

Dining Out

The Lifestyle Magazine with Good Taste

Jersey

1776

BY DAVID BURKE

**Chef David Burke
Scores a “Hole-in-One”
pairing his signature
cuisine with Topgolf at
Morristown’s Hottest
New Restaurant**

page 30

**YOUR
GUIDE TO
NEW JERSEY
FOOD
CULTURE**

Meet the Mixologists: Libations from local pros **20**
Dining Under the Influence: Gabriella Mantilla **22**
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Ready for the summer? Family Barbecues where many of you show off your culinary skills are easily done with the many fantastic gourmet food markets in our area. Some of our favorites are Cafasso's Fairway Market and The Market Basket. Both of them have all the fresh ingredients you need or you can opt to have them cater your parties. Another option is to enjoy any of the many great restaurants of North New Jersey which is where Dining Out Jersey always has you updated. Many now offer outdoor seatings on patios and in some cases, rooftops to dine under the sun or stars.

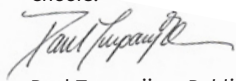
This issue also brings you some of the best dining choices "down the shore" this summer. Author of the Jersey Shore Cookbook, Debbie Smith will guide you all the way down the Jersey coast. Speaking of Jersey Shore, another native of the "Jersey Shore" (no not Snookie!) is none other than Celebrity Chef David Burke. He is world renowned and holds some serious culinary awards and honors, but always stays true to his roots and gives back. He recently opened The Goat in Union Beach (minutes off exit 117 on the GSP) which is phenomenal, and he recently also purchased the Dixie Lee Bakery in Keansburg. I can't wait to see the pastries and cakes that come out of there! Chef Burke also graces our cover with the newly opened 1776 by David Burke with Topgolf Suites. You can enjoy an upscale fine dining experience, and you can also let loose in their golf suites. Not only golf, but hockey, football, and even fight off zombies! Read more on pg 30.

Dining Out Jersey has some great events planned as well. Our Dining Out Jersey Foodie Expo which will be held at The Terrace at Biagio's Thursday, July 14th gives guests an opportunity to taste the foods from some of the greatest restaurants in our area. Also planned are, an Armenian Wine Pairing Dinner with Aran Wines at Mado Restaurant in River Edge, Brazilian Carnivale Party at Matuto in Newark, and more.

We also make Broadway Theater going easier and more fun with our Broadway Dinner/Theater packages. Upcoming shows include Paradise Square with an upscale dinner at one of North Jersey's finest steakhouses, RP Prime in Mahwah. For updates, information, or to purchase tickets visit diningoutjersey.com.

And there's plenty more, great "foodcentric" reading in the pages that follow! Hope you enjoy!

Cheers!



Paul Turpanjian, Publisher

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Note: The supply chain shortage has also affected the paper industry which is why you may have noticed, the paper is not the quality you have come to expect from us. We had to settle for this paper because our usual stock was unavailable. Given the choice to either not print the magazine or print with this paper, we chose the latter. We hope to bring back the premium quality paper as soon as it becomes available again. Nevertheless, I think you're going to love this issue! And you can also read us by visiting diningoutjersey.com. Thanks for reading!



Chef David Burke, Paul Turpanjian, Chef Sang Choi

Dining Out Jersey

Lifestyle for the Jersey Foodie

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

Raymond Chabot

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

WRITERS

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

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For information regarding listing your restaurant or advertising in our next issue, please contact us at 201-380-2011 or paul@diningoutmedia.com

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ON THE COVER

Chef David Burke at the helm of 1776 in Morristown

Photo by Katerina Akafor



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NEW IN TOWN**

Just opened places you need to try.

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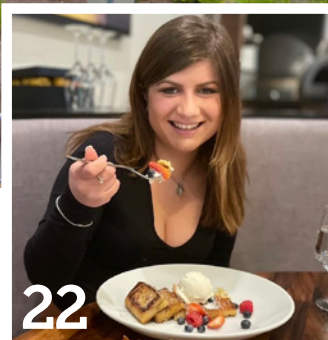
a pictorial look at some recent events in our area



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**In the Upcoming
Fall Issue****"What's Cooking?"**

Some of our favorite local chefs will let you know.

Dinner and a Show
Entertainment paired with premiere dining**Across the River**
Highlighting Broadway Shows, and one of NYC's best eateries for pre or post theater dining.**The Holidays are Coming**
Food centric editorial on Halloween, Thanksgiving, Christmas, New Years and more theater dining.



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Gaia and Loki

New in

By Andrew Peterson |

TOWN

Our List of Some
New Restaurants
Worth a Visit

EDDIE V'S

{1 Garden State Plaza Blvd, Paramus; 201.518.1558}

Prime seafood and steaks, luxe cocktails, and nightly live music. Don't miss out on Eddie V's very first location to open in New Jersey. This high-end eatery features a wide array of fine wines and delicious cocktails to pair with artfully prepared dishes made from the highest quality ingredients. Eddie V's strives to create an unforgettable experience for every guest and brings a world-class fine dining experience to the area. Enjoy everything from fresh Maine lobster tacos to Chilean sea bass, from mouthwatering center cut filet mignon to the decadent Three Gorges Bank scallops with brown butter. Finish off with classic creme brulee, fresh berries, or hot chocolate Godiva cake. eddiev.com



Eddie V's

SEASONS 52

{1 Garden State Plaza Blvd, Paramus; 201.518.1074}

With a menu that changes seasonally to feature only the freshest produce possible, Seasons 52 is a fantastic new restaurant that is sure to keep you coming back for more. Utilizing an oak-fire grill and brick oven for roasting, Seasons 52 offers an array of signature flatbreads with tasty toppings like chipotle bbq shrimp and pesto chicken with mozzarella. For lunch, check out their blackened mahi mahi tacos or a classic grilled



Seasons 52

chicken caprese sandwich. Then, in the winter, you can enjoy dishes such as their succulent Florida Stone Crabs and flavorful California Golden Beets all sourced at peak freshness.

seasons52.com

WORLD FLATS

{58 Church St, Montclair; 973.433.5900}

If you're looking for a delicious, healthy, plant-based option that's quick and easy to grab, look no further than World Flats. With three locations in Ridgewood, Paramus and now, Montclair, the menu offers a wide array of vegetarian options that will please any palate. In 2017, owners Nvair and Zareh Beylerian made the choice to become vegetarian for the health benefits and to protect the earth as much as possible. This is evident in everything they do. All their "flats" are inspired by different parts of the world and are made with fresh, sustainable ingredients. Not only do they serve great food from cultures around the world, but their mission is to make a global impact that will help the planet. World Flats menu items are locally sourced when available. That means less fuel consumption and fewer emissions. Feast guilt-free on items such as the Jersey "flat" topped with white bean and nut-free pesto blend, fresh mozzarella, heirloom tomatoes, cucumbers, roasted red peppers, pickled red onions, and fresh basil with fig balsamic glaze. Finish off with tasty treats like their vegan chocolate chip cookies, gluten-free brownies, and almond honey cakes. flatsfood.com



World Flats

LEBLON STEAK

{295 Kinderkamack Rd, Hillsdale; 201.367.1623}

Restaurateur Wellington Brito has chosen Bergen County to launch his new Leblon Steak brand following the huge popularity of the prestigious Flames Brazilian Steakhouse in Belmar. This new restaurant promises an unforgettable Brazilian experience with made from

scratch dishes such as their Pao de Queijo, Caipirinhas cocktails, and farm-to-table salads. Come enjoy happy hour specials like Brazilian empanadas and coxinha cheese bread sliders or even free dessert on your birthday! Discover a fantastic selection of traditional Brazilian Steakhouse offerings with a multitude of modern and classic cocktails and an extensive wine list at this new eatery. leblonsteak.com



Leblon Steak

THE PARKSIDE SOCIAL

{706 Bloomfield Ave, Verona; 609.248.4596}

An American tavern with modern touches, The Parkside Social features a New American menu with an assortment of shared plates, sandwiches, and entrees. Their expertly crafted cocktail program utilizes fresh ingredients and homemade syrups. Enjoy live music every Saturday and Jazz Brunch on Sundays. Happy Hour, Wine Down Wednesdays, and Burger & Beer Night can be enjoyed during the week. This new restaurant is the seventh establishment to open by Skopos Hospitality Group. Their Oak Room is perfect for private events and the seasonal garden offers outdoor dining. Enjoy a relaxing evening with a Parkside Burger complete with braised pork belly, Havarti cheese, fried onions, hot pickles, and charred leek aioli. A white sangria with Peach Brandy, orange, and lemon might be a refreshing way to end a long week. theparkside-social.com



The Parkside Social

GAIA AND LOKI

{346 Grove Street, Jersey City; 201.309.0027}

Gaia and Loki is committed to making vegan food more dynamic and delicious. This new spot seeks to provide healthy, nourishing sustenance while helping to end animal cruelty and promote sustainability and environmental consciousness. Gaia and Loki take every opportunity to source locally grown organic ingredients. They use a network of suppliers and small businesses who genuinely care about providing ethical food. The brunch menu features items like avocado toast, waffles, and gluten-free pancakes. Stop by for lunch or dinner and sample fine dishes such as the vegan meatballs with linguine served with marinara sauce, parmesan, and fresh basil or the Filipino-style lumpia filled with Impossible meat. gaiaandloki.com



Gaia and Loki

SABOR A PERU

{280 Central Ave, Jersey City; 201.272.6424}

Try out this hot new place for authentic Peruvian food. Sabor a Peru specializes in made-to-order traditional delicacies. Peruvian food often combines delicacies from many different places since immigrant recipes get mixed with local cuisine. Their menu reflects this diversity in dishes such as lomo saltado, a Peruvian-Chinese stir fry with strips of



Sabor A Peru

sirloin, onions, and tomato, or tallarín verde, a Peruvian-Italian pasta dish with pesto. Enjoy their version of Black Forest cake, the Selva Negra. Sabor a Peru is BYOB so be sure to bring along your favorite wine.

sabor-a-peru.com

ONDO

{3 Second St, Jersey City; 201.721.6771}

New in Jersey City, this Korean restaurant offers traditional classics combined with new dishes that feature a modern twist. All their menu items are designed to appeal to a new generation of guests while staying true to their roots. Executive Chef Brian Kim and his team have experimented with a variety of ways to make novel yet familiar flavors. Located on the Hudson waterfront, diners can expect a cool atmosphere that mirrors the food with elements of traditional and contemporary decor all at once. Serving brunch and dinner, Ondo features cold dishes like kim-bugak, tapioca seaweed chip with almond, sesame seed, and tofu dipping sauce in contrast with warm dishes like Spicy Korean fried chicken, spicy octopus pasta, and mushroom rice. Dishes served piping hot include things like Bossam which is braised pork belly with brown garlic sauce, radish kimchi, and a Ssam platter of mixed lettuce, ssamjang, and shrimp anchovy sauce. ondojc.com



Ondo

MARINERS BISTRO

{190 River Road, Edgewater; 201.699.0977}

Mariner's Bistro in Edgewater, New Jersey creates a dining experience that is both classically elegant and innovative. It offers a fantastic combination of contemporary American fare with elements of rustic Italian cooking, a culinary experience sure to please. Start off with their Tuna tartare and avocado or charred octopus. Try their pasta dishes like classic rigatoni Bolognese or pappardelle with wild

organic mushrooms, truffle cream, parmigiana Reggiano, and sorrel chiffonade. Mariner's Bistro also has an extensive wine list and knowledgeable staff to make for perfect pairings. Sit indoors in their beautiful upscale dining room or dine outdoors on their terrace and enjoy a great view of NYC. Whichever you choose, you'll experience genuine hospitality and exquisite food. Mariner's Bistro is open for dinner Tuesday through Sunday with reservations required, and Sunday brunch. Customized corporate and social events can also be arranged, all done in a sophisticated setting with flawless service and inspired cuisine. marinersbistronj.com

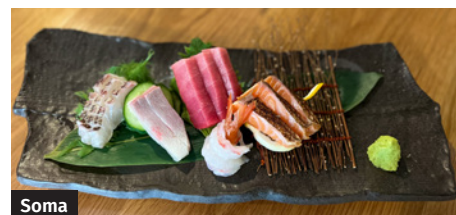


Mariners Bistro

SOMA

{2025 Lemoine Ave, Fort Lee; 201.389.4021}

Head to Fort Lee for a sleek and unique experience from SOMA. Using only the freshest, highest-quality ingredients and freshly milled rice, this restaurant "roots itself in honoring traditional Japanese cuisine" and then creates exciting new dishes according to the season. Head Chef Yoji was born and raised in Tokyo and has perfected his sushi skills over the past 8 years. Chef Yoji believes that sushi is a way to express his inner self and puts his heart into every bite at SOMA. Come for their Counter Omakase, a unique sushi experience that requires a reservation. Throughout this 18-course meal, the chef will hand-select 3 appetizers, 12 pieces of specialty nigiri, miso soup, hand roll, and dessert. Afterwards, the drenched in chocolate dessert will satisfy any chocolate craving! SOMA's bar offers a variety of beverages including sake, wine, beer, and Ginjo. somasushinj.com



Soma

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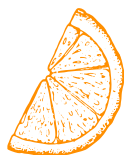


Meet the Mixologists



With fine diners and lovers of libations becoming more and more sophisticated and demanding, bartenders and mixologists need to pick up their game and get even more creative. Restaurants and their barkeeps need to create their very own “signature cocktails” which are hand crafted from not only the finest liquors and spirits, but fresh squeezed juices, and concoctions which are infused with other fresh sourced flavors and ingredients. Dining Out Jersey encounters these bartenders and mixologists daily. We have selected a couple of young guns (but very talented) from the industry and wanted to shine the light on them as well as their magnificent cocktails in case perhaps you decide to visit these establishments and would like to experience their mastery for yourself. If you do, tell them Dining Out Jersey sent you! We also included their recipes in case you want to bring out your “inner mixologist” and try it at home this summer!

By Paul Turpanjian





ALEC POLEMENI

Lolita's Mexican Cantina

{65 Old Hook Road, Westwood; 201.666.7998;
lolitasmexicancantina.com}

Alec may not have been around as long as some of the other bartenders, but he has been working in the restaurant business since he was 18 years old. He has worked at both White Beeches Country Club and Ridgewood Country Club gaining experience in the industry, but his first real gig as a bartender has been at Lolita's Mexican Cantina and he has done this for the past 4 years. While not tending the bar at Lolita's Alec is dedicated to his acting career. He has been training to be an actor since he was 14 years old and is a card-carrying member of SAG-AFTRA. Alec has guest starred in two movies; Muti starring Morgan Freeman and Cole Hauser and Blood Streams starring Yuji Okumoto and Han Soto.

His charismatic personality carries over from his acting to working behind the bar.

"What makes a great bartender is a very good sense of humor. Customers enjoy when the person who is taking care of them is funny and attentive. The ability to listen and maintain a good conversation is the reason I have met so many amazing people at work. People of all walks of life have a different story from the next and hearing it always widens my perception of life".

When asked, what is one quote that sums up the experience you offer your customers, he answered, "Dinner and a Show!". We like that answer!

A favorite summertime cocktail of Alec's is his decadent signature Lolatini.

LOLATINI

1 oz Fresh Lime Juice

½ oz Agave Syrup

1 oz Passion Fruit Puree

2 oz Smirnoff's Spicy
Tamarind Vodka

Tajin Mild Hot Sauce

Dehydrated Orange Slices

Hibiscus Leaves



Shake generously and pour into a Tahin rimmed and salted martini glass. Garnish with dehydrated orange and hibiscus leaves. Fill up the rest of the glass with your cold beer to make your perfect Michelada!



DANILLO CAMPOS ALCINO

Q'Tal

{3 Kearny Avenue, Kearny; 201.997.7825; qtalbarandgrill.com}

Danillo comes from the state of Minas Gerais in Brazil. He arrived in the United States at the age of 18 seeking the American dream. He started in the industry in New York City as a waiter in places such as Point Brazil in Queens, Samba Kitchen in the Hell's Kitchen neighborhood of New York, and then moved to New Jersey looking for new opportunities where he was a server at City Rub Smokehouse in Newark. Then he landed at Q'Tal Bar and Grill where he has been working as a bartender and continues there today. At 25 years old Danillo has been tending bar for 4 years and loves it!

In Danillo's words, "What makes a "great bartender" are commitment, dedication, and love".

"Through Mixology I can create drinks in different ways and tastes for the joy of my customers. I strive to provide a service of excellence, with dedication, patience and professionalism, qualities I believe have brought me here."

ENAMORADOS

1 ½ oz pomegranate tequila

1 oz St Germain Liqueur

½ oz Triple Sec

½ oz simple syrup

3 muddled blackberries

2 dashes of Frothee

Mix all ingredients in a shaker. Strain twice and serve in a martini glass with a mint leaf and BlackBerry for garnish.



Dining Under the Influence Meets with @gabriellaamariaa

BY PAUL TURPANJIAN

Our ongoing feature highlighting the area's most influential foodies brings us to Gabriella Mantilla or known by her Instagram handle as @gabriellaamariaa. Gabriella's Instagram feed is a rapidly growing lifestyle blog which not only features some great places to eat, but travel and everything New Jersey, and more recently other parts of the US as well.

Gabriella has a marketing degree and has some professional expertise which sets her apart from many other bloggers. She is a trusted resource by those looking for tips which is why her more than 100,000 followers always visit her page. Over the years she has reviewed businesses both large and small while helping them with their online presence which was especially valued during the pandemic.

We recently caught up with Gabriella and asked her a few questions about being an influencer.



DO: Where are you based?

GM: Union County, NJ.

DO: How did you begin documenting what you eat?

GM: I started blogging on Instagram during my 3rd year of college. The idea came from my marketing professor because I always had my peers asking me about restaurants. I really grew during 2020 helping restaurants with take-out and outdoor dining. I never would have thought I would be where I am today



helping small, local, and national businesses promote their products and services.

DO: What are some of your favorite places in the following categories?

GM: Steakhouse: 212 Steakhouse in Manhattan

Chinese: Hunan Taste in Denville

Italian: Secondo Panico's in Cape May, Romola's Seafood & Grille in Cranford & Café Michelina in Hoboken

Pizza: Sonny G's Brick Oven and Italian Cucina in Cranford

Spanish: Sayola in Tenafly

Breakfast: Hatch 22 in Metuchen

French: Provence in Cape May Court House

Mediterranean: Aurora in Old Tappan & Lefkes in Englewood Cliffs

Mexican: AGAVE Cocina Mexicana in Wallington, NJ & El Mexicano Gastro Cantina in Clifton, NJ

Waterfront: Rooney's Oceanfront in Long Branch & Beach Tavern in Monmouth Beach

Rooftop: Harry's Ocean Bar & Grille in Cape May

Fine Dining: Highlawn Pavillion, West Orange & Boulevard Five72 in Kenilworth

DO: What are some cuisines you have not yet tried, but would like to?

GM: Korean and Indian

DO: May we suggest a couple of our favorite Korean and Indian places?

Korean: Dong Bang Grill in Fort Lee and **Indian:** Jalwa in Montclair. Of course, you will post when you visit! Both places offer very Instagramable photo ops! Can't wait to see what you think!

DO: How can businesses work with you, collaborate with you, or support you?

GM: Businesses can work and collaborate with me by following me on Instagram @gabriellaamariaa as well as sending me an email at gabriellamantilla@gmail.com. For bloggers, the number one goal is to build a strong community of people who love and trust what we do, which is why you as followers are so important! I would say if you would like to support me: Follow, comment, like, and share.



If you would like to be considered as our next "Dining Under the Influence Foodie", email us at editor@diningoutmedia.com. Be sure to include your Instagram handle.

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Ridgewood Paramus Montclair

#LINDASLIST

Ice Cream, Ice Cream
We All Scream for Ice Cream!

BY LINDA T. BARBA

I think we can collectively reminisce about growing up hearing the familiar tinkling of bells from the Good Humor Ice Cream trucks. As the truck grew closer and closer, we would run home screaming “the ice cream truck”! I was one of the kids who ran to find my dad so he could accompany myself and my 2 brothers to the ice cream truck. My Dad always made sure he had enough change in his pockets to treat neighborhood children so that no one would be left without an ice cream cone in their hands on those summer afternoons.

Those were the days my *Dining Out Jersey* friends. But ice cream trucks weren't the only places to find a delicious cold treat to quench our thirst. Growing up in Passaic we went to Maxi's. We would hop up on the stools at the counter put out coins to pay for a chocolate soda or a milk shake. Some afternoons we took a ride to the *Dairy Queen* in *Rochelle Park*, or a long time favorite the *Applegate Farms*.

Today we can find specialty gelato, and ice cream stores in many neighborhoods. **Guerriero Gelato** {571 Bloomfield Avenue, Montclair}. Mike Guerriero, a 30-year-old husband and father, had a vision that soon became a reality with a successful dessert store in three locations. Pine Brook, Caldwell and Montclair locations serve delicious gelatos for all. Of all the many flavors to choose from, I recommend you try the Blueberry Basil, made with Jersey blueberries and garden grown basil. Did you know it takes

Van Dyk's Homemade Ice Cream



approximately 50 licks to finish a cone? Grab a friend and enjoy! Owner Mike was proud to receive the Best Gelato in NA for 2019. scoopstogo.com

A long-time gem, **Van Dyk's Homemade Ice Cream** {145 Ackerman Ave., Ridgewood} is tucked into a small side street. It has been serving the people of Bergen County for more than 40 years. Anyone that has ever been to Van Dyke's knows that they typically have a full parking lot, especially on a hot day. German chocolate crunch ice cream on a waffle cone is a popular choice. Aside from numerous flavors and choices, they offer the traditional vanilla and chocolate ice-cream. Just remember to bring cash because they do not accept credit cards. vandyksicecream.com

I am quite sure that almost everyone in Bergen county knows about **Baumgart's** {45e Palisade Ave, Englewood}. It has an old feel to it since it has been around a long time. There is a very nice selection of desserts and

Baumgart's



homemade ice cream that has been satisfying Bergenites for a long time. If you're not craving a milkshake or a sundae, try the apple crisp with a scoop of your favorite ice cream. Delicious! baumgartsenglewoodcafe.com

Serving the public since 1968, a “delicatessen turned ice cream shop” **Torico Ice Cream** {20 Erie Street, Jersey City}. The owners' story began more than 20 years ago when Pura Berrios had a craving for home-made ice cream so her husband, Peter, bought a hand cranked ice cream machine and so he could make it just for her. Soon he began selling it at the delicatessen and his customers became hooked. The Berrios now sell more than 65 flavors including pistachio, rum raisin, and avocado. I recommend the Asian inspired green tea ice cream along with many flavors of Italian ices and sorbets. Yum! toricoicecream.com

Are you looking for the widest variety in toppings for your dessert while enjoying the ambiance of a playful art studio? Then your next stop should be the **Yogart Frozen**



Guerriero Gelato



Yogurt Studio {342 Old River Rd, Edgewater} (www.yogartfroyo.com). This beautifully decorated yogurt shop offers more than just delicious yogurt, they cater to giving their guests an experience to remember. The walls are covered with a parody of famous artwork like the Yona Lisa, Vincent Van Yo and a sculpture of the Thinker holding a yogurt! Look above you at the ceiling adorned with the famous fresco painting of *The Creation of*

Adam to see the hand of God passing Adam a spoon for his yogurt. Whether you are choosing a scoop of ice blended from coconut milk, almond milk, or sweet cream, you will have a variety of delectable flavors to pick from. My favorites are Peanut Butter, Double Shot Cappuccino, New York Cheesecake and Greek Tart! Be sure to take a stroll over to the ginormous toppings bar to add your favorite candy, fresh cut fruit, chocolate, and gummy bears! They



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EVENTS

Grand Opening/Ribbon Cutting – World Flats, Montclair. On May 20, Nvair and Zareh Beylerian celebrated the opening of the third location of their fast casual food concept, World Flats in Montclair. A ribbon cutting ceremony joined by the Mayor and members of the Montclair Center as well as others in the community, was followed by tastings of their signature “flats”.



Executive Chef Luigi Tripodi, Nvair & Zareh Beylerian



Armen Boyajian, Talia Boyajian, Nvair Beylerian, Mary Boyajian, Anais Boyajian, Levon Boyajian, Haig Boyajian, Mary Boyajian



Nvair, Tamar, Lucine, & Zareh Beylerian



Tamar Beylerian, Jason Gleason, Cheryl D'Angelo, Nvair, Zareh, & Lucine Beylerian



Michael Latona, Gabriella Mantilla



Zareh & Nvair Beylerian, Montclair Mayor Sean M. Spiller



Camile Lambert, Nvair Beylerian, Tracy Lambert



Ray Robertello, John-Michael Young

Ridgewood Guild Indian Film. On May 20th The Ridgewood Guild held it's 1st Annual International Indian Film Academy (IIFA) Awards Party. Turmeric Indian Bistro was host to the event where music and some classic Indian dishes were enjoyed by all.



R.J. Konner, Paul Turpanjian



Jim Suozzo



R.J. Konner, Trish Manzo, Paul Turpanjian



Edie & Dave McCarthy



Vandana Kataria, Parul Rawal,
Jay Venilal, Vishal Kataria



Tina Setia, Tony & Gina Damiano, Barbara Kiernan



Sunita Kapur, Anita Srivastava, Parul Rawal



Vibha Mistry, Ruc Michelle



Nivali Bhatia, Tulika Bhatia, Nitin Bhatia



Tina Setia, Ruc Michelle, P.J. Lalwani,
Rahul Bhatia, Trish Manzo



Razia Husain, Sonny Singh, Murtuza Husain

Ridgewood Film Festival. The Ridgewood Guild's 11th Annual International Film Festival was held April 28th at the Bow Tie – Warner Theater in Ridgewood. Films from around the globe were screened with Q & A sessions with the film makers. An after party and awards ceremony followed.



Tony Damiano, Constantine Maroulis



Victoria Meade, Sally Ann Skorik



Christophe Lafontant, R.J. Konner



Rosie McCooe, Harriet Taylor, Sally Ann Skorik



Kent G. Ichikawa, Mary Elise Wostbrock,
Miquon Brinkley



Director Dom Lampasona



Jesse Leigh, Grace Julianna



Tina Sodha, Colleen Roach Inzerillo



Tess Giuliani



Tina Setia, Paul Turpanjian



Rahul Bhatia,
Eric McPherson,
Paul Turpanjian,
R.J. Konner,
Tony Damiano,
Jim Suozzo



Tony Damiano,
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1776

by David Burke ★

Celebrity Chef and Jersey Native **David Burke** brings his magic to Morristown with a side order of fun

Dining out in New Jersey has been elevated to a whole new hip and contemporary adventure. There are many typical restaurants in the New Jersey and New York area to choose from. But there is only one place that offers you an exquisite dining menu with a top scale interactive media entertainment experience amidst an award winning architecturally designed space. A restaurant of luxury and style where guests will have a unique and memorable experience every time they visit. The dream became a reality when 1776 by David Burke opened its doors at 67 East Park Place in Morristown, New Jersey (www.1776bydb.com). Owners Chance Healy, George Schneider, and David Vorchheimer created a modern, chic dining experience with a world-class menu designed by well-known celebrity Chef David Burke. Schneider explains, "One of the main goals we had when creating 1776, was to create a beautiful open entertainment space that matched the fantastic culinary experience of David Burke."

By **Tara Jean McDonald**
Photos by Katerina Akafor







The Dream

It all began with a Dad and his son hoping to have some quality time hitting golf balls one cold wintry afternoon. Realizing there weren't any golf simulators anywhere close to Morristown, David Vorchheimer and his son Alec came up with the idea of opening a local golf simulator place or type of private club to fill the void. After some research he realized that food and beverage combined with entertainment would bring success to his new venture. But when the concept was brought to Chance Healy, a friend of Vorchheimer and later George Schneider, it soon began to evolve into a full-blown restaurant with a celebrity chef and a Topgolf Swing Suite partnership.

David Vorchheimer wanted it to be somewhere you can go and spend time in comfort and enjoyment. "You won't have to leave to go eat, if you are coming for entertainment. If you are coming for food you won't have to leave to go do something, you can go play games. You can be 8 or 80 years old. You can do anything there. It's all under one roof."

George Schneider was excited to be part of a restaurant that wasn't anything like any other restaurant in the Morristown area. "We wanted to open a place where people could go for entertainment that wasn't crowded and dark. We decided that the anchor of our whole place would be a monster rectangle bar that overlooked the Morristown Green. It would be large enough to accommodate people who walked in, be comfortable to everyone and it would have a 'wow' factor. A place where ladies could get dressed up and go out to enjoy a cocktail or sit down for fine dining or even for entertainment. That's why we decided to put it all together. We made the Topgolf Swing Suites one of the nicest in the area."

According to Chance Healy their concept is unique and unrivaled in the Morristown area, "We wanted to create a guest experience that was unmatched anywhere. From the brilliant Michael Graves design to world class Chef David Burke's culinary creations to the cutting edge technology of Topgolf Swing Suite. Our aim is to disrupt the concept of what "dining out" is."



David Vorchheimer, Chance Healy, and George Schneider

1776 by David Burke is not your typical restaurant. These passionate owners created a classy restaurant with an extremely entertaining space with Topgolf Swing Suites and an exciting bar scene that promises a unique fun filled atmosphere with every visit.

The Design

The owners chose the location for their new restaurant, bar and virtual sports venue to be at the 1776 On The Green a low rise office building in Morristown. The picturesque interior windows overlook the centrally located



Morristown Green which has been on New Jersey maps since the year 1715. This 2.62 acre historic park located in the center of town once was the site of George Washington's headquarters and a military parade ground during the American Revolution. Soon after 1909 it became the open space park that you see today. Now, the Green remains the heart and soul of Morristown, hosting political and cultural events for all seasons. The owners of 1776 by David Burke wanted their new space to enhance the character of the downtown environment while contributing to the economic vitality and pride of the downtown Morristown area. In addition, they needed a unique plan that could accommodate a comfortable space for fine dining, offer an area for intimate private events and an inviting open bar space. They chose Michael Graves Architecture & Design for the challenge. Upon finalizing and opening the doors to the new 1776 by David Burke, Graves Design was given the ULI North New Jersey Excellence Award for Best Indoor/Outdoor Design. The outstanding architectural design features a sculpted live moss wall that reminisces of the lush greens at world class golf courses. This expansive 12,000-square foot space seats 298 indoors and offers another 200 outside. A long hallway leading to the sporting section of the restaurant glows from exquisitely designed orange Himalayan salt bricks stacked and highlighted. Art work throughout the restaurant gives the space a hip modern vibe. The painting titled 1776 Lady Liberty by Kathleen Palmeri of KPalm Fine Art resides in the Liberty Lounge. As stated on



their facebook page this painting “has become the heart and soul of the restaurant and our brand. She inspires thought provoking conversations, she is a goddess, a queen and a superhero all-in-one.” The furniture is pure luxury with velvet lounging couches. The dining room tables are topped by marble or wood and are adorned by gorgeous chandeliers floating above. The outdoor space is sophisticated and there is plenty of seating that is perfect for the season. Indoor diners may gaze at the Green through classic French glass doors that open to overlook the posh scene. The decor throughout the restaurant is stunning and original.

The Restaurant

The dining room has three separate areas and a variety of options with different vibes. The main dining room is an upscale smartly designed open showcase kitchen with a modern American restaurant feel. The energy and visual appeal is unique. Chef David Burke describes it in his own words, “All your senses are at work. You can smell the food, you can hear the clanking in the kitchen, you can see beauty, you can see indoor and outdoor sunlight, and then obviously you can taste it and you can touch it.” You might see Chef Burke sitting at his favorite spot at the corner table by the pastry area close to the windows. He says that he likes to sit next to the cotton candy machine, closer to the kitchen and near the salt wall, where he can relax, do some business meetings and catch a glance at who walks in. In addition to the main dining room there is a wine tasting room, second bar, and lounge area with conversational couches. The restaurant also features a private dining table in the kitchen that can seat up to 12 people for an exciting and unique experience watching the Chef and his team in action.

The Bar

The sexy glass bubble lighting over the stunning 30-seat bar beckons passersby to come in from the nearby historic Morristown Green. The bar offers a casual vibe for conversation, people watching and live music on scheduled days. Ordering a drink at the main bar is another exciting experience. The bartenders call themselves the Four Horsemen and each wears a horse pin to represent the team work and success that can almost be compared to the Four Horsemen of Notre Dame. With



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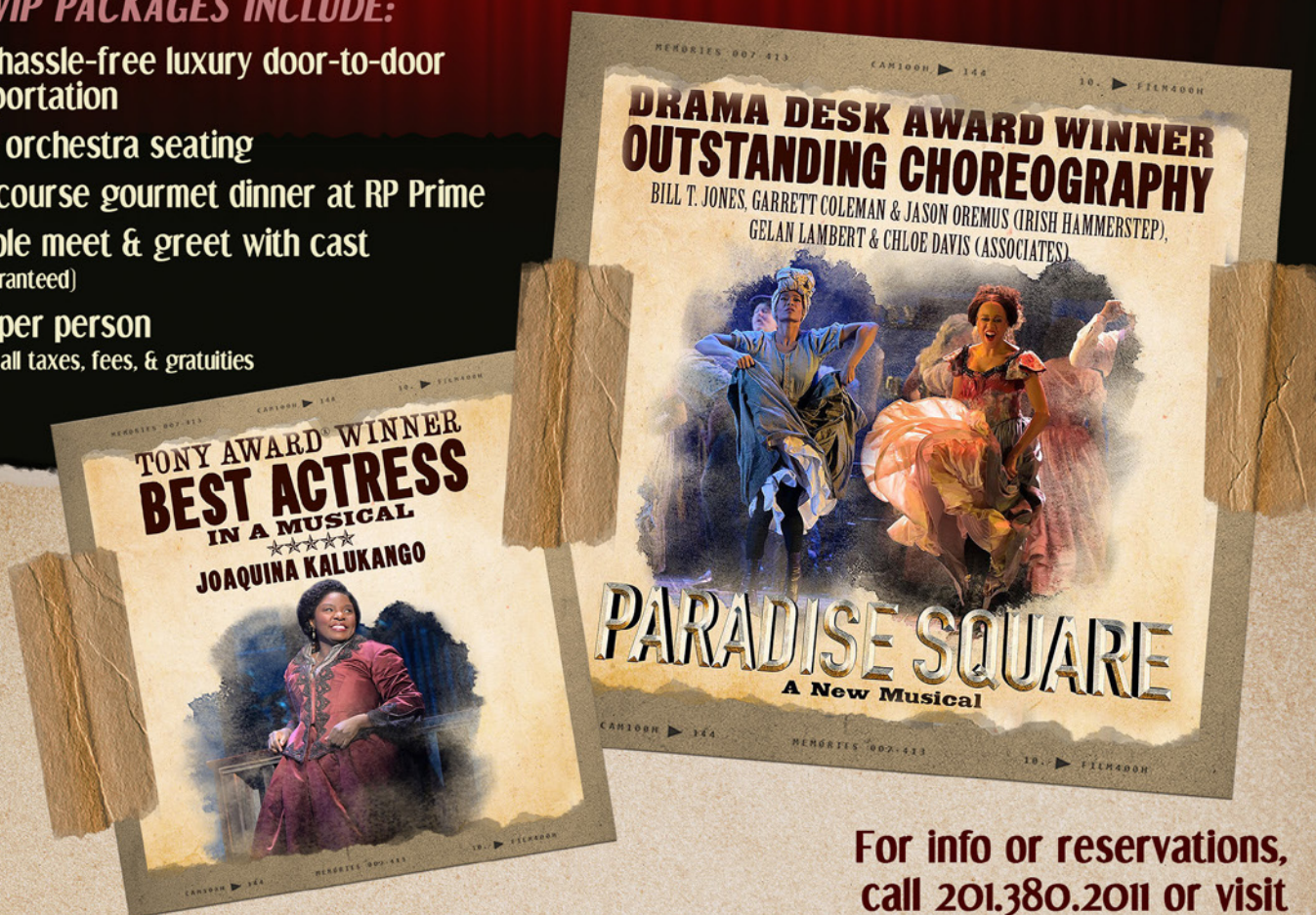
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great service and quality drinks the center bar social place is the place to go for any day Happy Hour. Cocktails include the 1776 Old Fashion with sagamore rye, tempest fugit banana, baking spices and walnut bitters. Another top pick is Monkey Business with “smoked” monkey shoulder, demerara and Peychaud’s is tasty too. Order the Purple Heart with Milagro silver tequila, jalapeno, hibiscus, pineapple and Lime. Find time to try the Tea Time cocktail with chamomile infuse Ketel One vodka, St. Germain, grapefruit and lemon. Tap beer includes top picks like Sam Adam Seasonal, Evil Genius and more. For dinner, golfing or lounging you can choose a glass or bottle from their superior international wine list.

The Menu

Chance Healy describes what it’s like working beside Chef David Burke, “Chef Burke is famous for good reason - watching him scratch out a menu is like watching an artist bring a painting to life. It’s one of the coolest things I’ve been fortunate to experience at 1776. Chef Burke, executive Chef Brian Webber and our master of all things “drink”, Nick Castellano, have partnered to create an amazing menu.”

The menu features many of Chef David Burkes’ signature items such as the Bacon Clothesline with black pepper maple glaze, pickle and lemon. Delicious Lobster dumplings with tomato miso, chili oil and preserved lemon are a favorite. Appetizers also include Crispy “Paperboy” Shrimp with aji Amarillo aioli. On the menu there is plenty of beef to choose from with David Burke’s trademark Himalayan salt aging process. A favorite main dish is the Hay Roasted Rack of Lamb with Merguez sausage, couscous, Moroccan glaze, olives and curry oil. The Lobster dish is exquisitely presented in a pastry cage with spring pea puree, spring vegetables, lemon-herb lobster broth. There is also a succulent Lobster Roll offered for outdoor patio dining and seasonal pizzas. Chef Burke looks forward to presenting his new signature dish called Halibut T Bone coming soon. There is a beautifully prepared Roast Chicken, scrumptious pasta and their pizzas are unique to the 1776 by David Burke restaurant. Desserts are second to none. Award winning Chef Burke and his pastry chef put an amazing amount of effort and time into their dessert programs. Browse through whimsical names like Smart Alec in the Park a chocolate cake with bittersweet chocolate mousse, hazelnut crunch, raspberries, orange caramel. Don’t miss the Curious George Goes to Motown



banana-butterscotch panna cotta, exotic spiced maple jelly. Chef David Burke’s classic Tin Can Cake with chocolate sauce, vanilla gelato and a lil’ bit of whip seems to be everyone’s favorite.

George’s Favorites: “My favorite entree is the Sea Bass. My favorite appetizer is the Lobster Dumplings, and the dessert is Tin Can Cake. My favorite drink is the Purple Heart, it’s a Tequila Drink”.

Chance’s Favorites: “Specifically, the new Halibut Francaise is divine - definitely my favorite item on the menu. (But I challenge you to find a better cheeseburger and fries anywhere;) I don’t have a sweet tooth at all but I’ve grown to absolutely crave everything on our dessert menu. The Tin Can Cake is an absolute party in your mouth. If you like chocolate cake, you have to try it at least once!”

David V.’s Favorites: “My favorite entree is the Roasted Chicken, and for dessert the Ice Cream Sliders and Tin Can Cake. The 1776 Old Fashioned tops my list for favorite cocktail”.

The Suites

There is no better experience when you book a Topgolf Swing Suite for your next business lunch or dinner with friends. The acoustics were designed with specialty ceilings and side panels. You can feel and hear the realistic sounds in your own area. It’s not just a golf game to swing at, you can also play football, baseball, hockey, soccer, dodgeball/zombie ball or just watch the big games on a big screen. Compete with friends for a longest drive and Target Golf in your own suite. Or you can be set up to play Xbox or Nintendo games. Watching the Super Bowl or March Madness in the state of the art suites parallels being seated in a Metlife stadium suite. It’s so much fun for everyone. Who says you can’t swing in a suit? Or celebrate your 30th Birthday dressed to kill in your stiletto high heels, with a dodgeball aimed at zombies and a glass of champagne in your hand?

The Community

The owners of 1776 by David Burke make it a point to stay connected to the community through fundraisers and scheduled events. Recently they organized dinners to benefit the Western Kentucky Relief Fund, the local Hispanic Community, International Women’s Day Power Lunch, the fight against cancer and a fundraiser to support a local child Golf4Her Foundation Saving Grace. You can follow and join their events such as car shows, wine pair-



ings and relief dinners on their website www.1776bydb.com or on their Facebook page @1776bydavidburke.

George Schneider offers, "You never know who you're going to meet, what type of fun live music you will be listening to or what special event you can attend in the near future."

The Future:

The owners of 1776 by David Burke embrace their location overlooking downtown Morristown. They hope to see Morristown Green scheduling more community events like outdoor summer concerts, dueling pianos and local bands now that the threat of COVID-19 has diminished.

Chance Healy explains, "I think we'll only continue to improve as we grow into our space. Our Morristown location is perfect - we could not have asked for a better spot in town. We've just opened our patio which faces the historic Morristown Green. I would like to see that space come to life with dining, special events, etc. There's so much we can do there - we're excited to use it to its full potential. We're also adjacent to the newly redesigned HQ plaza pavilion. It's a beautiful open, green space that we hope to optimize with partnerships with the town and local charities."

David Vorchheimer talks about launching their 1776 Connect Program which is in the forefront of their future plans. The program membership includes business networking groups, discounted food and beverage, and discounted suites. The main goal is to match business to busi-

ness, offer benefits for corporations, and connect people with good food and fun. Keeping their community together and focusing on local business and the needs of the community is part of the foundation that keeps these businesses thriving.

As for Chef David Burke's future plan, he is excited to enhance the Fall menu by reviving some historic American dishes. He will be using talent and creativity to update colonial foods such as pot pie. And for the holidays he will be offering special jams and preserves that can also be purchased as holiday gifts.

The Pride

Chance Healy: "Without question, I am most proud of our team. This is a very new concept with so many moving parts - this was a challenging deliverable by hospital-ity industry standards. Our team has never wavered in their commitment to making the experience world class. We still have improvements to make - but we make progress every single shift, every single day. The aim is perfection but you can't get there without the team's commitment - and that we have unquestionably."

George Schneider: "I am most proud of fighting through COVID and being able to open a 10 million dollar restaurant that started from scratch, and originally in an office space, and to bring it to the community to enjoy. It's a beautiful place. Everyone was saying no, and that we were crazy and it's too much. But it's an absolute home run."

David Vorchheimer: "I was so proud when I walked in the first night and there were 70 year old people playing dodge-

ball, smiling, drinking and laughing. That was the total accomplishment of what I was trying to do. It's to have fun at any age. It's having your grandparents playing dodge ball laughing and having a blast. Then coming up saying this was the coolest thing. So, that was what I was trying to do, to make a place where you can go to eat, entertain and play."

Chef David Burke: "I am proud of the fact that we were able to open up such a beautiful large place in the pandemic in the fourth quarter and be that busy that quickly and get such positive reviews. So that's a nod to the teamwork between the ownership and the management team which is my team and the culinary and to be able to get a group of individuals and a whole staff that never really worked together and be able to lift something that heavy off the ground and put it in the forefront of what's going on in Morristown. I'm proud of that and the collaboration and teamwork that we have amongst our staff, from ownership to management team."

For restaurant reservations, Topgolf Swing Suite reservations, or to book your next private party or event visit 1776bydb.com/contact



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A Shore Thing

BY
DEBORAH
SMITH

SOME **GREAT DINING
OPTIONS** “DOWN THE
SHORE” THIS SUMMER.

As a Jersey Shore native, I am thrilled to give you a peek into some of my favorite places to eat, drink and thoroughly enjoy your visits this summer. I'm a firm believer that the true Jersey Shore experience encompasses everything from a leisurely diner breakfast to raw bar treats with sandy feet and dress up nights which at the shore simply means take a shower and putting on something other than a bathing suit. You can find more of my personal favorites in my book, *The Jersey Shore Cookbook, Fresh Summer Flavors from the Boardwalk and Beyond*.

Cheers to happy summer adventures.

ATLANTIC HIGHLANDS

Peace Love Pickles

{131 First Ave, Atlantic Highlands; 732.377.2266; peacelovepicklesatlantichighlands.com}

For a grab and go lunch or party platter, pickle lovers must make a pickle stop at PLP for their famous Pickle Sandwiches. Layers of the best Boars Head meats and cheeses nestled in between a crunchy, tangy pickle 'bun'. Or go for their pickle or cucumber roll ups. They also have pickle flights, the most amazing pickle salsa, and cocktail mixers. Stop by and load up the cooler before heading to the beach or on your drive back from the Jersey Shore.

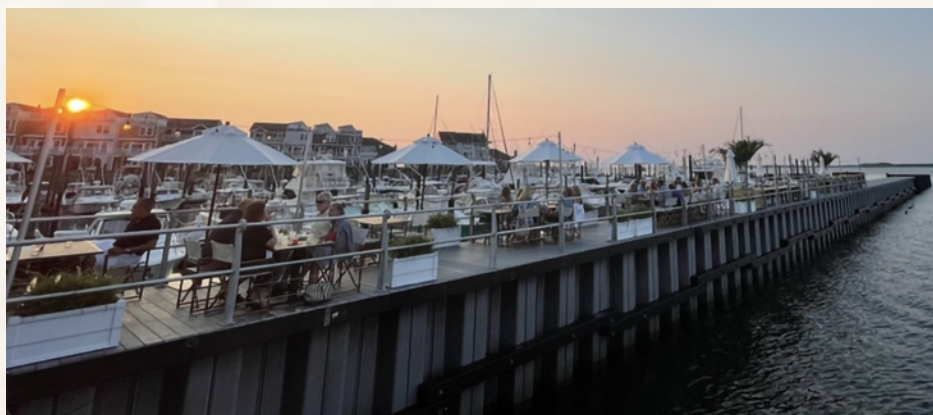


HIGHLANDS

One Willow

{1 Willow St, Highlands; 732.730.7770; onewillowhighlands.com}

As we all know, many times the food is sacrificed for the sake of the views when it comes to waterfront dining, but this is not the case at One Willow. Enjoy the freshest of seafood including their Fulton Fish of the Day dish and a wide assortment for raw bar lovers and stellar entrees to please everyone in your group. Don't forget to imbibe in one of One Willows signature cocktails like the Jersey Surfin' with Tequila, cucumber, cilantro and jalapeño infused triple sec.



ASBURY PARK

The Bonney Read

{525 Cookman Ave, Asbury Park; 732.455.3352; thebonneyread.com}

For fresh seafood, great cocktails and a super cool vibe, nothing compares to The Bonney in Asbury. Executive Chef James Avery, once sous chef to Gordon Ramsey on Hell's Kitchen, has been putting out the town's best seafood fare for over 6 years at The Bonney Read. Dine inside in their funky nautically designed space with floor to ceiling windows overlooking busy downtown Asbury or dine outside to take in the sun and fun of one of our coolest shore towns. Don't miss menu items are the Whole Maine Lobster Roll or for the true Jersey Shore experience, their 1.5lb Lobster dinner with steamed corn, drawn butter and potato. For turf lovers, the Bonney Burger is a must.



Toast City Diner

{516 Cookman Ave, Asbury Park; 732.776.5900; asburypark.toastcitydiner.com}

For breakfast, brunch, or lunch in Asbury Park, head to Toast. This is another funky, hip joint that has been serving up the best pancakes, waffles, and eggs benny since 2011. Known for their Red Velvet and Carrot Cake pancakes and endless line up of egg centric selections, everyone in your crew is bound to leave happy and full. If you can't make it to Asbury Park soon, stop into their Montclair or Red Bank locations for the same great food, coffee, and relaxed start to your day.



BEACH HAVEN

Chicken or The Egg

{207 N Bay Ave, Beach Haven; 609.492.3695; 492fowl.com}

For over 30 years, Chicken or The Egg (known by locals as CHEGG) has been serving up their award-winning breakfasts and wings on LBI. While many consider them a go-to Brunch spot, the restaurant is open 24 hours on the weekends and is a great place to end the evening





after a night out bar hopping in Beach Haven. If you've got a serious appetite or hangover, try the Jersey Cakes (pancakes filled with bacon, sausage and "Trenton's own Taylor Ham".) And be sure to grab some of their bottled hot sauce before heading home.

The Gables

{212 Centre St, Beach Haven; 609.492.3553; gablesbi.com}

Step back to another era of summers at the Jersey Shore at the Gables in Beach Haven. Charm, atmosphere, first class food is what awaits you at the Gables, an impeccably restored Victorian home dating back to 1892. The gorgeous flowers that greet you and surround you during dinner are the handiwork of the owners as are the perfectly appointed dining rooms and entryway complete with Baby Grand Steinway. If you are ever going to enjoy fresh scallops, this is where you want to indulge and order the Seared Viking Village Scallops Wild Mushroom Risotto. Chef buys his scallops right off the boats at Viking Village in Barnegat Light. It doesn't get any fresher than that.



CAPE MAY

The Blue Pig Tavern

{200 Congress Pl, Cape May; 609.884.8422; caperesorts.com/congress-hall/blue-pig-tavern}

One of my absolute favorite places for breakfast or lunch is the Blue Pig Tavern in Congress Hall. I could go on and on about the freshness of their eggs and pork since they are supplied by Beach Plum Farm but also be sure to join them for dinner. The eggs and pork show up on



the dinner menu too and everything is amazing. Must-tries include the Eggs Blackstone (I order it every time) and the BPT skillet. So satisfying.

Beach Plum Farm

{140 Stevens St, West Cape May; 609.459.0121; beachplumfarmcapemay.com}

Wait, what? A farm at the beach? Yes, indeed. Whenever I am in Cape May, a visit to Beach Plum Farm is always a must. In the spring their displays of tulips are breathtaking and all summer long you can walk the grounds, feed the animals, and enjoy a relaxing picnic table meal overlooking the gardens. While you're there shop their store of homemade condiments, local wines, and fresh pork products. The pork comes from the Berkshire Hogs

raised on the farm and supplies restaurants in town including The Blue Pig Tavern and The Ebbitt Room.

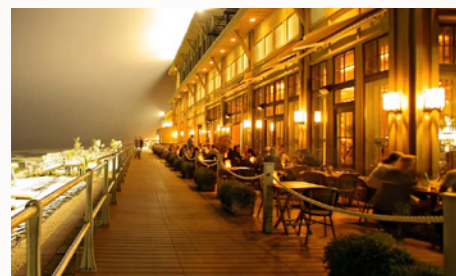


LONG BRANCH

Avenue

{23 Ocean Ave N, Long Branch; 732.759.2900; leclubavenue.com}

This French restaurant in my opinion is one of the prettiest places to dine at the Jersey Shore and includes gorgeous panoramic views of the ocean. You are going to need to put on some decent duds to dine at Avenue. Everything is top notch starting with the atmosphere and service. They have an exquisite Brunch on the weekends or grab a seat at the bar for their fantastic Happy Hour. Where else do you get Escargots on a happy hour menu? And, if you're in the mood for a proper cocktail, you will be delighted in the selection. Must-tries include any one of their daily specials and the steak tartare appetizer. To die for.



Max's Bar & Grill

{25 Matilda Terrace, Long Branch; 732.571.0248; maxsbarandgrillnj.com}

Long Branch is home to not one but two Hot Dog joints that are absolute icons. Max's Bar & Grill has been known to host Bruce Springsteen on many occasions over the years. The restaurant was recently remodeled by the third-generation owners and now includes a full bar and very cool vibe. They are more than just hot dogs, but when in Rome and Long Branch, you need to get yourself a famous hotdog from Max's. Must-tries include the Classic with or without Sauerkraut and the Spicy Jockey with melted pepper jack cheese and topped with jalapeños.



POINT PLEASANT BEACH

Outside The Box

{75 Inlet Dr, Point Pleasant Beach; 732.899.1637; theshrimbbox.com}

As a Point Pleasant Beach resident, you are getting the inside scoop from a local with this tip. You may even run into me at the bar as Outside the Box is one of our favorite hangouts. It is as casual as they come, flip flops and a little sand in your shorts is perfectly acceptable. The 'restaurant' is just the outside bar and dining area of The Shrimp Box, a local eatery that dates back to the 1940's. You can get the same menu inside or out, but the atmosphere is very different. We enjoy the open-air experience



of watching the boats pass by some of them docking to dine. You also get the up-close experience of watching the big dayboats come in with their catches to unload just a stone's throw from where you are enjoying yesterday's catch. Must try menu items include the New England Clam Chowder (recipe in my cookbook) and anything off the raw bar.

B2 Bistro + Bar

{709 Arnold Ave, Point Pleasant Beach; 732.295.0709; b2bistro.com/point-pleasant-beach}

When it's time to clean up from the beach and you're in the mood for lunch or dinner downtown, make your way to B2. If the weather is right, their large retractable windows will be open onto the street and streetside tables will be available. Brunch on the weekends, Oyster specials every Tuesday plus a great happy hour and more awaits you at this favorite spot. Must-tries include their wood-fired pizza, fantastic sushi and award-winning burgers and don't forget to check out their weekly specials.



SEA BRIGHT

DRIFTHOUSE by David Burke

{1485 Ocean Ave N, Sea Bright; 732.530.9760; drifthousedb.com}

Imagine a hip, beach-chic oceanfront restaurant with a welcoming, friendly vibe at the Jersey Shore? Oh, and convenient complimentary valet



parking too? You get it and much more at DRIFTHOUSE by David Burke, the kind of restaurant you wish you had in your neighborhood! Enjoy a world-class Coastal Mediterranean-Italian menu with house-made pastas, seafood, lobster, and oysters plucked from a custom-made tank and spa keeping them ultra-fresh, salt dry-aged prime steaks and decadent desserts. There is an outdoor deck dining – weather permitting – with refreshing ocean breezes. Enjoy midweek specials, a newly expanded bar and live acoustic music surrounded by stunning ocean and sunset views.

UNION BEACH

THE GOAT by David Burke

{1411 NJ-36, Union Beach; 732.264.5222; thegoatbydb.com}

Chef David Burke is catching a wave with his seventh restaurant in New Jersey and his third in Monmouth County. The Hazlet native's new concept, THE GOAT, is a casual, Italian/American bistro with original goat-themed artwork. Menu centers around an eye-catching wood-burning oven, that will be used for several dishes including gourmet pizzas, roast chicken, vegetables, and whatever sparks Chef Burke's imagination. The menu also includes burgers, pizza, house-made pastas, seafood, Chef Burke's signature, U.S. patented Pink Himalayan salt dry-aged prime steaks and decadent desserts. The restaurant also has an extensive list of locally distilled spirits and craft beer and premium wine list.



Deborah Smith is the founder of JerseyBites.com established in 2007 and the author of The Jersey Shore Cookbook, Fresh Summer Flavors from the Boardwalk and Beyond (Quirkbooks). The book features 50 recipes contributed by well-loved shore town restaurants, bakeries, markets, and more. From fresh oysters, scallops, and tilefish to Garden State tomatoes, corn, and blueberries, the perfect New Jersey ingredients shine. You can also follow her on Instagram @jerseybites

Herbal Tea and Health

Adding tea to your diet can do a body (and mind) good.

BY DAWN
MARTUCCI

In a world where coffee has been the hugely chosen morning beverage, tea is taking its rightful place. Herbal teas have been enjoyed in the Eastern world for centuries. They have been a part of feeding, healing and nurturing our bodies. Take a peek with us into the world of herbal teas and discover the tremendous difference they can make in our everyday lives.

Spring Cleaning Our Bodies with Herbs

How do you feel? Would you be interested in helping your body physically or emotionally with tea? Most of us need help with both at some point. It was this situation that called me to study Herbalism. After a formal education with Commonwealth Herbs and years of training, I formed a tea company. And the journey began; I discovered how the simple act of incorporating teas into your daily life can make a tremendous difference in your health and well-being.

One of the most common issues we all seem to deal with from time to time is insomnia. Whether it's due to that hamster wheel in the brain, hormones or just plain nerves due to the upcoming day at work, there is a tea out there that can help. Let's address that first situation. The hamster wheel of thoughts. Perhaps the most daunting of all. In my experience as an herbalist, I have found Skullcap to be the most helpful. Skullcap is a cooling and calming nervine and has an affinity for the

nervous system. It has a gentle antispasmodic action especially for the head and shoulders. This helps tremendously in the relaxation process we all struggle with when putting our heads on the pillow. Any tea blend has several herbs combined. They should all work together to enhance the desired effect and of course, please the palate.

If hormonal changes are playing a part in your insomnia, my personal favorite herby friend is Schisandra. Schisandra is an adaptogenic herb which simply means it help the body deal with stress. It has strong antioxidants which are extremely beneficial to the liver and the brain. Schisandra is known for its ability to alleviate symptoms of menopause, including hot flashes, sweating and heart palpitations. Another great one is Evening Primrose. EPO contains gamma linolenic acid which aids in the production of hormone like substances, supporting women in menopause.

If it's just good old-fashioned nerves keeping you from sleep, I always reach for my tried-and-true friend, Chamomile.

Trust me a strong brewed organic cup of Chamomile works wonders for the nerves.

I love to combine this with Lemon Balm, another nervine for some serious calming sleep support. These are my personal favorites, but there are plenty more sleep supportive herbs out there. Explore! See what appeals to your taste buds and your constitution.

The second most common request I have received for a custom tea blend would be sup-



port for the digestive system. It seems all of us suffer from these issues from time to time. Whether its Leaky Gut, IBS or just slow digestion, there is tea out there to help! This is a very case specific situation. Each person has their own constitution and symptoms so the tea blend should be tailored to their specific needs. I always start with a basic blend which includes Calendula, Chamomile, Fennel, Plantain and Spearmint. Very often I will add Ginger as long as there is no heat indicated in that situation. Needless to say, diet and exercise are equally important for the body and mind. Teas are a tremendous support system for us, but we all need to be conscious of what we eat and how well we maintain our bodies.

I urge you to get out there and start enjoying your teas! Make them a part of your daily life. Like an old friend, they will never let you down. For more information and to purchase some of these herbal teas, you can explore websites such as:

www.herbaldawning.com

www.starwestbotanicals.com

www.jeansgreens.com



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DIY with Chef David Burke

Chef David Burke's Clothesline Bacon

"I've invented many dishes in my career, which are copied all over the world. One of the most popular is Bacon on a Clothesline. While all seven of my New Jersey restaurants are unique concepts, it adapts easily to each menu. It has everything wrapped up in one ingenious dish. Bacon on a Clothesline is edible

art with amazing eye appeal, very Instagrammable. It is interactive - guests are given scissors to cut off slices of bacon - and sharable, which is fun and makes it a real conversation piece. The dish is a delicious melding of flavors and textures. Thick slices of bacon are glazed with Vermont maple syrup, sprinkled with crushed black pepper, precooked in our ovens, and then hung by clothespins

from a string between two wooden dowels. The bacon is finished off with a blowtorch. A sprig of rosemary is singed to release a smoky aroma, which gets the senses going, and the fat from the bacon drips onto a pickle. The bacon is crunchy, salty, sweet, spicy, and savory.

The idea for the Bacon on the Clothesline began while I was

continued on pg 48



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working with fruit leathers at a Las Vegas restaurant. (Fruit leathers are fruit pulp, juice and sugar dried in the form of sheets. It is a method used to preserve fruit.) We draped the fruit leathers over a towel rack. The leathers are too sticky to use a knife, so we gave our guests scissors. They loved it!

A favorite dish must start with something everybody loves, and everybody loves bacon."

MAPLE-GLAZED CANDIED BACON

Serves 4

Ingredients

12 slices bacon, cut 3/4-inch thick
1 1/4 cups pure maple syrup
2 tbsp. fresh lemon juice
2 tbsp. fresh orange juice
1 tbsp. orange zest
3 tbsp. coarsely ground black pepper
1 tbsp. mustard powder
3 tbsp. Dijon mustard

Method

Heat oven to 350° F.
Combine all ingredients

except bacon in a medium saucepan and cook for 30 minutes over medium heat. Cook bacon on wire rack over a rimmed baking sheet for 15 minutes. Using a pastry brush, paint the reduced glaze on bacon one side at a time. Place back in oven, flipping over and then glazing the opposite side every 10 minutes until golden brown. Serve immediately.

Chef David Burke –
15 restaurants worldwide,
7 restaurants and
1 bakery in New Jersey.

Acknowledged as a leading pioneer in modern American cooking, Chef Burke, a New Jersey native, is also recognized internationally for his revolutionary techniques, exceptional skills, successful restaurant empire and his many TV appearances. In the parlance of today's celebrity driven culture, he is a rock star of the culinary world.

DIY with Chef Antonio Goodman of Market Basket

Baked Stuffed Grey Sole— Tomato Vinaigrette

Chef Tony created this delicious stuffed grey sole as a part of Market Basket's clean eating line of meals which is also gluten free. Not only good, but good for you!

continued on pg 50



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BAKED STUFFED GREY SOLE

Serves 4 – 6

Ingredients

2 – 2 ½ lbs Grey Sole Filet (may substitute with flounder)
3 tbsp Olive Oil
1 Large Shallot Chopped
1 – 2 Bags Fresh Leaf Spinach
2 Cups Artichoke Hearts Chopped

1 Large Tomato Chopped

1 – 1.5 Cups Crabmeat

Paprika

Salt and Pepper to Taste

Method

Add olive oil to pan over medium heat. Sauté shallots, chopped garlic until soft. Reduce heat to low and add spinach, artichoke hearts, and tomato.

Wait until pan contents are cool, then fold in crab meat and mix gently until combined.

Wrap crabmeat mixture with filets of sole. Place into baking sheet rubbed with olive oil.

Bake at 350 degrees for 15 – 20 minutes

TOMATO VINAIGRETTE

Ingredients

¼ Cup Chopped Basil

1 Thyme Sprig

1 tsp Tomato Paste

1 Large Heirloom Tomato

2 Large Beefsteak Tomatoes

1 Shallot Chopped

2 Cloves Garlic Chopped

2 tbsp Lemon Juice

2 tbsp Red Wine

Method

Add all ingredients into a blender and blend until coarse. Plate baked stuffed sole over tomato vinaigrette.

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Nothing beats a great clam chowder. It's a staple all year long at the shore. This recipe is one of the most requested recipes from my cookbook. I have a friend from Maine who tells me it's the best Clam Chowder she's ever tasted, and that's coming from a Mainer. Give this recipe a try the next time you're in the mood for a comforting hug from the Jersey Shore.

DIY with Deborah Smith, author of *The Jersey Shore Cookbook*

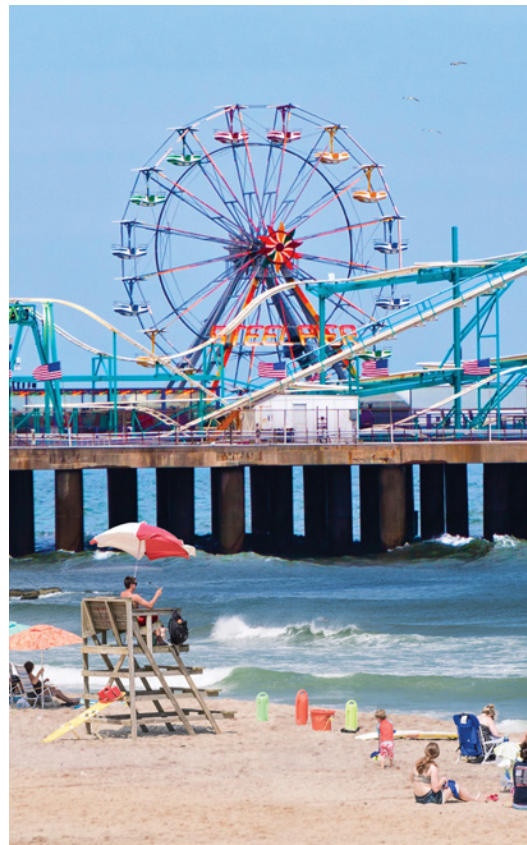
NEW ENGLAND CLAM CHOWDER

From The Shrimp Box, Point Pleasant Beach

Yields: 8 CUPS

Sixty years of chef experience—along with fresh, local ingredients—go into every batch of our New England clam chowder,” says Shrimp Box co-owner George Gyftakis. This make-at-home version is creamy, hearty comfort food at its best.

continued on pg 55



THE JERSEY SHORE COOKBOOK

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BOARDWALK
AND BEYOND



DEBORAH SMITH

PHOTOGRAPHY BY
THOMAS ROBERT CLARKE



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Ingredients

4 tbsp salted butter
 3/8 cup all-purpose flour
 2 tbsp olive oil
 1 cup diced onions
 1 cup diced celery
 5 3/4 cups clam broth or homemade clam stock
 2 cups chopped fresh clams with juice
 3 cups diced Idaho potatoes
 1 cup heavy cream
 1 cup half-and-half
 1 tsp chopped fresh parsley
 Salt and ground black pepper to taste

Method

1. Make a roux: In a medium saucepan over medium heat, melt butter. Add flour and cook, whisking constantly, for 2 to 5 minutes. Set aside to cool.
2. In a large pot over medium heat, heat olive oil. Add onions and celery and sauté for a few minutes, until onions are translucent, and vegetables are soft. Add clam broth. Simmer uncovered over medium heat for 30 minutes.
3. Add clams, with their liquid, and potatoes to broth. Bring to boil, lower heat, and simmer uncovered for 30 minutes.
4. Add some soup liquid to roux, a ladle at a time, to soften it. Stir roux into soup. Bring to a boil over medium heat, and then simmer uncovered for 1 minute.
5. Add heavy cream, half-and-half, and parsley. Heat through, letting soup simmer. Season with salt and pepper. Serve.

Credit: The Shrimp Box and Outside the Box Patio Bar. Excerpted from The Jersey Shore Cookbook by Deborah Smith. Reprinted with permission from Quirk Books. The Jersey Shore Cookbook features 50 recipes from 50 Jersey Shore restaurants and is available on Amazon and in many local stores and eateries. You can order a personalized copy at JerseyShoreCookbook.com



as seen on

food
network

Breakfast

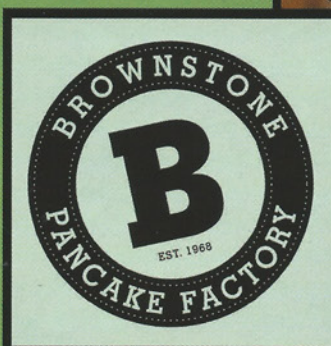


Lunch



Dinner

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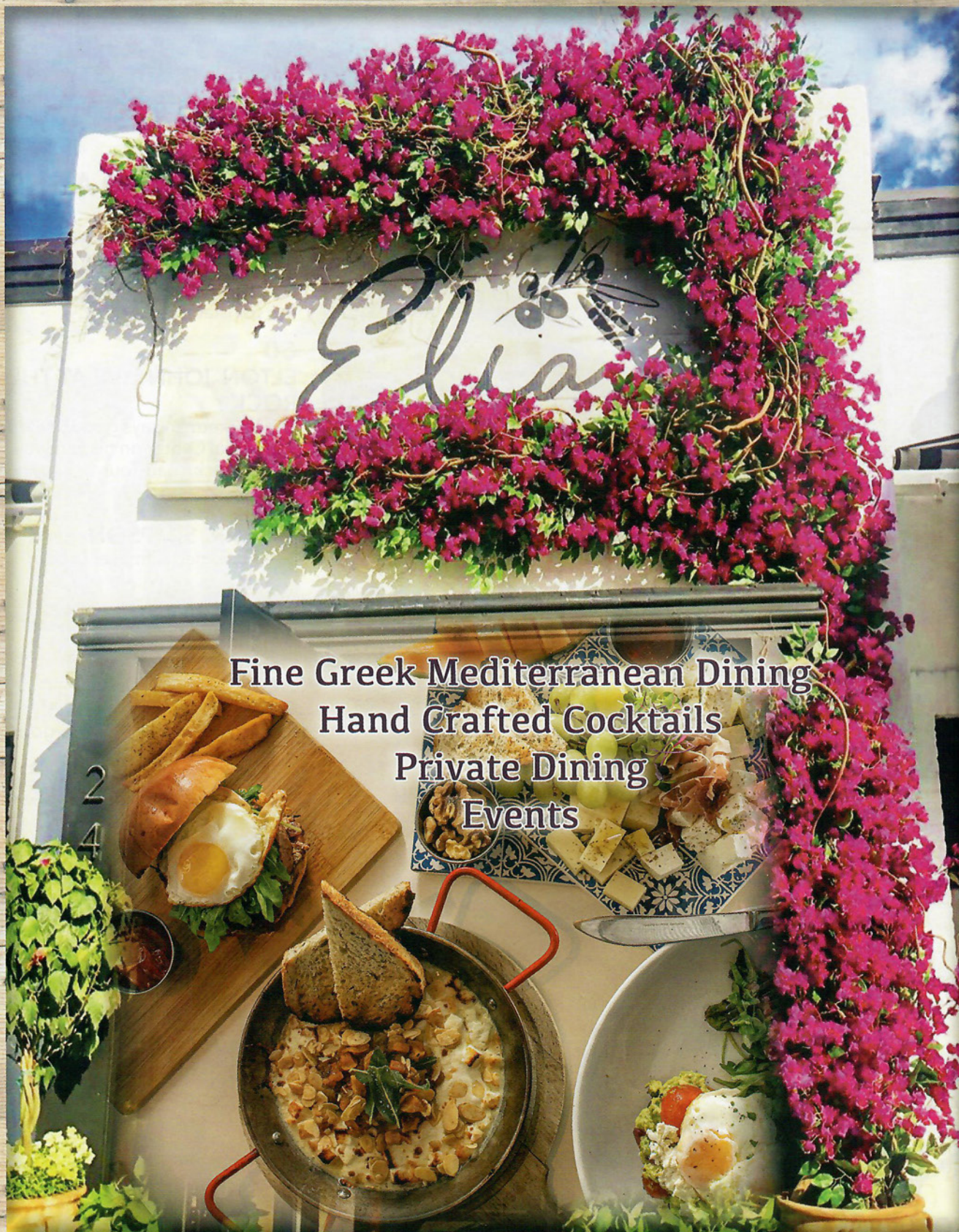
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SAMPLE MENU SELECTIONS

appetizers & salads

Oysters East And West Coast

Half dozen naked black pepper, apple mignonette

Bacon Clothesline

Black pepper maple glaze, pickle, lemon

Crispy "Paper Boy Shrimp"

Spicy aji amarillo aioli

Lobster Dumplings

Tomato miso, chili oil, preserved lemon

Smoked Salmon & Avocado Carpaccio

"Everything" pizza knots, horseradish, watercress

Burrata & Prosciutto Salad

Beets, pickled butternut, poached grapes

pasta & pizza

Butternut Squash Ravioli

Parmesan, sage, walnuts, pomegranate, chocolate balsamic

Wild Mushroom & Bison Short Rib Cavatelli

Truffles, parmesan, roast garlic

Angry Butcher Pizza

Spicy capicola, chorizo, crispy prosciutto, arugula, hot honey

main plates

Roast Chicken

Farrotto, butternut, celery root, kale

Pork Chop W/ Sandy Hook Clams Casino

Bacon, lemon, peas, garlic, peppers

Roasted Duck Breast & Foie Gras Dumplings

Red cabbage, kumquat, ginger snap

Ginger & Black Pepper Salmon

Sweet and sour brussels sprouts, celery root puree

Olive Oil & Lemon Roasted Branzino

Artichoke puree, tiny ratatouille vinaigrette, black olives

Crispy Tempura "Johnny Hong Kong" Lobster

Vegetable fried rice, Singapore chili sauce

db "salt aged beef" & cuts

8 Oz Filet Mignon

20oz Dry Aged Rib Eye

DB Dry Aged Cheeseburger

B1 sauce, lettuce, tomato, onion, on an english muffin

brunch

Oatmeal Doughnuts

Fruit, yogurt, salted caramel sauce

Steak Tartar Tacos

Horseradish, capers, pickled red onion

Titanic French Toast

Berries, whipped mascarpone, cigarette wafers, maple butter

Angry Butcher Pizza with Eggs

Spicy capicola, chorizo, crispy prosciutto, arugula, hot honey

Fresh Herb & Cheddar Omelet "Hot Pocket"

Crispy ham, breakfast potatoes,

Eggs Benedict on Waffles

Capicola ham, hollandaise, field greens

Roasted Branzino

Olive oil & lemon roasted w/artichoke puree, ratatouille vinaigrette

desserts

Vanilla Bean Creme Brulee

Cranberry compote, ginger snap cookie

Crustless Lemon Meringue and Berry Pie

Orange blossom & saffron crisp, hibiscus tea syrup

ADA MEDITERRANEAN BRASSERIE

BERGEN / FAIRLAWN



adabrasserie.com

14-25 Plaza Rd
Fair Lawn, NJ 07410

PH: 201.791.2222

Mon - Sat: 11:00am - 10:00pm

Sun: 9:00am - 10:00pm

Reservations by telephone

Indoor / Outdoor Dining

Takeout & Delivery

BYOB



Ada Mediterranean under the guidance of Chef Erhan delivers on the promise of **healthful and authentic Turkish cuisine**. Fish, steaks, wraps and even burgers are offered so all diners are certain to find a meal of their liking. Dishes from the extensive menu are beautifully presented from mezze to mains and dessert. Exceptional value lunch specials are served quickly. Both a warm, cozy dining room as well as outdoor seating is available.

SAMPLE MENU SELECTIONS

Mezze

Hummus

Chickpeas, tahini, lemon, olive oil

Beet & Goat Cheese

Creamy yogurt, dill, walnuts, avocado, lemon olive oil dressing

Babaganoush

Smoked eggplant, tahini, lemon

Stuffed Grape Leaves

Rice, mulberries, pinenut, dried cherry, parsley, dill

Borek

Filo dough stuffed with feta cheese, parsley, tomatoes, sauce

Calamari

With hazelnut tartar sauce

Grilled Octopus

Grilled asparagus, tomatoes, turmeric mashed potatoes

Corn-Zucchini Pancake

With yogurt-tomatoes sauce

Falafel

With hummus, mix greens, tomatoes, onion

Salads

Quinoa Avocado

Cherry tomatoes, parsley, onion, peanut, arugula, lemon olive oil dressing

Ada Salad

Mix Greens, dried cranberries, apple, pepitas, crumbled goat cheese, vinaigrette dressing

Wraps

Kofte

Mix greens, tomatoes, onion, babaganoush with parmesan fries

Falafel

Mix greens, tomatoes, onion, hummus with parmesan fries

Grilled Salmon

Arugula, onion, tomatoes, avocado puree with parmesan fries

Chicken

Mix greens, tomatoes, onion, creamy labne with parmesan fries

Mains

Pistachio Adana Kebab

Hand minced lamb, red bell pepper, rice, vegetables, yogurt dip

Ratatouille

Eggplant, zucchini, red bell pepper, potatoes, tomatoes, fresh herbs

Lamb Shish

Fresh herbs marinated lamb cubes, rice, vegetables

Chicken Schnitzel

Served with mashed potato and veggie and butter

Rib Eye Steak

Served with garlic potatoes, asparagus, cherry tomatoes

Grilled Shrimp

Served with salad and vegetable

Grilled Fillet Bronzini

Served with vegetables and salad

Manti (Meat)

Turkish dumpling, stuffed minced meat, onion, yogurt

AdA Burger

10 oz burger, avocado, tomatoes, arugula, onion, pickles with fries

Brunch

Mediterranean Omlet

3 Organic eggs, spinach, tomatoes, onion, feta cheese

Egg & Sucuk Any Style

Home fries, salad

Grilled Halloumi & Sucuk

Roasted cherry tomatoes, fresh herbs

Avocado Toast

Chia seeds with salad

Nutella Stuffed French Toast

Berries, maple syrup

Gozleme

Phyto dough stuffed cheese, with cherry tomatoes, cucumber, olives

Desserts

Saffron Poached Pear

Slowly poached pear with saffron with vanilla ice cream

Baked Rice Pudding

Organic amish milk, Arborio rice, sugar

ALDO'S RESTAURANT

BERGEN/WYCKOFF



aldosofwyckoff.com

640 Wyckoff Avenue
Wyckoff, NJ 07481

PH: 201.891.2618

Mon - Thu 11:30am - 10:00pm
Fri - Sat 11:30am - 11:00pm
Sun 1:00pm - 9:00pm
Bar Open Until 1:00am

Outdoor Dining

Catering

Extensive Wine List

Online Ordering / Takeout



For more than 30 years, Aldo's Italian Restaurant served customers the highest quality food and superb service. With three separate dining rooms, plus an outdoor patio, family dining or special gatherings are easily accommodated. The menu offers traditional Italian fare as well as some of Chef Aldo's unique dishes. Thin crust brick oven pizzas, Aldo's pasta specialties, and many fish, fowl and meat dishes satisfy most any taste. Under the same roof you'll find Pane & Vino Wine Bar, a welcoming full bar and liquor store where patrons enjoy great food with an extensive selection of wine and cocktails. Aldo, his family and staff look forward to serving you.

SAMPLE MENU SELECTIONS

antipasti

Shrimp Cocktail

Clams Oreganato

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

Stuffed Eggplant

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

soups

Pasta Fagioli

Tortellini in Brodo

Stracciatella Romana

insalate

Hearts of Palm

Sliced hearts of palm with onion, lettuce, roasted peppers and tomato

Mozzarella and Tomato

Homemade mozzarella and juicy sliced tomatoes and onions

String Bean Salad

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

homemade pasta

Capellini Arrabiato

Thin delicate pasta in a spicy red sauce

Lobster Ravioli

In a cream brandy sauce

Fettuccini Primavera

Ribbon pasta with fresh garden vegetables in a light wine sauce

Whole Wheat Pasta

In the sauce of your choice

aldo's specialties

Shrimp Aurora

Stuffed with crabmeat béchamel, baked in white wine sauce

Broiled Lobster Tail

Broiled in garlic, lemon, and butter

Pork Chop Arrabbiato

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

Sausage Giambotta

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

vitello

Veal Paillard

Pounded sliced veal, sautéed in a light sauce with lemon sauce

Veal Capricciosa

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

polli

Chicken Murphy

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

Chicken alla Aldo

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

pesce

Shrimp Fra Diavolo

Shrimp, clams, mussels & calamari sautéed in a spicy marinara with garlic and wine

Zuppa di Clams

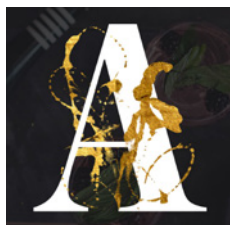
Steamed in marinara sauce with garlic and wine

Flounder Livornese

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

ALLEGORY

ESSEX/MONTCLAIR



allegorymc.com

690 Bloomfield Ave.
Montclair, NJ 07042

PH: 973.329.5600

EMail: allegory@themchotel.com



Breakfast:

Mon-Fri: 7:00am - 10:00pm

Lunch:

Mon-Fri: 11:30am - 3:30pm

Dinner:

Everyday 4:00pm - 10:00pm

Brunch:

Sat-Sun: 7:00am - 3:30pm

Reservations by telephone or OpenTable.com

Private Dining Available

Craft Beer

Online Ordering

Takeout & Delivery



Culinary Excellence at Montclair's MC Hotel

Allegory is The MC's signature restaurant with a shared-plate, multi-course format under direction of Executive Chef Joseph Tartamella. Serving breakfast, lunch and dinner, the menus offer artfully done plates with accommodations for vegan and allergy restrictions. Flavor and freshness is paramount, and evident in dishes wherever they are served. Be it at the stylish bar, breakfast table, lunch, dinner or in room dining. From artisan breads, to farm fresh produce, aged steaks, fresh fish and fowl, pastas and dessert, there is no bad choice. Craft cocktails and wines round out a perfect dining experience.

SAMPLE MENU SELECTIONS

breakfast

Smoked Salmon

Capers, sliced tomato, red onion, bagel, cream cheese

Avocado Toast

Whole grain, feta, pickled red onion, toasted pumpkin seeds, eggs any style

Classic Eggs Benedict

Canadian bacon, poached eggs, hollandaise, rosemary potatoes

lunch

Tuna Tartar Tacos

Cilantro aioli, pickled thai chili, tobiko, sesame

ABCLT

Avocado, bacon, grilled chicken, lettuce, tomato, garlic aioli, multigrain bread, house made chips

MC Cheese Burger

Aged cheddar, b&b pickle, bacon onion jam, garlic aioli, red watercress, sesame brioche fries

The MC Cobb Salad (GF)

Smoked bacon, grilled chicken, avocado, cherry tomato, pickled red onion, blue cheese, farm egg, radish, green goddess dressing

shareable

Hummus

Kalamata olive, Persian cucumber, cherry tomato, red onion

Jersey Girl Burrata

Marinated local heirloom tomatoes, balsamic, garlic basil oil

Ahi Tuna Tartar

Roasted lemon vinaigrette, sweet peppers, pickled onion, crostini

Confit Pork Belly (GF)

Chermoula, cucumber raita, oregano

Grilled Octopus (GF)

Piquillo pepper purée, baby potato, chorizo

veggies & salads

Farm Salad (GF/VG)

Frisée, baby lola rosa, radicchio, seasonal crudité, champagne vinaigrette

Charred Cauliflower (GF/VG)

Pickled mustard seed, fresno chili, lime honey, cilantro

Blistered Pea Salad (GF/VG)

Lemon, shaved radish, feta, mint

fresh made pasta

Cavatelli

Rapini, sweet italian sausage, chili, pecorino

Spaghetti al Pomodoro

San Marzano tomatoes, stracciatella, sweet basil

Vegetable Bolognese (TN) (VG)

Paccheri, vegetable ragu, fig balsamic, lemon herb gremolata

mains

Potato Crusted Cod (GF)

Caldo verde, rutabaga, chorizo

Roasted Chicken (GF)

Bell & Evans chicken breast, english peas, heirloom carrots, charred cippolini

Crispy Skin Faroe Island Salmon (GF)

Fennel purée, citrus tabbouleh

Sage Crusted Pork Chop (GF)

Castle Valley Mill pecorino grits blistered haricot vert, fennel sausage

Black Angus - Prime NY Strip (GF)

au poivre, pomme purée, roasted mushrooms

sides

Potato Purée (GF)

Garlic Chili Rapini (GF/VG)

Castle Valley Mill Pecorino Grits (GF)

Blistered Haricot Vert (VG)

Caramelized onion, toasted almonds

craft cocktails

Violets Are Blue

Crème de Violette liqueur, champagne

Strawberry Fields

Wheatley vodka, strawberry, mint, lemon

Purple Rain

Patron, pineapple, blackberry, mint, tajin

Honeypot

Beefeater gin, honey, lemon, lavender

ALTO

ESSEX/MONTCLAIR

ALTO

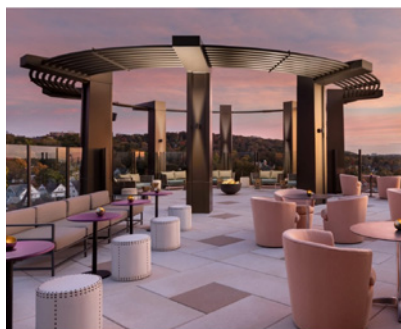
themchotel.com

690 Bloomfield Ave.
Montclair, NJ 07042

PH: 973.329.5600

EMail: alto@themchotel.com

Wed - Sat: 4:00pm – 12:00am
Sunday: 1:00pm – 9:00pm

Handcrafted Cocktails
Notable Wine Selection
Indoor & Outdoor Seating
Spectacular Views


Atop the MC Hotel, Alto offers Montclair's only rooftop lounge and dining with stunning views of the NYC skyline. Sip on signature cocktails, fine wines, craft beers and non-alcoholic concoctions on this all season rooftop. Alto boasts over 3,000 square feet of indoor and outdoor space. It is the perfect spot for drinks and light bites with friends, and the place where new friendships blossom.

SAMPLE MENU SELECTIONS

sparkling wines

Riondo

Prosecco, Frizzante, Italy

Marquis De La Tour Brut

Champagne Loire, France

Graham Beck

Cava Rosé, South Africa

white wine & rosé

Black Stallion

Chardonnay, Napa Valley, California

Santa Margherita

Pinot Grigio, Alto Adige, Italy

Hampton Water

Rosé, South of France

Wither Hills

Sauvignon Blanc, Marlborough, New Zealand

red wines

Trivento Red

Malbec, Mendoza, Argentina

Daou

Cabernet, Paso Robles, California

Elouan

Pinot Noir, N. California

Chelsea Goldschmidt

Merlot 2019, Alexander Valley, Sonoma County, CA

hot bites

Truffle Parm Popcorn

Pretzel Bites

beer cheese, dijonaise

Margherita Flatbread

Sweet pomodoro, fresh mozzarella, fresh basil

Pepperoni Flatbread

Sweet pomodoro, fresh mozzarella, pepperoni

MC Burger Sliders

Cheddar, b&b pickle, special sauce

Beef Skewers

Salsa verde, pickled chili, piquillo puree, scallion

cold bites

Za'Atar Spiced Hummus

Parsley, naan

Avocado Dip

Tortilla chips

Tuna Tartare Tacos

Cilantro aioli, pickled thai chili, tobiko, sesame

Cheese Plate

Chef's selection of artisanal cheeses

Jersey Girl Burrata

Marinated local heirloom tomatoes, balsamic, garlic basil oil

Mini Lobster Rolls

Lemon dill aioli, micro cilantro, brioche, old bay potato chips

sweets

Guerriero Gelato

Gelato (chocolate, vanilla) or sorbet (raspberry, mango)

Ricotta Donuts

Nutella, strawberry

handcrafted cocktails
& beer

Paloma

Tequila blanco, grapefruit, lime, agave, club soda

Moscow Mule

Vodka, fresh ginger, lime, club soda

Dark & Stormy

Dark rum, fresh ginger, lime

MC Margarita

Tequila, lime juice, combier, agave

Goodfella

Misunderstood ginger, lemon, orange, amaro ciociaro

Aperol Spritz

Aperol, prosecco, club soda, orange slice garnish

Hoboken Cityside

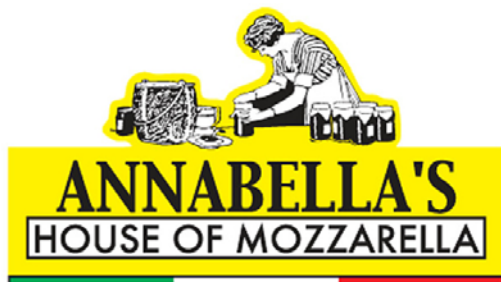
IPA, Hoboken, ABV 6.2%

902 P.A.T.H Jersey Fresh

Pale ale, Jersey City, ABV 5.3%

ANNABELLA'S HOUSE OF MOZZARELLA

BERGEN/EAST RUTHERFORD



annabellasmozz.com

900 Paterson Plank Road
East Rutherford, NJ 07073

PH: 201.804.0303

Mon - Thu: 10:00am - 8:00pm

Fri - Sat 10:00am - 2:00am

Sun: 10:00am - 7:00pm

Reservations Accepted

Takeout Dinners

Grocery and Deli Counter

Full-Service Catering

Full Bar

Entertainment



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

Mozzarella and Tomato Platter

With tomato and roasted pepper

Rice Balls

Chicken Teriyaki Dumplings

In wine and pesto sauce

sandwiches & wraps

Alyssa's Dream

Salami, ham, mortadella, and provolone, lettuce, tomato, onion, oil and vinegar

Ceran Wrap

Grilled eggplant, grilled zucchini, sun dried tomato, roasted peppers

Tempo

Our very own roasted turkey breast, roasted peppers, and sharp provolone

Uncle Sal's Inferno

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

The Mozzzy

Fresh mozzarella, grilled eggplant, and roasted peppers on charred Italian

Pollo Italiano

Grilled pesto chicken with fresh mozzarella, and roasted peppers

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

Cavatelli & Broccoli

Fresh "bowtie" pasta, fresh broccoli cooked to perfection, olive oil.

Pasta Bella

A classic Annabella's dish from the old deli on Hackensack Street. Penne tossed with prosciutto, sun dried tomatoes and pesto

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

ANTIQUE BAR AND BAKERY

HUDSON/HOBOKEN

dining
GUIDE

Antique Bar & Bakery

antiquebarbakery.com

122 Willow Avenue
Hoboken, NJ 07030

PH: 201.683.7028

Indoor/Outdoor Dining:

Mon - Sun: 5:00pm - 11:00pm

Brunch: Sat/Sun 11:00am - 2:30pm

Reserve Online via Website

Online Ordering

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

appetizers

Antique Famous Stuffed Breads

Sausage, Spinach, Pepperoni, Eggplant Parm, or Prosciutto

Antique Meatballs

With marinara sauce and a dollop of warm ricotta

Mussels

In green garlic butter, white wine sauce, with garlic bread

Hot Oil Shrimp

With "dirty" lemon.

Mushroom Ragu Rice Balls

Spaghetti Squash Carbonara
Pancetta Crispy Poached Egg, Plant-Based.

soups & salads

Crispy Artichoke Salad

Baby kale, Parmesan cheese, & creamy garlic dressing

¡VIVA CAESAR!

Classic Caesar w/chilies & coriander, topped w/ tortilla breadcrumbs + anchovy.

Jersey Farm Vegetable Soup

Plant-Based. VEGAN

sandwiches

Antique Rib-eye Burger

8 oz. fresh ground rib-eye, charred mushrooms & onions, silky sharp cheese sauce on a Kaiser roll. Served w/ marrow fries. The chef cooks them MR to Medium

Steak Pizzaiola Sandwich

Coal-fired sirloin steak Hoboken style sammich, w/ peppuhs n' mutz!

pastas

Lasagna Edges

Burnt butter mushrooms, hard herbs & cheese toast

Cavatelli w/Crumbled Meatbals & Ricotta

Tomato sauce & ricotta

steak, chicken & fish

Dirty Rib-Eye

3 lb. + bone to bone cut.

1/2 Organic Chicken

coal fired italian bread pizza

Sausage & Peppers

Meatball, Tomato & Ricotta

Carbonara

Pancetta, Pecorino, & crispy poached egg

antique family meals

Antique Family Chicken Dinner

This Family Meal includes 1 whole roasted organic chicken, 1 qt. of vegetable soup, one share size Antique Green Salad with soft herbs, lemon, and EVOO, herb purée, yellow squash, romesco, Smashed red potatoes, + red chimi.

Antique Steak Dinner

This Family Meal includes a 20 oz. Hanger Steak, one qt. of vegetable soup, one share size Antique Green Salad with soft herbs, lemon, and EVOO, herb purée, zucchini, romesco, smashed red potatoes, + red chimi

BAZZARELLI RESTAURANT

BERGEN / MOONACHIE



bazzarellirestaurant.com

117 Moonachie Rd.
Moonachie, NJ 07074

PH: 201.641.4010

Mon - Thu: 11:00am - 9:00pm

Fri: 11:00am - 10:00pm

Sat : 3:00pm - 10:00pm

Sun: 1:00pm - 8:00pm

* Closed for staff lunch: 2:30pm - 3:15pm, Mon - Fri

Reservations by telephone

Indoor / Outdoor Dining

Online Ordering

Takeout & Delivery



For 50 years, the Bazzarelli family has welcomed all to dine in the Italian tradition of sharing great food with family and friends. Success has come from the simple rule of using fresh, honest ingredients for traditional and modern Italian dishes. The restaurant offers weekly specials, a full bar and an extensive wine list. Delectable desserts, such as Tiramisu and hand-filled cannolis await to complete the perfect meal.

SAMPLE MENU SELECTIONS

Appetizers

Mussels

Fresh mussels in a light red sauce. Sweet, medium, hot

Fried Calamari

Classic fried Calamari served with sweet, medium or hot sauce

Arancini

Homemade rice balls, made with rice, cheese and fresh herbs

Antipasto Rustico

Fresh mozzarella, provolone, prosciutto, salami, roasted peppers, marinated eggplant, marinated mushrooms, olives

Salads

Seafood Salad

Marinated calamari & shrimp served over lettuce

Arugula Salad

Arugula, tomatoes, onions and cucumbers in our house Italian dressing

Sicilian Salad

Baby lettuce, topped with roasted peppers, fresh mozzarella, cucumbers, onions & olives

Soups

Pasta Fagioli

Pasta & beans in our homemade chicken broth with a touch of marinara

Tortellini Escarole Soup

Cheese tortellini in chicken broth with a touch of plum tomato & escarole

Sandwiches

Calabrese Steak

Sliced shell steak, light marinara sauce, sliced hot peppers, mushrooms & onions

Italian Chicken

Chicken cutlet or grilled chicken, fresh mozzarella & roasted peppers

3 Sisters

Fried eggplant, fresh mozzarella & roasted peppers

Entrees

Eggplant Rollatini

Egg battered, fried eggplant rolled with ricotta cheese served in marinara sauce and topped with melted mozzarella

Portobello Parmigiana

Breaded and fried portobello mushroom caps layered in vodka sauce and topped with mozzarella

Veal Bazzarelli

Veal scallopini sauteed in white wine with capers, layered with prosciutto and melted mozzarella

Steak Classica

Grilled 16 oz shell steak served in a creamy dijon mustard white wine sauce with crushed peppercorn

Seafood

Sole Almondine

Lightly battered WILD Sole topped with almonds served in a white wine sauce

Salmon Senape

Filet sauteed with sun dried tomatoes, shallots in a creamy dijon white wine sauce

Shrimp Bazzarelli

Shrimp with clams, mushrooms and fresh peeled tomatoes over linguini pasta

Pasta & Risotto:

Choose

Fettucine, gnocchi, cavatelli, penne, spaghetti, cappelini, linguini, tortellini, ravioli

Broccoli & Garlic

Garlic, olive oil and broccoli

Pesto

Blended basil, pine nuts, garlic, olive oil & a touch of cream

Alfredo

Heavy cream and grated cheese.

Carbonara

Garlic, olive oil, pancetta, whipped eggs and a touch of butter

Lasagna Bolognese

Nonna Rosa's traditional lasagna recipe served with our bolognese sauce

BIAGIO'S RISTORANTE

BERGEN/PARAMUS



biagios.com

299 Paramus Road
Paramus, NJ 07652

PH: 201.652.0201

Sun - Thu: 11:00am - 10:00pm
Fri and Sat: 11:00am - 11:00pm
Late Night Menu (bar): 11:00pm - 2:00am
Happy Hour: 4:00pm - 7:00pm
Bar closes at 3:00am

Reservations may be made online at biagios.com

Happy Hour 4:00pm - 7:00pm

Indoor / Outdoor Dining

Catering Services

Banquet Facilities



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 3:00pm. 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

appetizers

Chef's Board

Prosciutto, homemade fresh mozzarella, roasted peppers, kalamata olives

Shrimp Cocktail

With cocktail sauce

Mozzarella Milanese

Breaded, with plum tomato sauce, basil

Eggplant Rollatini

Ricotta stuffing, melted mozzarella cheese, marinara sauce

"PEI" Mussels

Tomato, scallion, basil, marinara

insalata

Spinach

Applewood bacon, walnuts, dried cranberries, goat cheese, raspberry vinaigrette

Beets & Ricotta

Roasted red beets, fresh ricotta, and candied walnuts

Caprese

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

crostini

Toasted & Grilled Breads

Artichoke (ricotta & pesto), Lobster (tomato & scallions), Brie (warm brie & jam)

pasta

Rigatoni Ala Vodka

Rigatoni Mezzi with our signature vodka sauce

Cavatelli Salsiccia Rabe

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

Fettuccini Carbonara

Crisp pancetta, peas

Homemade Lobster Ravioli

Spinach, lobster meat, and saffron cream

sandwiches & burgers

Chicken Tuscan

Mozzarella, sundried tomato, and pesto panini

Short Rib Grilled Cheese

Pickled onions, smoked gouda, on an onion brioche

Reuben

Sauerkraut, Swiss, Russian dressing on marble rye

Lobster Roll

Scallions and lemon aioli on long brioche

Truffle Burger

Truffetto Provolone, Grilled Balsamic Portabella, Caramelized Onion

Bacon & Egg Burger

Vermont white cheddar, fried onion, applewood bacon

entrées

Chicken Francese

Egg battered with lemon white wine sauce

Seared Scallops

Risotto, asparagus, and honey

Grilled Scottish Salmon

Spinach, dill, lemon, and olive oil

Chicken Giambotta

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

Filet Mignon Medallions

In a port wine reduction

24oz. Porterhouse Steak

Homemade steak sauce, onion rings

BLUE MOREL

MORRIS / MORRISTOWN

BLUE MOREL

bluemorel.com

2 Whippany Rd.
Morristown, NJ 07960

PH: 973.451.2619

Dinner: Mon - Sun: 5:00pm - 11:00pm

Breakfast & Lunch Coming Soon

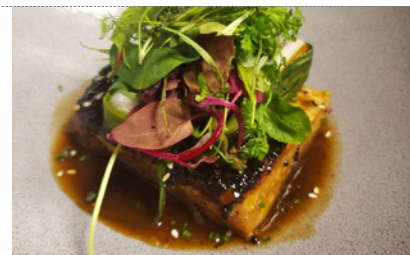
Reservations by telephone or website

Private Dining

Large Event Catering

Extensive Wine List

Newly Re-Opened



The Blue Morel Restaurant and Wine Bar (Named Top 10 New Restaurants in the U.S.) combines the finest seasonal ingredients from local, regional, organic, and sustainable farms with the culinary creativity of Chef Thomas Ciszak alongside award-winning Executive Chef Bryan Gregg.

Nestled in historic Morristown, New Jersey, Blue Morel creates a "Farm to Table" experience serving New American cuisine, sushi, a seafood raw bar, fresh local seafood, homemade pasta, comfort foods, vegetarian and gluten-free options.

The Wine Bar offers more than 70 wines by the glass and half glass tastings and is available for receptions of up to 25 people. For private dining, Blue Morel features the Wine Room, seating up to 18 guests. For larger events, elegant rooms are available to accommodate up to 400 guests.

SAMPLE MENU SELECTIONS

Cocktail (Bar) Menu

Beef Brisket Sliders

Herb aioli, watercress, kim-chi

Jumbo Lump Crab Cake

Horseradish crust, pea shoots, whole grain mustard dressing

Spiced Rub Fish Taco

Grilled Mahi, flour tortilla, avocado mousse, roasted tomato vinaigrette, jicama

Traditional Burger

brisket, hanger, chuck, Surry Farms bacon gruyere, lettuce, tomato, fries or salad

Small Plates (Hot & Cold)

Pickled Beets

With apples, goat cheese, candied pecans

Local Big Eye Tuna Crudo

Charred rice, sorrel, plum preserve

Beef Tartare

Cured yolk, celery, smoked onion vinaigrette

Cauliflower Puree

Brioche crumbs, lobster, tarragon

Foie Gras

Blueberry, fennel conserva, pound cake

Big Plates

Squash Ravioli

Truffles, brown butter, sage, walnuts

Black Codfish

Grilled bok choy, potato fritter, miso shrimp butter

Scallops

Cauliflower, porcini mushrooms, mustards

Roast Chicken

Peanut potatoes, cabbage, green carlic mayo

Grilled Aged Lamb

Pickled peaches, vadouvan, yellowfoot mushrooms, blue corn

The Burger

Aged cheddar, bacon jam on brioche

Sides

Young Broccoli

Charred onion

Grilled Bok Choy

Miso shrimp butter

Peanut Potatoes

Green garlic mayo

Dessert

Carrot Torte

Peach preserves, almond streusel, cream cheese

Butterscotch Budino

Raw apple, pound cake, chantilly, sorrel

Hazelnut Chocolate Torte

Chocolate creamux, plum preserves, vanilla

Specialty Cocktails

Daiquiri

Rum, lime, sugar

Old Fashioned Old Fashioned

Bourbon, sugar, and bitters

French 75

Gin, lemon, sugar, Champagne

Gold Rush

Bourbon, lemon, honey syrup

Blood & Sand

Scotch, cherry heering, sweet vermouth, orange juice

THE BRADFORD

SOMERSET / BRIDGEWATER



thebradfordrooftop.com

600 Somerset Corporate Blvd
Bridgewater, NJ 08807

PH: 732.384.6831

Mon - Tue: Closed
Wed - Thu: 5:00pm - 11:00pm
Fri - Sat: 5:00pm - 12:00am
Sun Brunch: 11:00am-5:00pm

Reservations by telephone, website, or Resy

Sophisticated Lounge
All Season Rooftop
Cozy sofas and Fireplace
Private Event Hosting
Sunday Brunch



The Bradford is a chic, spacious all season rooftop lounge in a clean, contemporary style. Here you may indulge in craft cocktails of top mixologists with unrivaled views. The premium cocktails are well paired with beautifully presented small plates ideal for sharing, and steaks sizzled to perfection. Overall, the experience of this upscale venue, where service matters above all, is not to be missed.

The Bradford is happy to host your private events with elegance and sophistication.

SAMPLE MENU SELECTIONS

small plates

Charcuterie Board

Assorted meats, cheeses, nuts & fruit

Gem Salad

Avocado, shallots, feta & champagne vinaigrette

Crispy Fried Calamari

House tomato sauce and lemon aioli

Steak Tartare Pretzel

Smoked aioli, pickled mustard seed, micro celery

Mediterranean Spiced Meatballs

Lamb, tzatziki, eggplant, roasted red pepper, toasted pine nuts

Tuna Tartare Tostada

Poke sauce, avocado mouse, wonton chips

Nashville Chicken Sliders

Spicy butter, pickle relish, honey mustard, hawaiian role

Mahi Mahi Tacos

Tajin, chipotle + red cabbage slaw, avocado

The Bradford Burger

8oz patty, cola braised onions, fancy sauce, american cheese

Roasted Cauliflower

Pistachio pesto, grana, fresh herbs

Salmon Grain Bowl

Farro, ipa braised fennel, kale puree, blood orange gastrique

steaks

Dry-Aged Prime Tomahawk Steak
40 oz, truffle butter

14oz Prime Ny Strip Steak

Red chimichurri

brunch

Avocado Toast

Focaccia, avocado, cotija cheese, over easy egg

Shrimp Cocktail

Cocktail sauce, fresh horseradish

Whipped Ricotta

Tahini, lemon, cherry tomato, zaatar, grilled pita

Eggs Benedict

Hollandaise, spinach, taylor ham

BEC Burger

English muffin, sunny-side egg, provolone, bacon

Crispy Eggplant Benedict

Chipotle hollandaise, poached egg, roasted tomatoes

Seasonal Fruit Bowl

Shaved coconut, local honey

sweets

D'S Donuts

Berry + chocolate sauce

Key Lime Cookies

Graham cookie, key lime frosting, toasted meringue

PBJ Cheescake

Peanut Butter, Chocolate, Wild Berry Compote

craft cocktails

Purple Paradise

Butterfly tea infused tequila, lime, cointreau

Spritz Faced

Rose wine, passionfruit liquor, aperol, tonic

Sommer Fling

Mezcal, yuzu sake, ramozotti apertivo rosato, white creme de cacao

Paloma

100% agave tequila, grapefruit, lime

PB & J Old Fashioned

House made peanut butter washed bourbon, red wine float

Espresso Martini

St George's nola coffee, vodka, espresso

Curious Cucumber

Cucumber vodka, gin, st. germain, soda

The Brown Derby

Bourbon, lemon, grapefruit, don's spice, honey, angostura bitters

BRASSERIE MÈMÈRE

BERGEN/CLOSTER



brasserie-memere.com

107 Vervalen Street
Closter, NJ 07624

PH: 201.660.8822

Mon & Tue: Closed
Wed & Thu: 4:00pm - 9:00pm
Fri - Sat: 4:00pm - 10:00pm
Sun: 11:00am - 8:00pm (Brunch served until 4:00pm)
Memere Express: Wed - Sun: 10:00am - 4:00pm

Reservations by telephone or OpenTable.com

Indoor / Outdoor Dining

Private Dining Available

Online Ordering

Takeout & Delivery



The classic French brasserie created by Chef Thomas Ciszak. Ciszak's inspiration comes from his warm childhood memories of his mère, or "granny."

Memories of spending time in the garden with his grandmother planted the love for food and inspired Ciszak to embark on a culinary career. At Brasserie Mère, Chef Ciszak continues to honor timeless French techniques and flavors, while still incorporating his grandmother's warm and familiar cuisine, which will create new memories for generations to come. Try the new Memere Express to-go coffee bar and bakery with a variety of fresh pastries, sandwiches, salads, coffee and beverages.

SAMPLE MENU SELECTIONS

hors d'oeuvres

Soupe aux Lentilles

Thyme, paprika, roasted garlic, chick peas

Escargot "Persillade"

Garlic-herb butter, rustic bread (GF)

Wagyu Steak Tartare

Traditional condiments, egg, grilled rustic bread (GF)

Cuisses Grenouilles

Crispy fried frog legs, remoulade, chile, garlic

Tarte Flambée

Alsatian style tarte, crème fraîche, bacon, onions, parsley

charcuterie et fromage

Pâté Campagne

Country pâté, cornichons, mustard, grilled rustic bread

Plateau à Fromage

Daily cheese assortment with garniture

grande salades

Salade Chinoise

Chopped salad, napa cabbage, red cabbage, oranges, water chestnuts, cashews, cilantro, mint, crispy wonton, black sesame dressing (V) (GF)

Salade Niçoise

Seared tuna, haricots verts, niçoise olives, tomatoes, egg, pickled onions, white anchovies, fingerling potatoes, champagne vinaigrette (GF)

entrées

Tuna Côte D'Azur

basil, zucchini, fennel, tomato, tapenade, fried capers

Boeuf Bourguignon

red wine braised wagyu beef cheeks, smoked bacon, mushrooms, pearl onions, pommes dauphine

Duck Leg Confit

Tarbais beans, garlic sausage, pancetta, spiced orange glaze

Pork Schnitzel

Pork tenderloin, hunter's sauce, mushroom, sherry, cipollini onion

Poulet Rôti Citron

Chicken thighs roasted in lemon segments, mushrooms, garlic, brussel sprouts, fingerling potatoes, onions

Veal Goulash

Buttered noodles, paprika, fromage blanc, chives

Vegan Toulouse Sausage

Beluga lentils, brussels sprouts, demi-sec tomato

Steak Frites

Our Cedar River steaks served w/pomme frites and Sauce de Maison • 8 Oz. Hanger Steak • 14 Oz. NY Strip • 8 Oz Filet Mignon • Tomahawk Steak "For Two"

desserts

Kouign Amann aux Pomme

Warm toasted butter pastry, apples, vanilla ice cream

Tahitian Vanilla Crème Brûlée

Vanilla custard, caramelized sugar, strawberries

Valrhona Chocolat Pot de Crème

Salted caramel, brandied cherries

BRAZILIAN TEMAKERIA

ESSEX / NEWARK



@braziliantemakeria
(FB & Instagram)

94 Monroe Street
Newark, NJ 07105

PH: 862.312.6674

Mon – Sun: 12:00pm – 10:30pm

Reservations by telephone

Rodizio Every Day

Online Ordering

Takeout & Local Delivery

BYOB



This Brazilian sushi restaurant offers artistic, wonderfully flavorful dishes that sushi fans will truly appreciate. The rodizio style service, similar to that of a Brazilian “churrascaria” or steakhouse, means you can try nearly anything for a fixed price.

SAMPLE MENU SELECTIONS

starters

Shrimp Tempura

Tempura shrimp served with sweet chilli

Gyoza Frango Teriyaki

Chicken teriyaki dumplings

Shimeji

Grilled mushrooms with house sauce

Peruvian Ceviche

White Fish, Salmon, Salmon and Octopus Ceviche, Shrimp

hossomaki

Philadelphia Crunchy hossomaki

Nori, rice, scallions, salmon, and cream cheese with nacho crumbs

Deluxe Roll

Rice leaf, salmon, kani and cream cheese

Philadelphia Hossomaki Salmon

Nori, rice, scallions, salmon, and cream cheese

joy joy

Dragon Roll

Slice of blowtorched salmon with cream cheese

Joy Joy Sweet Chilli

Slice salmon and rice ball with cream cheese and sweet chilli

Joy Joy Traditional Hot

Slice salmon blowtorched and rice ball with cream cheese

nigiri

Nigiri Tuna, White Fish, Salmon

Rice and fresh sliced tuna, white fish, or salmon

Nigiri Ebi

Rice and fresh slice shrimp

Nigiri Parrot Salmon

Rice and fresh slice salmon blowtorched

temaki

Temaki Philadelphia

Salmon cone of nori filled with salmon, rice, cream cheese, and scallions

Temaki California

Cone of nori filled with mango, cucumber and kani

Temaki Hot Salmon

Cone of nori fried in panko flour filled with salmon, rice, cream cheese, and scallions

uramaki

Uramaki Double Salmon

Salmon and cream cheese wrapped in rice, nori, and salmon

Uramaki Salmon & Octopus

Rice wrapped in salmon, nori, cream cheese, finished with octopus

Uramaki Tuna & Avocado

Rice wrapped in tuna, avocado, nori, and cream cheese

poke

Salmon or Tuna Poke

Salmon or tuna cubes, Japanese rice, almonds, red onion, crispy cabbage, sunomono

Shrimp Poke

Shrimp, Japanese rice, almonds, red onion, crispy cabbage, sunomono

fried hossomaki

Hot Roll Tuna

Nori, rice, scallions, tuna and cream cheese fried in panko flour

Ebi Haruhot

Spring roll dough, shrimp, rice, and cream cheese

THE BRICK HOUSE RESTAURANT

BERGEN/WYCKOFF



thebrickhousewyckoff.com

179 Godwin Avenue
Wyckoff, New Jersey 07481

PH: 201.848.1211

Mon - Thu: 12:00pm - 10:00pm
Fri: 12:00pm - 11:00pm
Sat: 5:00pm - 11:00pm
Sun: 1:00pm - 9:00pm

Call for Reservations

Indoor / Outdoor Dining
Private Dining Available
Banquet Facilities
Cigar Bar



Focusing on fine steaks, chops and seafood, this outstanding dining destination and historic landmark shines with a multi-million dollar renovation and elegant new banquet space—the perfect back-drop for your wedding or other grand reception.

The Main Bar lounge offers comfortable seating at the bar, high-top and regular tables. A great spot to enjoy a nice casual meal with family and friends.

The Cigar Bar is one of the few spots in New Jersey with indoor smoking, casual dining and top wines and spirits. It's a place of hearty laughter where good friends are made.

The Brick House reflects Chef Aldo Cascio's passion for delivering quality fare and a fine-dining experience.

SAMPLE MENU SELECTIONS

appetizers

Seared Ahi Tuna

Seared, sliced & served with wasabi teriyaki & pickled ginger

Carpaccio of Beef

Thinly sliced beef, lemon, olive oil, shaved parmigiana on a bed of arugula

Grilled Shrimp

Shrimp tossed with garlic sautéed mushrooms

Stuffed Mushrooms

Savory crabmeat with a touch of bechamel

Grilled Hickory Smoked Slab Bacon

Maple smoked with bbq sauce

Oysters on the Half Shell

Precious pearls of the deep

lunch salads

Beef Steak Gorgonzola

Sliced tomatoes, bermuda onions, topped with imported crumbled gorgonzola cheese

Sugar Beets Salad

Sliced yellow & red beets on a bed of red leaf bib lettuce, garnished with mixed corn kernels, red onions, a light pink vinaigrette, sprinkled with chopped fresh cilantro

specialties for two

Seafood Riviera

A broiled Genoa delight, scallops, lobster tails, shrimp, clams, salmon & mussels, lemon, garlic, wine, served over a bed of linguini

Rack of Lamb au Jus

Delicately roasted to perfection with garlic and rosemary, served with its own juices, vegetable bouquet and roasted potatoes

seafood entrees

Norwegian Salmon Fillet

Firm, rich-flavored, good grilled or broiled

Seared Jumbo Sea Scallops

Sauteed with shiitake mushrooms & finished with a brandy cream reduction

Live Maine Lobster

Enjoy this northeastern delicacy, baked & stuffed, steamed or broiled

steaks & chops

Veal Lolli-Pop Rib Chop

Frenched rack of rib of pink, milk-fed veal, so tender it cuts with just a touch

Filet Mignon

Plump, lean, butcher-cut, bursting with flavor, irresistibly delicious

T-Bone Steak

Truly for the beef eater, prime rib corn-fed midwestern beef at its best

Roasted Half of Free Range Chicken

Delicately roasted, tender 4 lb bird, with a hint of garlic and rosemary

Center-Cut Pork Chops Arrabbiata

Two succulent chops grilled & topped with hot cherry peppers, oil, garlic & a touch of demi-glace

brick house burgers

Brick House Sliders

Chopped sirloin mixed with finely-chopped scallions & seasonings, topped with American cheese, lettuce & tomatoes

Louisiana Cajun

Blackened & topped with Monterrey Pepper Jack cheese

Alla Fiorentina

Topped with spinach sauteed & melted mozzarella

BROWNSTONE

BERGEN/EDGEWATER, ENGLEWOOD CLIFFS



BROWNSTONE
PANCAKE FACTORY

brownstonepancakefactory.com

Englewood Cliffs:

717 E. Palisade Ave
Englewood Cliffs, NJ 07632
PH: 201.945.4800

Sun - Wed: 8:00am – 4:00pm
Thu - Sat: 8:00am – 8:00pm

Edgewater:

860 River Road
Edgewater, NJ 07020
PH: 201.945.4800

Sun - Thu: 8:00am – 4:00pm
Fri - Sat: 8:00am – 8:00pm

All Day Breakfast

Family Dinner Packages

Indoor / Outdoor Dining

Takeout & Delivery



Brownstone Pancake Factory in Edgewater is a food lover's delight. The Brownstone Pancake Factory seeks relentlessly to redefine the diner experience, 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 & 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

Fried Oreo Cheesecake Pancakes

Our buttermilks baked with Oreos, topped with chunks of cheesecake & fried Oreos, drizzled with chocolate sauce

Berry Sour Bliss Pancakes

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

Cherry Brook Gluten Free Pancakes

Pancakes made with our own gluten free recipe, made with almond milk; Also dairy free & vegan

South of the Border Omelette

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

Nova Scotia Lox Deluxe Omelette

With sliced smoked salmon & red onions, stuffed with cream cheese

Breakfast Quesadilla

Scrambled eggs, cheddar, smoked bacon, smashed avocado, shredded lettuce, diced tomatoes & sour cream served with our homemade zesty salsa

appetizers

Tex-Mex Egg Rolls

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

Brownstone Supreme Sampler

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

salads

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

sandwiches & burgers

Vanessa's Famous Grilled Cheese

Roasted turkey, Swiss cheese, sliced pickles & 1000 island dressing pressed on multi-grain bread

Philly Cheese Steak

Philly steak smothered with sautéed peppers & onions & American cheese on a torpedo roll

Rustic Chicken Panini

Grilled chicken with imported goat cheese, red onions & field greens drizzled w/extra virgin olive oil

Man vs. Burger

Two grilled American cheese sandwiches with our burger, bacon, caramelized onions, lettuce & 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

Delano Homemade Turkey Burger

Our homemade turkey burger topped with avocado & Swiss cheese, served on our artisan multi-grain bread with a house salad or French fries

CONCOURSE CLUB

BERGEN / WOOD-RIDGE



concourseclubnj.com

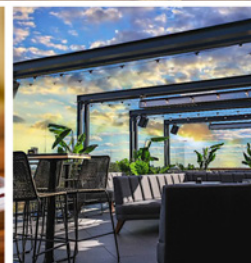
379 NJ-17 S
Wood-Ridge, NJ 07075

PH: 201.710.6459

Wed: 5:00pm - 11:00pm
Thu: 5:00pm - 11:00pm
Fri/Sat: 5:00pm - 1:00am
Sun Brunch: 11:00am - 5:00pm

Reservations by telephone, website, or Resy

Sophisticated Lounge
NYC Skyline Views
Indoor & Outdoor spaces
Fireplace
Dress Code
Sunday Brunch



The Concourse Club atop the Element New York Hotel in Wood-Ridge, NJ is a premiere rooftop lounge with the soul of the past. Rooted in the heyday of the swank cocktail culture of the late 50's where business was conducted over three martini lunches, black-grey suits and A-line dresses. The Metropolitan sophistication of the era lives in the architecture of the venue.

Indulge in handcrafted unique cocktails, an outstanding array of fine Scotch, whiskey, bourbon, tequila, rum and highly rated wines. A variety of inspired small plates are sure to please.

Most of all, the incredible NYC skyline views from this rooftop oasis, and live entertainment mean a most memorable evening awaits.

SAMPLE MENU SELECTIONS

Small Plates

Kimchi Cauliflower Rice
Sunny side egg

Gem Salad
Avocado, shallots, feta, champagne, vinaigrette

Charcuterie Board
Assorted meats, cheese, jams, beans, nut mix

Jumbo Shrimp Cocktail
Fresh horseradish, house cocktail sauce

Crispy Smokey Calamari
Tomato sauce, crispy pickled peppers, smoked lime salt aioli

Bourbon Glazed Chicken Lollipop
Bleu cheese dipping sauce

Wild Mushroom Taco
Mexican street corn salad, habanero sauce, red pepper crème

Chilean Sea Bass Blue Corn Tacos
Mexican street corn salad, habanero sauce, lime cilantro crème

Grilled Salmon

Cashew-kale pesto, polenta cake, roasted tomatoes

Crispy Pan-Seared Chicken Sliders
Caesar salad slaw, provolone cheese, brioche mini bun, vidalia beer rings

Lobster Bao Bun
Browned butter, coconut napa slaw

IPA Cheese Beef Sliders
Chefs IPA beer cheese, house spicy butter pickles, pub ketchup, vidalia beer rings

Korean Style Skirt Steak
Cauliflower rice kimchi, sunny side egg, pickled daikon radish

Porcini-Rosemary Crusted 42oz Prime Tomahawk
Roasted Tomato-Peppercorn Butter, Crispy Matchstick Potatoes, shaved sea salt

Sweets

Can't Have Just One
Bourbon mint milk shake shots, coffee whipped cream

PBJ

Peanut butter cheesecake, wild berry compote, chocolate

I Dare You
Banana split Concourse Club style
Gelatos, assorted topping

Classic Cocktails

Paper Plane
Bourbon, aperol, amaro nonino, lemon

Paloma
Blanco tequila, lime, ruby red grapefruit, agave

Concourse Old Fashioned
Bourbon, orange & angostura bitters, demerara

Signature Cocktails

Starship 1973
Crop Meyer lemon vodka, almond liquor, blueberry, egg white

Up Up And Away
Aperol, pamplemousse, montenegro amaro, lemon juice, prosecco

Passion Tea Party

Blanco tequila, pomegranate, Lemon, hibiscus, Passion Fruit tea

Clear Port
Crop cucumber vodka, lime, lychee

brunch

Avocado Toast
Ciabatta, avocado, cotija cheese, over easy egg

Citrus Coffee Pancakes
Banana foster or wild berry compote

White Garden Omelette
Garden herbs, wild mushrooms, goat cheese, honey squash puree, kale-pepper cashew pesto

BEC Short-Rib Burger
Smoked applewood bacon, sunny up egg, aged provolone cheese

CORK AND CRUST

BERGEN / HARRINGTON PARK



corkandcrustrestaurant.com

90 La Roche Ave
Harrington Park, NJ

PH: 201.367.1550

Email: corkandcrustrestaurant@gmail.com

Mon: Closed

Tue - Thu: 11:30am - 9:30pm

Fri - Sat: 11:30am - 10:00pm

Sun: 11:00am - 9:00pm

Reservations by telephone

Online Ordering

Pickup & Local Delivery

Outdoor Seating

Sunday Brunch

BYOB



Cork and Crust is a family-owned and operated BYO Italian Mediterranean restaurant offering both indoor + outdoor seating. The menu consists of primarily Italian and Sicilian dishes, with a Mediterranean twist. In addition, we offer specialty brick-oven pizza, a fresh fish of the day, and plant-based pastas and burgers. Our homemade sauce, meatballs, and other specialties are all family recipes. Lunch and dinner are served daily Tuesday through Sunday. We also have a brunch menu available on Sunday's and encourage guests to bring their own champagne for mimosas and bellinis.

SAMPLE MENU SELECTIONS

appetizers

Grilled Octopus

Spanish pulpo, roasted peppers, white beans, pesto aioli

Burrata & Tomato

Burrata, plum tomato, basil, olive oil, balsamic reduction

Truffle Mac & Cheese

American cheese, burrata, olive oil drizzle, cracked black pepper

Calamari Rosario

Fried calamari, bruschetta, scallion, cajun spice, balsamic glaze

pasta

Gnocchi di Palermo

Sausage, grape tomatoes, baked burrata, tomato cream sauce

Bari

Jumbo shrimp, spinach, cremini mushrooms, pink vodka sauce, rigatoni

Cappellini Truffle

Jumbo shrimp, cremini & white mushrooms, white truffle oil, sherry brown sauce

entrees

Salmon St. Tropez

Grape tomatoes, basil, light lemon butter

Veal Milanese

Crispy crust, arugula, tomato, red onion, burrata, lemon balsamic sauce

Cork & Crust Burger

10 oz private blend, applewood bacon, cheddar, lettuce, shaved onion, secret sauce, brioche bun, served with fries

Chicken Amalfi

Panko crusted, sausage, spicy peppers, artichoke, lemon garlic white wine

brick oven pizza

The Hoboken

Half calzone, half pizza pie -- roni cups, mozzarella, homemade vodka sauce, garlic knot crust

Sinatra

Cherry peppers, luganica sausage, fresh mozzarella, olive oil

Truffle Mushroom

Truffle marsala cream sauce, cremini & button mushrooms, fresh mozzarella

Fig di Sicilia

Fig marmalade, prosciutto, arugula, fresh mozzarella, shaved parmigiano, olive oil

sunday brunch

Poppy's Tomato Egg Sammy

Scrambled tomato eggs, bacon, melted mozzarella, toasted Italian baguette

Addy's Breakfast Burger

10 oz private blend, crispy bacon, sunny side egg, jack cheese, brioche bun

Cali's Palm Beach Club

Lettuce, tomato, crispy bacon, sunny side egg, smashed avocado, jack cheese, dijonnaise, 7-grain bread

Stuffed French Toast

Mascarpone cheese, fresh berry compote, berries & maple syrup

Fig & Prosciutto Sandwich

Fig jam, burrata, prosciutto di parma, arugula & balsamic glaze

DEHLI ACCENT

BERGEN/RIDGEWOOD



DELHI ACCENT
INNOVATIVE INDIAN DINING

delhiaccentnj.com

37 Chestnut Street,
Ridgewood, NJ 07450

PH: 201.444.4910

Lunch: 7 Days: 11:30am - 3:00pm

Dinner:

Sun: 5:00pm - 10:30pm

Mon - Thu: 5:00pm - 10:30pm

Fri - Sat: 5:00pm - 11:00pm

Brunch: Sat - Sun: 11:30am - 3:00pm

Reservations by telephone or website

Vegan / Vegetarian Options

Lunch Menu & Specials

Catering & Party Trays

Online Ordering

Takeout & Delivery

BYOB



Delhi Accent's approach to Indian cuisine is a fine balance between tradition and innovation. The dining room's slightly rustic charm with modern accents gives a unique and charming aura. Dishes are presented to a high standard of sophistication while showcasing entirely authentic dishes. Whether you're looking for a romantic dinner, or have a larger crowd to entertain, we will be sure to take your culinary standard to a new level. Delhi Accent prides itself on a wide range of options including vegan, vegetarian, and gluten free. Weekday lunch specials and weekend brunch is offered.

Founded by brothers Akshay and Arnav Jhanjee, the Ridgewood NJ location is the product of a 2nd generation restaurateur. As a youth, Akshay worked alongside his father and owner of the famous Bukhara grill in NYC, Akshay is also the founder of the acclaimed Khyber Grill Restaurant And Caterers.

SAMPLE MENU SELECTIONS

starters

Vegetable Samosa

Classic crispy turnovers stuffed with seasoned potatoes & peas

Hara Bhara Kabab

Goat cheese & spinach patties

Lasuni Gobi

Cauliflower florets tossed in a soy burnt garlic sauce

Afghani Kabab

Boneless morsels of chicken marinated in ginger, garlic, and cardamom

Mango Tuls Prawn

Tandoori grilled shrimp with fresh basil & mango

vegetable entrées

Baingan Bharta

Charcoal grilled buttery eggplant, onions, tomatoes, ginger & cilantro

Chana Masala/PindiCholley

Chickpeas cooked with onions, garlic, ginger, and spices

Anjeer Kofte

Fig & cheese dumplings in a rich cashew sauce

Palak Paneer

Fresh spinach cooked with cubes of homemade cottage cheese

meat & fish entrées

Tandoori Chicken

Half chicken marinated with yogurt and spices, cooked in a tandoor; the tastiest barbecue chicken

Chicken Saagwala

Boneless pieces of chicken sautéed with sweet tender spinach & enhanced with aromatic spices

Barrah Kabab

Boneless lamb marinated in spices, yogurt, ginger, and garlic

Salmon-E-Delhi

Fillet of salmon spiced and grilled in the clay oven

Tandoori Shrimp

Jumbo shrimps marinated in a traditional style with a saffron; cooked in tandoor

Classic Goat Curry

Baby goat meat cooked in an onion, tomato, and yogurt-based sauce, flavored with ginger, garlic & chilis

tandoori breads

Naan

Traditional Indian breads baked in a tandoor oven. Butter Naan/Plain, Tandoori Roti, Onion Kulcha, Makki Ki Roti, Garlic Naan, Aloo Parantha, LachaParantha, Pudina Parantha, Goat Cheese Naan

brunch

Samosa Chaat

Lip-smacking samosa garnished with chickpeas, spices, tamarind chutney, mint chutney, and yogurt

Galouti Kabab Sliders

A melt in mouth minced lamb sliders with a house special sauce, served with masala fries

Charred Grilled Truffle Mushrooms

Masala Egg Bhurji

Served on toasted bread

Butter Chicken Mac N Cheese

Served on toasted bread

Dal Frontier

Harmonious combination of black & yellow lentils simmered overnight & exotically tempered with ginger, garlic & cumin seeds

HUDSON/HOBOKEN



DINO & HARRY'S STEAKHOUSE

dinoandharrys.com

163 14th Street,
Hoboken, NJ 07030

PH: 201.659.6202

Mon - Wed: 5:00pm - 10:00pm

Thu - Sat: 5:00pm - 11:00pm

Sun: 4:00pm - 9:00pm

Reservations may be made by telephone,
website (Resy app)

Online Ordering

Live Entertainment

Outdoor Dining



Serving the finest traditional and innovative dishes, Dino and Harry's goal to become North Jersey's best restaurant is just a matter of time. With elegant décor dating back to the late 1800s; hand carved cherry bar, antique clock and mirrors, original tile floor and tin ceiling. This intimate décor makes Dino & Harry's Steakhouse the ideal bar choice in Hoboken. But great ambience is just the start. Their Porterhouse Steak for Two has been compared to great dishes from the steakhouses of New York City. More than steaks and chops, you'll find many seafood, pasta and chicken dishes with that special Dino and Harry's twist. There are also gluten-free and vegan-friendly options available. Desserts are made onsite. Live entertainment is featured regularly.

SAMPLE MENU SELECTIONS

starters & salads

Ribeye Tartare

Capers, kalamata olives, quail egg with a truffle emulsion

Oysters Maxwell

Oysters baked and served with cream spinach and bacon

Raw Bar

Middle Neck Clams, Blue Point Oysters, Jumbo Shrimp and more

Applewood Smoked Bacon

Grilled and served with apple slaw and sherry gastrique

Burrata

Heirloom tomatoes, truffle mortadella, sea salt and fig spread with basil olive oil

Brie Salad

Panko crusted brie, baby kale, sliced apples, dried cranberries with a cranberry vinaigrette

pasta

Rigatoni

Sauteed spicy sausage, zucchini, yellow squash and tomato

Ravioli

Homemade and prepared daily

Penne Cacio Pepe

Asparagus, fresh peas, pecorino cheese and ground black pepper

entrees

Salmon

Blackened and served with heirloom tomato, avocado, red onion salad with a caper aioli

Hake

Pan fried and served with cauliflower, rice and crispy shallots with a caper butter sauce

Scallops

Pan seared and served with cauliflower puree, organic rainbow carrots, strips of smoked bacon, with a white balsamic reduction

Crispy Chicken

Served with quinoa, lettuce, tomato and onion with a mustard vinaigrette

steaks & chops

Porterhouse

Prime aged steak portioned for one (16oz), two (32oz) or three (48oz)

Filet Mignon

Filet mignon served with sauteed mushroom

Lamb Chops

Broiled and served double loin or split with mint jelly.

Veal Chop Parmigiana

Served with a side of pasta

D&H Prime Burger

Juicy and thick. Served with salad, french fries and choice of cheese

Tomahawk

32oz rib eye steak for two

sides

Lyonnais Potatoes

Spinach

Creamed, sauteed, or steamed

Gnocchi 3 Cheese Truffle Oil

Creamed, sauteed, or steamed

Brussels Sprouts and Applewood Smoked Bacon

Creamed, sauteed, or steamed

Corn Crème Brulee

DINO'S BAR & GRILL

BERGEN/EDGEWATER

"THE BOYS ARE BACK IN TOWN"

DINO'S

BAR & GRILL

EDGEWATER, NJ

dinosbarandgrillnj.com

1466 River Road
Edgewater, NJ 07020

PH: 201.224.6992

Mon - Sat: 11:00am - 3:00pm

Sun: 12:00pm - 3:00am

Happy Hour: Mon - Fri, 4:00pm - 7:00pm

Delivery via Uber Eats

Outdoor Seating

Daily Specials



Dino's Bar & Grill is family-owned and operated, featuring traditional American pub fare and mouth watering specials.

More than just a friendly neighborhood bar ideal for friendly banter and libations. The 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

bar snacks

Chicken Tenders Basket

With handcut fries

Chili with the "Works"

Pizza Parma

Handmade with mozzarella, prosciutto, & arugula

Fish & Chips

Crisp, golden pub worthy filets

salads

Kale Ceasar Salad

Kale leaves tossed in a creamy Caesar dressing with croutons, parmesan cheese. Add chicken, grilled shrimp, steak

Mermaid Salad

Pan seared sesame crusted ahi tuna served over greens & wasabi ginger soy sauce

wings

Dino's Famous Fat Wings

Meaty wings sauced with traditional buffalo, mild, hot, atomic, thai chili, bbq, teriyaki, koream bbq, garlic parm

Boneless Wings

With any of our amazing sauces

sandwiches

Dino's Cheesesteak

Freshly sliced ribeye with grilled onions, sauteed mushrooms & provolone cheese served on ciabatta bread

Turkey Or Chicken Club

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

Panino Parma

Prosciutto, mozzarella, arugula, cherry tomatoes

burgers

8oz Pat LaFreida Burger

Served with hand cut fries & a pickle

Dino's Famous Sliders

3 Sliders with american cheese and grilled onions

Dean Martin Burger

Applewood smoked bacon, cheddar cheese, sauteed mushrooms, drizzled with white truffle oil

California Burger

Avocado, pepper jack cheese lettuce, tomato, and ranch dressing

Western Burger

Applewood smoked bacon, cheddar cheese, onion rings, and tangy bbq sauce

Black Bean Veggie Burger

Avocado, lettuce, tomato & garlic aioli

entrees

Surf & Turf

Filet mignon & shrimp, lobster tail, or scallops

Seasonal Steak

Marinated & Served with potatoes & vegetables

DONATELL'A RISTORANTE

BERGEN/HARRINGTON PARK



donatellaisitalian.restaurant

1212 Tappan Road
Harrington Park, NJ

PH: 201.767.4245

Lunch: Fri - Sat: 12:00pm - 3:00pm

Dinner: Sun - Thu: 5:00pm - 9:00pm
Fri - Sat: 5:00pm - 10:00pm

Brunch: Sat: 12:00pm - 3:00pm
Sun: 10:00am - 3:00pm

Happy Hour: Everyday (bar), 4:00pm - 6:00pm

Call for Reservations

Newly Renovated
Outdoor Seating
Takeout



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 onsite 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

Mozzarella de Bufala Fresca

Steak tomatoes, fresh buffalo mozzarella, homemade balsamic reduction, roasted bell peppers, drizzled unfiltered green olive oil

Carpaccio D'Manzo

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

Blue Point O'Kammamoto Oysters

On the half shell. Choice of kammamoto or blue point oysters, served cold

Seafood Tower for Two

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

salads

Insalata Misticanza

Organic spring mix greens with mixed fresh fruits, shaved Parmigiano Reggiano in a house dressing

Avocado Ripieno

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

pasta

Orecchietta Alla Verona

Fresh cooked pasta with sauteed Italian sausage, broccoli rabe, red pepper flakes

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 scalopine, pan seared, porchini mushrooms, rosemary, fresh roasted garlic, pressed olive oil

Vitello Al Porto e' Pepe

Veal scalopine sauteed with cherry peppers, garlic and port wine sauce

Pollo Scarpariella

Roasted, boneless chicken cubes, rosemary, pepper flakes in a white wine sauce (Nonna's recipe)

pesce & fresh seafood

Shrimp Ala Capri

Jumbo shrimp with capers, chopped onions, black & green olives, roasted garlic sauce with light, homemade marinara sauce

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

Fileto D'Manzo

Mouthwatering, incredibly tender 14oz prime filet mignon, broiled in our 1400 degree oven to your desires

Costoletta D'Vitello

Double cut veal chop, broiled at 1400 degrees, with sauteed portobello mushrooms, rosemary, garlic, olive oil, cooked in its own juices

Rack of Lamb

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

DONG BANG GRILL

BERGEN/FORT LEE



동방그릴
dong bang grill

dongbanggrill.com

1616 Palisade Avenue
Fort Lee, NJ 07024

PH: 201.242.4485

Mon - Sun: 11:00am - 12:00am
Lunch Specials: 11:00am - 2:30pm

Reservations may be made by telephone

Barbecue at Table

Large Parties Accomodated

Premium Korean & Japanese Liquors



If you crave traditional Korean food, Dong Bang Grill is the feast you deserve.

With grills in the middle of each table at this hibachi-style restaurant, enjoy Galbi (marinated short ribs) cooked in at your pace. The 100-percent natural Angus beef ribs are also pure heaven. Popular barbecue dishes like beef, pork, duck, and chicken round out the meats. A large selection of vegetarian dishes feature 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 for the pickiest eater. 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

Kimchi Mandoo Jeongol

Kimchi dumplings with assortment of vegetables in spicy 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

Sae Woo Gui

Succulent shrimp lightly seasoned in salt and pepper

Mushrooms

Juicy king oysters, shitake, and portabella mushrooms lightly seasoned with salt, pepper and olive oil.

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

Roast Pyun chae

Thinly sliced smoked sirloin beef with sesame leaf and sliced onion in soy base sauce.

fish

Yeonuh Gui

Lightly salted fresh salmon broiled on a sizzling platter.

Samchi Gui

Lightly seasoned broiled spanish mackerel on a sizzling platter.

Salmon Teriyaki

Fresh broiled salmon with vegetables in teriyaki sauce served on sizzling hot platter.

cutlet & teriyaki

Pork Cutlet

Fried breaded pork, served with vegetables and cutlet sauce.

Chicken Teriyaki

Broiled boneless chicken breast with vegetables in teriyaki sauce served on sizzling hot platter.

Beef Teriyaki

Fresh broiled salmon with vegetables in teriyaki sauce served on sizzling hot platter.

EL ASADERO MEXICAN GRILL

BERGEN / ROCHELLE PARK & PASSAIC



elasaderomexicangrill.com

Rochelle Park

375 W Passaic St,
Rochelle Park, NJ 07662

PH: 201.909.8880

Sun - Wed: 10:00am - 12:00am

Thursday: 10:00am - 12:30am

Fri - Sat: 10:00am - 1:00am

Breakfast 7 days: 7:00am - 11:00am

Passaic

305 Passaic St
Passaic, NJ 07055

PH: 973.272.6785

Mon - Sun: 12:00pm - 12:30am

Secaucus: Coming Soon

Reservations by telephone

Mariachi Night: Wed. & Fri.

Online Ordering & Takeout

Kids Menu



El Asadero offers traditional Mexican fare in a most lively and festive atmosphere. The extensive menu features most any dish one might ask for, and a great selection for the steak lover. The cocktail menu is another sweet spot with many house variations on the classics, and a superb selection of tequila. The spacious interior leaves plenty of space between diners, and outdoor seating is available. If you enjoy live music, a mariachi band plays twice a week. Let them serenade your table. A kids menu and takeout is available.

SAMPLE MENU SELECTIONS

appetizers

Shrimp Tostones

Fried green plantains topped with avocados, pico de gallo, our signature chipotle Asadero sauce, may with sautéed shrimp on top

Flautas

Rolled up tortillas stuffed with cheese or chicken. Topped with lettuce, refried beans, sour cream, queso fresco, sliced avocados

Shrimp Cocktail

Shrimp marinated in a Veracruz cocktail sauce, topped with lime, cucumber, onions, cilantro & creamy slices of avocado.

soups & salads

Pozole Soup

Traditional Mexican soup with pork & corn & side of radish, onions, tow corn tostadas, queso fresco, chile piquin

Mexican Salad

A mix of romaine lettuce, tortilla strips, baby corn, avocado slices, queso fresco, black beans, sour cream, pico de gallo, and homemade vinaigrette on the side. Add grilled chicken, steak, shrimp, or churrasco

tacos & mains

Campesino Tacos

Churrasco sautéed in tomatoes, jalapeños, white onions & side of limes

Shrimp Tacos

Grilled shrimp topped with cilantro, white onions. Garnished with radish, cucumber, pico de gallo. Side of chipotle sauce

Quesadillas

Classic favorite of soft flour tortillas filled with Monterey Jack cheese and choice of veggies, chicken, steak, shrimp, churrasco

Mar y Tierra

Surf & turf the Mexican way with a combo of 12oz. skirt steak & grilled shrimp. Garnished with grilled jalapeños, mashed potatoes & mixed veggies off the grill

Skirt Steak

12oz. skirt steak grilled to your liking. Served with a side of mashed potatoes & broccoli. Garnished with grilled green onions, jalapeños, and corn on the cob

Asadero Jalapeño Burger

Grilled homemade angus burger topped with chipotle, Asadero sauce, quesillo, guacamole, pico de gallo & jalapeños. Served with fries

seafood

Grilled Salmon

Flat iron salmon served with mashed potatoes & broccoli with a side of chipotle sauce

Ceviche Costeño

Fish filet, shrimp or mixed. Marinated in lemon juice & clamato. Topped with pico de gallo & avocado. Served with a side of crisps, sliced limes & oranges.

Parillada Marinera

Combination of seafood perfection for 4. Fried tilapia filet, grilled shrimp & calamari, crab & oysters on white rice. Choice of "deviled" (spicy) or garlic sauce. Served with a salad.

desserts

Churros

Warm Mexican churros topped with a scoop of ice cream

Tres Leches

Mexican cake marinated in 3 different types of milk topped with a sugar whipped frosting cream

ELIA MEDITERRANEAN

BERGEN/EAST RUTHERFORD



elianj.com

240 Hackensack Street
East Rutherford, NJ 07073

PH: 201.939.9292

Sun: 9:30am - 2:00pm, 5:00pm - 9:00pm
Mon - Thu: 11:30am - 3:00pm, 5:00pm - 10:00pm
Fri: 11:30am - 3:00pm, 5:00pm - 12:00am
Sat: 10:30am - 2:00pm, 5:00pm - 12:30am

Reservations by telephone or website.

Indoor / Outdoor Dining

Private Dining

Romantic Dining

Weekend Brunch

Dress Code



Elia Mediterranean offers unique, uncompromising cuisine with the flavor, beauty and heart of Greece.

Driven by the creative genius of executive chef Jose Luis Falcon, dishes are meticulously prepared and presented. Simple ingredients, but with a twist on traditional recipes, produce dishes that are a devotion to Mediterranean cuisine. Fresh fish such as fagri, and more are prepared with historical authenticity. An open kitchen, stunning fresh fish display, bright white walls, and canopied tables are a call back to the place the family calls home. More than fine dining, Elia offers a premium full-service bar with signature cocktails from master bartenders.

SAMPLE MENU SELECTIONS

appetizers

95% Crab Cake

Aegean slaw, whole grain mustard tartar sauce

Spanikopita Empanadas

Kale pistachio puree, balsamic gastrique

Mini Lamb Gyros

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

Lentil Falafel

Cucumber, radish, apple, tahini sauce

Stuffed Crabmeat Avocado

Chilies, shallots, lime, roasted red pepper aioli, baby Gem lettuce

Saganaki

Pan-fried Graviera cheese, watermelon sticks, thyme-honey, mint

raw bar

Littleneck Clams

East Coast Oysters

Jumbo Lump Crab Cocktail

salads

Mediterranean Chopped Salad

Organic tomatoes, peppers, onions, cucumbers, chickpeas, capers, crispy pita, crumbled feta

Farro & Black-Eyed Peas

Oven-Roasted tomatoes, asparagus, avocado, dried cranberries, candied almonds, lemon vinaigrette

whole fish

Tsipoura

Royal Dorado, Mediterranean fish with mild flavor & firm flakes

Red Snapper

Sweet & nutty flavor, moist with a firm texture

mains

Seafood Pasta

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

Lemon Shrimp

Tarragon polenta, grilled asparagus, demi sauce

Organic Boneless Half Chicken

Roasted fingerling potatoes, seasonal grilled vegetables, demi sauce

Domestic Lamb Chops

Vegetable souvlaki, roasted tomatoes, lemon potatoes, mint pistachio pesto

Skirt Steak

Crushed fingerling potatoes, garlic confit, spinach, grilled peppers confit, basil chimichurri sauce

Chilean Sea Bass

Summer risotto, green peas, asparagus, baby shrimp, crème fraiche

brunch

Italian Omelet

Roasted red peppers, Italian sausages, ricotta, basil

Smoked Salmon Benedict

Scottish smoked salmon, bearnaise sauce

Buttermilk Ricotta Pancakes

Nutella, candied almonds, strawberries, caramel sauce

American Sirloin Burger

Caramelized onions, bacon, house aioli, brioche bun

Roasted Halibut

Sour tarhana, apricots, peas, currants, roasted sunchokes, chestnut puree

Fresh Pasta

Asparagus, tomato sauce, artichokes, pecorino Romano

Chicken Souvlaki

Grilled tomato, zucchini, Mediterranean long pepper, chopped salad

dessert

Karidopita

Warm walnut cake, citrus syrup, caramel sauce, candy walnuts, cinnamon ice cream

Walnut Baklava

Layers of crispy phyllo, walnuts, honey syrup, baklava ice cream

Chocolate Cake

Roasted strawberries, sesame tulip, red velvet kataifi, ouzo ice cream

FIRE AND OAK

BERGEN/MONTVALE, HUDSON/JERSEY CITY

FIRE & OAK

AN AMERICAN GRILL

fireandoak.com

Jersey City

485 Washington Blvd
Jersey City, NJ 07310

PH: 201.610.9610

Monday: 3:00pm - 9:00pm
Tue-Sun: 3:00pm - 9:30pm
Sat-Sun 11:00am - 9:30pm

Montvale

100 Chestnut Ridge Road,
Montvale, NJ 07645

PH: 201.307.1100

Mon-Thu: 11:30pm - 9:30pm
Saturday: 4:00pm - 9:30pm
Sunday: 4:00pm - 9:00pm

Reservations by telephone or website

Online Ordering

Curbside Pick-Up

Indoor / Outdoor Dining



Fire & Oak brings a modern take to classic American cuisine with handcrafted sushi, USDA Prime steaks, inspired seafood selections, local & seasonal daily specials & a delicious selection of premium sandwiches & entrée salads. Our gracious staff will help you choose the perfect drink from our extensive selection of wines by the glass or our signature cocktail list & local craft beer selection. We offer private rooms for business or dining. With an energetic, yet comfortable vibe, Fire & Oak is the place where all feel welcome.

SAMPLE MENU SELECTIONS

starters

Oysters

East & West coast shucked to order

F&O Signature Hot Wings

Honey chili pepper glaze, blue cheese dipping sauce

Cast Iron Kobe Meatballs

Kobe beef and veal blend, whipped ricotta, rustic tomato sauce, country grilled bread

Grilled Spanish Octopus

Fava bean, red onion & fennel salad, house vinaigrette

Mac & Cheese

Signature cheese blend, locatelli bread crumbs. Add lobster or bacon

salads

Organic Baby Greens

Roasted beets, brioche croutons, pecans, goat cheese, house vinaigrette

B.L.T. "Wedge" Salad

Peppered bacon, organic bibb lettuce, beefsteak tomatoes, vidalia onion, crumbled blue cheese & blue cheese dressing

roman pizza

Super Margarita

Melted buffalo mozzarella, fresh basil, oregano, extra virgin olive oil & sea salt

Cup & Char

Signature cheese blend, ezzo pepperoni, sweet cherry peppers, fresh parsley

The Fun Guy

Roasted mushrooms, caramelized onions, monrache cheese, balsamic reduction

burgers & sandwiches

Fire & Oak Burger

Aged yellow cheddar, apple wood maple bacon, toasted brioche bun

Crispy Cod Fish Sandwich

Lemon aioli, bibb lettuce, beefsteak tomato, pickles, brioche bun

Seared Loch Duart

Salmon Burger
Cajun remoulade, bibb lettuce, beefsteak tomato, house made pickles

entrees

Rotisserie Free Range Half Chicken

Ppomme puree, sautéed haricots vert & natural herb au jus

Sherry Glazed Loch Duart Salmon

Coconut jasmine rice, gingered snow peas, soy miso broth

Japanese Seven Spice Seared Tuna Mignon

Shiitake mushroom, broccoli & soba noodle stir-fry, pomegranate brown butter, wasabi aioli & crispy shallots

BBQ Pork Ribs

Fall off the bone Danish ribs with herbed french fries & horseradish slaw

Slow Roasted Prime Rib

Loaded baked potato, au jus & horseradish cream

grilled

16oz Cedar River Rib Eye

14oz Prime New York Strip

10oz Center Cut Filet Mignon

Atlantic Swordfish Steak

brunch (Jersey City)

Almond Crusted French Toast

Topped with fresh berries, maple syrup

Cacio E Pepe Soft Scramble

Locatelli, parmesan, cracked black pepper on rustic toast, baby arugula, Campari tomatoes

The B.L.T. & E Breakfast Sandwich

Smoked bacon, Swiss cheese, lettuce, tomato, fried egg, toasted country bread

Prime Hanger Steak Frites

Truffle parmesan fries, au poivre sauce

FONTANA TRITONE

BERGEN/LEONIA



fontanatritone.com

248 Fort Lee Road
Leonia, NJ 07605

PH: 201.242.9040

Sun - Thu: 11:30am - 9:00pm
Fri - Sat: 11:30am - 9:30pm

Call for Reservations

BYOB

Pick-Up & Delivery

Indoor / Outdoor Dining

Catering



Fontana Tritone in Leonia is an intimate and refined restaurant where the love of classic Italian cuisine never fades. With new ownership and acclaimed Chef Hector, the will to deliver the finest traditional dishes and be Bergen County's best is even stronger. Homemade pastas and exquisite sauces are second to none. Tender, flavorful fish, meats and poultry dishes impress the eyes and the palate. Fontana Tritone offers outdoor dining (weather permitting) as well as pickup and delivery. A lunch menu is also offered.

SAMPLE MENU SELECTIONS

antipasti

Gamberi Tuscan

Sauteed shrimp, long stem artichoke, cannellini beans and grape tomato sauce

Calamari Tritone

Lightly fried breaded calamari, zucchini and hot cherry peppers

Vongole Oreganata

Baked clams topped with our homemade breadcrumbs

Antipasto Tritone

Combination of cheeses, cold soppressata, prosciutto, salami, olives, roasted peppers and garnish

Italian Long Peppers

Sausage, aged provolone and garlic roasted potato oreganata

soup & salad

Tortellini en Brodo

Homemade tortellini in chicken broth

Stracciatella

Roman style with spinach, eggs, cheese in our homemade chicken broth

Insalata Fontana

Frisee, fennel, endive, apple, golden raisins, walnuts, robiola cheese, champagne honey vinaigrette

Insalata Mediterranea

Mesclun, cucumber, roasted red peppers, red onion, avocado, kalamata olives, tomatoes, feta cheese

pasta

Buccatini alla Carbonara

Hollow pasta with pancetta, tossed with parmigiano-reggiano cream sauce

Ravioli alla Funghi

Homemade wild mushroom ravioli in a light shiitake mushroom reduction

Short Rib Pappardelle

Oyster mushrooms, sweet potato, shallots, shaved brussel sprouts, white wine demi cream

Rigatoni Pesto

Rigatoni pasta, broccoli, sundried tomato and pesto sauce

entrees

Petto di Pollo alla Martini

Seared chicken breast with crusted Parmigiano cheese, brandy brown sauce, touch of cream

Pollo Scarpariello

Chicken with sweet sausage, hot or sweet peppers, sliced potatoes, fresh rosemary, garlic lemon white wine sauce

Filetto Mignon Barolo

Filet mignon with mixed mushrooms in a red wine sauce

Veal Chop Parmigiana alla Vodka

Pan seared pounded and breaded veal chop in a vodka sauce topped with burrata mozzarella

Branzino Oreganata

Seared Mediterranean sea bass, with a breadcrumb, oregano and garlic crust

Salmone alla Mediterranean

Sauteed with cipollini onion, artichokes, fresh thyme, cherry tomatoes in white wine sauce

Shrimp Francese

Francese style shrimp served with linguine pasta

desserts

Key Lime Pie

Florida key lime juice, graham crust, topped with mascarpone and whipped cream

Panna Cotta

Traditional piedmont Madagascar vanilla bean eggless custard served with fresh berries

Lava Cake

Made with Belgian dark chocolate and served with vanilla ice cream

GRISSINI

BERGEN/ENGLEWOOD CLIFFS



grissinirestaurant.com

484 Sylvan Avenue
Englewood Cliffs, NJ 07632

PH: 201.568.3535

Wed - Fri: 11:30am - 9:00pm
Sat - Sun: 3:00pm - 9:00pm

Reservations may be made by telephone or
[OpenTable.com](https://www.opentable.com)

Private Dining
Event Catering
Online Ordering
Curbside Pickup
Sunday Family Dinner



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 interior, created by world-renowned designer Tony Chi, hosts several rooms for private parties, families, large groups, single diners, or couples seeking slightly more privacy. All pastas, breads, and sauces are made in-house. Stone crabs are flown in from Florida. Gelato is made from scratch. Pizzas fired in Grissini's woodburning oven are 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

Thinly sliced filet mignon and baby arugula with Parmigiano dressing

Carciofi alla Romana

Fresh baby artichokes with polenta and Gorgonzola cheese

Polpette al Sugo alla Romano

Our famous meatballs in our ragu sauce

insalate

Grissini

Baby greens with vegetables

Lobster Salad

Half, poached Maine lobster, asparagus, avocado, grapefruit, potatoes; in a black truffle vinaigrette

Insalata di Campo

Organic mixed greens and tear drop tomatoes in a balsamic vinaigrette

Panzanella Salad

Tuscan blend and tomato salad with cucumber, red onion in balsamic vinaigrette

pizza (from our wood-burning oven)

Pizza Margherita

Fresh mozzarella, tomato & basil

Pizza Quattro Stagioni

Artichoke, mushrooms, olives & Prosciutto

Pizza Parma

Mozzarella, prosciutto, arugula, parmigiano

Pizza Capricciosa

Peppers, onion & sausage

homemade pasta

Pappardelle con Funghi Selvatici

Pappardelle pasta tossed with wild mushrooms

Capellini alla Primavera

With julienne vegetables

Tagliolini Salmon or Shrimp

With salmon, fennel in a pink sauce

Gnocchi di Patate

Hand made potato gnocchi, with fresh pesto

Linguine alle Vongole

With clams in white wine or red sauce

Ravioli

Filled with ricotta and fresh tomato

Tagliolini Neri ai Frutti di Mare

Squid ink pasta with assorted seafood in a fra diavolo sauce

Bucatini all'Amatriciana

Tomato, onion, guanciale & tomatoes

piatti forni

Pollo Rollatini

Chicken stuffed with prosciutto & mozzarella in mushroom sauce

Scallops

Grilled or pan seared

Costoletta Milanese or Parmigiana

Pounded then breaded veal chop or traditional parmigiana

Pollo all'Arrabiata

Sauteed chicken breast with mushrooms, sweet & hot peppers

Scaloppine a Piacere

Marsala, piccata, milanese or francese

Sogliola Oreganata

Broiled filet of lemon sole topped with seasoned breadcrumbs

specialty items

Porterhouse for 2

16oz Prime Sirloin

Back of Colorado Lamb

Branzino

24oz Rib Eye

Filet Mignon

Loin of Veal Chop

Dover Sole

Linguine Lobster

Grilled Salmon

Shrimp - Grilled or with white wine sauce

HALCYON BRASSERIE

ESSEX/MONTCLAIR



halcyonbrasserie.com

114 Walnut Street
Montclair, NJ 07042

PH: 973.744.4450

Mon: Closed

Tue - Sat: 4:00pm - 9:30pm

Sun Brunch: 11:30am - 3:00pm

Sun Dinner: 3:00pm - 7:00pm

Reservations by telephone or OpenTable.com

Takeout Available

Delivery (DoorDash)

Outdoor Dining (Call)

Private Parties



The Finest American Dining With French And Asian Influences. Halcyon Brasserie is a neighborhood restaurant offering a raw bar, chef prepared entrees, and brasserie plates. Sit down for dinner or enjoy their casual, yet impressive bar. The full bar serves fresh cocktails, martinis, rotating beer on tap, and generously poured wines. In addition to dinner, Halcyon hosts an exquisite Sunday brunch. For private gatherings, the upstairs lounge may be reserved.

SAMPLE MENU SELECTIONS

raw bar (dine-in only)

East Coast Oysters on the Half Shell

Cocktail sauce, lemon, horseradish

Little Neck Clams

Cocktail sauce, lemon, horseradish

Colossal Crab Cocktail

Mustard-mayo, cocktail sauce, lemon

Jumbo Shrimp Cocktail

Cocktail sauce, lemon

sushi bar (served with soy, pickled ginger & wasabi)

Coconut Shrimp Tempura Roll

Avocado, mango, toasted coconut, spicy aioli

Spicy Salmon Hako Style

Panko, jalapeno, spicy aioli, cucumber, sesame, fresh herbs

Spicy Jumbo Crab & Avocado Roll

Panko, jalapeno, spicy mayo, sesame, fresh herbs

Soy Paper Crab Roll

Kanikama spicy aioli, hot ponzu butter

Tuna Poke Maki Roll

Avocado, cucumber, sesame, yuzu, soy

Tuna Tartare Tacos

Crispy wonton, soy, sesame, aioli

Salmon Tartare

Passionfruit, cilantro, serrano pepper, crispy strips

salads

Classic Caesar

Parmesan panko bread crumbs

Roasted Duck

Mango, noodles, arugula, fresh herbs, toasted coconut, panko

appetizers

Crispy Calamari

Citrus ginger glaze, scallions

Edamame

Steamed or "Marshall's Way" (sesame oil, chile spice, sea salt)

Moules Frites

Shallots, cream, pernod, pommes frites

Char Grilled Octopus

Crisp potatoes, red teardrop peppers, olives, salsa verde, pimenton ruille

Pan Seared Colossal Crab Cake

Tarragon remoulade, frisée salad

Grilled Oysters

Lemon, shallots, parmesan butter

entrees

Cilantro Crusted Cod

Little neck clams, wild mushrooms, sausage, cannellini bean stew

Halcyon Tacos

Corn tortilla, cilantro, avocado, pickled red onion, chipotle crema (blackened fresh catch, or spicy steak)

Organic Pan Roasted Chicken

Smashed potatoes, leeks, mushrooms, haricot vert, pan jus

Pan Seared New Bedford Sea Scallops

Parsnip puree, pecans, raisins, romanesco

House Kimchi Fried Rice

Tofu, brown rice, bok choy, mushrooms, sesame, scallions, fried egg

Pan Seared Miso Glazed Wild Salmon

Forbidden black rice, shiitake mushrooms, sautéed baby bok choy

Paella

Saffron rice, scallop, shrimp, mussels, clams, chorizo, chicken

Filet Mignon

Smashed potatoes, grilled asparagus, au poivre

Alaskan King Crab Risotto

English peas, asparagus, creamy parmesan, brown butter sage, wild mushrooms, truffle oil (vegetarian available)

desserts

Warm Apple Crisp

Caramel, whipped cream

Flourless Chocolate Cake

Crème anglaise, fresh berries, chantilly cream

IACHETTI'S KITCHEN

BERGEN/GLEN ROCK



iachettis.com

918 Prospect Street
Glen Rock, NJ 07452

PH: 201.773.4782

Mon: Closed
Tue-Thu: 11:30am - 9:00pm
Fri: 11:30am - 10:00pm
Sat: 3:00pm - 10:00pm
Sun: 11:30am - 7:00pm

Reservations by telephone or website

Sunday Brunch

Online Ordering

Curbside Pickup & Delivery

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 melding flavors of many styles. From tacos to meatballs, baby-back ribs to prime rib, flatbreads to fish and chips and the list goes on. Rotating daily specials keep the menu interesting, and seasonal changes to accommodate the freshest ingredients assure that the menu never bores. John Iachetti always goes the extra mile to ensure dining excellence.

SAMPLE MENU SELECTIONS

salads & starters

Crispy Street Tacos

Shrimp, pickled cucumber & onions; lime chicken; orange beef/shallots

Fried Halloumi Cheese

Herb vinaigrette

Iachetti's Meatballs

With ricotta and asiago, tomato basil sauce

Oven Roasted Barbecued Wings (Gf)

Candied onions

Artichoke And Hearts Of Palm Cakes

Baby spinach, chipotle aioli

Goat Cheese, Beet, And Arugula Salad

Red currant dressing

Heirloom Tomato And Mozzarella

Pickled red onions, kalamata olive vinaigrette

flatbreads

Margarita

Prosciutto & Chorizo

Ricotta and baby greens, balsamic

Smoked Gouda, Ricotta, And Fig

Caramelized onions

Wild Mushroom, Sausage And Spinach

entrees

Pastas

Cavatelli, fettuccini, gnocchi, or penne served: alfredo, bolognese, pomodoro, vegan vodka, red or white clam sauce, sausage with garlic and olive oil

"Dr. Pepper" Glazed Baby Back Ribs

Kale slaw, bbq sauce

Free-Range Chicken Breast

Milanese, lemon & white wine, or wild mushroom and marsala

Grilled Prime Rib Eye Steak

Tobacco onion rings, creamed spinach

Maryland Jumbo Lump Crab Cakes

With lemon greens, dijonaise

Seared Faroe Island Salmon

Capers and rapini, three grain organic pilaf

Sautéed Lemon Sole

Chorizo, escarole, and blistered tomatoes, pea puree

Miso Braised Short Ribs

Red cabbage slaw and latkes, firecracker apple sauce

daily specials

Pasta Pomodoro (Sunday)

Meatballs, sausage, braciola and ricotta

Seafood Paella (Wednesday)

Clams, mussels and shrimp

Roast Prime Rib (Thursday)

Smashed potato, au jus

Fish And Chips (Friday)

Beer-battered cod lemon chips, tartar sauce

Grilled NY State Pork Chop (Saturday)

Yams, onion bacon jam

IL MULINO

BERGEN / DUMONT



ilmulinodumont.com

132 Veterans Plaza
Dumont, NJ

PH: 201.384.7767

Tue - Fri: 4:00pm - 10:00pm
Sat - Sun: 4:00pm - 10:00pm

Reservations by telephone

Private Events / Catering

Takeout

BYOB



A Dream That has Been Cooking for Years

The traditional atmosphere of Il Mulino Ristorante helps put our guests in the mindset of eating on the streets of Italy. Let us show you why so many have labeled us as one of the most popular Bergen County NJ Italian restaurants around. Our expert chefs have spent years perfecting the authentic cuisine we have to offer. Just one bite and we know you'll agree with us about that. Bring your favorite wine, as Il Mulino is BYOB!

SAMPLE MENU SELECTIONS

antipasti

Zuppa di Cozze al Tuo Piacere
Mussels in Red or White Sauce

Involtini di Melezane
Eggplant stuffed with ricotta cheese, topped with mozzarella and homemade marinara sauce

Calamari Affogati
Tender calamari sautéed with tomatoes, black olives and fine Italian herbs

Cocktail di Gamberi
Classic fresh shrimp cocktail

Carpaccio di Manzo
Thinly sliced beef, arugula, capers and parmesan cheese topped with truffle oil

soups & salads

Insalata Tricolore
Arugula, radicchio, and endive with gorgonzola cheese, walnuts, homemade balsamic vinaigrette

Pasta Fagioli
Classic Italian beans and pasta recipe

pasta

Orecchiette alla Barese
Orecchiette pasta with arugula, diced mozzarella and fresh tomato

Linguini Lido
Pasta with shrimp, clams, mussels, calamari, fresh fish, and scallops, weed in a delicate red sauce

Pappardelle alle Funghi
Homemade wide noodles topped with mushroom sauce

Tortellini Mimosa
Traditional ring shape stuffed pasta, sautéed with prosciutto and green peas in pink sauce

Capellini Mare e Monte
Angel hair pasta with shrimp, broccoli, mushrooms, garlic, wine and diced tomatoes

chicken

Pollo Scarpariello
Chicken sautéed on the bone in garlic with mushrooms, peppers, sausage and white wine

Pollo Laziale
Chicken with Gaeta olives, roasted red peppers, portobello mushrooms & shallots in a sherry wine sauce

Pollo Mulino

Boneless breast of chicken with asparagus, Portobello mushroom, artichoke hearts in white wine sauce

veal & beef

Scallopine Monteverde
Sautéed with shallots, gorgonzola cheese and walnuts in white wine sauce

Giubileo
Veal scallopin, sun-dried tomatoes, artichoke hearts, mushrooms, in white wine, garlic & basil

Osso Bucco
Slow roasted braised shank served with homemade gnocchi in a light red sauce

seafood

Bronzino
Pan seared Mediterranean Sea Bass fillet over sautéed spinach. Drizzled with cold EVOO, garlic, and fresh herbs

Sogliola Monte Carlo
Filet of sole stuffed with seafood in a scampi sauce

Capasante Smeralda
Sea scallops sautéed with garlic, shallots, capers, diced tomatoes, Gaeta Olives and white wine

JALWA

ESSEX/MONTCLAIR



jalwanj.com

215 Glenridge Ave
Montclair, NJ 07042

PH: 973.250.6364

Lunch:

7 Days: 11:30am - 3:00pm

Dinner:

Sun: 5:00pm - 10:30pm

Mon - Thu: 5:00pm - 10:30pm

Fri - Sat: 5:00pm - 11:00pm

Reservations by telephone or website

Vegan / Vegetarian Options
Lunch Menu & Specials
Catering & Party Trays
Online Ordering
Takeout & Delivery
BYOB

Jalwa: Modern Indian Dining, the newest addition to Montclair's culinary landscape.

Bringing an authentic yet modernized take on classic recipes and tastes with a flair for the up and coming.

Jalwa spares no costs when it comes to providing fresh and distinguished options for their guests. Not only do they maintain a farm to table, free range, and organic base for their ingredients, but they cater to any dietary needs or restrictions. All of their staff is well versed and prepared to cater to your every need with the highest priority.

After their success with several other restaurants, most recently Delhi Accent in Ridgewood, and their desire of new age Indian cuisine, owners Akshay and Arnav Jhanjee are proud to present their newest endeavors, including Jalwa. Montclair maintains a vibrant, open-minded food scene which makes for the perfect match with Jalwa. The Jhanjee brothers are happy to create their space in this thriving community.

SAMPLE MENU SELECTIONS

starters
Vegetable Samosa

Classic crispy turnovers stuffed with seasoned potatoes & peas

Hara Bhara Kabab

Goat cheese & spinach patties

Lasuni Gobi

Cauliflower florets tossed in a soy burnt garlic sauce

Afghani Kabab

Boneless morsels of chicken marinated in ginger, garlic, and cardamom

Saffron Butter Garlic Crab

Blue crab, saffron, garlic, cracked pepper

Palak Chaat

crispy spinach, yogurt, pomegranate, tamarind chutney, mint chutney, chopped tomato & onions

vegetable entrées
Baingan Bharta

Charcoal grilled buttery eggplant, onions, tomatoes, ginger & cilantro

Chana Masala/PindiCholley

Chickpeas cooked with onions, garlic, ginger, and spices

Aloo Gobi Masala Dum

Florets of cauliflower & potato cubes sauteed with ginger, turmeric & spices

Palak Paneer

Fresh spinach cooked with cubes of homemade cottage cheese

Vegetable Jalfrezi

A mélange of fresh green vegetables cooked with onions, tomatoes, peppers, and fresh ground spices

meat & fish entrées
Chicken Makhani

Chicken pieces roasted in a clay oven and tossed in a creamy tomato sauce

Jalwa Lamb Korma

Tender lamb cubes cooked with a special silky korma sauce

Barrah Kabab

Boneless lamb marinated in spices, yogurt, ginger, and garlic

Tamatar Machli

Chef's specialty; salmon cooked in a rich tomato sauce along with Indian spices

Chaamp-E-Jalwa

Lamb chops marinated in fresh ginger and garlic cooked to your taste, served with grilled vegetables

Tandoori Shrimp

Jumbo shrimps marinated in a traditional style with a saffron; cooked in tandoor

Classic Goat Curry

Baby goat meat cooked in an onion, tomato, and yogurt-based sauce, flavored with ginger, garlic & chilis

tandoori breads
Naan

Traditional Indian breads baked in a tandoor oven. Butter Naan/Plain, Tandoori Roti, Onion Kulcha, Makki Ki Roti, Garlic Naan, Aloo Parantha, LachaParantha, Pudina Parantha, Goat Cheese Naan



kubarestaurant.com

2139 Hudson Terrace
Fort Lee, NJ 07024

PH: 201.585.1601

Mon: closed

Tue: 12:00pm - 10:00pm

Wed: 12:00pm - 10:00pm

Thu: 12:00pm - 10:00pm

Fri: 12:00pm - 11:30pm

Sat: 12:00pm - 11:30pm

Sun: 12:00pm - 9:00pm

Call for Reservations — Takeout and Delivery

Outdoor Seating

Live Entertainment (check for days)

Family Friendly



Kuba is the fusion of authentic Cuban cuisine with an Asian Influence. Where else do you find ropa vieja on the same menu as a poke bowl? The answer to this mind bending question is Kuba, a family owned restaurant located in Fort Lee, overlooking the George Washington Bridge. Kuba is open for casual lunches or dinners. Beyond their unique menu, the décor is most comfortable with a bar reminiscent of 1950's Havana. A chic second floor dining room with black leather booths, velvet seats, and bamboo partitions sets the mood for a perfect intimate dinner.

SAMPLE MENU SELECTIONS

appetizers

Kuba Ceviche

White fish marinated with lemon juice, onions, garlic and cilantro, served with plantain chips

Ropa Vieja Bao Buns

Ropa vieja atop two toasted mini buns

Kuban Pork Spring Rolls

served with ponzu dipping sauce

Empanadas

Homemade ground beef or chicken stuffed into crispy dough pockets, served with Kuba dipping sauce

Chicharrones

Crispy pork belly served with a spicy dipping sauce and fresh lime

Salads and bowls

Quinoa Salad

Tomatoes, fresh mozzarella, cucumbers, roasted red peppers, quinoa, on a bed of baby arugula tossed with balsamic vinaigrette, topped with crispy onions

Mango Thai Chili

Cucumbers, diced mango, sesame seeds, served over fresh arugula, topped with crisp wontons, tossed in a homemade sweet Thai chili dressing

Tuna Poke Bowl

Cubed yellow fin tuna, marinated in a spicy sesame glaze, served over a bed of mixed greens, carrots, cucumbers, avocado, and jalapeños

sandwiches

Cuban Sandwich

Ham, roasted pork, swiss cheese, aioli, mustard, pickle on pressed Cuban bread.

Skirt Steak Hero

Seared skirt steak cooked in our homemade chimichurri sauce, topped with caramelized onions, melted swiss cheese, served on Cuban bread

Pan Con Lechon

Oven cooked pulled pork, caramelized onions, Kuba creamy sauce, lettuce on Cuban bread

Salmon Wrap

Baked salmon, fresh baby spinach, Kuba creamy sauce, tomato, cheddar cheese, and corn on a flour tortilla wrap

brick oven flatbread pizza

Margarita

Roasted tomato, fresh mozzarella cheese, basil

Chorizo & Maduro

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

Tropical Kuban

White sauce, pineapple, ham croquettes

entrees

Caribbean Paella (for one or two)

Saffron rice, lobster, tiger shrimp, clams, and mussels

Double Lobster Tail

Twin lobster tails oven baked with butter, served with your choice of mashed potatoes or sautéed vegetables

Churrasco

Grilled certified Black Angus skirt steak, grilled onion, chimichurri

Lemon Red Snapper

Oven baked red snapper, lemon butter sauce, served with Kuba fried rice

desserts

Thai Donuts

Fried donuts, condensed milk, drizzled in chocolate sauce

Tres Leche

Yellow cake soaked in three kinds of milk

LEFKES ESTIATORIO

BERGEN/ENGLEWOOD CLIFFS



lefkesn.com

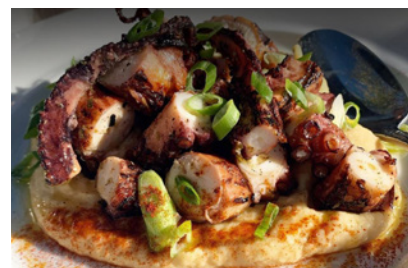
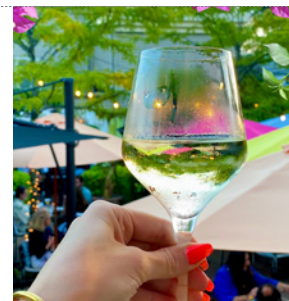
495 Sylvan Avenue
Englewood Cliffs, NJ 07632

PH: 201.408.4444

Mon - Thu: 11:30am - 10:00pm
Fri: 11:30am - 11:00pm
Sat: 11:30am - 11:00pm
Sun: 11:30am - 10:00pm

Reservations by telephone or OpenTable.com

Indoor / Outdoor Dining
Private Dining
Online Ordering
Takeout and Delivery
Weekend Brunch



Lefkes Estiatorio, born of the team behind Lefkes Santorini and Athens guides you on a Mediterranean journey of flavors with most diverse cuisine. The menu is inspired by traditional Greek classics melded with a uniquely modern twist. Only the finest and freshest ingredients, sourced locally whenever possible, are used. A picture perfect fresh fish and raw bar will catch your eye and tempt your appetite. The spacious, elegant dining space includes an upstairs lounge, outdoor patio with a fire pit and private rooms for corporate events, and family celebrations.

SAMPLE MENU SELECTIONS

appetizers

Diver Scallops

Pan seared, cauliflower puree, asparagus, raisins, capers, vinaigrette

Grilled Calamari

Simply grilled with spicy feta cheese lemon olive oil sauce & fresh oregano

Keftedakia

Ground beef, herb spiced meatballs, served with sweet tomato sauce

Spicy Lefkes

Sauteed jumbo shrimps in a light tomato sauce, feta and ouzo

raw bar

East Coast & West Coast Oysters, Little Neck Clams
Tuna or Salmon Tartare

Avocado spread, lemon ponzu sauce, malanga chips

Lavraki Crudo

Mediterranean sea bass, ouzo citrus dressing, cucumber, cilantro and peaches

Greek Ceviche

Chef's daily seafood selection

salads

Horiatiki

Traditional Greek salad, vine-ripened tomatoes, onions, cucumbers peppers

Lefkes Salad

Arugula, tomato, croutons, goat cheese, scallions, olive oil & balsamic vinegar

pasta & risotto

Astakomakaronada

Cuttlefish ink fettuccine with poached Main lobster, in a light metaxa bisque

Mushroom Risotto

Seasonal mushrooms, white truffle oil, crispy manouri cheese

Loebster Orzotto

Saffron main lobster orzotto with metaxa bisque

Seafood Pasta

Spaghetti pasta with shrimp, calamari, mussels and clams in a light bisque sauce

mains

Dry-Aged Tomahawk Steak

36oz prime tomahawk steak, char broil, with two side dishes, variety of sautéed mushrooms, roasted brussels sprouts, Greek chimichuri salsa

Cod Plaki

Oven baked Icelandic cod cooked in a savory tomato sauce, potatoes, onions & herbs

Solomos

Char-grilled Atlantic salmon, cauliflower puree and spanakorizo

Chicken Souvlaki

Grilled chicken kebab, pita bread, tzatziki dip, with choice of French fries or rice

Whole Lavraki

Bone-in Mediterranean sea bass with spanakorizo "spinach and rice".

Paidakia

Fresh marinated lamb chops with herb & lemon, served with roasted lemon potato, and Greek chimichurri

brunch

Greek Omelette

Feta, onions, tomato, spinach, pepper, dried oregano, with herbed home fries and arugula salad

Salmon Benedict

Two poached eggs, smoked salmon, Hollandaise sauce served with herbed home fries and arugula salad

Avocado Toast

Toasted country bread, avocado spread, two poached eggs and crispy leeks

Tsoureki French Toast

Egg dipped toast, berry coulis and brandy served with Greek honey

Lobster Roll

Fresh lobster meat, avocado, on a soft, slightly sweet roll, french fries and arugula salad

Mini Gyros

Homemade chicken gyro in a mini pita, tomato, onion, romaine lettuce, Greek Tzatziki

LET'S MEAT STEAKHOUSE

BERGEN/RIVER VALE

LET'S MEAT STEAKHOUSE

letsmeatsteakhouse.com

625 Rivervale Road
River Vale, NJ 07675

PH: 201.660.7960

Monday: Closed

Lunch: Thu-Sat: 12:00pm - 3:00pm

Dinner: Tue-Sun: 4:00pm - 10:00pm

Happy Hour: Tue-Fri: 4:00pm - 6:00pm

Reservations by telephone or OpenTable.com

VIP Club Membership Available

Valet Parking

Online Ordering

Event Catering On/Off-site

Indoor/Outdoor Dining



Let's Meat Steakhouse, "A steakhouse and local Italian eatery."

Let's Meat Steakhouse was established in 2018 by Gabe Centrella, George Kapigian and Bob Hay. The vision was to create a unique experience in the rich tradition of a classic steakhouse to our guests, in a relaxed and comfortable atmosphere. Let's Meat has accomplished this goal by serving only the finest USDA Prime dry-aged steaks, premium seafood, Italian specialties, and unique flavors from around the world. Without exception, only the finest, freshest ingredients find their way into dishes. Chef Paul Bazzini has enhanced the menu with outstanding new offerings. Service also excels with an outstanding, professional staff that understands hospitality. Adding to the special feel are regular events such as wine tastings and fine spirits. Live entertainment and members only offers boost the private club feel.

SAMPLE MENU SELECTIONS

raw bar

Chilled Oysters

Half dozen, cocktail sauce, horseradish and mignonette sauce

Long Island Clams On-The Half Shell

Half-dozen clams, cocktail sauce

Lobster Cocktail

Chilled lobster tail, cocktail sauce

Jumbo Lump Crab Cocktail

Cocktail sauce, dijonaise

salads

Roasted Beet Salad

Red & golden beets, toasted walnuts, goat cheese, baby arugula

Bib "Wedge" Salad

Neuske bacon, heirloom cherry tomato, Maytag blue cheese crumble dressing

Spring Burrata

Sicilian pistachios, strawberry blueberry and fig conserva, warm focaccia

appetizers

Thai-Chili Glazed Brussels Sprouts

Black sesame, crispy pancetta, puffed rice

Cracked Pepper Cured Neuske Bacon Steak

Bourbon and maple syrup glaze

"Everything" Crusted Saku Tuna

Dragon Fruit- Jalapeno Jam, Smashed Avocado, Dragon Sauce

Pan Seared Foie Gras

Amarena cherry gastrique, vin coto, brioche toast

Crispy Octopus

Kalamata vinaigrette, caper berries, castelvetrano olives, young potatoes

Escargot

Puff pastry, garlic herb maitre'd butter

Oysters Rockefeller

Creamed Spinach, Grana Padano

Pan Roasted Lump Crab Cake

Avocado-shiso "fancy" ranch

pub fare

Skillet 3 Cheese & Mac

White cheddar, provolone, mozzarella. Add lobster, lump crab, pancetta, braised filet, sautéed mushrooms

Prime Cheeseburger

Toasted Brioche, Lettuce, Tomato, Pickles, Red Onion, Cheddar, Bacon, Fries. Add seared foie gras, fried egg, sautéed shrimp.

entrees

Shellfish Brodetto Cioppino

Lobster tail, market fish, clams, mussels, shrimp, crab cake over squid ink linguine

Pan Roasted Lump Crab Cakes

Micro green salad, truffle fries, avocado-shiso "fancy" ranch

Amish "Brick" Chicken

Broccoli Rabe, Chicken Marsala Demi Glace

Mama Barbara's Gnocchi

San Marzano vodka sauce marinara

Double-Cut Berkshire Pork Chop

Broccoli rabe, long hot & cherry peppers, potatoes, white wine & vinegar pan jus

Grilled Kansas City Veal Chop

5 peppercorn au poivre, garlic baby spinach

the meating place

NY Strip 16oz

Filet Mignon 10oz

Lamb Chops 16oz

Bone-In Ribeye 20oz

Porterhouse for Two 36oz

Prime "Tomahawk" 40oz

sides

Garlic Wilted Spinach, Shishito Peppers Z'atar Mayo, Steakhouse Mushrooms & Onions, Parmesan-Herb Truffle Fries, Garlic Broccoli Rabe, Yukon Potato Puree, Loaded Mashed Potato, Long Hots & Fingerlings, Creamed Spinach, Onion Rings, Grilled Asparagus & Béarnaise

LOLITA'S MEXICAN CANTINA

BERGEN/WESTWOOD, HUDSON/NORTH BERGEN



lolitasmexicancantina.com

North Bergen

8809 River Rd
North Bergen, NJ 07047

PH: 201.943.6366

Mon - Thu: 4:00pm - 10:00pm

Fri: 3:00pm - 12:00am

Sat: 12:00pm - 12:00am

Sun: 12:00pm - 10:00pm

Westwood

65 Old Hook Road, Westwood, NJ 07675

PH: 201.666.7998

Mon - Thu: 4:00pm - 10:00pm

Fri: 4:00pm - 11:00pm

Sat: 3:00pm - 11:00pm

Sun: 3:00pm - 9:00pm

Pickup / Delivery (DoorDash, UberEats)

Kids & Family Style Menus Available

Weekend Brunch

Catering To-Go



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. Family style dinners and “Taco & Cocktail Kits” complete the to go menu. 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.

SAMPLE MENU SELECTIONS

starters & salads

Fresh Guac & Chips

Lolita's Fries

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

Fiesta Platter

Cheese quesadilla, elote, chicken flautas, ropa vieja empanadas, guacamole, oxaca cheese, mole sauce

small plates

Ceviche del Dia

Citrus-cured seafood salad; chef's selection

Elote

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

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

Vegetarian Taco

Roasted cauliflower, guac, onion & peppers

Burrito

With Mexican rice, black beans, cheese, salsa roja. Topped with avocado sauce, crema; choose steak, chicken, pork, or shrimp

large plates

Paella

Clams, mussels, shrimp, chorizo & chicken mixed w/spinach and poblano rice

Aztec BBQ Ribs

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

Cochinita Pibil

Marinated pork roasted in a banana leaf; With sweet plantains, bean purée, spinach and poblano rice

Sautéed Shrimp Al Ajillo

Garlic & herbs sauce served with Mexican rice and maduros

Arrachera

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

Chimichanga

Crispy burrito, choice of ground beef, shredded chicken or pulled pork

Lolita's Burger

8oz Angus beef, jack and cheddar cheese, guac, chipotle aioli, pickled jalapeño; served with fries

brunch

Complimentary mimosa or bloody maria with brunch entree

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

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

MADO RESTAURANT

BERGEN/RIVER EDGE



madorestaurantnj.com

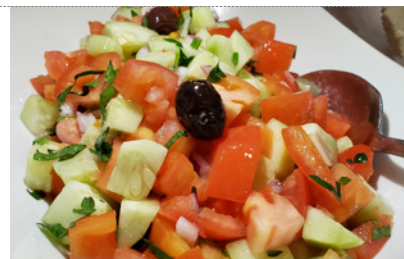
570 Kinderkamack Road
River Edge, NJ 07661

PH: 201.265.3629

Mon - Sun: 11:30am - 10:00pm

Call for Reservations or Takeout

Family-Friendly
Takeout Available
BYOB



A casual, family-friendly Mediterranean dining experience. 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.

SAMPLE MENU SELECTIONS

appetizers

Baba Ganoush

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

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

Zucchini Crisp

Lightly fried seasoned zucchini served with tzatziki sauce

Stuffed Mussels

Stuffed with rice, onion, parsley, dill, current raisins, special herbs

salads

Shepherd Salad

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

Tabbouleh

Fine bulgur with parsley, scallions, peppers, tomatoes, mint, olive oil and lemon juice

entrees

Adana Kebab

Chargrilled chopped lamb with yogurt, fresh red bell peppers and spices

Beyti Sarma

Beyti kebab wrapped in a thin dough, sliced and served with yogurt and topped with butter sauce

Chicken or Lamb Shish Kebab

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

Beef Shish Kebab (Filet Mignon)

Tender cubes of beef marinated with chef's seasonings and char grilled on skewers.

Lamb Chops

Chops marinated with herbs and chef's special seasonings

chef's specialties

Manti

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

Stuffed Cabbage Rolls

Cabbage leaves stuffed with rice, ground meat, onions, parsley and seasonings

seafood

Salmon

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

Shrimp Sauté

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

MATUTO BAR & GRILL

ESSEX / NEWARK



matutobarandgrill.com

130 Main Street
Newark, NJ 07105

PH: 973-520-2016

Mon - Thu: 11:00am - 11:00pm

Fri - Sun: 11:00am - 1:00am

Reservations by telephone

Craft Cocktails

Happy Hour

Live Entertainment



Matuto is a blend of rustic and modern bar & grill with a decidedly Brazilian touch. The bar features craft and signature cocktails as well as a number of local and South American beers. The menu is quite diverse and from appetizer to dessert. Meats and fish are most definitely the stars, but you will find some vegetarian dishes as well. Drop in any weekday (5-7pm) for Happy Hour. With a crowd that really knows how to relax, and Matuto's expertly crafted drinks, it will soon be a ritual.

SAMPLE MENU SELECTIONS

Appetizers

Bruschetta

Crab Stuffed Clam Shells

Shrimp on the Pineapple

Fried Provolone Cheese

Main Course

Matuto's Special Beef Ribs

Slow braised beef ribs, served with fried yuca and sautéed kale

Rack of Lamb with Cuscus

Perfectly grilled rack of lamb with Cuscus seasoned with orange and asparagus

Lobster Ravioli

Home made lobster ravioli with an flavorful sauce

Chef's Wagyu Burger

Juice wagyu burger with bacon, onion rings and a great melted raclette cheese

Veal Ossobuco with Polenta

Mouth-melting veal ossobuco in wine sauce, served with polenta

Lamb Shank with Risotto

Lamb shank with tomato sauce and truffle olive oil over cheese risotto

Filet Mignon with Pommes Aligot & Asiago Crispy

Filet mignon wrapped in bacon served over pommes aligot

Fettuccine with Salmon and Truffle

Home made fettuccine with salmon and truffles with a flavorful sauce

Dessert

Belgian Brigadeiro Petit Gâteau

Cheesecake with Amarena and Red Berries Sauce

Dulce de Leche Crepe with Vanilla Ice Cream

Signature Cocktails

Matuto's Berries

A combination of Red Berries, Grey Goose Vodka and Vanilla Syrup topped with sparkling wine

Matuto Old Fashioned

Pequi, a native fruit from Brazil, Ketel One Botanical Vodka, Lime and Orange Juice

Nolet's Lavender

Nolet's Gin, Lavender Syrup, Fresh Lime Juice and a Splash of Sparkling Wine

MEZZA

BERGEN/WESTWOOD

MEZZA

MEDITERRANEAN

mezzawestwood.com

22 Jefferson Avenue
Westwood NJ 07675

PH: 201.722.8822

Lunch:

Sun - Fri 11:30am - 3:00pm
Sat: 11:30am - 2:30pm

Dinner:

Sun - Thu: 5:00pm - 9:00pm
Fri - Sat: 5:00pm - 10:00pm

Reservations by telephone or [OpenTable.com](https://www.opentable.com)

Live Music Thursdays

Online Ordering

BYOB

Event Catering On/Off-site



Experience authentic Mediterranean cuisine with a modern touch. The newly updated menu offers an amazing number of choices that tempt the palate. All are prepared with only the freshest ingredients. As you enter the calming atmosphere of the dining room, an artistic presentation of appetizers, entrees, and desserts are all on display. During warmer months, outdoor tables are also available.

Mezza has installed a new, state-of-the-art air purifying system maintains a clean and fresh environment for a safe indoor dining experience. Larger private parties on Saturday & Sunday afternoons are happily hosted, and ideal for anniversaries, birthdays, rehearsal dinners and more.

SAMPLE MENU SELECTIONS

lunch

Crispy Falafel

Tzatziki & tomato relish

Sautéed Haloumi Cheese

Roasted garlic & olive oil

Moroccan Cigars

Braised short-ribs wrapped in crispy phyllo-dough w/ tahini

Mango Salad

Baby arugula, raisins, glazed pecans, goat cheese & strawberry vinaigrette

Greek Salad

Heirloom tomatoes, cucumber olives, red onions, feta, sumac, fresh lemon & olive oil

Beef Sinia Bowl

Ground beef with Moroccan spices

Chicken Shawarma

Israeli salad, romaine lettuce, tahini & yogurt

Roasted Vegetable Sandwich

Zucchini, squash, mushrooms, peppers, baby arugula, mozzarella & balsamic

Pan Roasted Salmon

Served over vegetable couscous topped with grape tomato salad & citrus demi-glaze

appetizers

Crab Cakes

Panko breaded crab, served w/avocado, clementine, green peas, tomato, red onions & chipotle relish

Israeli Fish Bites

Pita topped w/ branzino, yogurt spread, cucumber & tomato relish, dukkah

Grilled Octopus

Baby arugula, olives, fennel, caramelized onions, roasted red peppers & mint labne

Homemade Grape Leaves

Stuffed w/ garlic, rice & dill, served with tahini

Red & White Pear Salad

Red and white wine poached pears, baby arugula, pecans, goat cheese & pear vinaigrette

mezza

Eggplant Spread

Twice-cooked eggplant with red bell peppers, onions, parsley & lemon

Tabbouleh

Bulgur wheat, parsley pomegranate seeds, kale, apple, toasted almond, onions, apple vinaigrette

Baba Ghanoush

Smoked eggplant & tahini

entrees

Mediterranean Vegan Couscous

Slow cooked mixed vegetable, served over our delicious couscous with moroccan spices

Coriander-Crusted Salmon

Served over cauliflower steak, broccolini, mushroom & homemade olive tapenade

Chicken Kofta

Moroccan spiced ground chicken, tabouleh & tahini

Israeli Kebab

Grilled beef & lamb patties chickpeas, eggplant, tomatoes, grilled zucchini, caramelized shallots served with herb tahini

Shrimp Ricotta Gnocchi

Shrimp, mushrooms, oven dried tomatoes olives, green peas, spinach, sherry

desserts

Homemade Ice Cream & Sorbet

Chocolate mousse, pistachio, capuccino, sorbet: coconut, mediterranean melon, summer mango

Mezza Halva Ice Cream

Tahini, date syrup, vanilla ice cream & halva *vegan option available

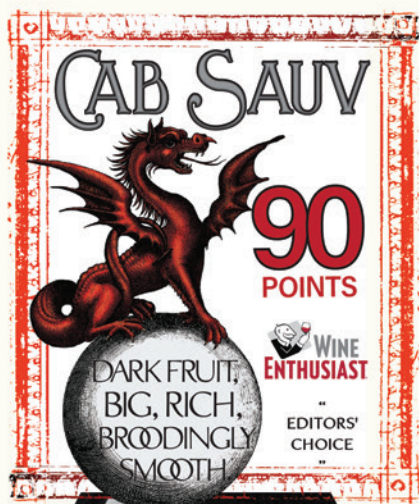
Homemade Baklava

Phyllo dough, walnuts & ice cream

Ricotta Fritters

Served with lemon cream & chocolate dipping sauces

The **BIG RED MONSTER**



Presto Wine Usa llc.
On Tap
www.prestowineusa.com

INTERESTED IN CARRYING BIG RED MONSTER?
CALL PRESTO WINE USA: 201-321-6664
PRESTOWINEUSA.COM

MORTON'S THE STEAKHOUSE

BERGEN/HACKENSACK



mortons.com/hackensack

One Riverside Square
Hackensack, NJ 07601

PH: 201.487.1303

Sun: 12:00pm - 9:00pm
Mon: 4:00pm - 9:00pm
Tue - Thu: 4:00pm - 10:00pm
Fri - Sat: 12:00pm - 11:00pm

Reservations by telephone or OpenTable.com

Private Dining
Takeout & Delivery
Event Catering



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 legendary service, Morton's only serves up the finest USDA Prime aged beef. More than steak alone, Morton's delivers the highest grade oysters, colossal shrimp, Alaskan King Crab, Chilean Sea Bass, and Maine Lobster. There is something for every taste. Newer menu items include truffle mashed cauliflower, bone-in filet mignon, Tomahawk Long-Bone Ribeye, Maine Lobster Macaroni & Cheese. The restaurant is also known for an outstanding bar menu, so there is no need to move to a table for great bites. When dining at the restaurant is not possible, take advantage of full online ordering and delivery options. From lunch to catering, nearly all dishes can be brought to you. So if you are celebrating a special occasion or just having a power lunch, Morton's at The Shops at Riverside shines.

SAMPLE MENU SELECTIONS

appetizers

Ahi Tuna Poke

Colossal Crabmeat Cocktail

Oysters on the Half Shell

Nueske's Bacon Steak

Jumbo Lump Crab Cake

Prosciutto Wrapped Mozzarella

Ocean Platter

(Grand & Epic sizes) Chilled cold-water lobster tail, jumbo shrimp cocktail, colossal crabmeat, oysters on the half shell, ahi tuna poke.

soups & salads

Baked French Onion Soup

Lobster Bisque

Wedge of Iceberg Salad

Chopped House Salad

prime steaks and chops

Filet Mignon

6, 8 and 12oz portions for all appetites

Butcher Cut Bone-In Filet Mignon

14oz

Prime Porterhouse

24 and 42oz

Prime Pork Chop

16oz

Tomahawk Ribeye

32oz.

Prime Ribeye

16oz. Cajun style available.

Additions

Cognac Sauce au Poivre • Black Truffle Butter • Cold-Water Lobster Tail • Bacon Wrapped Sea Scallops

signature dishes

Chicken Christopher

Miso Marinated Sea Bass

Ora King Salmon

Shrimp Scampi Capellini

Red King Crab Legs

Morton's Prime Burger

sides

Jumbo Asparagus

Sautéed Brussels Sprouts

Matchstick Parmesan & Truffle Fries

Truffled Mashed Cauliflower

Smoked Gouda & Bacon au Gratin Potatoes

signature desserts

Fresh Raspberries Or Mixed Berries

New York Cheesecake

Crème Brûlée

Double Chocolate Mousse

Morton's Legendary Hot Chocolate Cake

THE OCEANAIRE

BERGEN/HACKENSACK



theoceanair.com

175 Riverside Square Mall
Hackensack, NJ 07601

PH: 201.343.8862

Sun: 12:00pm - 9:00pm
Mon - Tue: 4:00pm - 9:00pm
Wed - Thu: 12:00pm - 9:00pm
Fri - Sat: 12:00pm - 10:00pm

Reservations via phone or website

Online Ordering

Takeout, Delivery & Catering

Private Dining Rooms

Oyster Sunday - 1/2 Off (dine-in)



The Oceanaire is committed to the freshest seafood, flown in daily. The broad menu reflects market availability, with a focus on simplicity, seasonal preparations, and regionally-inspired dishes. With many options including mouth watering oysters, tantalizing appetizers, prime steaks and chef specialties, many visits are in order to experience Oceanaire. Nothing brings out the wonderful flavor of fresh fish like the perfect wine, and Oceanaire's seasoned wine stewards can assist in the ideal pairings. The Oceanaire specializes in making occasions unique and memorable with two private dining rooms. Our smaller room can accommodate up to 10 people, with space for 28 in another. Larger celebrations of over 30 can also be accommodated. The Oceanaire is also happy to cater your home events with an extensive variety of trays and large portions.

SAMPLE MENU SELECTIONS

oyster bar

Savage Blond (Prince Edward Island) • Raspberry Point (P.E.I.) • Oceanaire Pearl (Massachusetts) • Rappahannock River (Virginia) • Delaware Bay (New Jersey)

lunch

Baja Fish Sandwich

Avocado mayo, iceberg lettuce, roma tomatoes

The Oceanaire Burger

White american cheese, lettuce, tomato, louis dressing

New Bedford Jumbo Sea Scallops

Wild Yellowfin Ahi Tuna

appetizers

Jumbo Shrimp Cocktail

With cocktail sauce

Colossal Crabmeat Cocktail

Cocktail sauce, mustard mayonnaise

Chesapeake Bay Style Crab Cake

Mustard mayonnaise

Buttermilk Fried Calamari

Chiles, chef's dipping sauces

Shrimp & Grits

Cajun butter sauce

1.5 Oz American Paddlefish Caviar

Red onion, boiled eggs, creme fraiche, capers

soup and salad

New England Clam Chowder

Smoked bacon, new potatoes, westminster crackers

Seafood Chopped Salad

Crab meat, shrimp, feta cheese, greek dressing

Iceberg Lettuce Wedge

Bacon, tomato, bleu cheese dressing

chef's specialties

Lobster And King Crab Boil

King crab, lobster tail, jumbo shrimp, andouille sausage, corn on the cob, red potatoes, old bay & butter

Grilled Filet Mignon And Shrimp

Parmesan garlic butter

Shellfish Mixed Grill

5 oz. lobster tail, jumbo scallops, shrimp, asparagus

Seared Sesame Crusted Yellowfin Tuna

Seaweed salad, pickled ginger, caramel soy, wasabi

simply prepared (brushed with lemon butter)

Yellowfin Tuna • Responsibly Sourced Salmon • Wild Alaska Halibut • Live Maine Lobster • Monkfish / Osso Buco Cut

prime steakhouse cuts (usda certified prime)

Center-Cut Filet Mignon

6oz or 10oz cut

16 Oz. Prime New York Strip

22 Oz. Bone In Prime Ribeye

sides

Garlic Green Beans

Lobster Mac & Cheese

Lobster Fried Rice

Parmesan Truffle Fries

desserts

Oceanaire Signature Baked Alaska

New York Style Cheesecake

Key Lime Pie

OISO BBQ PIT

BERGEN / FORT LEE



oisobbq.com

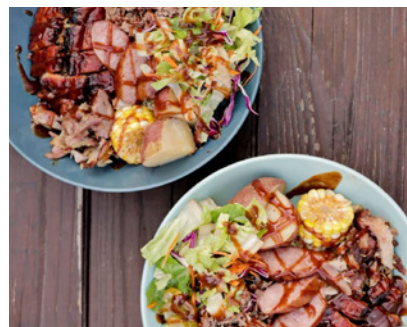
124 Main Street
Fort Lee, NJ 07024

PH: 201.461.0444

Mon: Closed
Tue - Sun: 4:30pm - 9:30pm

Reservations by telephone

Indoor / Outdoor Dining
Online Ordering
Takeout & Delivery



Specializing in wood-smoked meats and Louisiana Cajun-style seafood boils, Oiso BBQ Pit presents the highest-quality barbeque and seafood. Choose from a huge number of juicy meats cooked “low and slow” on a hickory wood-smoked BBQ. Comfort food side dishes pair up perfectly and have flavor to spare. The casual, comfortable environment lends well to friend and family get togethers. Eat well and get a little messy in the process. Dine inside, outside or enjoy takeout.

SAMPLE MENU SELECTIONS

Meats

Smokey Bacon

Inspired by Suyuk, Korean boiled pork belly slices. Wood smoked with a simple rub of salt and pepper

Spicy Thick Slab Bacon

Made from pork belly, marinated with more than 10 different ingredients, juicy, tender, smoky, and flavorful

Brisket

Juicy, tender, and beefy flavor, coated with a simple rub of salt and pepper

Pulled Pork

Pork butt BBQ'd to perfection. Juicy, tender, smoky, and flavorful

Kielbasa Sausage

Traditional Polish home-made, tasty, and versatile smoked sausage

Beef Rib

Juicy, tender, and beefy flavor, coated with a simple rub of salt and pepper

Baby Back Ribs

Half or full rack. Served with home-made BBQ sauce

Burgers and Sandwiches

Beef Rib Burger

Beef rib landed on brisket patty, melted cheese, lettuce & tomato w/chili sauce with fries and some pickles

Brisket Burger

Lettuce, caramelized onion, home-made smoky BBQ sauce with french fries

Pulled Pork Burger

Lettuce, coleslaw, homemade spicy BBQ sauce with french fries

Pulled Chicken

Lettuce, tomato, home-made mayo wasabi sauce with french fries

Chicken

Quarter Chicken

Beautifully moist and flavorful, juicy, tender, with crispy skin

Spicy Wings

6 pcs of crispy deep-fried jumbo party wing size, served with spicy sauce

Soy Garlic Wings

6 pcs crispy deep-fried jumbo party wing size, served with soy garlic sauce

Seafood

Boiling Pot

Snow crab, Craw fish, Shrimp, Clam, Mussel, Calamari, Sausage, Shell pasta, Corn, Potato w/ option to add more. With Louisiana Cajun or Citrus Garlic sauce.

BBQ Trays

BBQ Combo Tray

Brisket, Pulled pork, Spicy thick slab bacon, Sausage, Beef rib, Baby back ribs, Chicken quarter & 3 Sides (Cornbread, Coleslaw, Baked beans)

BBQ Combo + Seafood Boil Tray

Heavenly flavors from sea and surf. Big appetites

Sides

Mac & Cheese, Cole Slaw, Lemon & Dill Pickles, Pickled Chayote, Corn Bread, French Fries, and Habana Corn

PEARL RESTAURANT

BERGEN/RIDGEWOOD



pearlridgewood.com

17 S. Broad Street
Ridgewood, NJ 07450

PH: 201.857.5100

Mon - Thu: 11:00am - 10:00pm

Fri - Sat: 11:00am - 11:00pm

Sun: 1:00pm - 9:00pm

Reservations by phone or website

Online Ordering

Outdoor Dining

Catering

BYOB



This family-owned Italian restaurant balances familiar home-style dishes with sophisticated culinary offerings. 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 freshness. Chefs do not use a microwave, fryer or a freezer. Thus, flavor nuances and complexity are never sacrificed. New family style takeout offerings include many of Pearl's favorites for your at home enjoyment.

SAMPLE MENU SELECTIONS

appetizers

Warm Roasted Beet Salad

Crumbled goat cheese, wild baby arugula & house made herb vinaigrette

Broad Street Salad

Nueske smoked bacon, crumbled gorgonzola, granny smith apples, almonds & baby spinach

Imported Burrata W/ 18 Mo. Aged Prosciutto Di Parma

Wild baby arugula, marinated artichoke hearts, grape tomatoes & house made pistachio pesto

Nonna'S Homemade Meatballs

Fresh mozzarella, basil & ricotta crostini

Grilled Shrimp & Lump Crabmeat

Avocado w/ tomato, cilantro, red onion & plated hot sriracha

Lump Crabmeat Crostini

Avocado, tomato, red onion, apple wood smoked bacon & basil lemon aioli

Day Boat Scallops & Crabmeat Diablo

Spicy tomato sauce

Pearl Prince Edward Island Mussels

Spicy andouille sausage, cannellini beans & roasted red pepper-herb broth

Grilled Imported Spanish Octopus

Blistered grape tomato, watermelon radish fresh herb lemon vinaigrette

pastas

Gnocchi Sorrentino

Fresh mozzarella, basil & nonna's tomato sauce

Cavatelli w/ Nonna's Meatballs

San Marzano plum tomato sauce

Pappardelle Bolognese w/ Mini Burrata

Slow cooked ground beef w/ carrots & celery

Baked Fettuccine Carbonara Al Forno

Peas, shallots, pancetta, & melted fontina

Bucatini Cacio E Pepe Style

Fresh porcini & shaved parmesan

Fettuccine Abruzzi

Mussels, octopus, capers, olives & garlic white wine

Wild Mushroom & Truffle Ravioli

Truffle mushroom cream sauce

Saffron Lobster Ravioli

Asparagus & crabmeat saffron cream

Florida Gulf Shrimp Scampi Over Linguine

Topped w/ Italian seasoned bread crumbs

entrees

Boneless Chicken Breast Torinese

Asparagus, artichoke hearts, grape tomatoes, lemon white wine

Milk Fed Veal Scaloppini

Mixed mushrooms, sage, truffle oil & marsala

Soy Ginger Marinated Wild Salmon

Wasabi pesto aioli

Grilled Mediterranean Bronzino

Lemon, basil, cherry tomatoes & sicilian extra virgin olive oil

Panko Crusted Day Boat Scallops

Soy ginger beurre blanc

Grilled Double Cut Berkshire Pork Chop

16oz chop with apple-ginger & crispy pancetta

Prime Barrel Cut Grilled Filet Mignon

10oz cut with melted gorgonzola & barolo red wine sauce

PICCO TAVERN

BERGEN/HACKENSACK



piccotavern.com

160 Prospect Avenue
Hackensack, NJ 07601

PH: 201.880.8750

Deli Hours:

Mon - Sat: 7:00am - 9:00pm

Restaurant Hours:

Mon: Closed

Tue - Thu: 12:00pm - 3:00pm, 5:00pm - 10:00pm

Fri: 12:00pm - 3:00pm, 5:00pm - 11:00pm

Sat: 5:00pm - 11:00pm

Sun: 11:00am - 3:00pm, 4:00pm - 9:00pm

Reservations by telephone or OpenTable.com

Outdoor Patios (2 rooftop)

Online Ordering

Takeout & Delivery

Catering On/Off-site

Sunday Brunch



The Picco Tavern offers Jersey Italian dishes at a most comfortable price. Having served thousands of satisfied guests at New Jersey's most well known Italian restaurants, the experience of owners and staff is that of legend. Now, Michael Monaco has brought the magic to Picco Tavern, where the finest Italian fare, and some American classics – is served in a casual, friendly atmosphere. When you dine here you are “family!” Picco boasts one of the few rooftops in the area. Sit under the stars (or sunshine) for a memorable lunch, dinner or cocktail. The lively bar is a great meeting place after work for a drink with friends or colleagues. If your party is bigger, much bigger, the grand dining room seats up to 400. Picco Tavern is deal for large gatherings and making special memories. The deli is open daily for quick bites.

SAMPLE MENU SELECTIONS

share

Picco Tavern Meatballs

Beef and pork meatballs sautéed with hot peppers and onions

Melanzane Parmesan

Layered eggplant(skin on), mozzarella, basil and marinara

PEI Mussels fra Diavolo

mussels served in a spicy red marinara sauce

Fried Calamari With Fried Artichokes

Served crispy with zesty or hot tomato sauce

Burrata

Creamy mozzarella, beefsteak tomato, basil and evoo

salads

Arugula Fennel & Orange Salad

Dressed with lemon vinaigrette with local honey

Seafood Salad

Calamari, shrimp, octopus, celery, garlic lemon dressing

pizza

San Daniele

Prosciutto, San Marzano tomatoes, fior di latte, arugula, cherry tomatoes, shaved parmigiana, evoo

Cauliflower

San Marzano tomatoes, fior di latte, parmigiana, basil, evoo

pasta

Capellini Crab Meat Serafino

Jumbo lump crab meat, diced tomato, onions and garlic

Penne Ala Vodka

Cream, shallots, vodka, tomatoes, parmigiana. Add prosciutto

Fresh Pappardelle with Short Rib Ragu

entrees

Bell & Evans Chicken Paillard

Grilled chicken breast with evoo and lemon, sautéed spinach and roasted potatoes

Faroe Island Salmon Sorrento

With spinach and potatoes

Shrimp Scampi Peluso

Jumbo shrimp stuffed with crab meat, garlicky breadcrumbs, with vegetables or linguini

Tuscan Style 10 Oz Ribeye Steak

Shallots, long hots, tomato butter, sautéed mushrooms, roasted potatoes

Veal Francese

Veal scaloppine lightly battered, sautéed in a lemon white wine sauce, asparagus and roasted potatoes

Grilled Jumbo Shrimp

Blackened lemon or olive oil, with choice of side

brunch

Omelet Station

Breakfast sausage, roasted applewood smoked bacon, eggs benedict & hollandaise sauce, home-fried potatoes, smoked salmon, smoked trout

Carving Station

Roast turkey breast, roast pork, Virginia ham chef's choice, sauces

Antipasto

Sicilian olives, giardiniera, assorted Italian hams, salami, mortadella, prosciutto, soppressata, pecorino, mozzarella, burrata

Pasta

Rigatoni, penne, butternut gnocci, pumpkin ravioli, sauces pomodoro, pesto, alfredo, bolognese

desserts

Gelato

Mango, vanilla, chocolate, strawberry, pistachio

Apple Galette

A la mode

Tiramisu

PIER 115 BAR & GRILL

BERGEN/EDGEWATER



pier115barandgrill.com

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

PH: 201.313.2155

Kitchen Hours

Sun - Wed: 12:00pm - 10:00pm

Thu: 12:00pm - 11:00pm

Fri - Sat: 12:00pm - 12:00am

Bar Hours

Sun - Thu: 12:00pm - Late

Fri - Sat: 12:00pm - 2:00am

Reservations by phone or website via OpenTable.com

Elegant Waterfront Dining
Indoor / Outdoor Dining
Weekend Brunch

Online Ordering
Pickup or Delivery



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 well 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

General Tso's Cauliflower

Crispy beer battered florets, sweet chili sauce, Fresno chilis, sesame seeds, scallion

Grilled Octopus

Crispy artichoke, roasted rainbow tomatoes, broccoli rabe, red radish, salsa verde

Tuna Tartare

Diced Ahi tuna, avocado mousse, capers, chipotle peppers, cilantro, crispy shallots, taro chips

Lamb Lollipops

Crispy artichoke, artichoke purée, and chimichurri

Truffle Mac & Cheese

Pipette pasta, bechamel, herb panko crust

salads

Burrata & Rainbow Tomato

Whole Burrata ball, sliced rainbow tomatoes, pine nuts, basil, fig glaze, EVOO

Tuscan Shrimp Salad

Jumbo shrimp, baby arugula, radicchio, endive, grape tomato, red onion, crispy parmesan, lemon herb vinaigrette

The G.O.A.T.

Baby spinach, roasted beets, torched goat cheese, blueberries, maytag blue cheese, croutons, red wine & honey vinaigrette

sushi

Pier 115 Roll

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

Crazy Tuna Roll

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

Sunrise Sushi Roll

Mango, mango-sriracha sauce, pink peppercorn on top, red bell pepper, cucumber, avocado, jalapeño inside

wood-fired pizza

Margherita Classico, Vodka Prosciutto, Black Truffle, Arugula

sandwiches & burgers

Buffalo Mozzarella & Prosciutto

Piquillo pepper, arugula, pesto

Chipotle Bison Burger

Grilled North American bison, cheddar cheese, crispy prosciutto, avocado, chipotle aioli

Tsunami Burger

Grilled prime beef, Baker's bacon, grilled pineapple, soy, sriracha sauce

entrées

Ginger-Soy Salmon

Roasted cauliflower & garlic purée, ginger bok choy, scallions, sesame seeds

Half Brick Chicken

Roasted garlic, yukon gold mashed, lemon chicken jus

Filet Mignon

Barrel cut filet, grilled to temperature, garlic spinach, mashed potato, broccolini, topped with manchego cheese, candied pecan, honey & red wine reduction

brunch

Classic Steak & Eggs

8oz flat iron steak, two eggs any style

Huevos Rancheros

Roasted pork shoulder, flour tortillas, black beans, fried eggs, cotija cheese, avocado, grilled onions and jalapenos

Belgian Waffle Tower

Almond gelato, crumbled oreos, butterscotch, caramel, chocolate syrup, chocolate sprinkles, powdered sugar, seasonal berries, topped with torta de santiago

Vegetable Omelette

Spinach, mushrooms, eggplant, zucchini, green peppers, white cheddar

Wood Fire Breakfast Pizza

Sunny side up eggs, mozzarella, robiola, crispy baker's bacon, linguica pork sausage, sweet cherry peppers, chives, mike's hot honey

Bottomless Boozy Brunch

With brunch entrée only. 90 minutes of bottomless mimosas and/or Bloody Mary's

Q'TAL BAR & GRILL

HUDSON/KEARNY



qtalbarandgrill.com

3 Kearny Avenue
Kearny, NJ 07032

PH: 201.997.7825

Mon: Closed

Tue - Thu: 4:00pm - 10:00pm (bar 11:00pm)

Fri - Sat: 12:00pm - 11:00pm (bar 1:00am)

Sun: 12:00pm - 10:00pm (bar 11:00pm)

Brunch:

Sat & Sun: 12:00pm - 2:00pm

Happy Hour:

Tue - Fri: 4:00pm - 7:00pm

Reservations by telephone

Heated Outdoor Patio

Happy Hour

Live Entertainment



Multicultural Fine Cuisine. Q'Tal serves a mix of New American dishes with a delightful Brazilian twist. The beautiful bar offers an impressive list of beautifully crafted cocktails and an extensive number of wines and craft beers. The dining room is clean and contemporary, and heated, all season outdoor patio is available.

SAMPLE MENU SELECTIONS

appetizers

Angus Sliders

Angus beef or "meatless"
(Impossible Meat)

Boneless Chicken Bites

With sour cream and chive sauce

Fresh Burrata

Cherry tomatoes, strawberries, basil,
lemon sauce

Octopus à Lagareiro

Grilled octopus with potatoes, onion, red
pepper, olive oil

Charcuterie Board

Brie, parmesan, chevre, burrata,
prosciutto, homemade fruit preserves,
and toast

Q'Tal Salad

Mixed greens, red berries, orange, onion,
balsamic vinaigrette

fish & seafood

Rainbow Trout

With edamame, capers, and potatoes

Grilled Salmon

Passion fruit sauce, asparagus,
mashed potato

Shrimp and Scallop Risotto

With bisque and spinach

meat & poultry

Roasted Chicken

With cheese ravioli and
mushroom sauce

Flank Steak

With black garlic risotto and bacon

Angus Short Ribs

Boneless, 12-hour braised, with
aligot, spinach

Grilled Lamb Chops

With mushroom risotto

vegetarian

Cheese Ravioli

Tomato sauce and chive oil

Gnocchi (vegan)

Impossible Meat bolognese

dessert

Dulce de Leche Brulee

Panna Cotta

With coconut, caramel sauce,
pineapple jam

Hot Belgian Chocolate Cake

With almond crumbs & vanilla ice cream

brunch

Crostini

With pulled short rib and spicy sauce

Avocado Toast

Organic avocado, house cured salmon,
Jersey grown heirloom tomato, radish &
balsamic gel

Perfect Egg

Creamed spinach, crispy prosciutto,
toast

Maple Bacon Clothesline

With provençal potatoes

Drinks

Mimosa, Peach Belini, Strawberry Rossini

specialty cocktails

Caipirinha

Brazilian rum, cane sugar, lime

Medi Mule

Figenza vodka, lime juice, ginger beer

Pinatini

Coconut rum, white rum, pineapple
juice, lime juice

Q43

Liquor 43, Don Q Gold, passion fruit juice

Passion Berry

Citron Vodka, Cointreau, Lime Juice,
Passion Fruit, Strawberry Puree

Endless Love

Raspberry Vodka, Triple Sec, Guava
Juice, Club Soda

RAW OYSTER BAR & ITALIAN KITCHEN

BERGEN / HARRINGTON PARK



rawseafoodbar.com

112 LaRoche Avenue
Harrington Park, NJ 07640

PH: 201.660.7865

Mon: Closed

Tue - Thu: 3:30pm - 9:30pm

Fri: 3:30pm - 10:00pm

Sat: 11:30am - 10:00pm

Sun: 11:30am - 09:00pm

Brunch: 11:30am - 2:30pm

Reservations by telephone or website

Brunch Saturday & Sunday

Catering

Takeout

BYOB



Raw Oyster Bar & Italian Kitchen is a family-owned and operated BYO restaurant, and the seafood-centric spin off of sister restaurant, Cork & Crust Italian Mediterranean Kitchen. Both are conveniently located right on the same block in Harrington Park, NJ. Providing first class service and fresh, high-quality coastal cuisine with an Italian flair, the menu features a variety of dishes to satisfy every palate including an extensive raw bar selection, fresh sushi rolls, signature Italian classics, innovative entrees and homemade desserts.

SAMPLE MENU SELECTIONS

appetizers

Short Rib Crostini

Braised short rib, ricotta, marsala cream

Grilled Octopus

White beans, capers, onions, potato, garlic, evoo, fava bean aioli

Homemade Lobster Dumplings

Spicy roasted pepper aioli

Spicy Filet Mignon Tips

Spicy cherry peppers, olive oil

brick oven pizza

Fig di Sicilia

Fig marmalade, prosciutto, fresh mozzarella, arugula, shaved parmigiano, olive oil

The Margherita

Fresh plum tomato, basil, fresh mozzarella

The Chairman of the Board

Cherry peppers, italian sausage, olive oil, fresh mozzarella

raw bar

Grand Tower for Two or Four

Chilled lobster cocktail, shrimp cocktail, daily ceviche, daily selection of oysters, littleneck clams

entrees

Almond Crusted Salmon

Seared, fava bean aioli, vegetable fried rice

Grilled Bronzino

Crispy garlic, rosemary, olive oil

Paella for One or Two

Chimi Rubbed Angus Skirt Steak

Chimichurri, grilled onion, garlic mashed potato

Short Rib Ossobucco

Braised short rib, burrata, parmesan risotto

The Harrington Burger

1/2 lb. private blend, braised angus short rib, swiss cheese, caramelized onion, truffle aioli

Nikki Beach Chicken

Capers, artichokes, sun dried tomato, lemon cream sauce

pasta

La Zanabella

Cajun rubbed chicken, roasted pepper, homemade vodka sauce

San Marzano

Linguine, San Marzano tomato sauce, grilled eggplant, feta

Pasta Marseille

Angel hair, jumbo shrimp, mushrooms, brandy cream sauce, white truffle oil

weekend brunch

Spicy Crispy Chicken Sandwich

Buttermilk fried, pickles, special sauce, brioche bun

Gouda Mac & Bacon Grilled Cheese Sandwich

Sunny Side BLT

Sunny-side eggs, applewood bacon, lettuce, tomato, Dijon mayo & soft Italian bread

Chicken & Waffles

Buttermilk fried chicken, applewood bacon, creamy cheddar sauce

Cacio e Pepe Scrambled Eggs

Pecorino romano, parmesan, cracked black pepper, rustic bread

sides

Roasted Shishito Peppers

Parmesan Risotto

Trufe Mac & Cheese

THE RIVER PALM TERRACE

BERGEN/EDGEWATER



riverpalm.com

1416 River Road
Edgewater, NJ 07020

PH: 201.224.2013

Sun - Thu: 11:30am - 11:00pm
Fri - Sat: 11:30am - 11:00pm

Reservations by telephone or website.

Area's Best Dry-Aged Prime Beef
Complimentary Valet Service
Lunch and Sushi Menu
Indoor and Outdoor Dining
Private Dining and Catering Available
Takeout and Delivery



Celebrating 38 years of serving the finest prime beef available anywhere, The River Palm Terrace is dedicated to serving the only the finest quality ingredients with a motto of "Quality, quality quality." The distinguished, professional wait staff is considered the highest rated in the area, and pride themselves in creating a memorable dining experience. All beef is hand selected from the best-fed cattle. The steaks are center cut only from U.S.D.A. Prime Beef, aged on the premises to the mellow point of perfection and then hand crafted by our in-house butcher. Even our prime rib is prime. All of our prime beef is tender and juicy beyond imagination. The excellence is not limited to beef. The finest and freshest seafood dishes rival the best available anywhere, and a premier sushi chef presents beautiful plates bursting with flavor. Signature cocktails, and extensive wine and sake offerings await the perfect pairing. Continually voted New Jersey's "Best Steakhouse" and "Best Seafood" Restaurant year after year.

SAMPLE MENU SELECTIONS

salads

Classic Caesar

With shaved Parmigiano-Reggiano

RPT Chopped Salad

Iceberg, romaine, mesclun, cucumbers, tomatoes, onions & house vinaigrette

Havana Surf & Turf

Endive, radicchio, arugula, grilled shrimp, marinated steak tips & mojito vinaigrette

lunch

Freshly Ground Prime Bacon Cheeseburger

Open Faced Sliced Steak Sandwich
Prime sliced filet mignon, crispy onions, basil butter sauce, toasted ciabatta, fries

Chilled New England Lobster Roll

Served on a potato roll

Grilled Vegetable & Fresh Mozzarella

Served on a hero roll, EVOO drizzle

sushi, rolls & dinners

By The Piece

Tuna (Maguro), Salmon (Sake), Yellowtail (Hamachi), Fluke (Hirami), Toro (Fatty Tuna), King Crab (Taraba Kani), Scallop (Hotategai), Eel (Unagi), Spicy Lobster

Tempura Dragon Roll

Tempura shrimp & cucumber topped with avocado

Manhattan Maki Roll

Spicy tuna, white tuna, avocado wrapped in soybean paper topped with tempura flakes & wasabi tobiko

Rainbow Roll

Spicy tuna & cucumber, topped with tuna, salmon, yellowtail, fluke & avocado

Veggie Futo Maki

Cucumber, avocado, asparagus, carrots, seaweed salad & squash

Sushi And Sashimi Combo

4 pieces sushi, 12 pieces sashimi and chef's special maki

"Love Boat" For Two

15 pieces of sashimi, 8 pieces of sushi, 1 chef's special maki, 1 alpine maki

appetizers

Baked French Onion Soup • Miso Soup

Sizzling Nueske's Thick Cut Bacon

Maryland Crab Cakes

Oysters Rockefeller (half dozen)

Colossal Shrimp Cocktail

entrées

Fresh Gourmet Seafood And Daily Specials

Featuring a wide selection of fresh fish and house specialties

Prime Dry Aged New York Shell Steak

16 Oz

Prime Dry Aged Porterhouse Steak For Two

Colorado Rack Of Lamb

Full or half rack

Plume Du Veau Rib Veal Chop

Jumbo Shrimp Francaise With Linguini

Chicken Cutlet Milanese or Parmigiana

Single South African Lobster Tail

Single South African Lobster Tail

8-10 Oz

specialty cocktails & sake

Maple Bacon Bourbon Manhattan

Saint Liberty bourbon, maple syrup, Noilly Prat vermouth, finished with maple cured applewood smoked bacon slice

Pumpkin Pie Martini

Tasmania Pure vodka, Harvest Pumpkin liquor, Rumchata, dusted with nutmeg, a Treat At The Bottom

Fall Mystery Moscow Mule

Mystery Spirit that Changes Daily, Apple Cider, Ginger Beer and Cinnamon Stick

RUSTICA RESTAURANT & LOUNGE

BERGEN/CLIFFSIDE PARK



rusticalounge.com

565 Gorge Road
Cliffside Park, NJ 07010

PH: 201.313.0802

Mon - Thu: 5:00pm - 10:00pm
Friday: 5:00pm - 12:00am
Saturday: 11:00am - 12:00am
Sunday: 11:00am - 11:00pm
Brunch (Sat & Sun): 11:00am - 3:00pm

Reservations by telephone or website

Skylight Garden - luxurious outdoor covered seating

Live Jazz and Entertainment * check schedule

Romantic Cocktail Lounge

Weekend Brunch

Event Catering On/Off-site



Artisanal Italian cuisine served in a casual elegance. Rustica Restaurant & Lounge is the creative vision of its owner, Tan Gur, an entrepreneur with over 16 years experience growing brands successfully in the food industry. Gur chose Cliffside Park because of his personal connection with the community where he lived during the early 2000's and for the town's convenient location along New Jersey's "Gold Coast". Rustic 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 are made to feel at home in an elegant and cozy environment surrounded by original, handcrafted artwork and live music. Rustica can accommodate small and larger parties upward of 165 people. Have a great meal and relax afterwards in our lounge where you can leave your worries behind!

SAMPLE MENU SELECTIONS

raw bar

Daily Selection Of Oysters

Italian Crabmeat Cocktail

Maryland colossal lump crab meat, tossed with sauce, served with Italian toast

Rustica Ceviche

Marinated bay scallops, calamari rings and mussels in grapefruit, orange, cilantro, fresh lemon and lime juice

small plates

Beef Carpaccio

Thin Sliced uncooked filet mignon crusted with black pepper lemon, sea salt, freshly shaved parmigiana, arugula

Charred Octopus

Spanish style, warm potato-fennel salad, arugula, olives, cherry tomato, chimichurri sauce, grilled lemon

Crab Cake

Twin Maryland style crab cakes over creamy corn, chipotle aioli sauce

from the sea

Grilled Branzino Filet

Whole filet marinated with olive oil & garlic. Stuffed

with lemon slices and herbs with arugula, shaved fennel, cherry tomato

Pan Seared Scallops

Herb risotto, lemon beurre blanc, micro herbs or pan seared ginger carrot sauce herb risotto

Pan Seared King Salmon

Roasted with prosecco, lemon zest, caramelized onion, roasted marble potatoes

poultry

Long Island Duck Breast

Raspberry duck sauce, bitter greens, pistachios, sweet potato puree

Grilled Lemon Chicken

Lemon Sage Gravy, Grape tomatoes, potatoes & vegetables

chops & steaks

Prime Rib Eye Steak

14oz

Tomahawk Steak

48oz

Mediterranean Style Lamb Chops

Grilled Bone-In 12 Oz Pork Chop

pasta

Sogno Di Aragosta

Half lobster with lobster ravioli in creamy garlic parmesan sauce

Rigatoni Alla Genovese

Grilled chicken, cherry tomatoes, basil pesto cream, pignoli nuts

Cacio E Pepe with Grilled Shrimp

Spaghetti tossed in black pepper and fresh parmesan Reggiano with grilled shrimp skewers

Porcini Mushroom Ravioli

Filet mignon tips, cream and gorgonzola cheese

brunch

Omelette Fiorentina

3 eggs, fresh mozzarella and spinach

Frittata Ortalana

3 eggs, onion, asparagus, grana padano cheese

Paradiso

3 eggs in mama's tomato basil sauce and fontina cheese

French Toast

Made with challah bread, served with strawberry compote, toasted almond and maple syrup

RUTH'S CHRIS STEAKHOUSE

HUDSON/WEEHAWKEN



ruthschris.com

1000 Harbor Boulevard
Weehawken, NJ 07086

PH: 201.863.5100



Dinner:

Mon - Thu: 4:30pm - 9:00pm
Fri and Sat: 4:00pm - 10:00pm
Sun: 4:00pm - 9:00pm

Happy Hour:

Mon - Fri: 4:00pm - 6:00pm
Sun: 4:00pm - 6:00pm

*Reservations may be made by telephone
or via their website*

Private Dining

Complimentary Valet Service

Dine-in, Takeout & Delivery available



Ruth's Chris Steakhouse on New Jersey's Gold Coast in Weehawken, delivers excellence in prime meats and service for which the name is renowned. Enjoy a wonderful dinner in their beautiful, newly remodeled and expanded restaurant, starting with one of their famous signature cocktails in the lounge and then moving to a table with a spectacular view of the Hudson River and the New York City skyline. Finish your dinner with one of their new, decadent desserts. Then it's time to jump on the NYC Ferry, which leaves from right outside their front door, and head into Manhattan to enjoy a night on the town. Ruth's Chris Steak House Weehawken recently completed an extensive renovation featuring an expanded bar and lounge, fresh updated elegant atmosphere and the addition of two state-of-the-art private dining rooms. Here, they make sure every occasion is the most memorable one yet.

SAMPLE MENU SELECTIONS

appetizers

Veal Osso Buco Ravioli

saffron infused pasta filled with veal osso buco and fresh mozzarella cheese, topped with a white wine demi-glace

Seared Ahi Tuna

english cucumber, mustard-beer sauce

Mushrooms Stuffed with Crabmeat

broiled mushroom caps with jumbo lump crab stuffing, sprinkled with romano cheese

Shrimp Cocktail

new orleans cocktail or creamy remoulade sauce

Chilled Seafood Tower

king crab, lobster, shrimp & colossal lump crab

salads & soups

Ruth's Chopped 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 and topped with crispy onions.

Lobster Bisque

A classically prepared warm and creamy bisque, topped with freshly chopped parley

steaks and chops

Cowboy Ribeye

22 oz bone-in cut, perfectly marbled and generously flavored

Petite Filet and Shrimp

two 4 oz medallions of tender filet topped with three large shrimp

Porterhouse for Two

40 oz of prime beef with the rich flavor of a strip and the tenderness of a filet

Tomahawk Ribeye

40 oz USDA prime bone-in ribeye broiled to perfection

Bone-In Filet

incredibly tender 16 oz bone-in cut, aged to the peak of flavor

sides

Roasted Brussel Sprouts

roasted with honey butter and tossed with crispy bits of bacon

Lobster Mac & Cheese

generous portion of tender lobster combined with signature three cheese macaroni

Cremini Mushrooms

pan-roasted in veal demi-glace, with fresh thyme

seafood & specialties

Garlic Crusted Sea Bass

tender fillet topped with a panko garlic crust & lemon butter

Sizzling Crab Cake Entrée

three jumbo lump crab cakes, sizzling lemon butter

Stuffed Chicken Breast

roasted double breast, garlic herb cheese, lemon butter

desserts

Cheesecake

fresh berries, mint

Crème Brûlée

vanilla bean custard with raw sugar crust

Chocolate Sin Cake

rich flourless cake, ganache, raspberry sauce

RP PRIME STEAK & SEAFOOD

BERGEN/MAHWAH



rpprime.com

209 Ramapo Valley Rd
Mahwah NJ 07430

PH: 201.529.1111

Mon - Fri: 12:00pm - 10:00pm
Sat: 3:00pm - 11:00pm
Sun: 3:00pm - 9:00pm

Reservations may be made by telephone or website. **Please call holidays, weekends or private parties.**

Join us for our Weekly Specials!
Sunday Prime Rib Dinner
Monday Steak Night, Family Style
Wednesday Lobster Night



Enjoy prime steaks, chops, and seafood where flavor and atmosphere merge into perfect union.

RP Prime Steak & Seafood of Mahwah is a classic steakhouse in all regards. Ideal for a family dinner, an intimate cocktail with friends, and perfect for large groups. Dining has been revitalized by the new owners, Patriot Gjonbalaj and Frank Gashi, as they rely on their high-end New York restaurant experience to deliver excellence.

Warm wood interior 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. With the latest addition of a spacious patio area, RP Prime is perfect for a dinner under the stars or suitable for an indoor/outdoor private party.

SAMPLE MENU SELECTIONS

appetizers

Grilled Langoustine

Zucchini Flowers

Stuffed with ricotta cheese and spinach

**Mission Figs, Creamy Goat Cheese Stuffing,
Cured Pork, Maple Glaze, Roasted Pine Nuts**

Chilled Seafood Platter

lunch

RP Prime Steak Salad

Prime Aged Shell Steak

Over mixed greens, artichokes, red onions, tomatoes,
honey balsamic dressing

Prime Beef Sirloin Burger

Tuna Taco

Avocados, spicy mayo, chives, jalapeño

Nueske's Ranch Thick Cut Bacon

With RP's BBQ sauce

Lobster & Shrimp Sandwich

Celery, red onions, shaved cabbage, pickles

steaks & chops

Porterhouse for Two

Prime T-Bone for One

Prime New York Strip Steak

Colorado Rack of Lamb

Prime Center Cut Filet Mignon

RP Surf & Turf - 8oz. filet & 6oz. lobster tail

Veal Chop Milanese Classic

Veal Chop Parmesan

pasta

Fresh White & Black Squid Ink Spaghetti

Truffle cream sauce, lobster tail

Ravioli Porcini

fish & seafood

South African Lobster Tail

Dover Sole Meunière

Grilled Filet of Branzino

Florida Stone Crabs

Grilled Octopus

Chilean Sea Bass

sides

Truffle Mac & Cheese

Fresh Steamed Asparagus

Oven Roasted Cauliflower

Garlic, parmesan, breadcrumbs

Creamed Corn

Creamed Spinach

Idaho Baked Potato

SEGOVIA RESTAURANT

BERGEN/MOONACHIE



segoviarestaurant.com

150 Moonachie Road
Moonachie, NJ 07074

PH: 201.641.4266

Sun-Thu: 12:00pm - 9:30pm
Fri-Sat: 12:00pm - 10:00pm

Reservations may be made by telephone only

Outdoor Patio for Dining
Event Catering On/Off-site
Online Ordering



Family owned and operated for nearly four decades. Enticing cuisine, inviting ambiance and impeccable service effortlessly combine to create a rich and authentic Spanish dining experience. Their menu is based on only the finest seafood and meat and the freshest seasonal produce, all meticulously prepared and pleasingly presented.

Their talented chefs add a fresh, modern approach to traditional favorites creating a menu perfectly balanced between rusticity and refinement.

SAMPLE MENU SELECTIONS

tapas

Escargot a la Segovia

in house made butter, garlic and parsley

Shrimp in Garlic

shrimp sautéed in garlic and olive oil

Stuffed Scallops

stuffed with crabmeat & shrimp, topped with parmesan cheese

Chiperones Plancha

whole fresh squid, garlic, white wine, paprika, on a hot plate

Spicy Tips

filet mignon cubes, cherry peppers

White Asparagus

imported Spanish white asparagus, olive oil, light chimichurri

Oysters or Clams on the Half Shell

half dozen raw oysters or clams in house made cocktail sauce

Stuffed Mushroom

stuffed with crabmeat and shrimp

Pulpo Feria or Plancha

traditionally seasoned octopus with spanish paprika, sea salt, and olive oil or grilled

Jamón Iberico

pata negra, manchego cheese

Shishito Peppers

pan fried, sea salt, and evoo

Beef Empanadas

filet mignon filled

featured cuts

Skirt Steak

16 oz certified angus beef broiled with chimichurri sauce

Filet Mignon Segovia

10 oz filet mignon CAB, wrapped in bacon, topped with cheese, over spinach, mushroom, demi glaze

Porterhouse Steak

22 oz certified angus beef

Prime Rib

32 oz roasted CAB prime rib, au jus, bone in

Veal Chop

two 12 oz chops broiled

Rack of Lamb

whole domestic rack for two

Ribeye Steak

32 oz bone in certified angus beef

traditional seafood

Paella Valenciana

traditional mixture of seafood, chicken, and Spanish sausage cooked in saffron rice

Camarones En Salsa Verde

shrimp, white wine, garlic and parsley

Double Whole Lobster

two 1 1/4 pound lobsters steamed, broiled, or sautéed

Bronzini Filet

white wine, capers, and lemon, with shrimp

Jumbo Shrimp & Scallops

lightly seasoned, broiled

Langosta Rellena

1 1/4 lb whole Maine lobster stuffed with crab meat and shrimp (40 min cook time)

Red Snapper Pescadora

atlantic salmon, mussels, shrimp, clams, light tomato sauce

chicken

Pollo Castellana

breast of chicken, white wine, and artichokes

Pollo Segoviana

breast of chicken, sherry wine, almonds

Chicken Francese

boneless chicken breast sautéed in white wine and lemon

pork

Pork Chop Segovia

pan grilled boneless pork loin sautéed with sweet and cherry peppers

Pork Chops Broiled

bone in chops broiled

THE SHEPHERD & THE KNUCKLEHEAD

HUDSON / HOBOKEN



theshepnj.com

1313 Willow Ave
Hoboken, NJ 07030

PH: 201.714.4222

Mon: 12:00pm - 2:00am
Tue: 3:00pm - 2:00am
Wed - Thu: 1:00pm-2:00am
Fri - Sun: 12:00pm-2:00am

Reservations by telephone

Online Ordering

Catering

Private Events

Live Music Friday

Weekend Brunch



Rated the #1 Craft Beer Bar in New Jersey. With over 60 beers and ciders on tap, there is no chance you won't find a favorite. But, you'll need some great food to keep the beer down, and The Shep has you covered. Enjoy an amazing variety of small plates, juicy burgers and steaks, and decadent desserts. The large space is also available for private parties.

SAMPLE MENU SELECTIONS

starters & salads

Lobster Bisque

Thick, cream-based soup w/ lump lobster, shallots

Jalapeno Poppers

House-made w/ sharp cheddar, ranch dressing

Mac N Cheese

House-made w/ cheddar, jack, touch of cream

Fried Pickles

Crisp, lightly salted slices, with house-made ranch dip

Chicken Spring Roll

Stuffed w/ fresh mozzarella, tomato, garlic, spinach, chipotle aioli

Mediterranean Salad

Romain lettuce w/ tomatoes, feta, olives, pepperoncini, spicy roasted chick peas, citrus vinaigrette

quesadillas & tacos

NY Strip Steak Quesadilla

Two flour tortillas stuffed w/ mozzarella, gooey cheddar, side of pico de gallo

Ahi Tuna Tacos

Seared sushi grade Ahi tuna topped w/ shredded lettuce, pico de gallo, orange chili glaze. Soft or crunchy shell.

burgers & sandwiches

Southwest Burger

8oz blackened burger, cheddar cheese, sauteed sun-dried tomatoes, spinach, corn drizzle, spicy ranch chili aioli

Chicken Parm Sliders

Panko breaded chicken, homemade marinara, melted mozzarella

Open-Faced Steak Sandwich

8oz. of sliced NY strip, bourbon caramelized onion, choice of cheddar, Swiss, blue, mozzarella.

BBQ Chicken Wrap

Grilled chicken, sharp cheddar, house-made BBQ sauce

Vegetable Fajita Wrap

Sauteed fresh vegetable medley, Mexican spices

butcher's block

8oz Filet Mignon

Juicy, tender USDA choice filet, two sides

12oz Boneless Ribeye

Hand-cut & incredibly tender w/ untamed taste

8oz Skirt Steak

Thinly sliced and infamously delectable. Soaked in our house marinade.

24oz Porterhouse

A marriage of juicy tenderloin and and strip T-bone

desserts

Chocolate Peanut Butter Cheesecake

Smooth, creamy peanut butter filled with sweet chocolate morsels. Rich chocolate crust.

Fudge Brownie

Decadent chocolate chip brownie made with authentic Belgian milk chocolate, complimented by a soft, fudgy texture

draft

Warlock Pumpkin / Yam Beer

8.6% ABV Southern Tier Brewing Company

All Day IPA IPA - Session

4.7% ABV Founders Brewing Co.

Bodi Blonde Blonde Ale

5.5% ABV Hoboken Brewing

Guinness Draught Stout

Irish Dry 4.2% ABV Guinness

Doc's Draft Hard Apple Cider Cider

Apfelwein 5% ABV Warwick Valley Winery & Distillery

Allagash White Wheat Beer

Witbier / Blanche 5.2% ABV Allagash Brewing Company


sofiaenglewood.com

36 Engle Street
Englewood, NJ 07631

PH: 201.541.8530

Sun - Thu: 11:30am - 1:00am
Fri - Sat: 11:30am - 2:00am

Valet Parking
Brunch
Cigar Bar
**DJ's and Live Music Thursday, Friday, Saturday
starts at 8:00pm**


Sofia defies expectations for both dining and nightlife in the area. Sofia offers dry-aged USDA PRIME steak cooked to your desired perfection, seafood flown in daily, house-made pasta and authentic modern Italian dishes, created using local and seasonal ingredients — many cooked in a wood-burning oven. An extensive wine list and craft beer selection are companions to equally impressive cocktails — each seasonally driven with mixology-crafted precision and ingredients. The two-story space has been transformed into a bright, chic dining & nightlife destination. Natural light floods the front with its floor-to-ceiling windows and the garden room — accented with a retractable roof — is perfect for events large or intimate all year round. Outdoor dining is also a pleasure, with the private backyard patio or sidewalk alfresco seating — both heated in case the temperature drops.

Sofia holds one of NJ's few indoor smoking licenses — with smoking allowed only in its state-of-art ventilated speakeasy-style cigar lounge and bar, completely separate from its main dining room.

SAMPLE MENU SELECTIONS

appetizers

Italian Long Peppers

sausage, aged provolone, oreganata

Grilled Octopus

bianchi beans, fennel, limoncello
vinaigrette

Mozzarella di Bufala

imported buffalo mozzarella,
roasted peppers

Prime Beef Meatballs

ricotta, pomodoro sauce

Sizzling Slab Bacon

extra thick by the slice

Cognac Lobster Tail

10 oz Australian lobster tail, French
cognac sauce

raw bar

Seafood Tower

lobster, oysters, king crab, colossal
shrimp for two - for four

Colossal Shrimp Cocktail

Oysters

east coast - west coast - 1/2 dozen

Caviar

ossetra classic or imperial ossetra

salads

Sofia

grilled shrimp, crab meat, avocado,
arugula, frisée, cherry tomato, shaved
parmigiano, roasted peppers

Insalata Centocolori

baby kale, frisee, buffalo mozzarella,
lolla rossa, radicchio, avocado, tomato,
olives, mustard vinaigrette

pastas

Spaghetti Lobster

1.5 lb split maine lobster fra
diavolo sauce

Ravioli Alla Norma

baby holland eggplant, vesuvius
tomatoes, cured ricotta

Fusilli Calabresi

artisanal pasta, branzino ragout,
calabrian chili, toasted bread crumbs

Linguine Vongole

manila clams, white wine & garlic sauce

Fettuccine

rock shrimp, mushroom, black truffle,
cultured butter

Spaghetti al Pomodoro

imported vesuvius tomatoes,
basil, garlic

Rigatoni al Cacio e Pepe

rib eye carpaccio, tellicherry
peppercorns, pecorino

seafoods

Alaskan King Crab Legs

12 oz. steamed or broiled

Maine Lobster

1.5 lbs & up, steamed, broiled,
angry, cognac

Mediterranean Branzino

oven roasted mediterranean sea bass,
seasonal vegetables

Faroe Island Salmon

broccolini, pickled raddichio, salmoriglio

Colossal Shrimp Veneziana

scampi style, parmigiano crostini

poultry

Pollo al Limone

wood-fired, marinated hald
organic chicken

Chicken Milanese

breaded/pounded chicken
breast, arugula, tomato, onion,
parmigiano salad

Chicken Parmagiana

breaded/pounded chicken breast,
tomato sauce, parmigiano, mozzarella

butcher shop

New York Strip

14 oz. prime

Rib Eye

28 oz. bone-in lollipop

Colorado Lamb Chops

oven roasted with rosemary, lemon &
yukon gold potatoes

Pork Chop

16 oz, berkshire double cut, pickled
onions, cherry peppers, thyme

SON CUBANO

HUDSON/WEST NEW YORK

SON CUBANO
RESTAURANT - BAR

soncubanonj.com

40-4 Riverwalk Place
West New York, NJ 07093

PH: 201.399.2020

Mon - Fri:

Lunch: 12:00pm - 3:00pm

Dinner: 4:00pm - 10:00pm

Sat - Sun:

Brunch: 11:00am - 3:00pm

Dinner: 4:00pm - 10:00pm

Indoor Dining Served Until 10:00pm

Reservations may be made by telephone
or OpenTable.com

Valet Parking

Outdoor Patio with NYC Views

Live Entertainment (check schedule)

Event Catering

Weekend Brunch



One of New Jersey's premier award-winning restaurants, Son Cubano provides excellent service and an atmosphere dedicated to the 1950s Cuban era of glamour, elegance, music, dancing, flavors, style, entertainment and heritage. Culinary Director, Chef David Burke has elevated the already fabulous menu. The open-air setting, vintage décor, modern Cuban influenced cuisine, live music and a full view of the Manhattan skyline leave a lasting impression.

SAMPLE MENU SELECTIONS

appetizers

Empanada Mixta

beef short rib picadillo, chicken tinga & tomato,
spinach & manchego cheese + charred tomato
roccoto sauce

Chilled Oysters

pickled pina mignonette

Roasted Pear Salad

hazelnuts, manchego, dried cherry, bacon vinaigrette

Camarones Al Ajillo

garlic, White wine, roasted asparagus, fresno chili

Ceviche Salad

shrimp, calamari, snapper, citrus, soft herbs, sweet
potato, butter lettuce

entrees

Ropa Nueva

short rib, butternut squash puree, spring
harvest vegetables

Pork Tenderloin

marinated cherry tomatoes, pearl onion

Roasted Chicken

gigante bean stew, aji panca sauce, kale, spinach

Pork Shank "Pernil"

white rice, tomatillo sofrito

Filet Mignon Palomilla

Patatas Bravas

Snapper

coconut rice, red pepper broth

Skirt Steak

arroz moro, chimichurri, radishes, scallions

Salmon "Mojo"

piquillo peppers, chickpea puree, crispy artichokes

table share

Mixed Grill "Parrillada"

filet mignon, skirt steak, chorizo, shrimp, asparagus,
chimichurri, red pepper escabeche

Paella Classic

+ lobster

desserts

Cinnamon Sugar Churros

chocolate sauce, dulce de leche

Chocolate Chip Cookie Ice Cream Sliders

vanilla gelato, candied pistachio, amarena cherries,
toasted marshmallow, hot fudge sauce

Toasted Coconut Flan

slow roasted pineapple, raspberry, candied coconut,
lime zest

Chocolate Hazelnut Crunch Cake

cocoa sponge, hazelnut crunch, dark chocolate
mousse, spicy chocolate sauce

Ice Cream or Sorbet

wafer cigarette

DB's Cheesecake Lollipop Tree for Two

toffee crunch, cherry pistachio, chocolate tuxedo,
bubble gum whipped cream

SONNY T

BERGEN/RIVER EDGE



sonnytnj.com

259 Johnson Avenue
River Edge, NJ 07661

PH: 201.342.1233

Seven Days From 12:00pm - 12:00am

Reservations by telephone or OpenTable.com

Live Entertainment (check for dates)

Happy Hour 4:00pm - 6:00pm Daily

Outdoor Patio for Dining

Private Party Room



Sonny T — A beautiful, newly renovated Southern Italian eatery. Nestled conveniently off Route 4 in River Edge this Italian restaurant is warm and inviting. Upon entering stop at the bar to unwind with some friends with a hand-crafted cocktail created by one of their friendly and talented mixologists. Peruse the many delicious Italian classics in their menu. Perhaps their homemade pasta such as the Pappardelle al Tartufo with truffle cream sauce, or Veal Saltimbocca, Branzino, or Ossobuco. Prime meats, homemade pasta and fresh seafood are all masterfully prepared. There is something to please all tastes here and guests are always treated like family. Private party room upstairs is available for celebrations or corporate gatherings.

SAMPLE MENU SELECTIONS

appetizers

Polpelle e Ricotta

meatball and ricotta bowl

Polpo alla Griglia

octopus, crispy polenta cake, shitaki, red pepper purée

Frutti di Mare

scungilli, octopus, shrimp, mussels, calamari, celery, onion, tomato, lemon-herb dressing

Salsiccia Luganiga e Peperoni

luganiga sausage, sweet & hot peppers

soups & salads

Dea Della Primavera

fava beans, sweet peas, green beans, radicchio, shaved asparagus, mind goddess dressing

Rugola Finocchi e Pere

arugula, fennel and bartlett pears, lemon garlic herb dressing

Pasta e Fagioli

pastas

Pappardelle al Tartufo

truffle cream sauce

Orecchiette con Broccoli Rabe

choice of pork or chicken sausage

Ragu Di Nanny

Bracirole, sausage, meatballs, pork shank with rigatoni

Spaghetti Cacio e Pepe

pecorino romano, cracked black pepper

new york style pizza

All personal 10" or 16"

Thin Crust

Gluten Free Crust

Multigrain Crust

Sonny T Signature Margarita Pie

local fresh mozzarella, tomato sauce, fresh basil

Assorted Toppings and Extras

entrees

Vitello Saltimbocca

veal medallions, prosciutto, sage, classic marsala wine sauce

Lombata Di Manzo

Prime 12 oz NY strip steak, tri-color roasted pee wee potatoes and rainbow baby carrots

Faroe Island Salmon

potato, melted leeks, spinach and salmon caviar

Ossobuco con Risotto

braised veal shank, risotto

Cosalina Di Maiale

14 oz heritage pork chop, cherry peppers, potatoes & onion

Parmigiana Di Melanzane

eggplant parmesan, basil, and linguini

Branzino Al Forno

fennel, spring onion, Castelvetro olives, and romano sauce

Filet Mignon

8 oz butcher cut, potato alla nonna, broccolini

desserts

Pistachio Gelato
Tiramisu
Strawberry Mascapone Sundae
Cannoli
Tartufo

STEEL WHEEL TAVERN

BERGEN / RIDGEWOOD



steelwheeltavern.com

51 N. Broad Street
Ridgewood, NJ 07450

PH: 201.882.1800

Sunday: 12:00pm - 10:00pm
Mon - Wed: 12:00pm - 11:00pm
Thursday: 12:00pm - 12:00am
Fri - Sat: 12:00pm - 1:30am

Reservations accepted for parties of 8 or more.

Live Music

Craft Beer & Cocktails

Weekend Brunch

Indoor and Outdoor Dining

Online Ordering

Takeout and Delivery



A lively Neighborhood Bar and Restaurant located in Ridgewood's Historical District, directly across from the train station, Steel Wheel Tavern maintains the charm of its late 19th century origins, with the up-to-date appeal of modern American cuisine, craft beers, specialty cocktails, and a substantial wine menu.

SAMPLE MENU SELECTIONS

small plates

Maryland Lump Crab Cake

Baby arugula, roasted peppers, shaved fennel, dijon tartar sauce

Housemade Vegetable Spring Rolls

Seasonal vegetables with sweet chili & ponzu dipping sauces

Rhode Island Calamari

Sliced cherry peppers, harissa & marinara sauces

Ahi Tuna

Blackened, sliced, and seared rare over an Asian slaw with Ponzu dipping sauce

farm, fish, and fowl

Braised Beef Short Ribs

Served in a roasted cauliflower cream, truffled parmesan cheese, rosemary bordelaise

NY Strip Steak & Truffle Frites

Grilled Certified Angus Beef served with truffle fries and a rosemary bordelaise

Cedar Plank Atlantic Salmon

Wood roasted, herb encrusted & served with baby vegetable medley, fingerling potatoes, lemon butter sauce

Craft Beer Battered Fish N' Chips

4 lightly battered cod filets, naked fries & tartar sauce

Georges Bank Sea Scallops

Pan seared & served with roasted sweet potatoes & baby vegetable medley finished with lemon butter

bergen's best burgers & sandwiches

Wagyu Burger

Wagyu Beef is world-renowned for its melt-in-your-mouth savoriness which is the result of its intense marbling. It is also lower in cholesterol than chicken or fish, so enjoy in good health!

USDA Prime Burger

Only 2% of the beef produced in the USA is graded Prime. USDA Prime is the superior grade known for amazing tenderness, juiciness, flavor & fine texture. Enjoy!

Honey Bourbon Chicken

Cornflake encrusted and topped with coleslaw, pick-les, and honey mustard on a brioche bun

Short Rib Grilled Cheese

Our famous short ribs covered in a blend of melted Vermont aged cheddar and Asiago cheeses on Texas Toast

spring cocktails

Peach Mule

Western Son peach vodka, fresh lime juice, topped with ginger beer, lime wedge

Watermelon Margarita

Casamigos Blanco tequila, watermelon pucker, fresh lime juice, splash of Cointreau, topped with sour mix, muddled fresh watermelon, rimmed with hibiscus salt

Strawberry Mohito

Bacardi rum, fresh lime juice, house made simple syrup, topped with club soda muddled fresh mint and fresh strawberries

brunch

Smoked Salmon & Red Onion Avocado Toast

Cornflake Crusted Chicken & Waffles

French Toast with Fresh Berries

Flat Iron Steak & Eggs

homemade desserts

Chocolate Mousse Teardrop

Creme Brulee

Banana Bread Pudding

Gluten Free Brownie Sundae

TAVERN 61

BERGEN / HACKENSACK



tavern61.com

61 River St
Hackensack, NJ

PH: 201.408.9797

Mon - Thu: 11:00am - 10:00pm

Fri - Sat: 11:00am - 11:00pm

Sunday: Closed

Reservations by telephone.

Happy Hour, M-F: 4-7pm

Online Ordering

Takeout & Delivery (GrubHub)



Experience a warm, welcoming dining atmosphere at Tavern 61 restaurant, located in the heart of Hackensack, New Jersey. The newly renovated interior decor is charming, elegant and modern. All dishes are prepared fresh daily, with a wide variety of options such as burgers, steaks, flatbread pizza, pasta, chicken, fish, sandwiches, salads. Tavern 61 offers a full premium bar and happy hour weekdays from 4 to 7 pm.

SAMPLE MENU SELECTIONS

appetizers

Chicken Wings

Classic Buffalo, bbq, lemon pepper, sweet thai chili, garlic parmesan

Signature Spinach & Artichoke Dip

Creamy blend of mozzarella, asiago, and parmesan with spinach and artichoke hearts served with tortilla chip

Fried Calamari

Housemade marinara, sweet thai chili or buffalo & blue cheese dressing

Juicy Beef Sliders

Lafrieda custom blend, topped with American cheese, caramelized onions, sliced dill pickles and our signature tavern sauce, potato rolls

Burrata & Prosciutto

Fresh burrata, sliced Jersey tomatoes, prosciutto & topped w balsamic glaze and fresh basil

Wedge Salad

Iceberg wedge, crumbled blue cheese, diced tomatoes, applewood smoked bacon, blue cheese dressing

flatbreads

Margherita

Tomato Sauce, Basil, Fresh Mozzarella

Buffalo Chicken

Breaded Chicken Tossed In Our House Made Buffalo Sauce Finished W/ Ranch Dressing

mains

Tavern 61 Burger

Lafrieda custom blend, shoestring onions, vermont cheddar, applewood bacon, lettuce, tomato and finished with our famous bacon jam

Classic Chicken

Marsala, francaise, or parmigiana. Served w/ linguini pasta

Salmon Dijonnaise

Seasonal vegetable, potato, creamy dijonaise

NY Strip Steak

16oz. CAB strip steak cooked w/ rosemary & garlic butter served w/ seasonal vegetables and potato

Lobster Ravioli

Served in a creamy mushroom and spinach sauce

Crunchy Buttermilk Chicken Sandwich

Nueske applewood bacon, vermont cheddar cheese, lettuce, tomato, hot honey

Shrimp Scampi

Tuscan style, served with linguini

VENTANAS AT THE MODERN

BERGEN/FORT LEE



Ventanasatthemodern.com

200 Park Avenue
Fort Lee, NJ 07024

PH: 201.583.4777

Lunch:

Mon - Fri 12:00pm - 3:00pm

Brunch:

Sat and Sun 11:00am - 3:00pm

Dinner:

Sun - Wed 4:00pm - 10:00pm

Thu - Sat 4:00pm - 1:00am

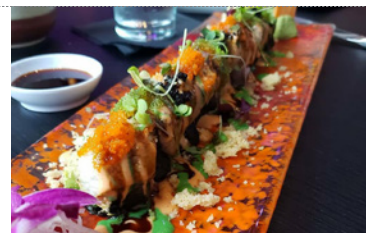
Reservations by telephone or OpenTable.com

Late Night Dining

Outdoor Patio

Frequent Events

Dress Code



Ventanas Restaurant and Lounge is the 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 DJ's fill the space where guests can dine, dance, and indulge their senses making Ventanas so much more. Ventanas has quickly become the hottest restaurant and lounge in Bergen County.

SAMPLE MENU SELECTIONS

appetizers

Spinach & Goat Cheese Empanadas
spinach, artichoke, goat cheese, chipotle aioli

Diablo Shrimp Ceviche
Purple yam, avocado, cancha, criolla onion

Octopus Carpaccio
Avocado, fennel, soft herbs, lemon vinaigrette

Clothesline Bacon
sour pickle, maple, black pepper

Ventanas' Oysters
"Chilled Naked" w/cocktail sauce or "Hot Duran Duran" w/tomato, olive, chorizo salpicon

lunch

Empanadas & Poached Eggs
Sauteed baby kale, chipotle aioli

Tuna Tartare Tacos
Sesame, soy, crispy ginger, aji amarillo

Crispy Chicken Club
9 grain bread, romaine, tomato, maple black pepper bacon, chipotle aioli fries

Ventanas Burger

Brioche, aged cheddar, tempura onion ring, caramelized red onion, mayo, fries

sushi and sashimi

Nigiri & Sashimi
tuna, salmon, uni, yellowtail, wagyu, and more

Ventanas Roll
spicy tuna, cucumber, avocado, mixed sashimi, spicy mayo

Cuban Roll
Pork, cucumber, topped with ham, pickle, grain mustard

Firecracker Roll
Crab stick, avocado, cucumber, tempura flake, sopped with spicy tuna, jalapeno, sriracha

entrees

Black Seabass "Aji Verde"
Black kale, delicata squash, candied walnuts, red chili

Angry Lobster Paella for Two
Shrimp, calamari, mussels, chicken thigh, fava beans

Roasted Chicken "Aji de Gallina"

Fingerling potato, black olive, spiced walnuts, hen egg

Chicharrón Pork Shank
Rice + beans, sweet plantains, plum sauce

Roast Duck Mole
Chipotle duck tamale, radish, toasted sesame, queso fresco

Prime Delmonico Steak Frites
12oz, with sundried tomatoes, olive chimichurri

Prime Cuts
45oz Tomahawk for Two, 8oz, Filet Mignon, 12oz Churrasco

brunch

Pastrami Salmon Avocado Toast
Poached eggs, radish, cilantro, sourdough

Corn Pancakes
Sweet corn succotash, spicy maple syrup

Lobster Roll

Lobster aioli, pickled cucumber, bibb lettuce, brioche bun, sweet potato chips

Cuban Benedict

Parma cotto ham, grainy mustard hollandaise, gruyere, dill pickle, garlic baguette

Korean Breakfast

Jasmine rice, sunny side up egg, sautéed bok choy, fried garlic, crispy pork belly, soy glaze, scallion salad

desserts

Butter Toffee Panna Cotta
Kahlua gelee, chocolate espresso bean crunch, amarena cherries, wafer cigarette

Apple Caramel Tacos
sweet crème fraiche, vanilla ice cream

George Washington Bridge (for 2)

cocoa sponge cake, hazelnut crunch, bitter chocolate mousse



flatsfood.com

Paramus

193 NJ-17 South, Paramus, NJ 07652

PH: 201.654.4488

No outdoor seating; Closed Sunday

Ridgewood

134 E. Ridgewood Ave, Ridgewood, NJ 07450

PH: 201.797.0134

Montclair

58 Church St, Montclair, NJ 07042

PH: 973.433.5900

Sun–Thu: 11:00am–8:00pm

Fri–Sat: 11:00am–9:00pm

Dine In, Take Out, Delivery

Online Ordering

Group Orders/Catering

Indoor/Outdoor Seating



worldFLATS is a fast-casual restaurant with plant-based menu offerings. Eleven varieties of flatbreads, inspired by cuisine & spices from around the world, wholesome soups, and many salad options are certain to please. Meatless, protein-rich options really satisfy, and can be added to nearly any dish. Enjoy vegan and vegetarian dining with a fast, fresh, healthy, and delicious meal at worldFLATS.

SAMPLE MENU SELECTIONS

flats (thin, lavash bread)

Athens

Spinach and herb blend, spread on lavash topped with arugula, tomatoes, cucumbers, kalamata olives, pickled red onion, feta cheese and tzatziki dressing

Roma

Tomato sauce, a blend of mozzarella and melted provolone cheeses, roasted vegetables, fresh basil and shaved parmigiana cheese, drizzled extra virgin olive oil

Rio Grande

Black bean & corn blend, spread on lavash, topped with shredded lettuce, roasted corn, tomatoes, roasted red peppers, jalapeños, scallions, cilantro, cotija & jack cheeses, drizzled with lime-crema dressing

Nile

Falafel mixture, spread on lavash, topped with shredded lettuce, cucumbers, tomatoes, parsley, and pickled vegetables drizzled with garlic-tahini dressing

Jersey

White bean & nut-free pesto blend, spread on lavash, topped with baby arugula, fresh mozzarella, heirloom tomatoes, cucumbers, roasted red peppers, pickled red onions and fresh basil with fig balsamic glaze

Euphrates

Lentil & vegetable blend, spread on lavash bread, topped with romaine, cucumbers, tomatoes, roasted red peppers, pickled red onion, radishes, chopped pistachio and lemon-vinaigrette dressing

Aleppo

Spicy roasted red pepper & toasted walnut blend, spread on lavash, topped with roasted onions & tomatoes, potatoes, baby arugula, toasted walnuts, and drizzled mint-yogurt dressing

Masala

Spiced chickpea & tomato blend, spread on lavash, topped with shredded lettuce, cilantro, roasted onions & tomatoes, sweet potatoes, carrots, peas, chickpeas, and drizzled yogurt or spicy green dressing

Mandarin

Red bean & vegetable blend, spread on lavash bread, topped with napa cabbage, carrots, mandarin oranges, cilantro, shiitake mushrooms, pickled red onion, scallions, sesame seeds with hoisin vinaigrette dressing

Yerevan

White cheese & herb blend melted on lavash, topped with baby arugula, fresh parsley, dried figs, roasted red & yellow tomatoes, nigella seeds drizzled with fig balsamic glaze

Banh Mi

Red bean & ginger blend, spread on lavash, topped with napa cabbage, pickled daikon and carrot mix, cilantro, portobello mushrooms, cucumbers, scallions, pickled red onions, sesame seeds, and drizzled sriracha mayo dressing

soups

Carrot Ginger

Blend of carrots, Spanish onions, ginger, vegetable broth

Black Bean & Corn

Black bean and roasted corn with red peppers

plant-based proteins

Chicken, Chorizo, Sausage, Pepperoni, Meatball

beverages

House-made Agua Frescas
Fruit infused

Unsweetened Iced Tea

Shadlav Yogurt Drinks
Mango & Pomegranate

Organic Hot Teas

desserts

Vegan Choc Chip Cookies

Peanut Butter Cookie

Choc-filled Spanish Churros

GF Almond Honey Cake

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- 94 Mado
- 101 Pearl Restaurant
- 105 Raw Seafood Bar & Italian Restaurant

CATERING

- 61 Aldo's Restaurant
- 64 Annabella's House of Mozzarella
- 65 Antique Bar & Bakery
- 67 Biagio's Ristorante
- 72 The Brick House
- 77 Dino and Harry's Steakhouse
- 101 Pearl Restaurant
- 106 The River Palm Terrace
- 108 Ruth's Chris Steak House
- 110 Segovia Restaurant
- 113 Son Cubano

CIGAR BAR

- 72 The Brick House
- 112 Sofia

FAMILY-FRIENDLY

- 64 Annabella's House of Mozzarella
- 66 Bazzarelli Restaurant
- 67 Biagio's Ristorante
- 73 Brownstone Pancake Factory
- 80 Dong Bang Grill
- 81 El Asadero Mexican Grill
- 87 Iachetti's Kitchen
- 93 Lolita's Mexican Cantina
- 102 Picco Tavern

HAPPY HOUR

- 67 Biagio's Ristorante
- 78 Dino's Bar & Grill
- 83 Fire and Oak
- 93 Lolita's Mexican Cantina
- 98 Morton's The Steakhouse
- 99 The Oceanaire
- 102 Picco Tavern
- 103 Pier 115 Bar & Grill
- 107 Rustica Lounge Bar & Restaurant
- 108 Ruth's Chris Steak House
- 112 Sofia
- 113 Son Cubano

KIDS' MENU

- 73 Brownstone Pancake Factory
- 80 Dong Bang Grill
- 93 Lolita's Mexican Cantina
- 110 Segovia Restaurant

LATE-NIGHT DINING

- 61 Aldo's Restaurant
- 65 Antique Bar & Bakery
- 67 Biagio's Ristorante
- 82 Elia Mediterranean
- 113 Son Cubano
- 111 The Shepherd & the Knucklehead
- 117 Ventanas at the Modern

LIVE ENTERTAINMENT

- 64 Annabella's House of Mozzarella
- 77 Dino and Harry's Steakhouse
- 92 Let's Meat Steakhouse
- 107 Rustica Lounge Bar & Restaurant
- 111 The Shepherd & the Knucklehead
- 113 Son Cubano
- 115 Steel Wheel Tavern
- 117 Ventanas at the Modern

LOUNGE ATMOSPHERE

- 69 The Bradford
- 74 Concourse Club
- 86 Halcyon Brasserie
- 107 Rustica Lounge Bar & Restaurant
- 112 Sofia
- 117 Ventanas at the Modern

OUTDOOR DINING

- 59 1776 By David Burke
- 61 Aldo's Restaurant
- 62 Allegory
- 70 Brasserie Memere
- 72 The Brick House
- 78 Dino's Bar & Grill
- 85 Grissini
- 90 Kuba
- 101 Pearl Restaurant
- 102 Picco Tavern
- 103 Pier 115 Bar & Grill
- 106 The River Palm Terrace
- 109 RP Prime Steakhouse
- 110 Segovia Restaurant
- 113 Son Cubano
- 117 Ventanas at the Modern

PARKING: VALET

- 72 The Brick House
- 80 Dong Bang Grill
- 85 Grissini
- 93 Lolita's Mexican Cantina
- 106 The River Palm Terrace
- 109 RP Prime Steakhouse
- 107 Rustica Lounge Bar & Restaurant
- 108 Ruth's Chris Steak House
- 112 Sofia
- 117 Ventanas at the Modern

PRIVATE DINING: TEN TO FIFTY

- 59 1776 By David Burke
- 62 Allegory
- 65 Antique Bar & Bakery
- 72 The Brick House
- 82 Elia Mediterranean
- 91 Lefkes Estiatorio
- 93 Lolita's Mexican Cantina
- 98 Morton's The Steakhouse
- 99 The Oceanaire
- 102 Picco Tavern
- 106 The River Palm Terrace
- 109 RP Prime Steakhouse
- 107 Rustica Lounge Bar & Restaurant
- 108 Ruth's Chris Steak House

ROOFTOP

- 63 Alto
- 69 The Bradford
- 74 Concourse Club
- 102 Picco Tavern

VEGETARIAN FRIENDLY

- 76 Delhi Accent
- 89 Jalwa
- 90 Kuba
- 118 WorldFlats

WATERFRONT DINING

- 103 Pier 115 Bar & Grill
- 108 Ruth's Chris Steak House
- 113 Son Cubano

WEEKEND BRUNCH

- 59 1776 By David Burke
- 60 AdA Mediterranean Brasserie
- 62 Allegory
- 65 Antique Bar & Bakery
- 69 The Bradford
- 70 Brasserie Memere
- 79 Donatell'a Ristorante
- 82 Elia Mediterranean
- 83 Fire and Oak
- 86 Halcyon Brasserie
- 87 Iachetti's Kitchen
- 91 Lefkes Estiatorio
- 92 Let's Meat Steakhouse
- 93 Lolita's Mexican Cantina
- 99 The Oceanaire
- 102 Picco Tavern
- 103 Pier 115 Bar & Grill
- 104 Q'Tal Bar & Grill
- 107 Rustica Lounge Bar & Restaurant
- 112 Sofia
- 113 Son Cubano



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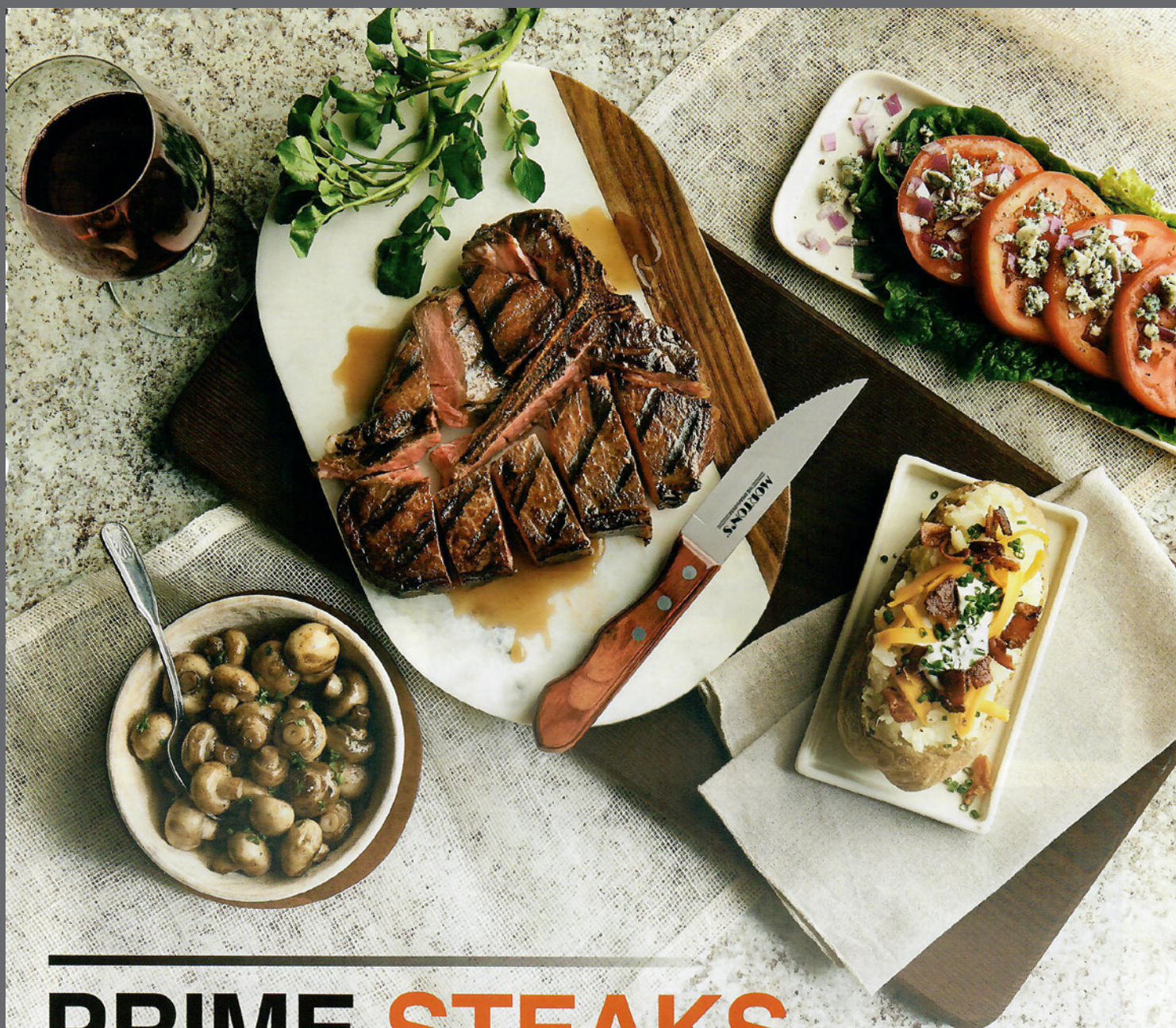
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