oil

Sunny Eggs & Goat Cheese Flatbread
Sliced tomatoes, artichokes, spinach, caramelized onions

Egg & Beef Sliders
Bacon, onion jam, pilsner cheese sauce

Cannoli-Stuffed French Toast

Buttermilk Chicken & Waffles
Collard greens, spicy maple syrup

Poached Eggs with Hollandaise
Spinach & goat cheese, avocado BLT, smoked salmon, or prosciutto

Huevos Rancheros & Feta Salad
Baby greens, plantains, beans, sweet chili vinaigrette

Open Faced Charred Salmon
Poached eggs and lemon greens, dijonaise



latabernarestaurant.com

31 W Madison Avenue
Dumont, NJ 07628

PH: 201.374.1661

Monday-Thursday Noon-10pm

Friday-Saturday Noon-11pm

Sunday Noon-10pm

Happy Hour 5-7pm

La Taberna Steakhouse & Tapas brings all elements of a great dining experience together. Juicy, generous steaks and meats, flavorful inventive sides, and beautiful décor that must be seen to be appreciated, these are all the elements of La Taberna Steaks & Tapas Bar. Whether you come for drinks and tapas with friends, a casual burger or pizza for a quick lunch, or a full dinner with steaks of every kind, there is little chance the menu will not astound. La Taberna prides itself on great service and a relaxing atmosphere.

sample menu selections

tapas::

House Meatballs

Whipped ricotta and garlic toast

Grilled Octopus

Served with potato, arugula, and cherry tomatoes

Iberico Ham and Manchego Cheese Platter

Imported ham and Manchego cheese

Baby Arugula, Roasted Beets, and Goat Cheese

Topped with toasted caramelized walnuts

Grilled Spanish Chorizo

Over baby arugula and cherry peppers

Empanadas

Two beef or chicken empanadas

Wings

El Hombre (mild), El Toro (medium), or El Diablo (hot)

Croquettes

Three ham, shrimp, or chicken; mixed platter available

Custom Pies (12/16in or flatbread)

Toppings include: fresh mozzarella, Manchego cheese, goat cheese, ricotta, roasted garlic, pepperoni, sausage, bruschetta, peppers, onions, fresh tomato, spinach, penne vodka, hot cherry peppers, arugula, chorizo, Serrano ham, skirt steak, grilled/Bufalo chicken, or shrimp

specialty pies::

La Taberna

Serrano ham, shaved Parmesan, arugula, and truffle oil

La Barcelona

Mozzarella, ricotta, and broccoli rabe

La Madrid

Shrimp topped with housemade basil pesto sauce

sandwiches::

With french, curly or sweet potato fries

La Taberna Steak Sandwich

8oz strip steak, garlic butter, caramelized onions, and lemon dressing

El Torrero Cheeseburger

10oz patty with cheddar cheese, tomatoes, and pickles

El Pollo Ole

Grilled chicken, avocado, tomatoes, Swiss, and ranch dressing

La Abuelita

Fried egg over sliced chorizo and Serrano ham on brioche

Los Resbalosos

Beef, chicken, or meatball sliders

dinner entrées::

Juicy Steaks

New York strip steak, rib-eye, filet mignon, skirt steak, or T-bone steak all cooked to your desire

Grilled Organic Pork Chops

Served with homemade applesauce, sweet baby peppers, and roasted fingerling potatoes

Sautéed Chicken Breast

Chorizo, cherry peppers, and potatoes

Pan Seared Salmon

With mustard-dill sauce and sautéed vegetables

Grilled Snapper

With roasted string beans and a citrus butter sauce

sides::

Mashed potatoes topped with mushroom sauce

Oven roasted Brussels sprouts with bacon

Crispy french fries with Parmesan and herbs

Spinach, garlic, and oil



lolitasmexicancantina.com

65 Old Hook Road
Westwood, NJ 07675

PH: 201.666.7998

Monday-Thursday: 11:30am-10pm
Friday: 11:30am-11pm

Fiesta Fridays: Live DJ spinning a mix of classic and new hits; begins at 9pm!

Saturday: 3-11pm
Sunday: 11:30am-11pm
Sunday Brunch: 11:30am-3pm
Lunch: Monday-Friday 11:30am-3pm
Happy Hour: Monday-Friday: 4-7pm (Bar)

Private Party Room
Kids Menu Available
All Drinks 1/2 Price During Happy Hour
Drink Specials at the Bar:

Margarita Monday: Discounted Margaritas All Day!
Tacos & Tequila Tuesday: Tacos \$3.50, Shots of Tequila \$5



Lolita's Mexican Cantina offers fresh, bold interpretations of street food classics rooted in tradition and presented with modern appeal. Here, authentic Mexican fare—handmade tortillas, sweet plantains, fresh guacamole, and tacos—is paired perfectly with traditional garnishes. The menu touts innovative updates to the classics, like the Citrus Cured Ceviche, Skirt Steak Arrachera, and Cochinita Pibil (sour, orange-marinated pork roasted in a banana leaf). Every menu item is available for take-out any time, any day. Just call and the kitchen will have it carefully packaged and ready when you arrive. Lolita's loves a good party—they specialize in small to medium sized affairs and excel at turning everyday events into celebrations. Private and semi-private arrangements are available. Lolita's talented chefs take pride in ensuring that their guests have a delicious dining experience. Always flexible and accommodating, the fun and festive atmosphere, professional service, and attention to detail makes every event memorable.

Now Serving Lunch Monday through Friday—11:30am - 3:00pm

sample menu selections

for the table::

Fresh Guac & Chips

Queso Fundido

Traditional melted cheese dip, tortillas, and pico de gallo; served with choice of chorizo or shiitake mushrooms

Lolita's Fries

Homemade fries, beans, cheeses, chorizo chipotle crema, and guacamole

small plates::

Elote

Mexican-style corn on the cob, Cotija cheese, chile, lime, and crema

Ceviche del Dia

Citrus-cured seafood salad; chef's selection

Flautas

Crispy taquitos, crema Mexicana, queso fresco, cabbage, and avocado salsa; served with choice of chicken or shredded beef

Cochinata Pibil Sliders

Shredded roasted pork, chipotle barbecue, and pickled onion

tacos and burritos::

Al Pastor

Roasted pork, pineapples, onions, and cilantro

Carne Asada

Grilled steak, guacamole, pico de gallo

Grilled Mahi-Mahi

Mahi mahi, mango slaw, pickled onion, aioli

Burrito

Tortilla filled with rice, black beans, cheese, avocado, and salsa roja; choose steak, chicken, pork, or shrimp

brunch::

Churros French Toast

Cinnamon sugar crusted dough, Nutella, mixed berries, maple & bananas

Tacos de Huevos

Scrambled eggs, poblano, onions, bacon, avocado w/salsa ranchera

Steak & Eggs Divorciados

Grilled skirt steak w/fried eggs & two salsas, verde and ranchera

Mexican Torta

Smoked pork, queso fresco, beans, avocado, lettuce & tomato

large plates::

Aztec BBQ Ribs

1/2 rack ancho-glazed baby back ribs and poblano mashed potatoes

Cochinita Pibil

Marinated pork roasted in a banana leaf; served with sweet plantains, black bean purée, and xnipec

Sautéed Shrimp

Al ajillo or enchilada sauce

Skirt Steak Arrachera

Grilled skirt steak, chimichurri, french fries, or poblano mashed potatoes

Lolita's Burger

12oz Angus beef, Jack and cheddar, avocado, chipotle aioli, pickled jalapeño; served with fries

desserts::

Gigantic Chocolate Chip Cookie

With vanilla ice cream

Coconut Tres Leches

Traditional moist cake, three milks, and coconut

Warm Caramel Bread Pudding

Raisin brioche and dulce de leche



A casual, family-friendly Mediterranean dining experience where flavor reigns supreme. Mado combines reasonably priced, casual dining with fare that is authentic and has options to suit most tastes. The menu is comprised of some of the most popular Armenian dishes. Portions are generous, and lunch specials are offered. Nearly everything is made in-house, including the freshest breads. There are also many vegan options. The beautiful décor adds to the enjoyment and the dining room can accommodate large groups. Mado is also a BYOB, so bring your favorite bottle of wine to pair with one of the finest Middle Eastern meals anywhere.



madorestaurant.business.site

570 Kinderkamack Road
River Edge, NJ 07661

PH: 201.351.7323

Open Daily 11:30am-10pm

Family-Friendly

BYOB

sample menu selections

appetizers::

Baba Ganoush

Smoked eggplant purée, garlic, olive oil, tahini herbs, and spices

Eggplant Salad

Smoked eggplant with grilled peppers, olive oil, lemon juice, and seasoning

Kibbeh

Cracked wheat balls stuffed with sautéed ground beef, onion, and seasonings

Stuffed Grape Leaves

Grape leaves stuffed with rice, onions, parsley, and seasonings

Spicy Vegetable Salad

A mixture of hot and spicy served with finely chopped vegetables and walnuts

Falafel

Lightly-fried balls made of chickpeas, celery, and parsley

Stuffed Mussels

With rice, raisins, pine nuts, and cinnamon

salads::

Shepherd Salad

Fresh tomatoes, Kirby, parsley, and onion mixed with lemon and olive oil dressing

Cold Bean Salad

White kidney beans mixed with chopped onions, tomatoes, and parsley tossed with olive oil and vinegar

entrées::

Adana Kebab

Chopped lamb mixed with fresh red bell peppers and spices; chargrilled on wide skewers

Beyti Kebab

Ground lamb meat seasoned with our chef's seasonings; chargrilled on skewers

Chicken or Lamb Shish Kebab

Tender cubes of marinated chicken breast or lamb with our chef's seasoning; chargrilled on skewers

Salmon

Grilled fillet of salmon, marinated in olive oil, lemon, and garlic

Manti

Homemade ravioli stuffed with ground meat, served with yogurt, and topped with melted butter and special sauce

Lamb Chops

Marinated with herbs and chef's special seasonings

Mixed Grill

Combination of Adana, chicken, lamb shish, and gyro

Shrimp Sauté

Shrimp cooked with tomato sauce, onions, green pepper, and garlic

MAGGIANO'S

■ LITTLE ITALY ■

maggianos.com

70 Riverside Square
Hackensack, NJ 07601

PH: 201.221.2030

Monday-Friday 11:30am-11pm

Saturday-Sunday 10:30am-11pm
Reservations via OpenTable.com

Takeout Menu Available on the Website
Sunday Brunch
Banquet Halls
Private Dining



Maggiano's Italian menu in Hackensack is right for any meal, any time. The options at Maggiano's are practically endless with even picky eaters satisfied! Scratch-made Italian classics like Chicken Parmesan and Veal Piccata, and more contemporary Italian-American dishes like Grilled Salmon and Herb and Angel Hair Vegetable Primavera, are a feast for eyes and palate. While some dishes are even offered in double portions for larger appetites, many are available in smaller side portions, too. "Lighter take" options are also available, plus vegan, vegetarian, and gluten-free dishes are found throughout the menu. Even kids have favorites like yummy Cheese Flatbread Pizza, Lasagna, and Mac 'n' Cheese à la Maggiano's. To add even more options, Maggiano's brunch has breakfast favorites as well.

sample menu selections

starters::

Calamari Fritté

With marinara sauce

Prince Edward Island Steamed Mussels

Tuscan or diavolo style

Tomato Caprese

Fresh mozzarella, basil, and balsamic glaze

Chicken and Roasted Pepper Flatbread

Red onions, Asiago cream sauce, balsamic glaze, and fresh chives

salads::

as an entrée or side

Maggiano's Salad

Crispy prosciutto, red onions, blue cheese, and house dressing

Chopped Salad

Crispy prosciutto, tomatoes, blue cheese, avocado, and house dressing

Grilled Salmon Salad

Mixed greens, grape tomatoes, green beans, red onions, linguine crisps, and balsamic-honey mustard vinaigrette

pastas::

Vegetable Penne Primavera

Cauliflower, zucchini, squash, carrots, cheese blend, garlic butter, and marinara sauce

Fettuccine Alfredo

Asiago cream sauce; "lighter take" option available

Braised Beef Pappardelle

Balsamic cream sauce and seasoned breadcrumbs

Pesto Perlini Mozzarella

Chicken ricotta meatballs, sundried tomatoes, and Parmesan served with hand-cut fettuccine

steak and veal::

Center-Cut Filet Mignon

Italian herbs, asparagus, garlic butter, steak jus, and crispy Vesuvio potatoes

Braised Beef Contadina

Italian sausage, roasted mushrooms, peppers, and crispy Vesuvio potatoes

Veal Marsala

Mushroom and Marsala sauce with spaghetti aglio olio; "light take" with mushrooms and Marsala sauce with hand-cut fettuccine

seafood::

Shrimp Scampi

Tomatoes, garlic, and lemon butter with angel hair aglio olio

Chef KB's Lobster Carbonara

Spaghetti, lobster, smoked bacon, sugar snap peas, and truffle cream sauce

Parmesan-Crusted Tilapia

Capers, tomatoes, fresh sage, and lemon butter with spinach

Linguine di Mare

Lobster, shrimp, mussels, clams, and spicy tomato lobster sauce

Salmon Oscar

Jumbo lump crab, asparagus, sundried tomatoes, and garlic cream sauce with spinach

chicken::

Chicken Piccata

Capers and lemon butter with spaghetti aglio olio; "light take" with capers, spinach, lemon butter, and hand-cut fettuccine

Chicken Saltimbocca

Fresh sage, prosciutto, and provolone with spaghetti aglio olio



martininj.com

187 Hackensack Street
Wood Ridge, NJ 07075

PH: 201.728.4800

Mon – Thu : 11:30am – 10pm

Fri – Sat : 11:30am – 11pm

Sunday : 11:30am – 10pm
Reservations Recommended

Classic Martini and Cocktail Bar

Tapas at the Bar

Drink Specials Daily

IG: @martinigrillnj

World-class European cuisine and innovative libations make Martini Grill a must in your pursuit of epicurean delight. Menu offerings are diverse. Notably French offerings like Escargot and encrusted Baked Brie comfortably pair with Italian fare such as Capellini with shrimp or Orecchiette with sausage. The sight of homemade Tiramisu or Chocolate Gelato with a Godiva shell is certain to keep you for dessert. The warm dining room is ideal for a romantic dinner or family gathering. Martini Grill offers regular specials, an extensive martini and wine list, and live jazz Wednesday through Saturday. A private room is available and the restaurant is available for private functions on Sunday.

sample menu selections

lunch::

prix-fixe option comes with soup or salad

BBQ Chicken Salad

Romaine, baby spinach, corn, roasted red peppers, pumpkin seeds, and crumbled blue dressing

Smoked Turkey & Brie Sandwich

Lightly seasoned turkey with fresh Brie and sliced pears on a croissant; served with a side of cranberry mayonnaise

8oz USDA Prime Sirloin Burger

House ground with our special seasonings, aged cheddar cheese, lettuce, tomato, and red onion

Capellini Chorizo & Mussels

Sautéed garlic, basil oregano, and peas in a wine sauce; can be served in a red or white sauce

appetizers::

Escargot

Poached in herbs, tomato concasse, and herb butter with Pernod essence in puff pastry

Maryland Crab Cakes

Served with spicy mayo sauce

Baked Brie & Shrimp

Encrusted with almonds, blood orange segments, and Grand Marnier sauce

Jumbo Lump Martini

Fresh colossal crab meat served with a zesty cocktail sauce

Seared Rare Tuna

Served over baby field greens with a warm citrus sauce

soups and salads::

Arrowhead Spinach Salad

Young leaved with oyster mushrooms, crisp bacon, goat cheese, and chopped egg, tossed in warm bacon vinaigrette

Pear Endive

Crisp endive tossed with baby greens, Bosc pears, walnuts, and aged Roquefort cheese in a light balsamic dressing

entrées::

Tuna Loin

Oven roasted with steamed bok choy and somen noodles in a serrana-lemongrass broth

Atlantic Salmon

Over a saffron risotto with steamed clams and mussels

Lamb Shank

Braised with vegetable brunoise and a creamy white bean provencal

Filet Mignon

Pan-seared medallions topped with jumbo shrimp, roasted peppers, and mozzarella; served in a light garlic jus

Crescent Duck

Roasted half-duck served over cranberry walnut couscous with a pomegranate-mustard jus reduction

Chicken Chanterelles

Breast of chicken sautéed with sundried tomatoes and mushrooms; served over a creamy polenta

Capellini

Sautéed shrimp, fresh spinach, exotic mushrooms, and plum tomato in a light garlic seafood broth

Orecchiette

Sautéed with sweet sausage, Tuscan beans, broccoli rabe, and a touch of tomato

desserts::

Frangipane Peach

Sweet peach halves and creamy frangipane with the taste of almonds; served in a sweet almond tart

Fresh Berries Zabaglione

Fresh seasonal berries in a sweet Marsala wine and whipped crème

Godiva Delight

Rich chocolate gelato, hard chocolate shell, and fresh whipped cream

MEZZA

MEDITERRANEAN

mezzawestwood.com

20 Jefferson Avenue
Westwood, NJ 07675

PH: 201.722.8822

Lunch: Monday-Friday 11:30am-3pm
Saturday 11:30am-2:30pm
Sunday 11am-3pm

Dinner: Monday, Tuesday, and Sunday 5-9pm
Wednesday and Thursday 5-9:30pm
Friday and Saturday 5-10:30pm

Friday and Saturday Reservations Preferred

BYOB Restaurant



Mezza, the number one rated Mediterranean restaurant in Bergen County, is a fusion of Old World tradition and New World innovation. Mezza offers a delightful and varied menu of contemporary Mediterranean dishes made with regional ingredients, a wide selection of meats, and fresh fish and seafood. The hummus is an authentic Israeli recipe which is a “must try”. The dining experience is enhanced by a stylish and welcoming main dining room, cozy intimate tables and a private room for those special occasions. In warmer months, outdoor dining is also available. Mezza is a BYOB establishment so don't forget to bring your favorite bottle of wine to enjoy with your meal!

sample menu selections

appetizers::

Crispy Cauliflower

Raisins, toasted pine nuts, scallions, lemon and parsley infused tahini

Grilled Octopus

Baby arugula, fennel, caramelized onions, roasted red peppers and mint labne

Crispy Falafel

Served over tzatziki and tomato relish

Hummus

Chickpeas, olive oil, garlic, fresh lemon juice

Israeli Fish Tacos

pita topped with Branzino, Israeli salad, yogurt spread, dukkha and nut mixture

entrées::

Sautéed Branzino

Tomato, spinach, capers, olives, fingerling potatoes, Sherry wine, and lemon

Colorado Braised Lamb Shank

Colorado domestic lamb, creamy orzo, spinach, and lamb au jus

Mediterranean Shish Kebab

Marinated hanger steak and bell peppers, couscous, and Israeli salad

Moroccan Chicken Tajine

Goffle Farm braised chicken, couscous, eggplant, preserved lemon, apricots, and currants

Seafood Couscous

Shrimp, calamari, mussels, fish du jour, seasonal vegetables, and seafood broth

Long Island Duck

Blueberry-Port reduction, caramelized peaches, walnuts, kale, cabbage salad

Baked Eggplant Parmesan

House made mozzarella, tomato sauce, basil

Hummus Bowls (lunch)::

Wild Mushroom Bowl

mushrooms, caramelized onions, Moroccan spices

Mediterranean Bowl

Grilled Chicken, sauteed spinach, tomato, fresh lemon juice

Mixed Vegetable Bowl

Zucchini, squash, mushrooms, onions, spinach, peppers

dessert::

Homemade Baklava

Phyllo dough, walnuts, and ice cream

Ricotta Fritters

Served with lemon cream and chocolate dipping sauces

Halva Ice Cream

Tahini, date syrup, vanilla ice cream, and halva

Chocolate Soufflé

Served with ice cream (please allow 30 min to bake)



MORTON'S[®]

THE STEAKHOUSE

mortons.com/hackensack

One Riverside Square
Hackensack, NJ 07601

PH: 201.487.1303

Monday-Wednesday 5:30–10pm

Thursday 11:30am–10pm

Friday and Saturday 11:30am–11pm

Sunday Noon–9pm

[Reservations Can Be Made on the Website or by Phone](#)

Private Dining Room Available for Breakfast, Lunch, and Dinner

Since opening their first restaurant in Chicago in 1978, Morton's The Steakhouse has been serving their signature prime steaks, as well as fresh lighter fare. Known for their legendary service, Morton's only serves up the finest USDA Prime aged beef. When it comes to the sea, Morton's delivers—from Oysters on the half shell, to Colossal Shrimp, Alaskan King Crab Legs, Chilean Sea Bass, and Maine Lobster, there's something for everyone. Morton's is also known for their legendary bar menu which is a great place to start your experience. So if you are celebrating a special occasion or just having a power lunch, Morton's at The Shops at Riverside is the perfect spot.

sample menu selections

appetizers::

Ahi Tuna Tower
Maine Lobster Cocktail
Half Dozen Oysters on the Half Shell
Broiled Sea Scallops
Jumbo Lump Crab Cake
Prime Ocean Platters
Prosciutto Wrapped Mozzarella
Short Rib Steak Tacos

prime steak and chops::

Center-Cut Filet Mignon
Porterhouse Steak
Signature Cut Prime New York Strip
Double-Cut Prime Pork Chop
Rack of Lamb
Bone-In Veal Chop

signature dishes, poultry, and seafood::

Miso Marinated Sea Bass
Chicken Bianco
Honey-Balsamic Glazed Salmon Fillet
Shrimp Scampi Capellini
Alaska King Crab Legs
Whole Baked Maine Lobsters

mixed grills::

6oz Filet Mignon
With three grilled shrimp and two bacon-wrapped scallops

Salmon
Fillet of fresh salmon topped with jumbo lump crabmeat, three grilled shrimp, and two bacon-wrapped scallops

Jumbo Lump Crab Cake
With three grilled jumbo shrimp and two jumbo shrimp Alexander

side dishes::

Steamed or Grilled Jumbo Asparagus
Sautéed Brussels Sprouts
Chicago-Style Horseradish Mashed Potatoes
Parmesan and Truffle Matchstick Fries

dessert::

Crème Brûlée
Morton's Legendary Hot Chocolate Cake
New York Cheesecake
Double Chocolate Mousse



nanni.com

53 West Passaic Street
Rochelle Park, NJ 07662

PH: 201.843.1250

Monday-Thursday Noon-9pm
Friday Noon-10pm
Saturday 3-10:30pm
Sunday 12:30-8:30pm

Reservations May be Made via Website



Nanni Ristorante in Rochelle Park, one of the great Italian restaurants of Bergen County, successfully combines Old World charm with an exciting array of specials sure to please the palate. Highlights include the traditional pasta, seafood, veal, beef, and poultry dishes sprinkled with surprises, including frog legs and calf livers. Nanni's wine list is one of the finest among Italian restaurants in Bergen County, featuring selections from Italy, France, and California. Live piano music sets the mood and creates a magnificent ambience on Friday and Saturday evenings. For an evening of high-quality food and wine, paired with excellent service, Nanni Ristorante has the ticket.

sample menu selections

antipasti::

Insalata ai Frutti di Mare
Seafood salad

Mozzarella Caprese
Fresh mozzarella with prosciutto di Parma and tomato slices

Polpa di Granchio All' Americana
Colossal crabmeat cocktail

Calamari Fritti
Fresh deep fried squid

Melanzane Farcite
Stuffed eggplant

Zuppa di Cozze
Steamed mussels in white wine or light tomato sauce

salads::

Insalata di Spinaci
Spinach salad

Insalata Tricolore
Arugula, endive, and radicchio

Insalata Alla Cesare
Romaine lettuce with anchovy dressing

pasta::

Gnocchi al Ragù
Homemade pasta dumplings with a ragu sauce

Tortellini Bolognese o ai Quattro Formaggi
Ring shaped stuffed fresh noodles with meat sauce or cream sauce blended with four cheeses

Penne Arrabiata
Imported macaroni in a spicy sauce, sautéed with prosciutto, peas, and onions

Farfalle ai Porcini
With imported porcini mushrooms in a red sauce

Risotto Seafood
Imported Italian rice with clams, shrimp, scallops, lobster tails, and mussels

fish and shellfish::

Gamberoni Francese o al Vino Bianco
Delicately flavored sautéed shrimp French-style or with garlic and white wine

Broiled Sea Scallops

Aragosta del Maine
Maine lobster; prepared any style

Pesce Spada Alla Modenese
Broiled swordfish topped with onions and sautéed in balsamic vinegar

chicken and veal::

Pollo a Modo Nostro
Chicken breast with mushrooms, artichokes, and white wine

Pollo Alla Francese
Lightly battered chicken breast sautéed in butter and lemon sauce

Scaloppine di Vitello Alla Parmigiana
Veal topped with Italian mozzarella cheese

Medaglioni di Vitello Alla Paolo
Veal with chestnuts, imported mushrooms, and brandy sauce

steaks, chops, and mixed::

Prime NY Cut Sirloin Steak

Center Cut Prime Broiled Filet Mignon

Costata D'Agnello Arrabiata
Rack of lamb sautéed in garlic and oil with peppers and mushrooms

Medaglioni di Vitello Nettuno
Veal medallions topped with crab meat, mozzarella, and asparagus



novinonj.com

64 Ramapo Valley Road
Mahwah, NJ 07430

PH: 201.529.1900

Monday-Friday 11-10pm
Saturday-Sunday 4-10pm
Reservations Suggested

Wood-Fired Pizza Oven
House-Made Pasta
BYOB

Instagram: @novinonj

Facebook: NovinoNJ

Twitter: @NovinoNJ

Novino is a fashionable BYOB, featuring an authentic revolving deck, wood burning pizza oven. The sophisticated vibe is a combination of casual and upscale, mixing Carrara marble, crown moulding, and rustic stone flooring; look up to see a sky of crystal drops hanging from a coffered turret. Grown from one couple's passion for great food and a desire to share family recipes passed down for generations, Novino's focus lies in family, friends and food. The atmosphere is stylish yet relaxed; the meal is like Sunday dinner at Grandma's. Neapolitan style pizza, Italian entrées and an array of vegetarian dishes are all featured. There is a separate "To Go" menu which includes NY style pizza and classic Italian dishes. All bread is made on premises. Open seven days per week, Novino offers dine-in, take-out, delivery, Family Dinner specials and specialized catering to fit your needs. Remember, there is "no vino," so bring your own bottle to enjoy with your meal.

sample menu selections

appetizers::

Wood Oven Roasted Shrimp

Garlic, chili oil, topped w Romano & breadcrumbs

Slab Bacon

Topped with bourbon maple syrup glaze. Fired in wood oven

Prosciutto di Parma wrapped Mozzarella

Roasted red peppers, e.v.o.o, balsamic glaze, fired in wood oven

Eggplant Polpetta

In marinara, fired in wood oven touched with ricotta

soup & salad::

Pasta Fagioli

Hearty pasta and beans

Caesar Salad

Romaine, shaved pecorino, house-made croutons, caesar dressing

Roasted Beet & Mandarin Salad

With ricotta salata, fresh basil, drizzled w e.v.o.o & red wine vinegar

handmade pasta::

Cacio e Pepe

Handmade pappardelle gently tossed with Pecorino Romano, ricotta & black pepper

Pasta Bolognese

Rigatoni, traditional meat sauce

Eggplant Lasagna

Vegetarian version of a classic with handmade pasta

entrees::

Beef Short Ribs

Stewed in tomato, red wine & fresh herbs, served over cacio e pepe pasta

Chicken Parmigiana

Served with penne

Shrimp Risotto

Shrimp, arborio rice, spring peas, Locatelli cheese, pesto

Acqua Pazza

Catch of day simmered w/vegetables & fresh herbs, in a spicy tomato broth

neapolitan style pizza::

Margherita

San Marzano tomatoes, fresh mozzarella, basil, e.v.o.o

Novino

Caramelized onions, portobello mushrooms, whole milk mozzarella, e.v.o.o.

Bianca

Fresh mozzarella, ricotta, Parmigiano-Reggiano and Locatelli cheese

Toscana

San Marzano tomatoes, fresh mozzarella, soppressata and chili infused honey

Napoli

San Marzano tomatoes, fresh mozzarella, roasted eggplant, roasted red peppers

Parma

Cherry tomatoes, basil, evoo topped with arugula & imported prosciutto di parma after firing



theoceanaire.com

175 Riverside Square Mall
Hackensack, NJ 07601

PH: 201.343.8862

Sunday Brunch Noon–4pm

Lunch: Tuesday–Saturday 11:30am–5pm

Dinner: Monday 4–10pm
Tuesday–Thursday 5–10pm
Friday and Saturday 5–11pm
Sunday 4–9pm

Reservations via Website or phone

Private Dining
4–7pm (bar only)



■ It looks like a menu, but it's really a testament—a daily-printed promise to serve only the finest and freshest seafood. The Oceanaire has always been committed to using sustainably-caught seafood. The restaurant's goal is to help guests connect their individual buying decisions to the health of the oceans and the soil. Offerings are based entirely on market availability, with a focus on simplicity, seasonal preparations, and regionally-inspired dishes. Nothing brings out the wonderful flavor of fresh fish like the perfect wine. The tradition of pairing great wines with great food is brought to life at The Oceanaire. The on-site seasoned wine stewards will help you chart a course to the wine selection that best complements your meal. Great for entertaining, The Oceanaire specializes in making all of your occasions unique and unforgettable. We offer two private dining rooms to host your next event. Our smaller room can accommodate up to 10 people while our larger room provides space for 28. For larger celebrations we can accept parties up to 38 people.

"To eat an oyster is to kiss the sea on the lips"—Leonard Beck

sample menu selections

appetizers::

Oyster Bar

Glacier Point, Kumamoto, P.E.I., Pink Ribbon, Blue Point, and more

Grand Shellfish Tower a la Carte

A custom platter featuring our raw bar offerings

Colossal Crabmeat Cocktail

Spicy Tuna Poke

Crispy wontons and wasabi emulsion

Chesapeake Bay Style Crab Cakes

Creamy mustard mayonnaise

Grilled Portuguese Octopus

Crispy potatoes, smoked chile aioli, and cilantro

soups and salad::

New England Clam Chowder

Roasted Butternut Squash Bisque

Butternut squash, chicken broth, cream, and thyme

Seafood Chopped Salad

Crabmeat, shrimp, feta cheese, and Greek vinaigrette

Heirloom Tomato & Burrata Salad

Dijon balsamic vinaigrette

fresh seafood::

Chicken Fried Lobster

Truffled honey, cheesy grits, and hot sauce

Jumbo Shrimp Scampi

Tomatoes, garlic butter, and angel hair pasta

Grilled Filet Mignon and Shrimp

Parmesan garlic butter

Premium Alaska Red King Crab

Dutch Harbor Alaska served with drawn butter

Twin Cold Water Lobster Tails

5-ounce tails with Champagne-tarragon butter

Whole 'Tableside' Dover Sole

Truffle whipped potatoes, grilled asparagus, and caper beurre blanc

sides::

Truffle Whipped Potatoes

Grilled Asparagus

Lobster Mac 'n' Cheese

Velvety cheddar sauce and Parmesan bread crumbs

chef's specialities::

Sesame Crusted Ahi Tuna

Wakame seaweed, pickled ginger, soy, and wasabi emulsion

Colorado Baby Lamb Chops

Truffle whipped potatoes and grilled asparagus

Oceanaire 'Sea & Sky'

Jumbo seared scallops, duck breast, acorn squash, red wine glaze, and goat cheese

primehouse steak cuts::

6 or 10oz Center-Cut Filet Mignon

16oz Blue Cheese-Crusted Prime Strip

22oz Prime Bone-In Rib-Eye

12oz Organic Chicken Chop



paolosgourmetshop.com

48 Westwood Avenue
Westwood, NJ 07675

PH: 201.497.6688

Monday, closed

Tuesday-Thursday 8am-8pm

Friday-Saturday 8am-10pm

Sunday 9am-6pm

Casual Dining
Gourmet Italian Foods
Full Catering Service

Paolo's Gourmet market prepares Italy's finest foods and flavors, casual dining, takeout, and catering. Paolo's Gourmet is much more than an Italian food market, but is among the new wave of gourmet markets offering outstanding, eat-in casual dining as well as prepared food takeout. With breakfast to dinner offerings, you may enjoy freshly made Italian-style breakfast flatbread sandwiches (piadina) and frittatas, lunch piadinas, inventive and flavorful salads, fresh pastas dishes, pizza of many varieties, and, of course, the most delectable desserts. Once you have experienced Paolo's Gourmet offerings, there is no way to stay away.

sample menu selections

breakfast piadina::

The Italiano

Egg, Pancetta, Mozzarella on fresh Italian flatbread

Spicy Avocado

Egg, avocado, arugula, tomato, and spicy mayo on Italian flatbread

Bianco e Vendita

Egg whites, spinach, mushroom, sauteed red onion, roasted red peppers, and cheese on flatbread

frittata::

Frittata of the Day

Fluffy eggs plus the freshest vegetables and meats. Cooked stovetop in a cast iron pan, and finished in the oven

salads::

Burrata Salad

Arugula, burrata cheese, cherry tomato, Paolo's Balsamic Pearls, and EVOO

Spinach Salad

Grilled chicken, spinach, green apple, shaved Parmigiano, Paolo's Apple Balsamic, and EVOO

Mediterranean Salad

Romaine, corn, mozzarella, Italian tuna, tomato, red onions, and cucumber with a red vinaigrette

salati piadina::

Paolo's Classic

Prosciutto, arugula, Stracchino cheese with an aged balsamic reduction on fresh Italian flatbread

Ciro

Grilled eggplant, fire-roasted peppers, zucchini, Paolo's Pesto and (optional) mozzarella on fresh Italian flatbread

The Parm

Chicken cutlet, homemade pomodoro sauce, and fresh mozzarella on flatbread.

fresh pasta::

Pappardelle

Ribbon pasta with creamy Porchini mushroom sauce

Penne

With beef ragu sauce

Gnocchi of the Day

Classic Lasagna

Lasagna, beef ragu sauce, bechamel, Mozzarella cheese

pizza::

Margherita Pizza

Homemade pomodoro sauce, fresh mozzarella, basil

Prosciutto e Arugula Pizza

Homemade pomodoro sauce, fresh mozzarella, prosciutto, arugula, shaved Parmigiano, and EVOO

Gamberi Pizza

Garlic shrimp, orange Champagne sauce, and aged Asiago

Tartufo Pizza

White truffle cream, fresh mozzarella, sauteed Crimini mushrooms, and Parmigiano

Sausage & Peppers Pizza

Sweet and hot sausage, sauteed onions, and mozzarella

dolci::

Cannoli

Sicilian Chocolate 7 Layer Mousse Cake

Gelato

Ultra-rich Italian ice cream in a multitude of flavors

Sfogliatella Santa Rosa

Crispy Italian "lobster tail" pastries



pearlridgewood.com

17 S. Broad Street
Ridgewood, NJ 07450

PH: 201.857.5100

Monday-Wednesday 4-9:30pm
Thursday Noon-9:30pm
Friday-Saturday Noon-10:30pm
Sunday 3-9pm

Lunch & Prix-Fixe Menus
Outdoor Dining
Catering
BYOB



This family-owned Italian restaurant balances familiar home-style dishes with sophisticated culinary offerings. Celebrating over eight years in Ridgewood, Pearl Restaurant's continued success rests with the dedication of father and son team Massimo and Massimiliano. Sicilian born Nonna Carmela offers a homemade influence to the menu. Her pastas are made on premise and fresh for every meal. The inventive, modern Italian cuisine is prepared by Chef Marino. His roots in Rome, Italy are the source of inspiration and sophistication.

At Pearl, locally sourced meats, fish, and vegetables assure that freshness is guaranteed. Chefs do not use a microwave, fryer or a freezer. Thus, flavor nuances and complexity are never sacrificed. Dinner is served seven days a week. A prix-fixe menu is offered Sunday through Thursday, and lunch offered Thursday through Saturday. Outdoor dining is available, but be sure to call ahead. With so many dining options in Ridgewood, Max is confident that Pearl has the "... best, most authentic dinners" in town.

sample menu selections

salads::

Broad Street Salad

Nueske's smoked bacon, gorgonzola, Granny Smith apple & baby spinach

Warm Roasted Beet Salad

Goat cheese, baby wild arugula & fresh herb vinaigrette

Poached Pear Salad

Candied walnuts, crumbled Gorgonzola, apple vinaigrette & wild baby arugula

appetizers::

Bufala Mozzarella Tower

Fresh basil, fire roasted red peppers, & sliced imported Italian Prosciutto di Parma

Nonna Carmela's Stuffed Artichoke

Pecorino Romano cheese, scallions, parsley, olive oil & Italian seasoned bread crumbs

Nonna's Homemade Meatballs

Ricotta Salata, fresh basil & garlic crostini

Pearl Prince Edward Island Mussels

Spicy Andouille sausage, cannellini beans & pimento-herb broth

pastas::

Gnocchi Sorrentino

Topped with fresh mozzarella and fresh basil in fresh tomato sauce

Pappardelle Veal Bolognese

Slow cooked ground veal with carrots & celery in tomato sauce with a touch of cream

Cavatelli Barese

Ground hot and sweet sausage with broccoli rabe in garlic and extra virgin olive oil

Fettuccine Carbonara

Peas, pancetta, shallots & Pecorino Romano

entrees::

Goffle Farms Chicken Breast Torinese

Boneless breast. Aparagus, artichoke hearts, roasted red peppers, cherry tomato & lemon white wine. Served with seasonal vegetable.

Poached Florida Red Snapper

Fennel, grape tomato, PEI mussels, Chardonnay white wine broth

Grilled Double Cut Berkshire Pork Chop

Topped with apple-ginger compote & apple gastrique

lunch::

Stracciatella Soup

Crabmeat Crostini

Nueske bacon, tomato, onions, avocado and basil lemon aioli

Cool Watermelon & Feta Salad

Kalamata olives, wild baby arugula and fig glaze dressing

Linguine Red or White Clam Sauce

Garlic and chopped parsley

prix-fixe::

Starter Choices

Potato and Goat Cheese Croquette, Pearl House Salad, Warm Ricotta Bruschetta

Entrée Choices

Grilled Pork Chop, Rigatoni Marinara with fresh Ricotta, Broiled Snapper Livornese, Housemade Cavatelli (with Broccoli, Sausage, Garlic and Oil), Goffle Farms Boneless Chicken Breast Marsala (with mixed wild mushroom)

House Made Desserts

New York or Italian Cheesecake, Cannoli, Apple Cinnamon Raisin Bread Pudding, American coffee



the PICCO

ristorante bar pizzeria

piccotavern.com

160 Prospect Avenue
Hackensack, NJ 07601

PH: 201.880.8750

Kitchen:

Tuesday-Wednesday Noon-3pm; 5-10pm

Thursday Noon-3pm; 5-11pm

Friday Noon-3pm; 5-11pm

Saturday 5-11pm

Sunday Brunch: 11:30a-30pm

Sunday Dinner 3-9pm

Bar:

Tuesday-Wednesday Noon-3pm; 5-10pm

Thursday Noon-3pm; 5pm-1am

Friday Noon-3pm; 5pm-1am

Saturday 5pm-1am

Sunday 3-9pm

Reservations via website or telephone

Picco Tavern showcases “Jersey” Italian dishes with a family feel at the right price. The collective experience from the owners and staff of Picco Tavern is that of legends. They have cooked and served thousands of satisfied guests at some of New Jersey’s most well known Italian restaurants. Now they have brought their magic to Picco Tavern where they serve the finest Italian fare along with some other American classics—all in a casual and friendly atmosphere. When you dine here you are “family!” Picco has one of the only area rooftops where you can sit under the stars (or sunshine) for a memorable lunch, dinner, or cocktail. Their bar is always a great place to enjoy an after-work drink with friends or colleagues. Visit Picco Tavern today and start creating some new memories!

sample menu selections

appetizers::

Blue Point Oysters

Picco Tavern Meatballs

Beef and pork meatballs sautéed with hot peppers and onions

Imported Burrata

With Roman artichoke hearts and roasted red peppers, topped with basil pesto

Pan-Roasted Octopus

Fingerling potatoes, capers, garlic, fennel, and lemon

salads::

Nice Little Chopped Picco Salad

Red onions, cucumbers, peppers, tomato served with our special house dressing, blue cheese on the side

Grilled Shrimp Salad (lunch)

Four colossal shrimp grilled to order served with arugula, cous-cous, and tomatoes, topped with crumbled feta cheese

happy hour (bar only)::

Parmesan Truffle Fries, Smoked Prosciutto & Brie, Grass Fed Cheeseburger Sliders

pasta::

Capellini Crabmeat Serafino

Jumbo lump crabmeat, diced tomato, onions, and garlic

Fresh Fettuccine con Fungi

With truffle short ribs

entrées::

The Grass Fed Boss Burger

American cheese, lettuce, and tomato

Broiled Filet of Sole Oreganata Raggi

Served with escarole or spinach

Bistecca

Hand selected and dry aged; served with garlic and rosemary

Grilled Chicken Pailard

Chicken breast, pounded thin, served with fresh spinach, garlic and oil

pizza::

Personal Margherita

Thin crust, fresh mozzarella, red tomato, and olive oil

Prosciutto Arugula

Cherry tomatoes, mozzarella, arugula, prosciutto, and balsamic glaze

lunch::

Grilled Chicken Quinoa Salad

Tossed with red onion, sundried cranberries, feta cheese, and a lemon vinaigrette

Roast Turkey Brie Sandwich

Turkey, French Brie, sliced tomatoes, and mango chutney served on a multi-grain bread with a side of macaroni salad

dessert::

Gelato

Marron glacée vanilla bean, pumpkin, chocolate, dulce de leche, strawberry, and lemon sorbet

Molten Lava Cake

Warmed chocolate cake oozing with fudge, served with vanilla ice cream

brunch (sunday)::

Choices Include

Chilled juices, brioche French toast, omelet station, carving station, antipasto and cheeses, 3 hot chafing dishes, 2 pastas. Entrees include salmon, beef and chicken dishes. Check website for the long list of options.



pier115barandgrill.com

115 River Road
At the End of the Pier
Edgewater, NJ 07020

PH: 201.313.2155

Kitchen:
Sunday-Wednesday Noon-11pm
Thursday-Saturday Noon-Midnight
Bar:
Sunday-Thursday Noon-Late
Friday and Saturday Noon-3am

Reservations by phone or website via [OpenTable.com](https://www.opentable.com)

Elegant Waterfront Dining



With world-class views from the west bank of the Hudson River, Pier 115 Bar & Grill in Edgewater redefines the waterfront dining experience. Offering a remarkable

location that extends out into the scenic Hudson, Pier 115 provides an airy sense of disconnect, while keeping the lights of nearby Manhattan practically within reach. Delivering the high points of a modern American gastropub, it features 115 beers on tap and in bottle, a wood-fired pizza oven, a full-service kitchen, and two dozen HD flat screens that will house international sporting events nightly. The innovative bar and grill offers a full array of indoor/outdoor entertainment options, from the 200-seat dining room to the breathtaking 60-seat outdoor Pier Deck. Pier 115 Bar & Grill is built to set the standard for the North Jersey sports bar scene and invites you to cast off for a great night on the open water, all while appreciating the comforts of land.

sample menu selections

starters::

Crispy Octopus

Spanish octopus with watermelon, feta, celery hearts, radish, octopus chimichurri

Lamb Lollipops

Crispy artichoke, artichoke purée, and chimichurri

Truffle Mac & Cheese

Elbow noodles, béchamel, and truffle oil

salads::

Burrata & Heirloom

Whole Burrata ball, chopped tomatoes dressed in preserved lemon vinaigrette. Garnished with basil, red sorrel, olive oil

Roasted Beets and Goat Cheese

Frisée, mâche, goat cheese, Granny Smith apples, toasted almonds, and lemon vinaigrette

sushi::

Pier 115 Roll

Crabmeat, crispy onion on top, tempura shrimp, spicy crabmeat inside

Crazy Tuna

Seared pepper tuna on top, Spicy tuna, jalapeño inside, Ponzu sauce

wood-fired pizza::

Margherita Classica, Vodka Prosciutto, Black Truffle

sandwiches::

Reuben Sandwich

House-smoked pastrami, Raclette cheese, sauerkraut, pickle, pepperoncini, tarragon mustard aioli, sourdough bread

B & B C Chicken Sandwich

Buttermilk fried chicken, Frank's RedHot, Moody Blue cheese, sliced tomato, spicy kale slaw, Brioche bun

burgers::

Chipotle Bison

Grilled 1/2lb North American bison, cheddar cheese, crispy prosciutto, avocado, and chipotle aioli; served on a Brioche bun

Tsunami Burger

Grilled 1/2lb prime beef, Baker's bacon, grilled pineapple, soy, Sriracha sauce on Brioche bun

Veggie Burger

Black bean, corn & Bell pepper patty, avocado, roasted veggies, Romesco spread on Brioche bun

entrées::

Seafood Chitarra

Fresh spaghetti w/sauteed U-15 shrimp, Manila clams, confit cherry tomatoes, Calabrian chilis, citrus gremolata, green onion

Miso Glazed Chilean Seabass

Baby bok choy, sunchoke purée, and beet purée

Scallops Risoni

Pan-seared jumbo scallops served over Orzo pasta w/Pancetta, squash, broccoli rabe, smoked tomato aioli, crispy prosciutto

Half Brick Chicken

Roasted garlic, Yukon Gold mashed, lemon chicken jus

Szechuan Beef

Sliced flat-iron steak marinated in ginger/garlic/ sesame, stir-fried riced cauliflower, veggies, sunny side up quail egg

40-Day Dry-Aged NY Strip

14oz bone-in, grilled to temperature, served sliced with pub fries and watercress



theriverpalmnj.com

209 Ramapo Valley Road
Mahwah 07430

PH: 201.529.1111

Hours:

Monday-Thurs: 11:30 am-10:00 pm

Friday: 11:30 am-11:00 pm

Saturday: 4:00 pm-11:00 pm

Sunday: 3:00 pm-9:00 pm
Reservations may be made by

telephone or website.

Please call for holidays, weekends
and private parties.

Sunday Prime Rib Dinner Special
Private Parties for 10-250
Valet Parking

Enjoy prime steaks, chops and seafood where flavor and atmosphere merge in a perfect union. The River Palm Terrace of Mahwah is a classic steakhouse in all regards. Ideal for intimate cocktails with friends and suitable for large groups and special events. Dining has been revitalized by new owners, Frank Gashi and Patriot Gjonbalaj who rely on their high-end New York restaurant experience to deliver excellence.

Warm woods and soothing lighting all add to the steakhouse feel. From cozy seating in the lounge to large party rooms with a fireplace, most any accommodation can be made. A new bar menu with lighter fare and inventive cocktail and specialty drinks make after work meetups with friends a must.

Join us Sundays for a prix-fixe Prime Rib Dinner.

sample menu selections

appetizers::

Grilled Langoustine

Zucchini Flowers

Stuffed with ricotta and spinach

Lobster & Tuna Tacos

Burrata with Truffles

Carpaccio with Potato Dumplings

With cream of truffle and seasonal truffle shavings

Steak Tartare

Lobster Salad

Avocado, hearts of palm, cherry tomato, and fresh basil

lunch::

River Palm Steak Salad

Prime aged shell steak over mixed greens, artichokes, red onions, tomatoes, honey balsamic dressing

Prime Beef Sirloin Burger

steaks & chops::

Porterhouse for Two

Prime T-Bone for One

Prime New York Strip Steak

Colorado Rack of Lamb

Prime Center Cut Filet Mignon

River Palm Surf & Turf

Veal Chop Milanese Classic

Veal Chop Parmigiana

pasta::

Ravioli Porcini

With cream of truffle sauce, and garnished with fresh shaved truffles

Rigatoni Bolognese

fish & seafood::

South African Lobster Tail

Dover Sole Meuniere

Broiled Filet of Branzino

Florida Stone Crabs

Grilled Octopus

Chilean Sea Bass

sides::

Idaho Baked Potato

Jumbo Cut Onion Rings

Fresh Steamed Asparagus

Creamed Spinach



riverpalm.com

1416 River Road
Edgewater, NJ 07020

PH: 201.224.2013

Monday-Thursday 11:30am-10pm
Friday-Saturday 11:30am-11pm
Sunday 4-10pm

Area's Best Prime Dry-Aged Beef
Complimentary Valet Service on Site
Lunch and Sushi Menu



With the same core people during their 35 years on the same property, River Palm Terrace is the regular crew's kind of "Cheers." Dine with sports and entertainment celebrities at this high-paced, classic steakhouse. Not a place for a quaint, quiet dinner, River Palm Terrace brings excitement to Edgewater. River Palm Terrace takes pride in their quality service and quality food. The menu features a Prime Porterhouse steak for two, whole live Maine lobsters, and a tremendous sushi menu that's been on board as a house favorite for nine years. Fresh fish is delivered daily. On occasion, wine tastings are promoted in-house. The River Palm Terrace also hosts a variety of exclusive special events. Sign up for the VIP email list to gain access to everything from VIP wine tastings in the private dining room to fun social events at the bar. The restaurant is always planning something new and exciting! The restaurant has won numerous awards during their 35 years in business. The staff is humbled and truly appreciative of their customers' loyalty and consistent support of the restaurant.

sample menu selections

salads::

Classic Caesar 10
With shaved Parmigiano-Reggiano

River Palm Terrace Chopped Salad 7

Beefsteak Tomato, Fresh Mozzarella, Prosciutto Di Parma 14

lunch and more::

Burgers, Sandwiches, Sushi and, more...
The juiciest burgers, most flavorful sandwiches, the freshest sushi and sashimi, light or full plates available for lunch and at the bar

potatoes and vegetables::

Jumbo Cut Onion Rings 7

Hashed Brown Potatoes 10

Cottage Fries 7

Thin Shaved Fried Onions 8

Creamed Spinach For One 9

Fresh Steamed Asparagus 10

appetizers::

Baked French Onion Soup 9

Coconut Shrimp 15

Colossal Crabmeat Cocktail 18

Maryland Crab Cakes 17

entrées::

Daily Specials Menu

Featuring a wide selection of fresh fish and other house specialties

Twin Filet Medallions & Shrimp Scampi 37

Jumbo Shrimp 28
Choice of Cajun, grilled, or broiled

Natural Veal Chop, Thick Cut 38

Live Lobster market price
Steamed or broiled, 2lbs and up

Prime Porter House Steak for Two 89

Chicken Country Style 25
Half free-range chicken cut into pieces, pan-roasted with olive oil, garlic, sweet vinegar peppers, pepperoncini, and potatoes

wines and spirits::

Before, During, and After...

The River Palm Terrace offers signature cocktails, specialty after-dinner drinks, and after-dinner liquors. Our extensive wine list has won the Wine Spectator Award of Excellence for the past three years.

dessert::

Homemade Warm Apple Pie 8

With River Palm's homemade caramel sauce

Chocolate Lava Cake with Vanilla Ice Cream 11

The "Kitchen Sink" Banana Split 13
Vanilla, chocolate, and strawberry ice cream, raspberry topping, River Palm's homemade hot fudge, sticky bun pecan, bananas, fresh whipped cream, and toasted almonds

Gigantic 10 layer Chocolate Cake for Two 17

Florida Key Lime Pie 10

And more...

Also offering a mouthwatering selection of housemade pies, specialty desserts, gourmet ice cream, sorbet, and gelato



rusticalounge.com

565 Gorge Road
Cliffside Park, NJ 07010

PH: 201.313.0802

Sunday 9:30am-11pm
Monday-Thursday 3-11pm
Friday 3pm-2am
Saturday 9:30am-2am
Live Music: Wed-Thurs 7:30-10:30pm
DJ: Friday-Saturday 9:30pm-close
Happy Hour: Mon-Tues ALL DAY, Wed-Fri 3-7pm
Brunch:
Sat. 10:30am-3pm, Sun. 9am-3pm
Fri-Sat. at 11 pm; Bar Menu until 1 am
reservations@rusticalounge.com

Jazz During Sunday Brunch
Valet Parking

IG: @RusticaLoungeBar, FB: @RusticaLounge,
and Twitter: RusticaBar

* Kitchen closes Sun-Thurs at 10pm

Artisanal Italian cuisine served in casual elegance. Rustica Lounge Bar & Restaurant is the creative vision of its Owner Tan Gur, an entrepreneur with over 14 years growing brands successfully in the food industry. Gur selected Cliffside Park because of his personal connection to the community where he lived during the early 2000s and for the town's convenient location along the New Jersey Gold Coast. Rustica delivers a unique fine-dining experience to diners with discerning tastes and those looking for an exceptional American-Italian menu made with locally sourced ingredients. Guests can feel at home in an elegant and cozy environment surrounded by original, handcrafted artwork and live music. Rustica Lounge Bar & Restaurant can accommodate 165 persons, offers a party room for 50 (seated) or 75 (standing), and a lounge for 35. Visit RusticaLounge.com to browse our newest menu.

sample menu selections

raw bar::

Jumbo Shrimp Cocktail

Little Neck Clams or Oysters (6/12)

Lump Crabmeat Cocktail

Whole Maine Lobster Cocktail

Seafood Tower

Half lobster, oysters, shrimps, crab meat & clams

small plates::

Wild Salmon Tartare

Tequila/lime cured, mango & avocado

Charred Brussel Sprouts

Roasted beets, balsamic, aged asiago, toasted almond

Warmed Petit Brie

Glazed figs and maple pecan

Italian Meatballs

Grandma's authentic meatballs

Charcuterie Board

Chef selection of 3 artisanal cheeses & 3 cured meats with accompaniments

pasta::

Linguine Fra Diavolo

Sautéed half lobster, clams, mussels in tomato sauce with herbs

Pappardelle

In beurre blanc and topped with truffle burrata

Rigatoni Norcia

With Italian sausage, tomato puree, fresh mozzarella, hint of cream in pinot grigio

from the broiler::

14 oz Ribeye Steak

Certified Angus beef

Ancho Espresso Rubbed Double Cut Pork Chop

Oven roasted pork chops with bourbon glaze

1/2 Rack of Lamb

New Zealand lamb roasted in prune & brandy

poultry::

Chicken Milanese

With tricolor salad with lemon dressing & shaved parmesan

Duck Confit

Leg of duck & padano peas risotto, mushroom demi-glaze

from the sea::

Wild Alaskan King Salmon

Roasted with prosecco, lemon zest and caramelized onion

Sesame Crusted Tuna

Pan seared, sesame encrusted filet over caponata with orange balsamic glaze

Scallops

Pan seared over butternut squash volute & garnished with asparagus risotto

brunch::

Omelet Fiorentina

3 eggs, fresh mozzarella and spinach

Frittata Ortolana

3 eggs, onion, asparagus, grana padano cheese

French Toast

Challah bread, served with strawberry compote, toasted almond and maple syrup

Buttermilk Pancakes

Accompanied with peaches, candied walnut & maple syrup



sayolarestaurant.com

50 Prospect Terrace
Tenafly, NJ 07670

PH: 201.871.2182

Monday, closed
Tuesday-Thursday Noon-10pm
Friday-Sunday Noon-11pm

Reservations accepted by telephone or online booking via
OpenTable.com

Valet Parking Thursday, Friday, and Saturday
Outdoor Patio Dining



Beyond exquisite, authentic regional Spanish cuisine, Sayola is an indulgent dining experience that lifts the spirit. Sayola's menu offers a feast of spectacular dishes, from a variety of delicious tapas to made-to-order paellas to perfectly prepared meats and fish. Sayola's wide selection of wines and cocktails complement any dinner or tapas with friends after work. Beautiful décor, pleasing ambience, and outstanding service make Sayola stand out. For regular specials and upcoming entertainment, such as the restaurant's popular flamenco show, visit Sayola's website.

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sample menu selections

tapas::

Combinacion de Camarones, Churrasco, y Chorizo

Shrimp, skirt steak, and Spanish chorizo sautéed and topped with chef's special sauce

Chuletas de Cordero con Vegetables

Grilled lamb chops on top of grilled mixed vegetables

Montadito de Atun en Escalivada

Fresh ahi tuna on toast, topped with fresh-baked mixed vegetables

Pulpo a la Plancha

Grilled octopus topped with mixed greens, cherry tomatoes, and baby potatoes with citrus vinaigrette sauce

Vieras Rellenas

Stuffed scallops with shrimp and crab, topped with melted Manchego cheese

Aguacate Relleno con Mariscos

Stuffed avocado with seafood

Tabla de Quesos

Mixed Spanish cheeses: Manchego, tetilla, tres leches, cabrales, murzia al vino, and ibores (goat cheese); served with quince and dried fruit

salads::

Asturias Cabrales Salad

Iceberg lettuce topped with our fresh blue cheese, caramelized walnuts, crumbled Cabrales cheese, and crumbled bacon

Sayola Salad

Mixed greens, cherry tomatoes, red onions, caramelized walnuts, sliced apples, and house vinaigrette

meats and poultry::

Pechuga de Pollo Rollena

Stuffed chicken breast with chorizo, serrano ham, Manchego cheese, roasted peppers, and asparagus

New York Strip Chef Jack Style

NY strip steak topped with serrano ham and two sunnyside-up eggs in a light brown sauce with a roasted potato

Chuletas de Cerdo Casera

Sautéed boneless center-cut pork chops with sweet peppers, hot cherry peppers, and roasted potatoes

Parrillada de Carne

Seasoned and grilled lamb chops, Spanish sausage, pork chops, chicken breast, and skirt steak; served with roasted potatoes and yellow rice

fish and seafood::

Camarones Rellenos

Stuffed jumbo shrimp with crabmeat, topped with Champagne sauce, and served with sweet mashed potatoes topped with crab

Mariscada Marinara

Shrimp, clams, scallops, mussels, calamari, and lobster in marinara sauce; served with yellow rice

Chilean Sea Bass Vizcaina

Pan-seared and topped with fresh tomato sauce and roasted peppers; served with yellow rice

Paella Marinara

Spanish Valencia rice with shrimp, lobster, clams, mussels, calamari, and scallops

Parillada Chef Jack de Marisco Para Dos

Grilled seafood combo for two with King crab legs, langostinos, clams, mussels, stuffed portobello with crab, prawns, and stuffed blue crab

Salmon a la Parilla

Grilled salmon served with mixed sautéed vegetables and yellow rice



segoviameson.com

Segovia Meson
645 Washington Avenue
Carlstadt, NJ 07072

PH: 201.896.3260

Segovia Steakhouse & Seafood
217 Main Street
Little Ferry, NJ 07643

PH: 201.814.1100

Segovia Restaurant
150 Moonachie Road
Moonachie, NJ 07074

PH: 201.641.4266

Monday-Sunday Noon-10pm
Social Hour:
Monday-Friday 3-7pm

(Special Drink & Tapas Menu)
Kids Menu Available

Segovia Meson is inspired by the fresh, bold flavors of Spain, and offers a masterful menu that melds authentic Spanish cuisine and true tapas dining. We've brought all of the classical flavors, gourmet ingredients and energetic spirit of Spain to your fingertips. From the much loved traditional choices of paella & mariscadas to the tempting array of sparkling seafood and succulent steaks, each dish leads patrons on another stage along Segovia's culinary adventure. Our full bar serves an array of specialty cocktails, Spanish-driven drinks, wines, sherry, and, of course, our signature homemade sangria. Whether you're seeking a comfortable ambience for lunch or dinner, inviting bar for socializing or celebratory setting for special occasions.

From our popular food and wine pairings to festive holiday celebrations, Segovia Meson is pleased to organize special events. We can accommodate as many as 300 guests.

Be sure to visit Segovia Steakhouse in Little Ferry, NJ and Segovia Restaurant in Moonachie, for variety and unequalled dining value.

sample menu selections

shared plates & tapas::

Hot Mixed Appetizer Platter

Shrimp & garlic, chorizo, calamari, empanadas

Pulpo Feria or Plancha

Octopus with Spanish paprika, extra virgin olive oil & sea salt

Beef Empanadas

Filet mignon filled trio

Spicy Tips

Filet mignon cubes with hot peppers

Stuffed Mushrooms

Stuffed with crab meat & shrimp

Boquerones

White anchovies with extra-virgin olive oil

Long Hot Green Peppers

Pan fried, extra virgin olive oil, sea salt

Segovia "Smoked" Double Cut Bacon

Broiled thick cut bacon served sizzling

Crab Cakes

Two super jumbo lump crab cakes

Jamon Iberico con Queso

Iberico cured ham & Spanish artisanal cheese

traditional favorites::

Paella Marinera

Mixture of seafood, cooked in saffron rice

Mariscada Salsa Verde

Traditional seafood casserole, white wine, garlic & parsley

Segovia Platter

Filet mignon, lobster, scallops, shrimp, mussels, clams

Skirt Steak & Jumbo Shrimp

Served with butter & chimichurri

Mixed Portuguese Grill

Filet mignon, chorizo, chicken, port, hot/sweet peppers

steaks & chops::

Steak Segovia

48 oz. Angus Beef served sliced

Porterhouse

32oz served sliced

Skirt Steak / Churrasco

16oz sliced and sizzling

Lamb Chops Porterhouse

chicken - veal - pork::

Chicken Madrilena

White wine & lemon sauce, artichokes

Chicken Serrano

Serrano ham, mushrooms, asparagus, mozzarella

Pork Chops Segovia

Bone-in with sauteed sweet peppers, cherry peppers

Veal Plancha

Marinated in garlic & white wine

seafood & pastas::

Lobster Ravioli

With shrimp, sun dried tomato, asparagus in vodka sauce

Seafood Fradiablo

Spaghetti, lobster, clams, mussels, shrimp, scallops

Red Snapper Pescadora

Light tomato sauce, mussels, clams, shrimp

Atlantic Salmon

Iron grilled and lightly seasoned

Double Lobster

Two 1-1/4lb. whole lobsters, steamed, broiled or sauteed



sofiaenglewood.com

36 Engle Street
Englewood, NJ 07631

PH: 201.541.8530

Sunday-Thursday 11:30am-1am
Friday-Saturday 11:30am-2am
Reservations via OpenTable.com

Cigar Bar
Brunch
Valet Parking



Sofia is a farm-to-table Italian steakhouse with creative cocktails and delicious food in the heart of Englewood. With a great selection of wines and cocktails, you'll want to come back to Sofia as soon as you leave! On the bottom floor of the restaurant, a Cigar Lounge is equipped with a full bar and all the offerings found in the dining room upstairs. The team here creates a warm and inviting atmosphere for guests to unwind and dine. Stop by—they are eager to serve you!

sample menu selections

appetizers::

Fritto Misto

Crispy calamari, zucchini, artichoke, lemon, and cherry peppers

Grilled Octopus

Pickled onion, olives, Calabrian chile, celery, and pepperoncini

Polpette

Prime beef meatballs, ricotta, and pomodoro sauce

salads::

Tuscan Kale Salad

Black kale, farro, strawberries, black currant, aged balsamic, and Pecorino-Toscana

Endives

Red and white endives, truffles and medjool dates, lemon dressing, Gorgonzola, and Spanish anchovy

raw bar::

East or West Coast Oysters

Colossal Shrimp Cocktail

Alaskan King Crab Legs

Steamed or broiled

Lobster by the Pound

steaks and chops::

Butcher Board-Cut Filet Mignon

Colorado Lamb Rib Chops

Berkshire Double-Cut Pork Chop

Veal Rib Chop

pasta::

Spaghetti Lobster

1-1/2lbs Maine lobster with fra diavolo sauce

Pappardelle

Short rib and porcini mushroom ragu

seafood and poultry::

Whole Market Fish

Daily selection of wild market fish

Colossal Shrimp Veneziana

Scampi-style over grilled Tuscan bread

Skuna Bay Roasted Salmon

Watercress, lemon, mushroom, and celery

Chicken Milanese

Fried chicken breast, arugula, tomato, onion, and Parmigiano salad



ventanasatthemodern.com

200 Park Avenue
Fort Lee, NJ 07024

PH: 201.583.4777

Monday, closed
Tuesday 4pm-Midnight
Wednesday Noon-Midnight
Thursday Noon-1am
Friday Noon-2am
Saturday 11:30am-2am
Sunday 11:30am-11pm

[Reservations via Opentable.com](https://www.opentable.com)

Late Night Dining
Outdoor Patio

Ventanas Restaurant is a creation of restaurateur Alexander Duran of Son Cubano and culinary titan Chef David Burke. The menu showcases America's melting pot of flavors with an emphasis on Latin and Asian ingredients. Signature dishes include a Pastrami Smoked Salmon Arepa, Tuna Tartare Tacos, Oxtail and Pepper Jack Cheese Croquettes, Chef Burke's Patented Salt-Aged Beef, the Ventanas Sushi Roll, and more. Featuring floor-to-ceiling ventanas, or windows, with views of the new two-acre park and outdoor terrace bar, the 7,000-square-foot restaurant hosts three unique venues under one roof. A tapas lounge, cosmopolitan bar and full-service dining room complete with a chef's table offer vibes for all moods. On weekends, music and entertainment, including live bands and DJs where guests can dine, dance and indulge their senses make Ventanas so much more.

sample menu selections

appetizers::

Empanadas

Spinach, artichoke, goat cheese, chipotle aioli

Beet & Little Gem Salad

Pistachio, beet yogurt dressing

Tuna Tartar Tacos

Crispy ginger, sesame, lime

Octopus & Chorizo Kebabs

Olives, scallions, peppadew

Clothesline Bacon

Sour pickle, maple, black pepper

lunch::

K-town Wings & Calamari Rings

Gochujang, radishes

Winter Vegetable Farrotto

Brussel sprouts, butternut squash, aged parmesan

Ventanas Burger

Aged cheddar, malt aioli, spicy tempura onion ring, fries

Cuban Rueben

Cuban ham, pork shoulder, cole slaw, pickles

sushi & sashimi::

Nigiri & Sashimi

Tuna, Salmon, Uni, Yellowtail, Wagyu and more

Ventanas Roll

Spicy tuna, cucumber, avocado, mixed sashimi, spicy mayo

Salmon Mango Roll

Mango, avocado, cucumber, mango sauce, wasabi mayo

mains::

Sea Scallops & Octopus "Vera Cruz"

Tomato, capers, herbs

Salmon with Ginger, Pepper & Lemon

Thai basil, brussels, baby carrots

Herb Roasted Chicken

Butternut farotto, crispy basil

Soy Honey Roast Duck

Duck dumplings, stir fry vegetables

Crackling Pork Shank

Espelette, black bean rice, plum sauce

12 oz New York Strip

40 day dry aged

brunch::

Oysters (6)

Kimchi mignonette, citrus relish

Tuna Tartar Tacos

Crispy ginger, sesame, lime

Pancakes

Berries, hazelnut praline, granola, maple syrup

Avocado Toast

Wild mushrooms, cherry tomato, crispy quinoa, farm eggs

Salmon Caesar Salad

Baby kale, romaine, crispy parmesan

Scrambled "Ostrich Egg"

Asparagus, mushroom, gruyere, tomato jam, toast

desserts::

Caramelized Apple Tarte Tatin

Cinnamon ice cream

Chocolate Hazelnut Cake

Whipped cream, chocolate sauce

Mochi & Macarons for Two

Chocolate dipped strawberries, caramel sauce



Liberty House
Restaurant

HUDSON COUNTY ::

- 109 Amanda's
- 110 Antique Bar and Bakery
- 111 Del Frisco's Grille
- 112 Dino and Harry's
- 113 Gringo's
- 114 Komegashi Too
- 115 Liberty House Restaurant
- 116 Rooftop At Exchange Place
- 117 Ruth's Chris Steak House
- 118 Sabor Latin Bistro
- 119 Son Cubano
- 120 Waterside Restaurant & Catering



amandasrestaurant.com

908 Washington Street
Hoboken, NJ 07030

PH: 201.798.0101

Monday-Thursday 5-10pm

Friday 5-11pm

Saturday 11am-3pm, 5-11pm

Sunday 11am-3pm, 5-9pm

Reservations can be made at OpenTable.com

Elegantly Restored Brownstone

■ Providing excellent service for over 20 years, Amanda's warmly welcomes guests with an accommodating staff. Housed in an elegantly restored brownstone, the comfortable dining room accommodates patrons for many occasions: romantic dates, family brunch, or a place to enjoy pre-theater dinner specials. Private dining rooms can seat up to 90 guests. The Grilled Angus Sirloin with Iowa blue cheese scalloped potatoes is a traditional standby. There are also great fish dishes and duck. Once a month, Amanda's offers a five-course dinner paired with five wines from Fontana Fredda, a prestigious Italian winery. Dress code is neat-casual.

sample menu selections

appetizers::

Smoked Speck Ham and Burrata 16
Micro-arugula, sea salt, olive tapenade, and crostini

Seared Foie Gras 18
Apple butter, brioche, and apple slaw

Grilled Octopus 16
Chorizo, fingerling potatoes, salsa verde, and sorrel

Roasted Baby Beets 12
Yogurt, walnuts, arugula, and pesto

Creamy Polenta 8
Sausage ragu and shaved Parmesan

side dishes::

Charred Cauliflower with Arugula Pesto 8
With feta cheese

Roasted Brussels Sprouts 8
Walnuts, bacon, and olive oil

Butternut Squash 8
Parmesan cheese and Sherry reduction

entrées::

Pan-Roasted Salmon 28
Radish, shallot, turnip, celery root, baby arugula, and sorrel butter sauce

Truffle Fusilli Pasta 24
Roasted Woodland mushrooms, sage, Parmesan cheese, and mushroom reduction

Grilled Pork Chop 30
Thyme mashed potatoes, roasted apples, pecans, and brandied mustard demi-glace

Crescent Duck Breast 28
Foie gras pomme purée, Swiss chard, dried cherry compote, and toasted hazelnuts

Lemon and Rosemary Roasted Chicken Breast 25
Slow-cooked potatoes, crispy Brussels sprouts, and sheep's milk yogurt

Seared Branzino 29
Cauliflower brown butter purée, braised kale, and crispy prosciutto

Lobster Bolognese 29
Parisienne gnocchi, bottarga, and micro-arugula

Spicy Seafood Stew 29
Mussels, clams, shrimp, and fish in a light tomato broth

16oz Grilled Angus Sirloin 34
Iowa blue cheese potatoes au gratin, haricots verts, and carrots in a red wine sauce



antiquebarbakery.com

122 Willow Avenue
Hoboken, NJ 07030

PH: 201.683.7029

Dining Hours:
Monday-Wednesday 5:30-10pm
Thursday 5:30-11pm
Friday 5:30pm-Midnight
Saturday-Sunday:
10am-3pm (Brunch);
5:30pm-Midnight (Dinner)

Bar Hours:
Monday-Wednesday 4pm-1am
Thursday-Friday 4pm-3am (one way at 2am)
Saturday 10am-3am (one way at 2am)
Sunday 10 am-Midnight
Weekdays, Open 2pm
Saturday-Sunday, Open 8am
Reservations via Yelp

Off-site Catering: antiquecatering.com
Private Event Space: thelofthoboken.com



Antique Bar & Bakery prepares exquisite dishes with the flavors and technique of peasant Italian and French cooking. Located in a century-old Hoboken landmark, the space features an open-air kitchen that uses the original and iconic 30-ton coal-stoked oven as its centerpiece. Chef Paul Gerard, Filmmaker Joseph Castelo, and Nightlife Impresario Rocco Ancarola preserved the Hoboken heirloom, and added a flare of fun with décor designed around their lasting impressions of the super '70s. The menu specializes in chicken, fish, and steak, with block-buster appetizers, pastas, salads, and market vegetables. Favorites include Spaghetti Squash Carbonara with crispy poached egg and pancetta, Pumpkin Rice Balls with provolone fondue, and a two-pound, dry-aged, bone to bone cut, “Dirty Rib-eye” steak. Beyond dining, a lively bar roars every night until late, and the bakery is open every day.

sample menu selections

salads & starters::

Arugula Salad

Almond purée, lemon, and olive oil

Pea & Parmesan Rice Balls

Burnt mint, lemon aioli

Pork Cheek Parm

With smoky Mutz

Fried Calamari

With red peppers, soft herbs, remoulade

coal baked sides::

Charred Collards

Green charmoula

Steak Fries, Fried Peppers & Pimenton Aioli

Charred Zucchini & Romesco

Smoked 'Shrooms

Saba, and sea salt

steak, chicken & fish::

Hard Herb Steak

Grassfed

Dirty Rib-Eye

Dry aged Prime, 2 lb+, bone to bone cut; allow 30 min cook time

Whole or 1/2 Organic Chicken

Cooked in our coal fired oven

Whole Local Fish

Changes daily based on availability

pasta::

Dry Aged Beef Ragu, Pappardelle

With soft herb salad

Spinach Spaghetti alla Chitarra

Summer vegetables, pesto, lemon ricotta

Lasagna Edges

Burnt butter mushrooms, hard herbs, and cheese toast

brunch::

Antique Benedict

Nduja, poached eggs, sabayon

Baked Egg

With sweet and beet hash, herbed yogurt

Almond Toast

With brown butter butternut, spicy sage syrup

Dirty Burger

Salty cheese, sweet pickles, and spicy fries

Lobsta-Pasta

Garlic and chiles

Hard Herb Hangar Steak

desserts::

Antique Bread Pudding

Daddy's Decadent Cookie

Sweet Milk ice cream and yummy peanut butter; baked to order

Chocolate Macaroon Shake

Vegan and gluten free



delfriscosgrille.com/hoboken

221 River Street
Hoboken, NJ 07030

PH: 201.653.0195

Brunch:
Sunday 11:30am-3pm

Lunch:
Monday-Saturday 11:30am-4pm

Dinner:
Monday-Wednesday 4-10pm
Thursday-Saturday 4-11pm
Sunday 3-10pm

The NEW American bar and grill. Del Frisco's Grille, overlooking the Manhattan skyline in Hoboken, offers a modern, inviting, stylish, and fun environment. Del Frisco's Grille takes the classic bar and grill to new heights, drawing inspiration from bold flavors and market-fresh ingredients. The energetic bar, a destination in itself, creates a buzz throughout the restaurant and sets the stage for an amazing night out. The patio provides the perfect perch for people watching and offers some of the best alfresco dining. Del's is the place to eat with a friend to catch up on the latest or make new friends at the bar. Indulge in creative new twists on American comfort classics. Each menu includes regional flavors and locally-sourced ingredients.

sample menu selections

made to share::

Cheesesteak Eggrolls 13.50
Sweet-and-spicy chile sauce and honey mustard

Ahi Tacos 17.50
Tuna tartare, avocado, and spicy citrus mayo

Lollipop Chicken Wings 15.50
Buffalo-style, blue cheese crumbles, and avocado ranch dressing

flatbreads::

Wild Mushroom 16
Fontina, caramelized onions, baby arugula, and white truffle oil

Pepperoni and Housemade Sausage 16.50
Fresh mozzarella, tomato, and Parmesan

entrée salads::

Kale and Brussels Sprouts (GF) 13.50
Roasted almonds, dried cranberries, orange segments, shaved Manchego, and Creole mustard vinaigrette; add chicken (6.50) or salmon (9)

Steakhouse Salad (GF) 23.50
Sliced prime steak, deviled egg, baby mixed greens, avocado, hickory-smoked bacon crumbles, Parmesan, blue cheese crumbles, and lemon horseradish dressing

Seared Asian Tuna Salad 22.50
Shaved Napa cabbage, arugula, mango, chilled noodles, peanuts, roasted almonds, tomato, avocado, and ginger-sesame dressing

knife and fork::

Prime Beef Short Rib Stroganoff 32.50
Pappardelle egg noodles, sour cream, and tobacco onions

Brick Chicken 22
Locally-farmed, mashed potatoes, asparagus, and roasted chicken jus

Pan-Seared Scallops (GF) 34
Goat cheese polenta, blistered tomato chermoula, and pine nut gremolata

Coffee-Braised Pork Shank 28.50
Bacon ends, collards, and toasted Sea Island red peas

signature steaks::

Hand-selected from our premiere Double Eagle Steak House. Served with choice of side

Prime New York Strip, 16oz 47.50

Filet Mignon, 8oz or 12oz 39.50; 49

Prime Rib-Eye, 16oz 45

sandwiches::

Quinn's Filet Burger 17
6oz house-ground filet mignon, bacon onion jam, arugula, Gorgonzola, Gruyère, and grain mustard

Hand-Shaved Prime Steak 18.50
Creamy horseradish, artisan French roll, and au jus



dinoandharrys.com

163 14th Street
Hoboken, NJ 07030

PH: 201.659.6202

Monday-Saturday 5-11pm

Sunday 4-9pm

(Closed Sundays in July and August; call to confirm)

Happy Hour:

Monday-Friday 5-7pm
Reservations Can be Made at dinoandharrys.com

Classic Steakhouse

Reduced Parking Rates For Dino and Harry's Dining
Customers at Laz Parking (Corner of 14th and Willow)



■ Epic films such as “On the Waterfront” and “City Hall” have filmed scenes at Dino and Harry’s. You’ll feel as if you took a trip back in time while dining at this 80-year-old restaurant. Vintage details include the 150-year-old clock, stained glass designs on windows, tiled floor, and tin ceilings. Their Porterhouse Steak for Two has been compared to great dishes from the steakhouses of New York City. There are also gluten-free and vegan-friendly options available. Desserts are made on-site. Live entertainment features a pianist Tuesday through Saturday, and a three-piece contemporary band on Thursdays and every other Friday.

sample menu selections

starters::

Grilled Octopus 22
Cherry tomatoes and Kalamata olives with a red wine vinaigrette

Applewood-Smoked Bacon 17
Grilled and served with apple slaw and Sherry gastrique

Hoboken Salad 12
Finely chopped iceberg, tomatoes, mushrooms, peppers, and onion

Burrata 19
Roasted red peppers, hot coppa, and basil

steaks and chops::

Sirloin Steak 53
Our original Prime and aged 22oz steak

Filet Mignon 52
Served with sautéed mushrooms

Petite Filet Mignon 43
6oz filet served with sautéed mushrooms

Lamb Chops (4 pieces) 53
Broiled and served double loin or split with mint jelly

Calf's Liver 27
Prepared on a hot skillet and served with smoked bacon and onions

entrées::

Atlantic Salmon 34
Roasted fingerling potatoes and Brussels sprouts with a grain mustard emulsion

Branzino 34
Roasted butternut squash, red quinoa, and carrot purée with an apple cider reduction

Sea Scallops 35
Cauliflower purée and black barley with a maple gastrique

Rigatoni 27
Sautéed pork sausage, broccoli rabe, and white beans

Organic Roasted Chicken 29
Roasted corned mashed potatoes and asparagus with a natural au jus

vegetables and potatoes::

Mashed Potatoes 10
With creamed, sautéed, or steamed spinach

Fried Onions 10
With sautéed or steamed string beans

Gnocchi with Three-Cheese Truffle Oil 10
With sautéed broccoli rabe

Baked Potato 4



Gringo's Mexican-inspired American cuisine is a fusion of ancient techniques and modern dining sensibility. It's a unique interpretation of all the best parts of our shared culinary cultures. Gringo's brings a fun and festive atmosphere, relatable food, and exciting cocktails to a new level of enjoyment. Kick back, relax, and keep the party going. Brunch at Gringo's, served Saturday and Sunday, is something quite special. With Carnitas Frittatas, Huevos Rancheros, Churro French Toast, Bacon, Egg & Cheese Tacos, and more, there is good reason to round up friends and family for a feast. Additionally, Gringo's has a most impressive variety of tequilas and mezcals, along with signature cocktails that make for a great bar scene.

gringostaco.com

12 Coles Street
Jersey City, NJ 07302

PH: 201.389.4110

Monday Closed

Tuesday-Thursday 5pm-Midnight

Friday 5pm-1am

Saturday 11am-Midnight

Sunday 11am-9pm

sample menu selections

for the table::

Grilled Corn Esquites

Served off the cob, chipotle-lime mayo, and Cotija cheese

Poppin' Off

Chorizo and cheese stuffed jalapeños and ranch crema

Blackened Shrimp & Grits

Spicy chorizo, salsa ranchera, and fried capers

Quesa-Dilla

Grilled chicken, three-cheese blend, corn, poblanos, onions, black bean purée, pico, crema, and a side of guacamole

tacos (two or three)::

Served on housemade corn tortilla or lettuce wrap

El Pollo 'Al Pastor'

Free range thighs, al pastor seasoning, grilled pineapple, pickled red onion, salsa verde, and crema

Buffalo Soldier

Tempura jumbo shrimp, Gringo's Buffalo sauce, carrot-celery slaw, and ranch crema

We Found Nemo

Crispy fish, mango jicama slaw, salsa verde, and chile-lime mayo

Carne Poblano

Angus steak simmered in poblano pepper sauce, white onions, and cilantro

Pig Out

Carnitas pork, house-pickled jalapeño and red onion, salsa verde, and crema

entrées::

served with rice and beans and choice of side

Adobo Grilled Chicken Thighs

Pineapple habanero salsa

Tequila Lime Shrimp

With mango salsa

Chili Rubbed Churrasco Steak

With cilantro sauce

Tostada Ensalada

House tostada layered with black bean purée, field greens, avocado, cucumber, roasted corn, and pickled red onion

cocktails::

Gringo's Margarita

Blanco tequila, Cointreau, and lime; add a "flava" with flavors including mango or strawberry

El Chapo

Serrano-infused blanco tequila, blood orange, and lime

Nacho Mama's Sangría

Red pomegranate, white peach, or winterberry rosé sangría

tequila and mezcal::

Blanco, Reposado, and Añejo

Angelisco, Don Julio, Patrón Roca, Jose Cuervo Reserva, and many others

punchbowl socials (up to four people)::

Beet the Piñata

Black Barrel tequila, lime, orange, agave, and fresh beet juice

Bad Hombre

Aged rum, pineapple, watermelon, honey, and limon



komegashitoo.com

99 Town Square Place
Jersey City, NJ 07310

PH: 201.533.8888

Monday-Thursday:
Lunch Noon-2:30pm
Dinner 5-10:30pm
Friday:
Lunch Noon-2:30pm
Dinner 5-11pm
Saturday:
Brunch Noon-3pm
Dinner 5-10:30pm
Sunday:
Brunch Noon-3pm
Dinner 5-10pm

Call for Reservations;

Parking Validation is Available in the Central Parking
Garage Located Directly Across the Street from
Komegashi Too



Artful, innovative sushi rolls and waterfront views of downtown Manhattan make Komegashi Too at Newport a notable dining destination. Fresh, seasonal ingredients ensure peak flavors for their contemporary Japanese menu. Komegashi Too is open every day for lunch and dinner, plus weekend brunch hours with a special menu. They also offer local delivery and catering services for special occasions. Whether enjoying a special night out, a break after work, or shopping at the Newport Mall, dining here is always a pleasure.

sample menu selections

appetizers::

Salmon Cannon

Spicy scallop wrapped in salmon with tempura flakes and masago

Tuna Tacos

Seared tuna and avocado in crispy shells; topped with sesame vinaigrette, wasabi mayo, and greens

Beef Negimaki

Thinly-sliced beef rolled with scallions and topped with teriyaki sauce

brunch::

Omu-Rice

Egg omelette made with chicken fried rice served with curry sauce

Mini Sake Ikura Don

Salmon and ikura over sushi rice

Steak and Egg Don

Steak with a sunnyside-up egg on top of rice and sautéed vegetables

entrées::

Chicken Tango

Tender roasted chicken with orange reduction sauce

Tokyo Fusion

Your choice of meat stir-fried with vegetables, kimchee, and mixed fusion sauce

Samurai Steak

12oz rib-eye steak marinated in special soy bean paste with a side of wasabi-miso sauce

signature rolls::

One and Only Roll

Shrimp tempura, eel, masago, and cucumber topped with avocado

Sumi Roll

Yellowtail, avocado, scallions, mango, and chile sauce; topped with spicy tuna, jalapeño, and chile sauce

Super ST(2) Roll

Shrimp tempura, spicy tuna, cream cheese, jalapeño, and wasabi tobiko

Godzilla Roll

Deep-fried assorted fish topped with three sauces, scallions, and masago



libertyhouserestaurant.com

76 Audrey Zapp Drive
Jersey City, NJ 07305

PH: 201.395.0300

Lunch:
Tuesday-Saturday Noon-3pm
Dinner:
Tuesday-Thursday 5-10pm
Friday and Saturday 5-11pm
Sunday 5-9pm
Sunday Brunch:
11am-3pm
Monday, closed
Reservations may be made by phone or via website

[Magnificent Manhattan Skyline](#)

Make memories with loved ones as you take photos of the inimitable, unobstructed New York City skyline—only at Liberty House Restaurant. The culinary team at Liberty House has mastered farm-to-table cuisine and delivers fresh, creative, seasonal offerings. Executive chef Ken Trickilo sources the freshest seasonal ingredients from local sources around the Garden State. Adjacent to Liberty Landing Marina, Liberty House Restaurant offers a varied menu with signature dishes, daily specials featuring fresh sushi, incredible steaks, chops, and seafood. Liberty House has both indoor and outdoor bar areas making it the perfect place to grab drinks any season. Offering a fun yet cozy bar inside—complete with TVs and six of your favorite seasonal draught beers on tap—the restaurant also features outdoor terrace seating with custom-built fire pits and cabanas. All with unbeatable views of the New York City skyline. Live music is featured from Thursday to Saturday and on Sunday during Jazz Brunch.

sample menu selections

raw bar::

Seafood Sampler

Oysters, cocktail shrimp, mussels, clams, marinated bay scallops, and seafood salad

Liberty Sampler

East and West Coast oysters, cocktail shrimp, mussels, clams, marinated bay scallops, Maine lobster, seafood salad, and King crab legs

starters::

Roasted Mini Pumpkin Flan

Spiced pumpkin seeds, wilted spinach, and pumpkin seed oil

Jumbo Lump Crab Cake

Green tomato and pomegranate salad and tarragon-mustard aioli

Crispy Calamari with Artichokes & Piquillo Peppers

Wild arugula pesto, upland watercress, and lemon rémoulade sauce

salads::

Slow Roasted Beets & Poached Anjou Pear

Pistachios, smoked capri goat cheese, Mill Creek Elegance greens, and pear vinaigrette

Organic Field Greens

Cherry tomatoes, red onion, endive, and apple cider vinaigrette

entrées::

Butternut Squash & Goat Cheese Tortellini

Candied fennel, Swiss chard, and cepe mushroom sauce

Dry Aged Kansas City Strip Loin

Creamed spinach with applewood-smoked bacon, roasted yams, and green peppercorn demi-glace

Roasted Monkfish & Manila Clams

Cranberry bean and black currant relish, kolhrabi, and green picual olive oil

Five Spiced Duck Breast & Duck Confit Duet

Black barley, cauliflower, salsify, quince purée, and gingered duck jus

side dishes::

Lobster Mac 'n' Cheese

Cherry Peppers & Broccoli Rabe

Mascarpone Red Polenta

desserts::

Flourless Semi-Sweet Chocolate Cake

Blood orange, chocolate sauce, and chantilly cream

Red Velvet Cake

Vanilla bean cream cheese, creme anglaise, and strawberry-balsamic glaze



rooftopxp.com

Located Above the Hyatt House Jersey City Hotel
1 Exchange Place
Jersey City, NJ 07302

PH: 551.256.7850

Sunday–Thursday 11am–Midnight
Friday–Saturday 11am–2am

Happy Hour



Rooftop at Exchange Place exceeds most of Jersey City's must-see lists thanks to its stunning views of the Manhattan skyline, Hudson River, Statue of Liberty, Staten Island, and beyond. Rooftop at Exchange Place is comprised of multi-level indoor and outdoor spaces: The Rooftop and The Terrace. The Rooftop provides year-round comfortable vibes with its retractable glass roof and walls, which create the perfect setting for lunch, happy hour, dinner, and sunset cocktails with a view. On the weekend, it turns into a day and night hotspot featuring live DJs. One floor below, The Terrace combines its chic ambience and uninterrupted views to provide Jersey City a new place to start the night off—complete with spirited cocktails, a swanky self-playing piano, and live entertainment on select weekends. The Rooftop and The Terrace make up over 10,000 square feet, making it an ideal event space.

sample menu selections

shareables::

Charcuterie

Peppered Genoa salami, prosciutto, fig jam, Parmigiano, Brie, Gorgonzola, pastrami, fresh honeycomb, whole grain mustard, pickled radish, and flatbread crisps

Housemade Meatballs

Beef, pork, veal, Pecorino-Romano, mozzarella, marinara, and grilled garlic crostini; add spaghetti 4

salads and sandwiches::

Farmer's Salad (GF)

Baby kale and romaine, Parmigiano-Reggiano, toasted hazelnuts, apple, and strawberry topped with a choice of dressing; add chicken 3, shrimp 5, salmon 8

Beef Pastrami Club Sandwich

Beef pastrami, bacon, whole grain mustard, pepper Jack cheese, heirloom tomato, roasted onion, and bibb lettuce on rye, wheat, white or gluten-free bread; served with choice of salad or fries

Poke Bowl

White rice with avocado, wakame, tobiko, cucumber, carrot, nori, scallions, watermelon radish, jalapeño, and baby green sprouts, drizzled with Hawaiian sweet soy ginger or Korean gochujang; choice of protein includes tuna, salmon, chicken, or beef

www.diningout.com

Create Your Own Burger

Served with salad or fries

bigger plates::

Steak & Fries

Prime culotte steak; choice of béarnaise, house steak sauce, or chimichurri

Amish Herb-Roasted Organic Half Chicken

Roasted root vegetables and Moroccan supreme sauce

Salmon

Soy orange glaze and roasted cauliflower gratin

desserts::

New York Cheese Cake

Dark Chocolate Fudge Cake

Add a scoop of ice cream: vanilla, chocolate, or strawberry for 2.50

libations::

Gold Coast

Tito's Vodka, Aperol, pineapple, and lime

Under the Stars

Prairie Organic vodka, lemon, raspberry purée, and Prosecco rosé

Mrs. Stanton

Homemade hot buttered rum, Captain Morgan, and spices

Sunset Punch

Ask your server about our daily sunset punch



ruthschris.com

1000 Harbor Boulevard
Lincoln Harbor
Weehawken, NJ 07086

PH: 201.863.5100

Lunch:

Friday Noon-5pm

Dinner:

Monday-Thursday 5-10pm

Friday 5-11pm

Saturday 4-11pm

Sunday 2-9pm

Happy Hour:

Monday-Friday and Sunday 4-7pm

Reservations may be made by telephone or via the website

Private Dining

Complimentary Valet Service

Ruth's Chris Steak House, on New Jersey's Gold Coast in Weehawken, delivers excellence in prime meats and service for which the name is renowned, and dining elegance afforded by a waterfront New York skyline view. Food alone makes Ruth's Chris Steak House sparkle, but an expanded, vibrant lounge with signature cocktails makes the concept an ideal spot for happy hour with old and new friends. Moving to a table for a succulent steak or chop is an easy decision. Ruth's Chris also offers private dining and catering for special occasions. Location and convenience for commuters, weekenders, and visitors to the NYC area will find dining at Ruth's Chris ideal. The NYC Ferry leaves from right outside their front door, and they are directly across the street from the Lincoln Harbor Sheraton, within walking distance to the Lincoln Harbor Yacht Club, and close to light rail service.

sample menu selections

appetizers::

Crab Stack

Colossal blue crab peaks on a mild medley of avocado and mango

Mushrooms Stuffed with Crabmeat

Broiled mushroom caps with jumbo lump crab stuffing, sprinkled with Romano cheese

Barbecue Shrimp

Sautéed New Orleans-style barbecue shrimp in wine, butter, garlic, and spices

Veal Osso Buco Ravioli

Saffron-infused pasta filled with veal osso buco and fresh mozzarella cheese, topped with a white wine demi-glace

soups and salads::

Ruth's Chop Salad

Julienned iceberg lettuce, baby spinach, and radicchio paired with red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons, and bleu cheese dressed in a lemon-basil dressing; topped with crispy onions

Lobster Bisque

A classically prepared warm and creamy bisque, topped with a sprinkling of freshly chopped parsley

steaks and chops::

Cowboy Rib-Eye

22oz bone-in cut, perfectly marbled and generously flavored

Petite Filet and Shrimp

Two 4oz medallions of tender filet topped with three large shrimp

Porterhouse for Two

40oz of prime beef with the rich flavor of a strip and the tenderness of a filet

Tomahawk Ribeye

40oz USDA Prime bone-in rib-eye, broiled to perfection

Lamb Chops

Three chops cut extra thick, marinated overnight and then broiled

sides::

Roasted Brussels Sprouts

Roasted with honey butter and tossed with crispy bits of bacon

Lobster Mac and Cheese

Generous portion of tender lobster combined with signature three-cheese macaroni

Sweet Potato Casserole

Whipped sweet potatoes topped with a savory pecan crust

seafood and specialties::

Chilean Sea Bass

Pan-roasted Chilean sea bass served over sweet potato and pineapple hash, topped with citrus-coconut butter

Stuffed Chicken Breast

Free-range, double-breasted oven roasted chicken stuffed with garlic herb cheese and topped with lemon butter

Barbecued Shrimp Entrée

Sautéed New Orleans-style shrimp in reduced white wine, butter, garlic, and spices; served on a bed of roasted garlic mashed potatoes

desserts::

White Chocolate Bread Pudding

A beloved classic topped with choice of four spirited crème anglaise sauces: Orange Cognac, Frangelico®, Chambord®, or Tia Maria®

Crème Brûlée

The classic Creole egg custard topped with fresh berries and mint; Ruth perfected the recipe herself—now it's considered one of the best in the world



saborlatinbistro.com

8809 River Road
North Bergen, NJ 07047

PH: 201.943.6366

FAX: 201.943.7662

Lunch:
Monday-Saturday 11:30am-4:30pm
Dinner:
Sunday-Wednesday 4:30-10pm
Thursday-Saturday 4:30-11pm
Brunch:
Saturday and Sunday 11:30am-3:30pm

Call for Reservations

Thursday Ladies Night and Flamenco
Happy Hour at the Bar
Prix-Fixe Menu; Selections Change Weekly



When you dine at Sabor, you experience authentic Latin dishes with bold flavors. With an inspired seasonal menu, signature cocktails, a distinctive wine list, the hottest music, and superior service, Sabor Latin Bistro houses all the best things under one roof. While great food is sure to keep you coming back, the concept's lively entertainment and festive atmosphere will keep your wild side equally satisfied. From a romantic dinner to large gatherings, all can be accommodated here. The exquisite dining room and beautiful outdoor patio reinforce the passion that is Sabor.

sample menu selections

appetizers::

Aguacate Con Mariquitas
Avocado mash and plantain chips

Chorizo Salteado
Chorizo sautéed in Armado port wine, Manchego cheese, and croutons

from the garden::

Ensalada Cortada
Chopped salad, grilled corn, feta cheese, red onions, Kalamata olives, cucumber, cherry tomatoes, and Sherry mustard dressing

Ensalada Espanola
Bibb lettuce, serrano ham, fennel, cucumbers, Manchego cheese, candied walnuts, and buttermilk dressing

Ensalada Jardin
Kale, shredded apple, carrots, jicama, red onions, toasted almonds, and Sherry agave vinaigrette

tapas by land::

Chino Latino Ribs
Miso-glazed baby back ribs with jicama and carrot slaw

Empanada Trio
Spinach and Manchego cheese with membrillo orange sauce; Ropa Vieja with black bean sauce, Cotija cheese, and avocado crema; and Roasted Shredded Chicken with capers, Spanish olives, and tomatillo avocado sauce

Mofongo Trio
Traditional green plantain shells stuffed with chicken fricassee, crab enchilado, and ropa vieja

tapas by sea::

Croquetas de Cangrejo
Lump crabmeat, corn salsa, and poblano aioli

Camarones al Ajillo
Sautéed shrimp, garlic-white wine sauce, and croutons

Pulpo a la Parrilla
Pan-seared octopus, chorizo, fingerling potatoes, and chipotle aioli

entrées::

Sabor's Nueva Paella
Shrimp, chicken, mussels, clams, and chorizo served over a red pepper-infused rice

Mar y Tierra
Skirt steak, salmon, shrimp, and chorizo skewers; served with Peruvian corn, onions, and bell peppers

Pollo Relleno
Chicken breast stuffed with spinach and Manchego cheese, fingerling potatoes, and membrillo sauce

Ropa Vieja
Slow-cooked braised shredded skirt steak, sweet plantain, and avocado salpicon, white rice, black bean broth

Camarones Rellenos
Pan-seared shrimp stuffed with crab and yucca, grilled pineapple-coconut basmati rice, jicama-poblano salad, and Peruvian aji verde



SON CUBANO

RESTAURANT - BAR

soncubanonj.com

40-4 Riverwalk Place
West New York, NJ 07093

PH: 201.399.2020

Monday-Wednesday 11:30am-11pm
Thursday 11:30am-1am
Friday-Saturday 11:30am-2am
Sunday 11:30am-11pm

Reservations Can Be Made via website

Re-live the Glamorous Cuban Life of the 1950s

Relive the 1950s Cuban era of glamour, elegance, and authentic Cuban music at **Son Cubano**. The vintage décor and full view of the Manhattan skyline from Son Cubano will leave a lasting impression on guests. Dine amongst celebrities and a chic, happening crowd where food is served until 1am on Friday nights. Traditional and modern Cuban fare is celebrated here, featuring the best quality fish and meats, not to mention customary Cuban mojitos made with Bacardi Superior rum. Executive Chef Ricardo Gardona's latest menu re-envision a combination of multicultural influences with Cuban flavors. Son Cubano caters to most dietary restrictions and recommends noting any dietary requests upon making a reservation.

sample menu selections

for the table::

Guacamole Caribeño
Pineapple and mango salsa

Tabla de Queso y Embutidos
Chef's choice of artisanal cheese

aperitivos::

Masitas y Chicharrón
Crispy pork belly, garlic mojo

Tropical Shrimp Ceviche
Shrimp, passionfruit mango mojo

Sweet Plantain Picadillo
Ground sirloin, Spanish cheese fondue

Calamares
Chipotle aioli, ginger sesame sauce

Ensalada de Aguacate
Mixed greens, avocado, onion, cucumber, citrus vinaigrette

entrees::

Bistec de Palomilla
Sirloin, caramelized onions, white rice, black beans

Pernilito/Pork Shank
Corn chorizo stew, steamed yuca

Ropa Vieja
Braised steak, peppers, onions, white rice, sweet plantains

Salmon Miami
Boniato mash, cucumber relish

Jardinera
Mushroom rice, seasonal vegetables

Paella Cienfueguera
Clams, mussels, shrimp, scallops, chorizo, saffron, rice, lobster

From The Grill
Jumbo Shrimp, Marinated Chicken Breast, Salmon Filet, or 8oz Filet Mignon; includes two sides of your choice

sandwiches (lunch)::

Son Cubano Burger
Prime angus beef, bacon, pepper jack cheese

Cuban Sandwich
Wood smoked ham, roasted pork, Swiss cheese, pickles, mustard

Grilled Chicken Wrap
Avocado, manchego cheese, flour tortilla

brunch::

Eggs Benedict a la Cubana
White arepas, rope vieja, ham, poached eggs, hollandaise sauce

Tostada Colada
Coconut French toast, poached, pineapple syrup

Chicken & Waffles
Organic crispy chicken, maple syrup

Churrasquito
Grilled skirt steak, salad, red chimichurri, yuca frita



watersiderestaurantandcatering.com

7800 B River Road
North Bergen, NJ 07047

PH: 201.861.7767

Open Daily 11:30am-2am
Happy Hour (bar only)
Monday-Thursday 3-6pm
Reservations may be made at OpenTable.com

Zagat-Rated
OpenTable Diners' Choice Winner 2016



■ Located on the edge of the Hudson River, across from Manhattan, Waterside Restaurant and Catering offers an unforgettable experience that excites the senses.

Complete with dramatic views of the New York City skyline, impeccable service, and an enticing catering menu designed by executive chef Gus Shizas—a graduate of the CIA Culinary School and proprietor—Waterside Restaurant and Catering is a must-visit. The incredible setting has been thoroughly redesigned, adding a fresh and contemporary feel to the classic elegance of this spectacular venue. Waterside offers breathtaking views for private affairs on both the second and third floor ballrooms. These rooms offer a distinctive destination for weddings and other special events, complete with a professionally trained event planning staff at your complete disposal. Allow the expert catering consultants to work closely with you to plan your special event, handling all the details to ensure that Waterside will be the ideal setting for your special occasion.

sample menu selections

raw bar::

Oysters 18; 22
Half-dozen East and West Coast selections

Colossal Crabmeat 24

Littleneck Clams (1/2oz) 12

Shrimp Cocktail 21

formaggi::

Pecorino "Foglie di Noce" 7; 19; 30
Unpasteurized sheep's milk, cave-aged three months in walnut leaves

Westfield Classic Blue Log 7; 19; 30
Pasteurized goat's milk, fresh

Cabot Clothbound Cheddar 7; 19; 30
Pasteurized cow's milk, aged 12-14 months

salumi::

Prosciutto di Parma 7; 19; 30
"Fratelli Galloni, Selezione Oro," aged a minimum of 20 months on the bone

Culatello 7; 19; 30
"Salumeria Biellese" aged 12 months, from Mangalitsa pork shoulder

appetizers::

Buffalo Mozzarella and Tomatoes 10
Basil, olive oil, and 12-year balsamic drizzle

Pan-Fried Baked Penne 10
Tomato sauce and whipped herb mascarpone cheese

Fresh Artichokes 12
Steamed, roasted, or stuffed with herbed breadcrumbs

Slow-Roasted Colorado Lamb Riblets 14
Smoked paprika and bourbon glaze

Fresh Gulf Shrimp "al Ajillo" 17
Roasted garlic and chile-infused olive oil

salads::

Avocado 12
Roasted peppers, fresh corn, and citrus dressing

Charred Octopus & Calamari Salad 14
Peppers, onions, dill, lemon juice, and olive oil

Panzanella Salad 11
Cherry tomatoes, fava beans, crostini, buffalo mozzarella, and aged balsamic dressing

main courses::

Fresh Pappardelle 27
Roasted mushroom, Sherry, and truffle sauce

Grilled Chicken Breast 24
Arugula and tomato salad with citrus dressing

Brined 22oz Pork Porterhouse 33
Sweet-and-spicy braised onions with charred Brussels sprouts

Pan-Roasted Salmon 28
Crushed cannellini beans, escarole, and smoked country ham

Seafood Capellini 39
Lobster, clams, Maine mussels, fresh Gulf shrimp, and lobster sauce

Dry Aged Prime Tomahawk Steak 54
Homemade fries and bordelaise sauce

desserts::

Banana Bread Pudding 9
Homemade banana bread, fresh bananas, and banana ice cream

Crepe Nutella 9
Strawberry and vanilla ice cream, drizzled with condensed milk, topped with hazelnut and powdered sugar

AMENITY

MANHATTAN SKYLINE VIEW ::

- 100 Pier 115 Bar & Grill
- 116 Rooftop at Exchange Place
- 117 Ruth's Chris Steak House
- 119 Son Cubano
- 120 Waterside Restaurant and Catering

AWARD-WINNING ::

- 77 Cafe Panache
- 78 Circolo Cucina di Napoli
- 91 Martini Grill
- 92 Mezza
- 98 Pearl Restaurant
- 101 River Palm Terrace of Mahwah
- 102 River Palm Terrace of Edgewater
- 120 Waterside Restaurant and Catering

BAR SCENE ::

- 110 Antique Bar & Bakery
- 79 Dino's Bar & Grill
- 81 Dong Bang Grill
- 82 Elia
- 83 Fire and Oak
- 113 Gringo's
- 87 La Taberna Steaks & Tapas Bar
- 115 Liberty House Restaurant
- 88 Lolita's Mexican Cantina
- 99 Picco Tavern
- 100 Pier 115 Bar & Grill
- 102 River Palm Terrace of Edgewater
- 116 Rooftop at Exchange Place
- 103 Rustica Lounge Bar & Restaurant
- 118 Sabor Latin Bistro
- 106 Sofia
- 120 Waterside Restaurant and Catering

CATERING ::

- 71 Aldo's Restaurant
- 72 Andiamo
- 73 Annabella's House of Mozzarella
- 74 Biagio's Ristorante
- 75 The Brick House
- 77 Cafe Panache
- 112 Dino and Harry's
- 114 Komegashi Too
- 115 Liberty House Restaurant
- 90 Maggiano's Little Italy
- 97 Paolo's Gourmet
- 98 Pearl Restaurant
- 102 River Palm Terrace of Edgewater
- 117 Ruth's Chris Steak House
- 105 Segovia Meson
- 119 Son Cubano
- 120 Waterside Restaurant and Catering

CORPORATE MEETING SPACE ::

- 110 Antique Bar & Bakery
- 81 Dong Bang Grill
- 83 Fire and Oak
- 93 Morton's The Steakhouse
- 116 Rooftop at Exchange Place
- 117 Ruth's Chris Steak House
- 120 Waterside Restaurant and Catering

ENTERTAINMENT ::

- 72 Andiamo
- 118 Sabor Latin Bistro
- 104 Sayola
- 120 Waterside Restaurant and Catering

FAMILY-FRIENDLY ::

- 109 Amanda's
- 73 Annabella's House of Mozzarella
- 74 Biagio's Ristorante
- 75 The Brick House
- 76 Brownstone Pancake Factory

- 78 Circolo Cucina di Napoli
- 81 Dong Bang Grill
- 86 Iachetti's Kitchen
- 115 Liberty House Restaurant
- 88 Lolita's Mexican Cantina
- 90 Maggiano's Little Italy
- 99 Picco Tavern

FULL BAR ::

- 109 Amanda's
- 72 Andiamo
- 73 Annabella's House of Mozzarella
- 74 Biagio's Ristorante
- 75 The Brick House
- 112 Dino and Harry's
- 79 Dino's Bar & Grill
- 80 Donatell'a Ristorante
- 82 Elia
- 83 Fire and Oak
- 84 Grissini
- 85 Kuba
- 87 La Taberna Steaks & Tapas Bar
- 88 Lolita's Mexican Cantina
- 93 Morton's The Steakhouse
- 94 Nanni Ristorante
- 96 The Oceanaire
- 101 River Palm Terrace of Mahwah
- 102 River Palm Terrace of Edgewater
- 116 Rooftop at Exchange Place
- 103 Rustica Lounge Bar & Restaurant
- 117 Ruth's Chris Steak House
- 104 Sayola
- 105 Segovia Meson
- 119 Son Cubano
- 107 Ventanas at the Modern
- 120 Waterside Restaurant and Catering

HAPPY HOUR ::

- 74 Biagio's Ristorante
- 79 Dino's Bar & Grill
- 83 Fire and Oak
- 113 Gringo's
- 87 La Taberna Steaks & Tapas Bar
- 88 Lolita's Mexican Cantina
- 91 Martini Grill
- 93 Morton's The Steakhouse
- 96 The Oceanaire
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- 104 Sayola
- 106 Sofia
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HEALTHY OPTIONS ::

- 77 Cafe Panache
- 90 Maggiano's Little Italy

KIDS' MENU ::

- 76 Brownstone Pancake Factory
- 81 Dong Bang Grill
- 88 Lolita's Mexican Cantina
- 105 Segovia Meson

LATE-NIGHT DINING ::

- 71 Aldo's Restaurant
- 110 Antique Bar & Bakery
- 74 Biagio's Ristorante
- 82 Elia
- 113 Gringo's
- 116 Rooftop at Exchange Place
- 119 Son Cubano
- 107 Ventanas at the Modern

LIVE MUSIC ::

- 112 Dino and Harry's
- 91 Martini Grill
- 119 Son Cubano
- 107 Ventanas at the Modern

LOUNGE ATMOSPHERE ::

- 106 Sofia
- 107 Ventanas at the Modern

NOTABLE VIEWS ::

- 111 Del Frisco's Grille
- 116 Rooftop at Exchange Place
- 120 Waterside Restaurant and Catering

NOTABLE WINE LIST ::

- 80 Donatell'a Ristorante
- 93 Morton's The Steakhouse
- 96 The Oceanaire
- 116 Rooftop at Exchange Place
- 117 Ruth's Chris Steak House
- 104 Sayola

OUTDOOR DINING: PATIO ::

- 71 Aldo's Restaurant
- 72 Andiamo
- 75 The Brick House
- 111 Del Frisco's Grille
- 79 Dino's Bar & Grill
- 113 Gringo's
- 84 Grissini
- 85 Kuba
- 98 Pearl Restaurant
- 99 Picco Tavern
- 100 Pier 115 Bar & Grill
- 104 Sayola
- 105 Segovia Meson
- 107 Ventanas at the Modern
- 120 Waterside Restaurant and Catering

PARKING: VALET ::

- 75 The Brick House
- 81 Dong Bang Grill
- 84 Grissini
- 88 Lolita's Mexican Cantina
- 101 River Palm Terrace of Mahwah
- 102 River Palm Terrace of Edgewater
- 103 Rustica Lounge Bar & Restaurant
- 117 Ruth's Chris Steak House
- 104 Sayola
- 106 Sofia
- 120 Waterside Restaurant and Catering

PRIVATE DINING: TEN TO FIFTY ::

- 88 Lolita's Mexican Cantina
- 93 Morton's The Steakhouse
- 96 The Oceanaire
- 101 River Palm Terrace of Mahwah
- 102 River Palm Terrace of Edgewater
- 103 Rustica Lounge Bar & Restaurant

PRIVATE DINING: OVER FIFTY ::

- 110 Antique Bar & Bakery
- 74 Biagio's Ristorante
- 75 The Brick House
- 81 Dong Bang Grill
- 90 Maggiano's Little Italy
- 101 River Palm Terrace of Mahwah
- 101 River Palm Terrace of Mahwah
- 103 Rustica Lounge Bar & Restaurant
- 117 Ruth's Chris Steak House

VEGETARIAN-FRIENDLY ::

- 85 Kuba

WATERFRONT DINING ::

- 100 Pier 115 Bar & Grill
- 117 Ruth's Chris Steak House
- 107 Ventanas at the Modern
- 120 Waterside Restaurant and Catering

WEEKEND BRUNCH ::

- 110 Antique Bar & Bakery
- 86 Iachetti's Kitchen
- 114 Komegashi Too
- 88 Lolita's Mexican Cantina

- 90 Maggiano's Little Italy
- 96 The Oceanaire
- 99 Picco Tavern
- 103 Rustica Lounge Bar & Restaurant
- 106 Sofia
- 119 Son Cubano

GLUTEN-FREE FRIENDLY ::

- 90 Maggiano's Little Italy

LUNCH MENU ::

- 73 Annabella's House of Mozzarella
- 78 Circolo Cucina di Napoli
- 82 Elia
- 83 Fire and Oak
- 88 Lolita's Mexican Cantina
- 89 Mado
- 90 Maggiano's Little Italy
- 95 Novino Ristorante
- 96 The Oceanaire
- 97 Paolo's Gourmet
- 98 Pearl Restaurant
- 99 Picco Tavern
- 102 River Palm Terrace of Edgewater
- 105 Segovia Meson
- 119 Son Cubano
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CUISINE

AMERICAN ::

- 109 Amanda's
- 72 Andiamo
- 76 Brownstone Pancake Factory
- 111 Del Frisco's Grille
- 86 Iachetti's Kitchen
- 90 Maggiano's Little Italy
- 100 Pier 115 Bar & Grill
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- 102 River Palm Terrace of Edgewater
- 116 Rooftop at Exchange Place
- 117 Ruth's Chris Steak House
- 106 Sofia

AMERICAN BISTRO ::

- 76 Brownstone Pancake Factory
- 77 Cafe Panache
- 79 Dino's Bar & Grill
- 86 Iachetti's Kitchen

AMERICAN GRILL ::

- 110 Antique Bar & Bakery
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- 75 The Brick House
- 76 Brownstone Pancake Factory
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- 83 Fire and Oak
- 93 Morton's The Steakhouse
- 100 Pier 115 Bar & Grill
- 101 River Palm Terrace of Mahwah
- 103 Rustica Lounge Bar & Restaurant
- 117 Ruth's Chris Steak House
- ASIAN ::
- 85 Kuba
- 107 Ventanas at the Modern

COMFORT FOOD ::

- 76 Brownstone Pancake Factory
- 79 Dino's Bar & Grill
- 113 Gringo's
- 86 Iachetti's Kitchen
- 88 Lolita's Mexican Cantina
- 97 Paolo's Gourmet

CARIBBEAN ::

- 118 Sabor Latin Bistro

CUBAN ::

- 85 Kuba
- 119 Son Cubano
- 107 Ventanas at the Modern

FRENCH ::

- 91 Martini Grill

GREEK ::

- 82 Elia

ITALIAN ::

- 71 Aldo's Restaurant
- 72 Andiamo
- 73 Annabella's House of Mozzarella
- 74 Biagio's Ristorante
- 75 The Brick House
- 78 Circolo Cucina di Napoli
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- 84 Grissini
- 86 Iachetti's Kitchen
- 90 Maggiano's Little Italy
- 91 Martini Grill
- 94 Nanni Ristorante
- 95 Novino Ristorante
- 97 Paolo's Gourmet
- 98 Pearl Restaurant
- 99 Picco Tavern
- 103 Rustica Lounge Bar & Restaurant
- 106 Sofia

JAPANESE ::

- 83 Fire and Oak
- 114 Komegashi Too

KOREAN ::

- 81 Dong Bang Grill

MEDITERRANEAN ::

- 82 Elia
- 89 Mado
- 92 Mezza

MEXICAN ::

- 113 Gringo's
- 88 Lolita's Mexican Cantina

MIDDLE EASTERN ::

- 89 Mado

PIZZA ::

- 72 Andiamo
- 73 Annabella's House of Mozzarella
- 78 Circolo Cucina di Napoli
- 85 Kuba
- 95 Novino Ristorante
- 99 Picco Tavern

SEAFOOD ::

- 75 The Brick House
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- 87 La Taberna Steaks & Tapas Bar
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- 98 Pearl Restaurant
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SPANISH ::

- 87 La Taberna Steaks & Tapas Bar
- 118 Sabor Latin Bistro
- 104 Sayola
- 105 Segovia Meson

STEAKHOUSE ::

- 110 Antique Bar & Bakery
- 75 The Brick House
- 111 Del Frisco's Grille
- 112 Dino and Harry's
- 83 Fire and Oak
- 87 La Taberna Steaks & Tapas Bar
- 93 Morton's The Steakhouse
- 101 River Palm Terrace of Mahwah
- 102 River Palm Terrace of Edgewater
- 117 Ruth's Chris Steak House
- 105 Segovia Meson
- 106 Sofia

SUSHI ::

- 83 Fire and Oak
- 114 Komegashi Too
- 102 River Palm Terrace of Edgewater
- 107 Ventanas at the Modern

TAPAS/SMALL PLATES ::

- 87 La Taberna Steaks & Tapas Bar
- 102 River Palm Terrace of Edgewater
- 116 Rooftop at Exchange Place
- 118 Sabor Latin Bistro
- 104 Sayola
- 105 Segovia Meson

FARM-TO-TABLE ::

- 77 Cafe Panache
- 115 Liberty House Restaurant

LOCATION**CARLSTADT ::**

- 105 Segovia Meson

CLIFFSIDE PARK ::

- 103 Rustica Lounge Bar & Restaurant

DUMONT ::

- 87 La Taberna Steaks & Tapas Bar

EAST RUTHERFORD ::

- 73 Annabella's House of Mozzarella
- 82 Elia

EDGEWATER ::

- 76 Brownstone Pancake Factory
- 79 Dino's Bar & Grill
- 100 Pier 115 Bar & Grill
- 102 River Palm Terrace of Edgewater

ENGLEWOOD ::

- 106 Sofia

ENGLEWOOD CLIFFS ::

- 84 Grissini

FORT LEE ::

- 81 Dong Bang Grill
- 85 Kuba
- 107 Ventanas at the Modern

GLEN ROCK ::

- 86 Iachetti's Kitchen

HACKENSACK ::

- 90 Maggiano's Little Italy
- 93 Morton's The Steakhouse
- 96 The Oceanaire
- 99 Picco Tavern

HARRINGTON PARK ::

- 80 Donatell'a Ristorante

HAWORTH ::

- 72 Andiamo

HOBOKEN ::

- 109 Amanda's
- 110 Antique Bar & Bakery
- 111 Del Frisco's Grille
- 112 Dino and Harry's

JERSEY CITY ::

- 113 Gringo's
- 114 Komegashi Too
- 115 Liberty House Restaurant
- 116 Rooftop at Exchange Place

MAHWAH ::

- 95 Novino Ristorante
- 101 River Palm Terrace of Mahwah

MONTVALE ::

- 83 Fire and Oak

NORTH BERGEN ::

- 118 Sabor Latin Bistro
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PARAMUS ::

- 74 Biagio's Ristorante

RAMSEY ::

- 77 Cafe Panache

RIDGEWOOD ::

- 98 Pearl Restaurant

RIVER EDGE ::

- 89 Mado

TENAFLY ::

- 104 Sayola

WALDWICK ::

- 78 Circolo Cucina di Napoli

WEEHAWKEN ::

- 117 Ruth's Chris Steak House

WEST NEW YORK ::

- 119 Son Cubano

WESTWOOD ::

- 88 Lolita's Mexican Cantina
- 92 Mezza
- 97 Paolo's Gourmet

WOOD RIDGE ::

- 91 Martini Grill

WYCKOFF ::

- 71 Aldo's Restaurant
- 75 The Brick House



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