NORTHERN NEW JERSEY SPRING 2024

Dining Out Jersey

The Lifestyle Magazine with Good Taste

JUGEMU

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A TASTE OF JAPAN



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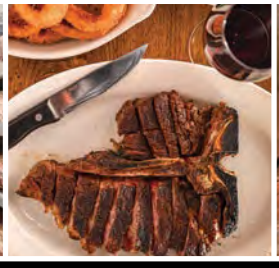



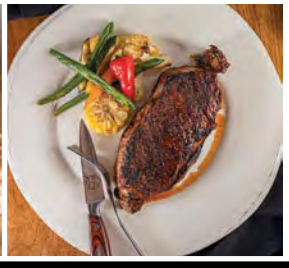

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publisher's NOTE



Across the river, outside Broadway's John Golden Theater with playwright and actor, Ian Shaw. Read more about Ian and "The Shark is Broken" on page 48.

Spring has sprung, and with it comes a whirlwind of delectable experiences! Featured on our cover is Jugemu, a culinary gem representing the pinnacle of Japanese cuisine in New Jersey. With a predominantly Japanese staff, Jugemu seamlessly blends tradition with modernity. Every visit guarantees an immersive cultural experience, and my own family and I have become regulars here. The food is phenomenal, and the service is always on point. Late last year during my family's trip to Japan, Jugemu's owner, Masa, graciously rearranged his schedule to fly to Tokyo to personally guide us through an unforgettable day. There is truly nothing quite like exploring a foreign country with a local, and Masa treated us to a delightful BBQ lunch and an exclusive, private Omakase sushi dinner. He also arranged tickets for us to experience the popular interactive exhibit, Team Lab. Masa's hospitality exemplifies the essence of Japanese culture — kindness, respect, and a commitment to excellence — values that are evident when dining at Jugemu. Read more on page___ .

Dinner also pairs well with entertainment. The Barrymore Film Center, a recent addition to Fort Lee's cultural landscape, offers an excellent experience for film enthusiasts and casual viewers alike. Saturday nights are particularly enchanting with live organ music playing before screenings. The significance of the BFC cannot be overstated as it resides in Fort Lee, the birthplace of the motion picture industry. The center boasts captivating exhibits such as its current "Coming Attractions," a collection of movie posters borrowed from the collection of Konstantino Spanoudis and beautifully



curated by designer Elizabeth Skrabonja. The center's Executive Director, Nelson Page, is a veritable encyclopedia of film history, and he and his team masterfully provide guests insightful glimpses into film history and its evolving future. We will be keeping you updated on happenings at the BFC and restaurants in the area.

The Dining Out Jersey calendar is brimming with excitement! Join us for our 4th Annual Dining Out Jersey Foodie Expo, slated to take place at The Terrace at Biagio's in Paramus on July 18th. Guests can indulge in a sensory journey, savoring offerings from some of North Jersey's finest restaurants and gourmet food shops, spanning cuisines, wines, spirits, beers, desserts, and beyond. But the culinary adventures don't stop there! You're invited to embark on our Dining Out Culinary Tour of Tuscany this September! The itinerary promises fun, culture, flavor, and relaxation: From picturesque villages to scenic vineyards, participants will partake in wine tastings, truffle hunting escapades, immersive cooking classes, museum visits, and well-deserved moments of leisure. Thanks to the expertise of our partners at GT Experiences, every detail of this magnificent tour has been meticulously planned, ensuring a seamless and unforgettable journey for all.

Finally, for those seeking seaside indulgence this spring, our Dining Out Jersey Shore Publisher, Tara Jean McDonald, has you covered for all things down the shore. You can read both editions of Dining Out Jersey at diningoutjersey.com — and be sure to subscribe to our newsletter for the latest updates on events both north and south.

Here's to a season of culinary exploration and discovery!



Cheers,
Paul Turpanjian, Publisher

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Dining Out Jersey
Lifestyle for the Jersey Foodie

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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

RESTAURANTS AND ADVERTISERS
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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Jugemu Japanese Restaurant
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Boschetto



New in TOWN

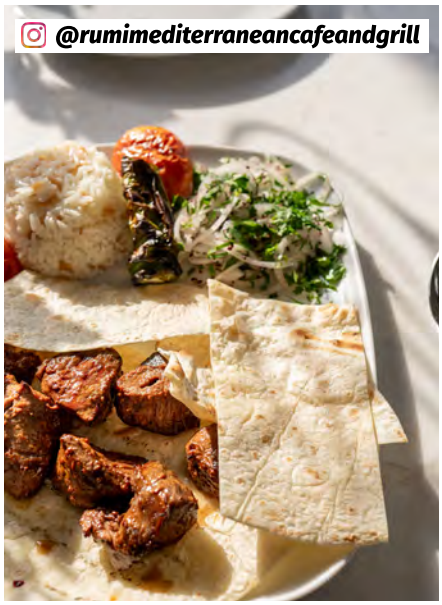
BY Carla Paz

New Restaurants Worth Checking Out!

RUMI MEDITERRANEAN CAFE & GRILL

{265 Glenwood Ave, Bloomfield; 862.872.7575:
www.rumicafeandgrill.com}

This new restaurant in Bloomfield celebrates the Mediterranean's rich culture through its cuisine. The team at Rumi is dedicated to giving patrons a one-of-a-kind experience through its personalized service and menu. All of the ingredients are freshly sourced, and the menu is Halal. An appetizer highlight is the Falafel Plate, served with fresh salad and topped with



tahini sauce. For entrees, highlights include the lamb chops seasoned with Mediterranean herbs and served with house salad and rice, or the Grilled Branzino Filet, seasoned with herbs and served with house salad and a choice of rice, bread, or french fries. They also offer other Mediterranean staples, such as wraps and kebabs. Rumi Mediterranean Cafe & Grill is the perfect new restaurant for an exceptional meal!

{Open Mon-Fri: 11am-11pm}

GRANDE BUDDHA IZAKAYA

{11 Bloomfield Ave, North Caldwell;
www.grandebuddha.com}

Grande Buddha Izakaya is the newest Omakase restaurant in town! After much success with their first



restaurant, the team at Umai Sushi opened Grande Buddha in February 2024. It mixes a chic upscale vibe with Japanese cuisine made from the finest ingredients. For the Nigiri and Sashimi Omakase, patrons can choose either 12 or 18 pieces. Each night, enjoy a different course selected by the chef. Highlights for the Omakase include Wagyu, Seared Hamachi Belly, and Spicy Scallops. Their "Drink Book" takes inspiration from popular Japanese flavors, such as Matcha and Lychee, to create a truly sensational experience. Highlights include the Lychee Martini, and the Matcha Melon Sour made with Botanist Gin and matcha to create a sweet, aromatic drink. There is also an extensive list of sakes, wines, and Japanese beers. {LUNCH: Tues-Fri: 1pm-3pm |DINNER: Tues-Sat: 5pm-10pm}

TAVERN 73

{73 US-46, Pine Brook; 973.396.2509;
www.tavern73.com}

Located conveniently off Route 46 in Pine Brook, Tavern 73 is dedicated to creating the perfect welcoming and homey atmosphere for patrons. The menu mixes American staples, such as burgers, and elevates them into unforgettable, mouthwatering meals. Highlights on the menu include the Jambalaya, a classic Creole dish with chicken and shrimp cooked with cajun seasoning, and the Bacon-infused Burger topped with gorgonzola, fig jam, and caramelized onions. There are also many cocktails, wines, and spirits to choose from. A standout on the drink menu is the 'Dirty Jerzy' cocktail, a blend of dry vermouth with olive and onion brine. The restaurant is perfect for family dinners, date nights, and get-togethers with friends. Open Mon-Thurs: 11:30am-11:30pm |Fri-Sat: 11:30am-12am |Sun: 11:30am-9:30pm}

Located conveniently off Route 46 in Pine Brook, Tavern 73 is dedicated to creating the perfect welcoming and homey atmosphere for patrons. The menu mixes American staples, such as burgers, and elevates them into unforgettable, mouthwatering meals. Highlights on the menu include the Jambalaya, a classic Creole dish with chicken and shrimp cooked with cajun seasoning, and the Bacon-infused



Burger topped with gorgonzola, fig jam, and caramelized onions. There are also many cocktails, wines, and spirits to choose from. A standout on the drink menu is the 'Dirty Jerzy' cocktail, a blend of dry vermouth with olive and onion brine. The restaurant is perfect for family dinners, date nights, and get-togethers with friends. Open Mon-Thurs: 11:30am-11:30pm |Fri-Sat: 11:30am-12am |Sun: 11:30am-9:30pm.



DOUGH

{168 Passaic Ave, Fairfield; 973.226.3300; www.doughartisanpizzeria.com}

Community favorite Dough has opened a new location in Fairfield! Launched in Caldwell in 2013, Dough creates an unforgettable culinary experience through their artisan pizzas and Italian dishes. Pizza highlights include their "Dough-Roni" pie with Olli Salumeria pepperoni and the "Godzilla" pie, a combination of house-smoked mozzarella, parmesan, garlic, cherry peppers, red pepper flakes, crowned with field mushrooms and braised kale. A main dish highlight is the North Atlantic Salmon grilled with garlic and truffle oil, and served with kale, mushrooms, and pan-roasted potatoes. Dough boasts an extensive drinks menu with plenty to choose from, including locally crafted beer and a curated wine list designed to compliment their dishes. Their cocktails are crafted seasonally. Open Tues-Thurs: 11:30am-10:30pm | Fri: 11:30am-11:30pm | Sat: 11am-11:30pm | Sun: 4pm-10:30pm.

CONIGLIO'S

{11 South Street, Morristown; 973.726.9430; www.coniglios.com}

Champion pizza maker Nino Coniglio has just opened a new pizzeria in Jersey! Following his success in the TV food competition *Chopped*, and launching other successful pizzeria ventures in New York, the Brooklyn-born chef has opened his namesake pizzeria, Coniglio's, in Morristown. The menu is filled with Italian-American staples, including hero sandwiches. Menu highlights feature the Coniglio's Italian hero, packed with provolone, salami, mortadella, hot coppa, and a house-made vinaigrette, as well as the Eggplant Parmigiana, layered with parmesan, mozzarella, and basil. The 18" Brooklyn pie stands out with fresh mozzarella, tomato sauce, and basil, alongside the Nonna's Spinach Pie, a creamy blend of béchamel, fresh mozzarella, garlic, and spinach.

Open Mon-Thurs: 7am-10pm | Fri: 7am-11pm | Sat: 8am-11pm | Sun: 8am-10pm.





ENZO'S

{5 Elm St, Morristown; 973.993.6363; Enzo Restaurant & Pizzeria | Morristown, NJ | Checkle}

After months of anticipation, Enzo's has finally made its debut in in Morristown! Serving up mouth-watering Italian food crafted from the finest ingredients, Enzo's is committed to providing an exceptional dining experience. With a mission to offer high-quality, authentic Italian food at affordable prices, Enzo's menu does not disappoint. Entree highlights include the Linguine Verde, a dish of broccoli rabe sauteed in garlic and oil, with cannellini beans, sliced sausage, and cherry tomatoes. Another must try is the Flounder Verona, sauteed with mushrooms and sweet peas in a cream sauce. For pizza lovers, highlights include the Chicken Romano pizza, featuring breaded chicken, cherry tomatoes, and spinach in vodka sauce, and the Enzo's Special is loaded with mushrooms, pepperoni, sausage, peppers, and onions.

Open Mon - Sat: 10:30 am-9:30 pm.



PINSTRIPES

{1 Garden State Plaza Blvd, Paramus; 551.966.0420;
www.pinstripes.com/paramus}

The rapidly expanding upscale gaming and bistro restaurant Pinstripes has finally arrived in Jersey! Originated in the Midwest, Pinstripes introduces a fine-dining experience that combines high-quality cuisine with the fun of bowling. Committed to crafting memorable moments, whether it's a date night, a family outing, or a get-together with friends, Pinstripes stands out. The menu, inspired by Italian-American classics, includes dishes that are all made in-house. Among its wide selection of wood-fired pizzas, the Prosciutto Fig pizza with truffle arugula, and the Legendary Lobster pizza, featuring succulent lobster from Maine, are highlights. Noteworthy entrees include the Blackened Ahi Tuna, beautifully paired with spicy calabrese vinaigrette, citrus risotto, arugula, and avocado, and finished with balsamic glaze and black sesame seeds.

Open Mon-Wed: 11:30am-9:00pm | Thurs-Fri: 11:30 am-10pm | Sat: 11:00 am-10pm | Sun: 11:00 am-8pm.

87 SUSSEX

{87 Sussex Street, Jersey City; 551.256.7864; www.87sussex.com}

Located in the vibrant Paulus Hook neighborhood of Jersey City, 87 Sussex has opened its doors to a unique fine dining experience for which critically acclaimed chef Brian Walter drew inspiration from dishes around the world. Among the appetizers, the Warm Ratatouille Tartlet is a highlight, featuring roasted winter squash, stracciatella, basil pesto, 25-year balsamic vinegar, and sherry shallot vinaigrette. The entree selection is equally impressive, with Blue Fin Tuna accompanied by garlic-roasted broccoli rabe and purple potato cake, topped with pepper coulis, toasted sesame, and opal basil. The restaurant's wine list is curated from vineyards across the globe, including France and Italy, ensuring a perfect pairing for every dish. Drink menu highlights include the Paulus Hook Sour with Basil Hayden bourbon, and Fuedo Montoni Grillo white wine from Sicily.

Open Tues-Thurs, Sun: 5pm-10pm, and Fri-Sat: 5pm-11pm.



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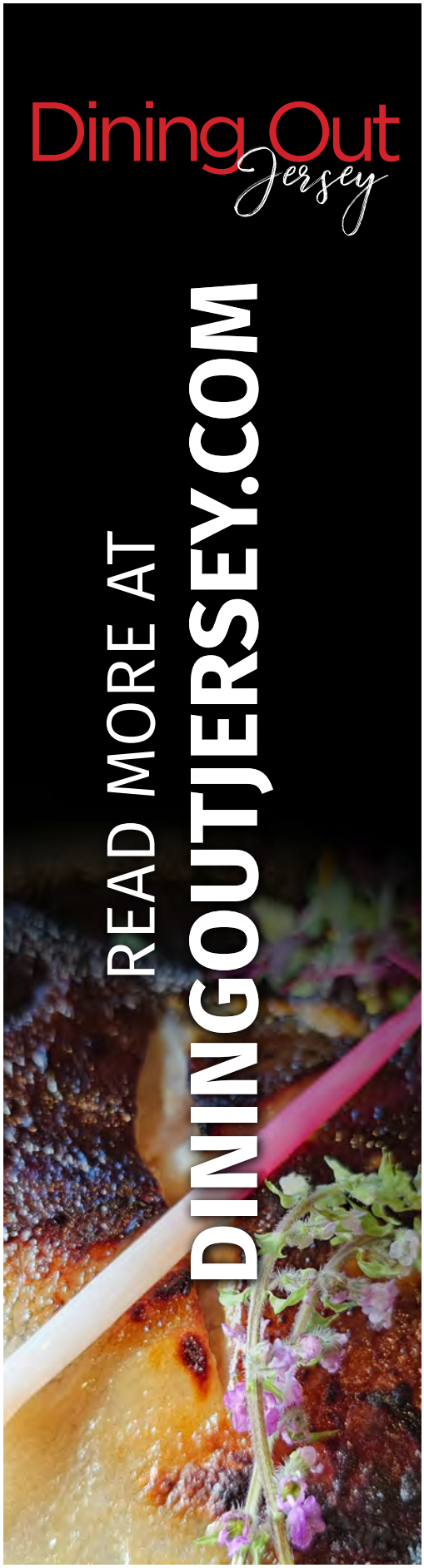


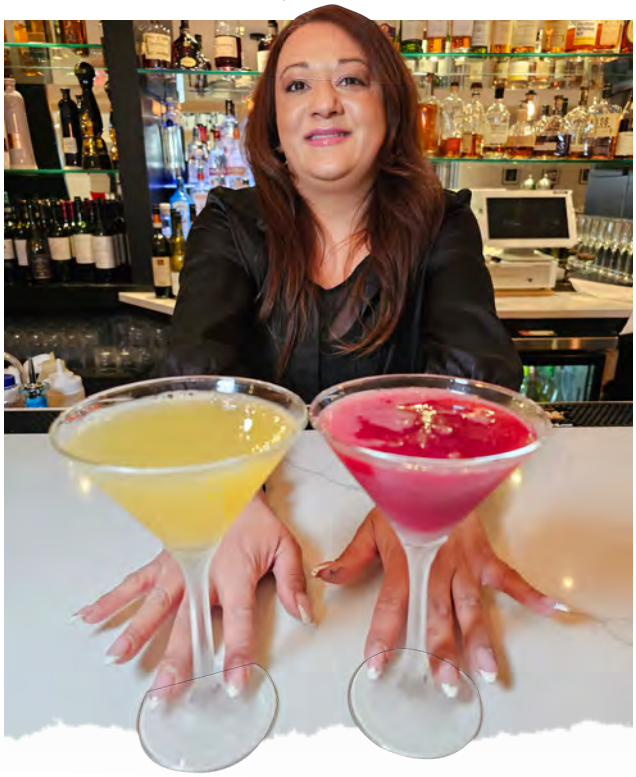
Meet the Mixologists



By Paul Turpanjian

DONI BAHER

Lucio's
{208 Piermont Rd, Closter; 201.750.3233;
www.localeristorante.com}

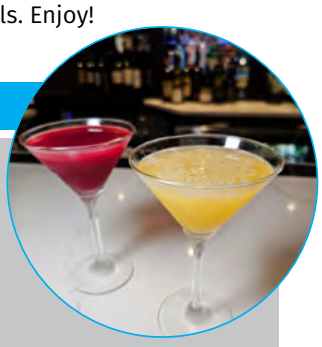


I have been in the industry since I was 15 years old and have learned every position in the front and back of the house. I was blessed to have worked with some amazing and talented chefs including a Michelin-starred chef in Coconut Grove Florida, Chef Gaetano Ascione of Spassos. As I begin this adventure at Lucio's, I am enjoying the locals who appreciate the fine dining bar/restaurant experience. I am helping the Mazons to build their business. It's exciting and thrilling to see people joining the industry for the first time. I've been a part of this industry almost my whole life and faced the many challenges of opening a new restaurant. I am happy to be part of this experience with them making sure to put all our best efforts and intentions forward.

I enjoy creating unique and innovative cocktails. Using the classic cocktails and giving them new flair while also having the option of keeping them simple is something I enjoy. I love meeting people and connecting with them. Some of my best friends are people I've met at the places I worked. I also enjoy educating people about wine, beers, and spirits and helping them to expand their tastes. One of my favorite quotes regarding hospitality is by Maya Angelou, "People will forget what you said, people will forget what you did, but people will never forget how you made them feel."

These are two of my favorite cocktails. Enjoy!

Porn Star Martini



1.5 oz Ketel One
1.oz Passion Fruit Puree
0.5 oz Vanilla Puree
0.5 oz Fresh Lime Juice

Shake and pour into a Martini glass and top with prosecco

Lost in Closter

2 oz Don Julio
0.5 oz of St-Germaine Elderflower Liqueur
0.75 oz of Blackberry Puree
0.75 oz of Fresh Lime Juice
Mix and serve on the rocks or in a martini glass.



JORDAN J. MICHAEL GIFOLI

Volino's Meat Market Steak House

{37 Berdan Ave, Wayne; 973.706.8888;

www.volinosmeatmarket.com}

I have been in the restaurant industry for 21 years, specializing in mixology before moving into a General Manager position five years ago. My background in finance and business management helps to elevate me in my managerial duties. Previously, I have worked at Charlie Brown's Fresh Grill {www.charliebrowns.com}, Sage Restaurant {17-15 Broadway, Fair Lawn; 201.797.0500; www.mobile.sagefairlawn.com}, and Uncorked Lounge {650 Union Blvd, Totowa; 973.782.4780; www.uncorkedlounge.wixsite.com}

What I enjoy the most about working at Volino's is the family work environment — and our great patrons, of course. I truly enjoy our customer base. Contributing to their experience, and making it amazing, is rewarding for me. It's not just the vast knowledge, experience, and understanding of mixology that makes a bartender great. It's the joy you get out of interacting with the customers. One quote that sums up how I make our guests feel is, "You come in as a stranger and leave as family."

My favorite signature craft cocktail is called "The Gangster." It's a refreshing tequila blanco based cocktail with a jalapeno kick. Enjoy!

The Gangster



2oz. Teremana Blanco
4oz. Fresh Pineapple Juice
Sliced Jalapeños
Ancho chili

Add Teremana Blanco and fresh pineapple juice to muddled jalapeños, shake with ice, and strain into a glass rimmed with ancho chili.



GABRIELLA COLON

Calandra's Mediterranean Grill

{118 U.S. Highway 46 East Fairfield; 973.575.6500;

www.calandrasmedgrill.com}

I've been in the industry for 11 years. I currently work as a bartender/mixologist for one of the Calandra's restaurant in Fairfield, NJ. I started out as a banquet server for the Brownstone {351 W Broadway, Paterson; 973.595-8582; www.thebrownstone.com}. Since then, I've tended bar at locations like Bar Louie {1900 Willowbrook Blvd Ste 1900, Wayne; 973.339.4090; www.pfchangs.com}, and The Craftsman {1609 Maple Ave, Fair Lawn; 201.773.8985; www.thecraftsmannj.com}.

What I enjoy most about bartending at Calandra's is the environment. As many of us in the industry may know, the moment you start working at any restaurant/bar and hear, "We're a family here," eight times out of 10, it ends up being a very cliquey and toxic work environment. That's not the case here. The Calandra's management and the restaurant/hotel staff are an actual family. Having an amazing team to work alongside, and positive influences to work with, is essential to not only my growth, but to everyone else's within the establishment.

There are several things that make a bartender great. It's not just about mixing ingredients, but infusing each concoction with a personal touch, a dash of flair, and possessing an extensive knowledge of spirits, flavors, and cocktail history, in order to turn a simple beverage into a memorable moment. When someone sits at your bar, it's not just a transaction. It's fostering connections and creating a comfortable environment where your guests can feel understood and valued. Bartending is more than mixing drinks; it's the art of crafting moments. In each pour, there's a story, a connection, and a celebration waiting to unfold.

Although I have quite a few favorite signature cocktails, my favorite one by far is what I like to call "Fresca," which is my twist on the Clover Club.

Fresca



2 oz. Coconut Fat-washed Monkey 47 Gin
0.5 oz Fresh Lemon Juice
0.5 oz Strawberry Syrup
1 Egg White

Dry shake (without ice) to emulsify the egg white, wet shake (with ice), double strain into a glass (up or on the rocks), and garnish with orange bitters.

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DINING UNDER THE INFLUENCE with @JohnnyDrinks_

In 2020, John Rondi and John Rondi of @JohnnyDrinks_ began their online journey through social media when Johnny asked his dad to make him a drink. A short video, a post to TikTok, and the rest is history. Now, across the Internet, people can watch as Johnny, the father, chooses ingredients, mixes a cocktail, and shares advice the way dads often do with their sons. Based in Wayne, the Johnny Drinks duo now has over 4 million followers on Instagram, TikTok, YouTube, and the Johnny Drinks Podcast combined. In addition, on their website, johnnydrinks.com, they sell merchandise and smoking kits for cocktails—and now have their own label on a favorite bourbon.

We met up with father and son while visiting one of Johnny Drinks' favorite bars, Danaher's in Fairfield, chatting about how it all began and then watching them in action as they filmed another Johnny Drinks video for their TikTok channel! (Watch the full interview and behind-the-scenes footage at Dining Out Jersey's YouTube channel.)



The Post

DAD **Johnny:** Thank you for giving us a chance to tell everyone about our journey, from where we started and where we continue to evolve. The short story of how we got started was pre-pandemic. So ...we were going out to dinner in February 2020, and prior to going out to dinner, my son, my nephews, and my brother-in-law all wanted to come over [for the] pre-game, [which] obviously includes some cocktails and just hanging out. Johnny says to me, "Can you make me a drink?" So, he videos my making of a Manhattan. And the way I was making the Manhattan at the time was the way I've always made my Manhattan. I had watched someone else do it, and I thought it was pretty cool. I took a cedar board, smoked it, put the glass on top of my Manhattan, strained it, poured it, and cheers! Done! So later we go to the steakhouse in New York City.

SON **Johnny:** My sister had downloaded TikTok two weeks before, and I thought, why not film a video, post it, and see what happens? So, at dinner, I checked my phone. It was doing pretty well, and then it was doing really well—then really, really well! I checked the next day, and it had a couple million views. I realized this was pretty cool, and when reading the comments, I saw that people liked it. So, I said, "Let's do it again." The second video also did well, as did the third, fourth, fifth, and so on.

DAD **Johnny:** In one day, that first post

tracked 2 million views, and the next day, 5 million. Eventually, it hit about 9 million. So, when we say it went viral—it went viral. I had people coming up to me, my friends, saying, "My son showed me this video—you made a drink?" I'm like, "Yeah, I just did it last night. My son videoed it." I had no real perspective as to what TikTok was and what it ultimately is now today. So, he said, "Let's do it again," and then we started making cocktails... and the rest is just history.

The Rewards

DAD **Johnny:** At the end of the day, all I care about is making really good content, entertaining people, inspiring them, and helping them through different things. So, that's all that matters. We read comments on our posts where a father who didn't have a relationship with his son now feels closer. Or the opposite, where they don't have fathers, and we are teaching them things that they did not know, like how to tie a necktie! Or it's pure entertainment—they will tell us, "I was bored, and I was really upset today. I got to watch your guys' video, and now I feel better!" You know, that's a really good feeling. Most of the comments we've seen are when people say, "You brought us closer." [They say either] ... my 'father and I' or 'my son and I' have found some common ground trying to make the cocktails that you guys make and do some of the things that you guys do." So, yeah, it's really rewarding that way.

Johnny and John agree that the goal of the Johnny Drinks platform is to continue with responsible, informative content that places emphasis on family and relationships. The future has many new opportunities and Johnny, the son, has many business plans. His dad, Johnny, is right by his side, every step of the way!

scan me



"Let's do it again," and then we started making cocktails... and the rest is just history." —Johnny Rondi (Dad)



Johnny Drinks Favorites

BBQ
Hamilton Pork, Jersey City

DIVE PLACE WITH A GREAT BAR
River of Beer, Bloomingdale

IRISH PUB
Danaher's Pub, Fairfield

ITALIAN
Trovato's Due', Oakland
Cafe 2825, Atlantic City

RESTAURANT WITH GREAT BARS
Forte Ristorante, Hackensack

SEAFOOD
Steve and Cookie's, Margate

STEAKHOUSE
Del Frisco's Grille, New York City
The Butcher's Block, Long Branch

SUSHI
Tomatoe's, Margate
Sushi Lounge, Totowa

THROWBACK PROHIBITION BAR WITH HISTORY
Knife and Fork Inn, Atlantic City



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Porterhouse Party at Jive's Café in Howell Township, NJ. Joe and Pete brought their "Steakhouse Experience" hand-feeding guests with high-quality steaks including Porterhouse, T-Bone, and Filet Mignon cooked over a wood-fired flame. They kept the party rolling with bone marrow shots, champagne, an open bar, and DJ music. Jive's owner, Oriana, served her delicious pastries for dessert. For more info on having your own Porterhouse Party, or for Jive's Café, visit their websites {porterhousepartyny.com} {jivescafe.com}













DAWALI PARTY – Last November 10th, the Diwali Dhamaka III Party was held at Turmeric Indian Bistro in Ridgewood. Guests danced to Indian as well as contemporary sounds, while enjoying drinks and a buffet that included a wide selection of Turmeric's flavorful offerings.

























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SUSHI JUGEMU

BERGEN COUNTY'S AUTHENTIC JAPANESE EXPERIENCE

By Ryan Gallagher

Nestled in the heart of Cresskill, Sushi Jugemu invites aficionados and families alike to a unique experience in the rich traditions and culinary delights of Japan. Launched in May 2022 by Tokyo native Masahiko ("Masa") Fukano and his wife Mie Fukano, the sleek eatery seamlessly integrates traditional practices with contemporary tastes — welcoming diners from North Jersey and beyond.

Masa's introduction to Japanese-American dining took place, he says, while enjoying hibachi at restaurants during his undergraduate studies at the University of Utah. "But I'm not Mormon," he's quick to point out. "I love smoking" — "... and drinking," Mie adds with a smile. The restaurant offers an extensive sake list.



CHEF TOSHI

After acknowledging the differences in their culinary preferences, Mie, who moved to the States as a teenager from Shizuoka, a city on the South Coast of Japan, shares that the inception of Sushi Jugemu was inspired by their children's love for sushi and Japanese cuisine. For Masa, the restaurant stands as a declaration to their kids, family, and guests, encapsulating their philosophy: "This is Japanese food, and here's the best we can give."

This philosophy extends beyond a mere statement, manifesting in the form of a Tokyo-style sushi bar designed to immerse diners in an authentic Japanese experience, saving locals the journey to New York City for a genuine Japanese meal. Sushi Jugemu's carefully curated menu offers sushi "by the book," as well as fusion cuisine and Japanese classics — udon and miso soup, edamame and tempura — tailoring the restaurant's menu to the local customers, and to the people they work with in the kitchen, namely head chef Toshifumi Yoshii, affectionately known as "Chef Toshi."



MASAHIKO FUKANO

"JAPANESE FUSION"

Businessman Masa was introduced to Chef Toshi through mutual friends when visiting Japan, where Toshi was managing his father's sushi restaurant. Upon getting the offer to launch Sushi Jugemu, Chef Toshi moved to the States specifically to work at this restaurant, where he is a pivotal force behind its culinary excellence.

As Masa explains, "I run the sushi restaurant without experience. But I found a sushi chef from Japan. Now, the challenge is keeping it quality and authentic... It's more culture. Many successful restaurants fail because they cannot adapt to local culture. We have an authentic work ethic from Japan. ... It's a combination between knowing my background from Japan and living a long time here in the local community." He continues, "We have Japanese chefs in the kitchen who I am betting a lot on. Here we are dedicated to the tradition."

For Chef Toshi, preparing sushi is more of an art than a means of sustenance. He admitted through Mie, acting as his translator, that his personal favorites do not include sushi dishes. (He recommends the Hamachi ceviche.)

As a young boy, he didn't like raw fish, sashimi (see our glossary for other terms), or fermented sushi, which, for him, carried too strong an odor. "But he was able to eat raw fish because of nigiri — sushi with rice," Mie explains, pointing out that "for some people or for kids, a big piece of raw fish is intimidating. That's why Chef Toshi serves the mini sushi." That's how he himself was able to begin enjoying it, she says, adding, "It's really cute to entice the customer to try it."

About this interplay between chef and customers, the dining experience at Sushi Jugemu was designed to build rapport. Chef Toshi says he is happiest when working and serving diners at the counter, or omakase. "At the counter, the sushi pieces are served one at a time," Mie explains. "He's prepping and serving with his two hands right to the customer. So, there has to be trust and a relationship there... He treasures that interplay with the customer. He wants to make the customer happy and make them enjoy that experience."

To that end, on any given day, customers at Sushi Jugemu can select fresh fish flown in straight from Japan. But while "many customers want just to eat fish," Chef Toshi says, "some want our wagyu and steak. For those who don't want sushi, we have a Japanese menu item called tempura." The menu includes all types — shrimp, soft shell crab, veggie, and even purple sweet potato — with ice cream for dessert!

"There's also Udon which is a thick noodle soup served with dashi broth," Mie explains for Chef Toshi, sharing that it's based on his father's family recipe from the Western part of Japan, which includes a light-color soy sauce, kelp, dried bonito fish, and dried mushroom-based broth.

Those looking for beef will enjoy the Wagyu Sukiyaki, a beautiful Japanese hot pot that comes to the table steaming with veggies, a delicious broth, and Sukiyaki sauce served on a tabletop sterno stove. Diners drop their Japanese Wagyu beef into the hotpot when they're ready to dine, and the smell, taste, and entire experience becomes a memorable one.



UMAMI FORWARD

The most logical next step for sushi lovers and rookies alike, is to show up to Sushi Jugemu for lunch, and capitalize on specials like "Sushi Gozen A," comprised of six pieces of nigiri, one sushi roll, three pieces of tempura, and miso soup for $29.

"My favorite is the sushi selection," admitted Mie. "Our sushi nigiri and maki rolls are hard to compare. When I come in, I just wanna eat sushi 'til I'm about to burst.

Tuna Five Ways and Salmon Five Ways are the top dishes." "I am a bit more health conscious," jokes Masa, whose favorite dish at his own restaurant might be a bit surprising to sushi seekers. "I order Salmon Carpaccio with sweet onions and vinegar," he says, a dish that serves fresh Scottish salmon with yuzu sauce, topped with daikon sprouts and chopped, salted kelp. "It's honestly amazing, and it's better than what I eat in Japan," he says. "One of our younger chefs





JAPANESE 101

For those unfamiliar, there's some terminology involved with Japanese cuisine that, once understood, can make ordering a whole lot easier.

GOZEN
Simply put, it's a Japanese set meal. A main dish which comes with rice, soup, and a side. It traditionally meant a meal to show hospitality for a guest, or a formal meal to welcome someone.

NIGIRI
A style of sushi in which rice is topped with seafood and wasabi, a tradition that's been around for 1200 years. It translates as "to grab or grip in the palm of a hand." In the early days, sushi took a long time, fermenting anywhere from 3-4 months to a year. The original sushi was pickled and preserved fish. But it evolved into food carts where people wanted to eat quickly. So, nigiri sushi came from grabbing rice and putting fresh fish on top.

MAKI
Translated to English as "roll," this is what most people know as a "sushi roll." This is one style of sushi that consists of seafood, vegetables, rice, and is rolled up in seaweed and sliced for sharing.

EDO
An old term for Tokyo, or Tokyo-style.

WAGYU
Umbrella term for beef from a specific breed of cattle, notably including varieties such as Kobe or Miyazaki, referencing Japanese regions where they're reared. At Sushi Jugemu, the chefs serve both Japanese and American Wagyu, the latter, a less expensive version bred in the States.

SAKE
Japanese wine made from rice.

OMAKASE
This translates to something like "I leave it up to you," which conveys the customer's wish to give control of their (sushi) meal to the chef. This is most often served at the counter or sushi bar with fresh ingredients, by hand, one-by-one.



"WE WANTED TO INHERIT THE JAPANESE WAY, AND FELT IT IMPORTANT TO KEEP THE ORIGIN



from Japan studies French cuisine and he brings that hybrid essence to Sushi Jugemu."

Other popular dishes include: the Black Cod Saikyo Yaki, which uses Kyoto-style white miso, in which the cod is marinated overnight, which is then grilled and served with rice or as a set, gozen; the grilled Salmon Teriyaki, a classic favorite; and the Age Dashi Tofu, which is lightly fried and crispy served in a dashi broth with chopped green onion, grated radish, and ginger.

Sushi Jugemu also features a mouth-watering dessert menu that includes innovative items like Miso Cheesecake — "a Japanese spin on an American classic dessert," according to Mie. "It's a little different from what people have had before."

They also offer a special list of drink selections, with domestic and foreign favorites, as well as the aforementioned selection of sake. "It's just like pinot grigio at an Italian spot," Mie explains, "There are certain types of sake customers are looking for," so the owners seek out boutique brands,



"that go well with sushi and the dishes we offer. ... We have a sake flight with three little glasses of different sake. Customers can try different kinds to figure out what they like."

For families with young ones, Sushi Jugemu tailors its kids' meals to gently introduce Japanese cuisine in a manner that resonates with them. "Each child receives a piece of paper to practice writing Japanese characters," Mie shares, noting an inventive motivation technique: "The more characters they trace, the more sprinkles they earn for their ice cream."

TRUE TO THEIR ROOTS

Listening to customers... keeping it authentic... and expanding the audience's education about Japanese food... are all themes that kept recurring during the interviews with Masa, Mie, and Chef Toshi. Their commitment to quality Japanese food is evident in all they say and do. It's also the reason they don't have dumplings on their menu. "So many customers ask," says Mie. "But we don't do it because most places they're serving frozen dumplings that they don't even make from scratch. At our restaurant, we want the food to be actual food that is prepared with care."

"We wanted to inherit the Japanese way, and felt it important to keep the origin," Masa concurs. He views Sushi Jugemu as their opportunity to provide authentic food, attentive service, and to stimulate community around his team's creation.

Although Chef Toshi may not communicate with his customers in their native language, he connects profoundly through his culinary creations and the relationships he builds with diners.

The essence of this connection? "Irasshaimase," he states. Puzzled? "Irashai-mase," Mie clarifies with a laugh. "That means 'Welcome' in Japanese."





JAPAN FOOD TOUR

OUR PUBLISHER AND HIS FAMILY EXPLORE JAPANS FOOD SCENE

By Paul Turpanjian

The land of the rising sun, Japan, is famous for a myriad of things — from the iconic Mt. Fuji and captivating anime, to the soothing hot springs known as onsens, where bathers immerse themselves in healing waters sans clothing, and the ephemeral beauty of cherry blossoms in season. Japan's technological prowess is evident in its amazing transportation infrastructure, ensuring swift and hassle-free travel anywhere in Japan. Vending machines dispense everything from beer to snacks, and medieval castles, historic temples, and ornate shrines provide a window into Japan's rich cultural heritage. Traditional arts flourish, from Kabuki theater to Sumo wrestling and the enigmatic allure of Geishas. I found the culture profoundly fascinating and wonderful; respect and discipline resonate on a national level, something I have never experienced.

Another thing Japan is famous for is its food. The country is home to more Michelin-star restaurants than any other. Recently my family and I embarked on a culinary adventure through Japan. The following is just a glimpse of the rich tapestry of flavors that define Japanese cuisine, from the bustling street food stalls of Osaka to the traditional kaiseki restaurants of Kyoto. Join us on this culinary journey, one delicious bite at a time.





SAPPORO

Hokkaido Scallops and Crab

A one-hour flight from Tokyo takes you to Hokkaido, Japan's northernmost island renowned for its pristine waters and abundant marine life. It is a paradise for us seafood lovers!

Hokkaido scallops are known for their sweet and succulent meat, prized by chefs and seafood enthusiasts around the world. They can be enjoyed in a variety of ways. My personal favorite was eating them grilled in the shell with butter, ponzu, and sake.

Hokkaido is also famous for its crabs, particularly the coveted king crab known for its large size and tender, flavorful meat, Hokkaido king crab is typically steamed or boiled and served with a side of soy sauce or butter, allowing its natural flavor to take center stage.

We drank our share of Japanese beer while visiting. Kirin, Asahi, and Suntory are all great, but let's not forget the beer which Sapporo is famous for!

THE SAPPORO BEER MUSEUM

The Sapporo Beer Museum offers visitors a fascinating journey through the history of one of Japan's oldest and most beloved breweries. Its first brewmaster, Seibei Nakagawa, learned the art of brewing in Vienna and Berlin, and brought this knowledge back to Japan to establish Sapporo Beer in 1876.

One highlight of our visit was the chance to sample a variety of Sapporo beers, including some limited-edition brews that are not available elsewhere, such as Sapporo Classic. The museum's beer garden offers visitors the opportunity to dine in a relaxed and picturesque setting. {9 Chome-1-1 Kita 7 Johigashi, Higashi Ward, Sapporo, Hokkaido 065-8633, Japan; +81 11-748-1876}



RAMEN ALLEY

In the heart of Sapporo lies a narrow alley lined with 17 ramen shops, aptly named Ramen Alley, or "Ramen Yokocho." This birthplace of Miso Ramen, located in the bustling Susukino district, was opened in 1947 as a hub for local workers looking for a quick and affordable meal. Each shop offers its unique take on this beloved noodle soup, taking pride in its individual style and flavor profile.

One such shop is Ramen Teshikaga, a cozy eatery that has gained a reputation for serving some of the best ramen in town. They source only the finest ingredients, from the noodles to the broth to the toppings, ensuring that every bowl of ramen that leaves their kitchen is a masterpiece.The menu is simple yet enticing, with a focus on classic ramen flavors done to perfection.



The restaurant is tight and you sit on little wooden stools, but the cozy interior and welcoming staff create a warm and inviting environment. {3 Chome Minami 5 Jonishi, Chuo-ku Ganso Sapporo Ramen Yokocho, Sapporo 064-0805 Hokkaido; +81 11-532-0007}







TOKYO

Tokyo is famous for its diverse and delicious food scene. In many ways I find Tokyo similar to New York, in that you can eat pretty much any type of food, anytime of day or night.

Our good friend Masahiko Fukano, owner of Jugemu in Cresskill, met us in Tokyo and treated us to an amazing day, including a private meal at Sushi Take, an exclusive 8-seat Omakase restaurant. Master Chef Takeshi Mori is a culinary virtuoso whose artistry with sushi has captivated diners. As a fourth-generation sushi chef, Chef Mori brings a wealth of experience and tradition to his craft. Each bite is a testament to his dedication to preserving the art of sushi-making.

Diners at Sushi Take can expect not only a culinary feast but also a cultural experience, as Chef Mori shares his passion for sushi and his family's legacy with each dish. In my opinion, Sushi Take is Michelin star-worthy.

KYOTO

Kyoto, renowned for its rich history, stunning temples, and picturesque gardens, as well as the presence of Geishas (if you see one, don't take photos!), is also a haven for food enthusiasts. The dining scene in Kyoto is a harmonious blend of traditional Japanese cuisine and modern culinary innovations — from tea ceremonies and intimate kaiseki ryori meals to bustling izakayas where locals gather for drinks and small plates. Whether you're exploring the historic streets of Gion or dining overlooking the serene Kamo River, Kyoto's culinary landscape is sure to delight and inspire even the most discerning food lover.

One restaurant that came highly recommended by locals was Gion Yata, steeped in tradition and elegance. Located in the historic Gion district, the restaurant exudes a sense of old-world charm, with its traditional tatami seating and tranquil ambiance. The highlight of dining at Gion Yata is the kaiseki ryori, a multi-course meal that showcases the chef's mastery of Japanese culinary artistry. A la carte was not offered. Each dish is a masterpiece, beautifully presented and bursting with flavor, showcasing the freshest seasonal ingredients. Signature dishes include delicate sashimi, perfectly grilled meats, and savory simmered vegetables, all of which are a testament to the chef's skill and creativity, on which he prides himself.







Bifuteki Kawamura
What trip to Japan would be complete without Kobe beef? We had our share, but this was one of the top spots to enjoy this precious cut of meat. We sat around the spotless, shining, curved grill where the chef prepared and expertly grilled the finest cuts of Kobe beef right before our eyes. Each bite melted in our mouths with a rich, buttery flavor.

In addition to its stellar beef, Bifuteki Kawamura also offers a selection of fresh seafood and seasonal vegetables, all prepared with the same level of care and attention to detail. A stand-out in the seafood area was the spiny lobster. Although it doesn't have claws (my favorite part!) it was still delicious.

The restaurant also had a nice wine list and selection of sake. It will set you back a bit, but you will leave very satisfied. Our chef and waitress walked us out and bowed to show their appreciation. We bowed back to show them ours. {Sakurabashi Im Bldg., 1 Chome-4-20 Sonezakishinchi, Kita Ward, Osaka, 530-0002, Japan; +81 6-6458-2233}

OSAKA

Takoyaki
In Osaka, known as the "Kitchen of Japan," we took a walk along the famed Dotonbori Street, which stretches along the Dotonbori canal, lined with eateries and street food vendors. Osaka probably reigns when it comes to street food, and Takoyaki is easily the most popular The name "takoyaki" literally translates to "octopus balls," reflecting the traditional filling that includes diced octopus.

Izakaya Toyo
Chef Toyoji Chikumoto's flamethrower street food experience in Osaka is a culinary adventure that ignites the senses. You will need to get there early to get a good spot in the long line, situated on a backstreet adjacent to a small cemetery. Known as Chef Toyo in his many YouTube videos or Netflix's "Street Food Asia," he's as much a showman as he is a chef. This spot is a popular destination for food enthusiasts looking to experience the thrill of watching their meal come to life in a fiery spectacle.
Chef Toyo was very friendly, and you can see his passion for making his guests happy. For any "foodie" visiting Osaka, a visit to Chef Toyo's stall is a must. {3 Chome-2-26 Higashinodamachi, Miyakojima Ward, Osaka; +81 534-0024; @izakayatoyo on instagram}



Hanazakura
We were fortunate to get into this popular spot about which Master Chef Miyazaki proudly told us stories of serving Aerosmith, Cindi Lauper, Bruno Mars, and the Red Hot Chili Peppers who flock here for good reason! The service is casual, yet very personal and attentive. When we roll into town next time, we will certainly make Sushi Hanazakura a stop.

When we left, the chef, and his staff walked us out, and bowed and waved. As we walked a half block down the street, we looked back to see them bowing again! We experienced this quite often while in Japan; they truly appreciate your business and take pride in making you happy. {531-0076 Osaka, Kita Ward, Oyodonaka, 1 Chome-12-18, Japan; +81 6-6458-8336}







Upon leaving, our chef and manager walked us out to the historic streets where we felt transported back in time. Gion Yata is a bit pricey, but worth the experience. {Yamatoojidori Shimbashi Higashiiru, Higashiyama-ku, Kyoto 605-0087 Kyoto Prefecture; +81 75-525-5511 }

As you can see, food was the focal point of our trip to Japan, and we never went hungry. For those hungry for more tales and visuals of our journey, head to diningoutjersey.com where you can find expanded content, including more details, tons more photos, and some video! Dining Out Jersey o yonde itadaki arigato gozaimasu! ("Thank you for reading Dining Out Jersey!")

Miyazaki WAGYU

By Kentaro Tsurushima

"Wagyu", Japan's national beef cattle, represents a culinary luxury from a country celebrated for its meticulous food preparation techniques. It has captivated American culinary professionals, especially over the last decade, now appearing more frequently in local restaurants and butcher shops. Known for its unique marbling and buttery, melt-in-your-mouth texture, Wagyu offers a taste experience that is distinct from any other beef. Wagyu cattle are raised throughout Japan, but "Miyazaki Wagyu," originating from Miyazaki Prefecture, has emerged as one of the most renowned Wagyu brands from Japan. This edition will delve deeper into Miyazaki Wagyu. Located in the southwest of Japan, Miyazaki Prefecture is celebrated in indigenous Japanese myths as a land where the sun goddess's grandson came down to earth. Its abundant natural resources and favorable environment make Miyazaki Prefecture an ideal place to raise Wagyu.



To earn the Miyazaki Wagyu label, cattle must pass stringent criteria, including a high meat-quality standard. Miyazaki Wagyu is raised to 30 months on a special diet of grains, rice straw, and dried grass. The foundation of Miyazaki Wagyu's success is the Miyazaki Wagyu Council, established 38 years ago. The council is a collaborative effort involving the prefectural government, the Miyazaki Economic Federation, Miyachiku, and the processing factory, all working together to maintain and enhance the Miyazaki Wagyu brand. The council also invests in research and development to elevate the quality of Miyazaki Wagyu while raising the cattle with care. This R&D focuses on improving cattle feed to ensure consistently high marbling in the beef, further contributing to the exceptional quality of Miyazaki Wagyu.



WAGYU OLYMPICS

Just as the Summer and Winter Olympics ignite global enthusiasm every four years, captivating audiences with unforgettable athletic drama, the same level of excitement surrounds the Wagyu Olympics. An athlete winning four consecutive Olympic golds is considered a legend — and Miyazaki Wagyu has done exactly that, winning the Prime Minister's Award at four consecutive Wagyu Olympics, beginning in 2007. Held every five years, this event has heralded Miyazaki Wagyu's excellence for nearly two decades.

In 2022, a new measure was introduced to evaluate the quality of Wagyu fat — a crucial component of beef flavor. Miyazaki Wagyu's fat has a remarkably low melting point of around 90 degrees Fahrenheit, endowing it with an exceptional mouthfeel. Winning the Prime Minister's Award in this newly established category, Miyazaki Wagyu reaffirmed its position as the premier choice for flavor among wagyu.

WHERE TO BUY AND ENJOY

Wondering where to find Miyazaki Wagyu nearby? For a special dining experience, head to Sushi Jugemu in Cresskill, where they offer Miyazaki Wagyu sushi and shabu-shabu. Travel farther north to Hilburn, New York, right at the border with Mahwah, NJ, to find Mt. Fuji Japanese Steakhouse. Renowned for its Miyazaki Wagyu offerings for ten years, Mt. Fuji is a certified Miyazaki Wagyu restaurant of, one of only very few in the United States. Don't miss their special steak on hibachi or for those looking to prepare Miyazaki Wagyu at home, Mitsuwa Marketplace in Edgewater, NJ, along the Hudson River, is your go-to. Here, Miyazaki Wagyu is typically sliced into thin layers, shabu-shabu style. Once you take it home, simply heat water to 190° F, and briefly dip the Miyazaki Wagyu slices for about 30 seconds, similar to fondue. Once they change from pink to a succulent cooked color, it's ready to be savored. If you're looking to purchase Miyazaki Wagyu online, "The Wagyu Shop" {https://wagyushop.com} features a variety of Japanese wagyu, including a dedicated site for Miyazaki Wagyu, miyazakigyu.com, where you can order steak or shabu-shabu slices.

Indulging in Japan's culinary luxury has never been more accessible. Whether at a restaurant or in the comfort of your own home, Miyazaki Wagyu promises an exquisite experience. Enjoy this luxury at your house or restaurant near you.




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The BARRYMORE FILM CENTER

By Lucy Segal

While Fort Lee, the birthplace of America's motion-picture industry, is already renowned for its spectacular, movie-worthy Manhattan views, it also now host to the long-awaited Barrymore Film Center. The $16 million dollar venue, at 153 Main Street, serves as a beacon for film enthusiasts. This not-for-profit educational and cultural institution is dedicated to presenting classical films, documentaries, independent works, and cinematic launches from around the globe. Beyond its 267-seat repertory theater, the center encompasses a museum and a reception space. And, of course, its name honors a historic acting dynasty, the Barrymore family.





OUR MISSION HERE IS TO ENLIGHTEN, EDUCATE, AND ENTERTAIN WHENEVER WE CAN.

Executive Director Nelson Page explains, "Our mission here is to enlighten, educate, and entertain whenever we can." The Barrymores, he says, were particularly special for transitioning from a successful theatrical family to significant figures in film. The family name, recognizable to many through talk-show host Drew Barrymore, who began her career as a child star in the beloved 1982 film ***ET, the Extra-Terrestrial***, traces its lineage back before silent films, into the 1800s via Drew's great-grandfather, Maurice Barrymore. Drew's grandfather, John Barrymore, became one of the most celebrated actors of the 1930s. John's siblings, Ethel and Lionel Barrymore, were also major stars, with Ethel's performances earning her the title of "***The First Lady of the American Theatre.***" Lionel took to the screen in the 1946 classic "***It's a Wonderful Life***, while Drew's father, John Drew Barrymore, made his mark as a successful movie and TV actor who starred in titles such as ***The Big Night*** (1951), and While the City Sleeps (1956).

Opening in October 2023, following COVID-related delays, the Barrymore Film Center's location is a tribute to Fort Lee's own heritage as the original hub of the movie industry some 120 years ago. Though we often think of Tinseltown, a.k.a., Hollywood, as the movie capital, Fort Lee was actually the epicenter of the world's film production from 1910 to 1918. At least 17 major film studios, including







giants like Universal, Fox, and Paramount, made pictures here, in what was known as Hollywood-on-the-Hudson. By the 1920s, they had all migrated west to California.

The Barrymore Film Center combines historical reverence with seriously modern touches, featuring three projectors capable of screening virtually any format: 4K digital for the latest blockbuster, and 35 mm and 70 mm projectors for vintage films only available in their original formats. The venue also boasts an orchestra pit reminiscent of those found in movie theaters a century back, capable of accommodating up to 20 musicians. The 20-by-40-foot screen is big enough to even stage a live show.

The center also features a three-manual theater organ, with resident organist Ian Fraser at the ready. "In the silent days, they used to have a full orchestra on weekends, and they'd use the organ during the week," Page elaborates. "The organ was the voice of silent films. Then, once we got into the sound era, the organ still brought live sound for overtures and intermissions."

The road to this big screen took years, and Page attributes much of the efforts to Fort Lee Mayor Mark Sokolich, whose support for this special project, he says, never wavered. "This has been an outgrowth of so many talented and visionary people all working in concert to make the BFC a reality. It was Mayor Mark Sokolich and an enthusiastic Borough Council who paved the way to make this dream come true."

The Barrymore Film Center isn't just a venue for movies; it also houses the forementioned, a museum, which features rotating must-see exhibits for film and theater buffs. The first-floor gallery offers the Garden State a truly amazing glimpse into its glamourous past. Be sure to check out the current "iKon Collection," a classic movie poster display showcasing more than 60 originals from a private collector. These beautiful works of art span this history of cinema, from the silent film era to contemporary hits. The museum offers free admission, with its hours coinciding with the film schedule, which can be checked online or by calling.

{153 Main Street, Fort Lee
201.505.0601;
barrymorefilmcenter.com}


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Entertainment Calendar of Events



Bergen Performing Arts Center

{30 North Van Brunt Street, Englewood, NJ 07631 201.227.1030 bergenpac.org*}*

April 4 - Black Violin: The Experience Tour
April 11 - Tower of Power – 56th Anniversary Tour
April 12 - iLuminate
April 13 - Bobby Collins
April 14 - Marilyn McCoo, Billy Davis Jr., Darlene Love
April 21 - New Jersey Ballet's The Sleeping Beauty
April 27 - Rock the Dock - Sail Away with Ambrosia and Friends
May 2 - Todd Rundgren: ME/WE
May 3 - Saxon & Uriah Heep: Hell, Fire & Chaos - The Best British Rock & Metal
May 5 - Alice Dreaming of Wonderland
May 8 - Brian Regan
May 9 - Buddy Guy - Damn Right Farewell with Bobby Rush
May 15 - Harry Chapin's Greatest Stories LIVE featuring The Chapin Family
May 31 - Tom Pap: Good Stuff Tour
June 3 - Paul Anka: Seven Decades Tour
June 12 - The Happy Together Tour 2024, featuring The Turtles, Jay & The Americans, The Association, Badfinger, The Vogues, and The Cowsills
June 13 - Engelbert Humperdinck: The Last Waltz Tour
Jun 14 - Mike DelGuidice
June 15 - Almost Queen: A Tribute to Queen

PNC Bank Arts Center

{116 Garden State Parkway, Holmdel, NJ 07733 holmdelamphitheater.com *732.203.2500}*

June 1 - The Beach Boys
June 15 - John Fogerty
June 16 - Juneteenth Festival
June 20 - Hardy, Kip Moore, Travis Denning & Ella Langley
June 30 - Outlaw Music Festival: Willie Nelson, Bob Dylan, Robert Plant & Alison Krauss

NJ PAC

{1 Center St Newark, NJ 07102 njpac.org*; 888.696.5722}*

April 1 - Ali Wong - Standup Sensation - Adults Only
April 4 - Wolf Trap: Arts Integration Professional Development Workshops for Early Childhood Educators
April 6 - Camille Thurman with The Darrell Green Quartet Bethany Jazz Vespers
April 6 - Caetano Veloso: Meu Coco
April 7 - Star Wars: The Return of the Jedi
April 11 - Rain: At Tribute to The Beatles
April 12 - Musiq Soulchild & Eric Benet
April 13 - Tisra: Zakir Hussain with Debopriya Chatterjee and Sabir Khan
April 13 - Deon Cole
April 14 - Omarion: VBZ on VBZ Tour
April 18 - Jazz Jams
April 21 - History That Doesn't Suck with Professor Greg Jackson
April 25-28 - Shen Yun
May 3-4 - New Jersey Ballet
May 4 - Tyreek McDole Quintet Bethany Jazz Vespers
May 4 - Vibez Tour: An Intimate Evening with Godsmack
May 10-12 - Alvin Ailey American Dance Theater
May 16 - Jazz Jams
May 17 - Preacher Lawson: Best Day Ever!
May 18 - New Jersey Symphony: Discover Beethoven's "Eroica"
May 18-19 - New Jersey Symphony: Jeremy Denk, Anna Clyne, Beethoven's "Eroica"
May 30-31 - New Jersey Symphony: Epic Scores of John Williams and More!
June 1 - Matthew Whitaker Bethany Jazz Vespers
June 1 - 70's Soul Jam: Stylistics, Delfonics, The Manhattans, Peaches & Herb
June 5 - Bonnie Raitt
June 8 - John Crist: The Emotional Support Tour
June 8 - Yamandu Costa
June 9 - New Jersey Symphony: Daniil Trifonov Plays Gershwin

Prudential Center

{25 Lafayette St, Newark, NJ 07102 prucenter.com*; 973-757-6000}*

April 2 - Devils vs. Penguins
April 7 - Devils vs. Predators
April 9 - Devils vs. Maple Leafs
April 12 - Dan + Shay - Heartbreak on the Map Tour
April 15 - Devils vs. Islanders
April 18 - Chris Tomlin
April 19 - Judas Priest - Invincible Shield Tour
April 25 - WDHA'S Rock the Rock Fest
April 27 - Mega Mezcla featuring Alex Sensation, Eladio Carrion
May 7 - Miku Expo
May 11 - DJ Cassidy's Pass the Mic Live!
June 7 - Feid

Metlife Stadium

{One Metlife Stadium Drive, East Rutherford, NJ 07073 www.metlifestadium.com*; 201.559.1300}*

May 17-18 - Morgan Wallen - One Night at a Time World Tour
May 23 & 26 - Rolling Stones "Hackney Diamonds Tour"
June 1 - Monster Jam
June 8 - George Strait with Chris Stapleton & Little Big Town

Mayo Performing Arts Center

{100 South St Morristown, NJ 07960 mayoarts.org*; 973.539.8008}*

April 2 - Free Event: U.S. Army Field Band
April 4 - New Jersey Symphony: Star Wars: Return of the Jedi in Concert
April 5 - Pat Metheny: Dream Box Tour
April 6 - Pilobolus: Re: Creation
April 7 - Jeremy Camp: Live in Concert
April 9 - The Price is Right Live
April 10 - One Night of Queen
April 11 - Iluminate
April 12-14 - Bluey's Big Play
April 15-16 - Have You Filled a Bucket Today? The Musical!
April 17 - An Evening with David Sedaris
April 18 - The Classic Rock Show - World Tour 2024
April 19 - The Fab Four: The Ultimate Tribute
April 20 - The Piano Guys
April 21 - Matteo Bocelli
April 24 - "Making an Impact" with Photographer Ami Vitale
April 26 - Kansas
April 27 - Dinosaur World Live!
April 28 - The Glenn Miller Orchestra
May 2 - Taikoproject
May 3 - Buddy Guy Damn Right Farewell
May 4 - Taylor Simon King: A Celebration of Three American Troubadours
May 9 - Charlotte's Web
May 10 - New York Gilbert & Sullivan Players in "The Pirates of Penzance"
May 16 - New Jersey Symphony: Jeremy Denk, Anna Clyne, Beethoven's "Eroica"
May 17 - Bernadette Peters
May 18-19 - New Jersey Ballet Presents The Sleeping Beauty
May 31 - MPAC'S 10th Annual Spring Musical Production: Disney's Beauty and the Beast
June 7 - Manhattan Comedy Night
June 8 - Paul Anka - Seven Decades Tour

Wellmont Theater

{5 Seymour Street Montclair, NJ 07042 wellmonttheater.com*; 973.783.9500}*

April 5 - The Lox
April 7 - In Conversation with The Sopranos
April 12 - Justin Willman Magic for Humans In Person Tour
April 13 - R&B Only
April 19 - Duel of the Decades 80's vs 90's
April 26 - Pink Talking Fish Spring Tour 2024
April 27 - Let's Sing Taylor
May 1 - Kamelot Awaken the World Tour 2024
May 2 - Marc Maron
May 9 - Amon Amarth Metal Crushes All Tour 2024
May 11 - Say Anything...Is a Real Boy
May 18 - TKA Freestyle Jam
May 22 - Parliament Funkadelic Featuring George Clinton
May 23 - The Godmode Tour

Papermill Playhouse

{22 Brookside Drive Millburn, NJ 07041 papermill.org*; 973.376.4343}*

April 4-May 5 - Gun & Powder
June 5-30 - Beautiful: The Carole King Musical

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SAY ANYTHING
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BIG BAD VOODOO DADDY
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GODMODE TOUR
IN THIS MOMENT
w/ KIM DRACULA, I SEE STARS & MIKE'S DEAD
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Sat, Jun 29 @ 8PM

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Asparagus

BRINGING ON THE SPRING!

By "Produce Pete" Napolitano and Susan Bloom

I love springtime because it kicks off New Jersey's annual produce season. And one of the first things to appear in our state's line-up of colorful fruits and vegetables is asparagus, which usually starts in late April and lasts through the end of May (and sometimes early June depending on the weather).

Asparagus is a great crop that thrives in the Garden State's soil, especially in the sandier areas in the south. As a result, New Jersey is one of the largest producers of asparagus in the nation.

ALL ABOUT ASPARAGUS

An excellent source of antioxidants, folate, potassium, and vitamins A, C, and K, asparagus is actually the sweet, tender, early shoot of a plant in the lily family. Asparagus can range in size from very thin spears to those as thick as the diameter of a nickel. People often think that thin stalks are younger, but actually, young and mature asparagus can come in any size. Asparagus can be found in three colors — green, white, and purple — but the most common is the long green variety. White asparagus is simply green asparagus that's been covered with soil to blanch out the color; the flavor is about the same, but the texture may be more tender.

When selecting asparagus, look for tight, dry tips that are fresh green or purplish in color — never yellowed or going to seed — and avoid tops that are wet or asparagus with an odor. The base of asparagus is usually white, woody, and tough; the whiter the stalk, the more you're going to have to throw away. Toughness is typically a function of temperature and time, and asparagus spears get tougher — not larger — the longer they sit around.

In general, there's very little difference in taste and texture between long, short, thick, or thin asparagus spears, but it's best to select spears that are of a uniform size so that they'll cook evenly. Freshness is key, and asparagus will be at its best if you buy it the day you plan to use it, but it can stay as long as three or four days in the refrigerator.

To prepare asparagus, gently wash the spears, and snap off the tough bottom ends (snap them in two with your hands instead of cutting them, and they'll break just above the tough part). Steam or braise them in a small amount of water, but don't overcook them or they'll turn into tasteless mush. The asparagus tips tend to cook faster than the stem ends, so try standing them up in a narrow pot and steaming them in about an inch of water. You can also sauté asparagus for three or four minutes with oil or butter, adding a spoonful of water as necessary to prevent burning.



(images courtesy of Susan Bloom)

"Sweet, flavorful, and nutritious, asparagus is among New Jersey's first vegetables to appear each spring."

What's true for most fresh vegetables is especially true for fresh asparagus -- the less you do to it, the better it tastes. Asparagus is delicious lightly cooked and dressed with nothing more than a little butter or olive oil and salt. It can also be added to soups, tossed into pasta dishes, enjoyed raw in salads, or blanched and served cold with a vinaigrette.

My wife Bette's "Crusty-Crumb Asparagus" recipe is a favorite in our household every spring, and I know you'll love it too! Wishing you a happy spring, and I hope you enjoy this tasty and nutritious dish!

BETTE'S BAKED CRUSTY-CRUMB ASPARAGUS

- **18-24 asparagus spears**
- **6 tbsp butter**
- **1 small yellow onion, chopped**
- **3 cloves garlic, chopped**
- **2 tbsp Italian parsley, chopped**
- **Pinch of tarragon**
- **2 cups breadcrumbs**

Preheat oven to 350 degrees. Gently place asparagus spears into a skillet of boiling water, and blanch. Drain the asparagus, and place it in a greased shallow baking pan. In a skillet, melt the butter, and sauté the onion, garlic, parsley, and tarragon. Add the breadcrumbs, and mix well. Spoon the breadcrumb mixture over the asparagus, cover the pan with foil, and bake for 10-15 minutes. Remove the foil, and bake at 400 degrees for an additional 5 minutes to achieve a crusty top. Enjoy!

About "Produce Pete" Napolitano, With over 70 years of experience in the produce industry, New Jersey's own "Produce Pete" Napolitano is a renowned fruit and vegetable expert, author, and TV personality who's appeared on a highly-popular segment on NBC's Weekend Today in New York broadcast every Saturday mornings for over 30 years. For more information, visit www.producepete.com.

About Susan Bloom, A regular contributor to New Jersey Monthly and a variety of other well-known local and national publications, Susan Bloom is an award-winning New Jersey-based freelance writer who covers topics ranging from health and lifestyle to business, food, and more. She's collaborated with Produce Pete on a broad range of articles for nearly a decade.

Pete and Susan are the co-authors of Pete's award-winning new memoir/cookbook, ***They Call Me Produce Pete***, available on Pete's website (www.producepete.com) and wherever books are sold.



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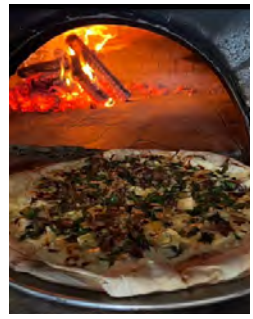

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The Clubhouse

Where Golf Meets Gourmet

By Lucy Segal

{410 US Highway 46, Fairfield, NJ; 973.396.0515; www.theclubhousenj.com}



The Clubhouse in Fairfield links the fun of golf with the flavors of great food to create a locale worthy of the fresh concept of, "eatertainment." The term signifies a venue that values activities and experiences just as much as the menu. In fact, 80 percent of the Clubhouse dishes are crafted in-house. This spot, once known as "the golf place," is now scoring major points for both its delectable eats and as a go-to venue for a variety of special occasions and corporate events.

New Jersey native Rich Meatto dreamed up the idea with some pals back in 2016 while seeking a means to golf in the colder months. What began as an indoor answer to swinging some clubs via golf simulators, evolved post-pandemic as the public craved more social interactions. Meatto observes, "In a world now valuing experiences, we're creating a lively atmosphere that resonates with the diverse wishes of our guests." That innovative spirit has made for a neat vibe reminiscent of the



old-school charm of yesteryear's bowling alleys, where people can connect over food and drinks along with fun activities. Meatto adds, "Our vision blends inclusivity, quality, and diversity within a relaxing, vibrant atmosphere. Featuring top-notch golf simulators, sports viewing, and live music weekends, our venues are crafted for premium experiences, offering exceptional dining and leisure in every visit." In addition to its eight golf simulator suites, and the 75 person front room, it can host parties up to 250 people.
While it offers a great social scene for year-round golfing, The Clubhouse is also the right stop for a mouth-watering menu. Upscale bar fare is the focus here, with culinary offerings made from scratch. Standouts include Shrimp Scampi Dumplings; unique, freshly cut fries, and their special wings. The Clubhouse uses its very own large bone-in chicken wings that receive tenderized treatment with a 24-hour brine, a slow bake, and a final fry or grill of choice.

Meatto emphasizes the mission of creating unforgettable moments for those celebrating any life milestone — from birthdays to bar mitzvahs, engagement parties to baby showers, and well beyond. The layout was specifically designed to be diverse, and flexible to adapt to customer needs. They can host parties in the 10-person golf simulator suites, and/or connect golf suites to bigger events. "We tailor entertainment for various celebrations, streamline services, and create immersive events," says Meatto, adding "Embracing the 'eatertainment' trend, we aim to create dynamic venues where new traditions emerge from the fusion of dining and entertainment, offering unforgettable times."



The Clubhouse comes alive with live music every Friday and Saturday, and when the weather allows, guests can enjoy the outdoor dining area, complete with tables, lounges, and TVs. Though Meatto and friends began their journey focused on indoor golf, they have transformed The Clubhouse into a special destination with a vibrant social atmosphere, proving it's much more than just "the golf place" — and certainly worth a visit.

HOURS:
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Saturday 9:00 AM - 1:00 AM
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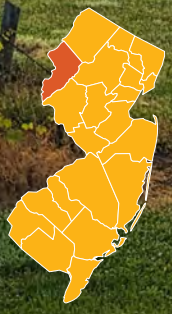
Uncorking NEW JERSEY

Explore the world-class wines of Warren County!

BY AMANDA CLAIRE GOODWIN



Situated on the border of the Delaware River and Pennsylvania, Warren Hills comprises 182,000 acres of diverse topography including well-draining soil and rolling hills. This combination makes Warren County well-suited for growing certain types of grape vines, providing a home for six American Viticultural Area (AVA) wineries—Alba Vineyard, Brook Hollow Winery, Four Sisters Winery, Little Ridge Vineyards, Vacchiano Farm, and Villa Milagro Vineyards. Of these, the following three well-received wineries are most within proximity to one another:

Alba Vineyard



ALBA VINEYARD

{269 Riegelsville Warren Glen Road, Milford; 908.995.7800; albavineyard.com}

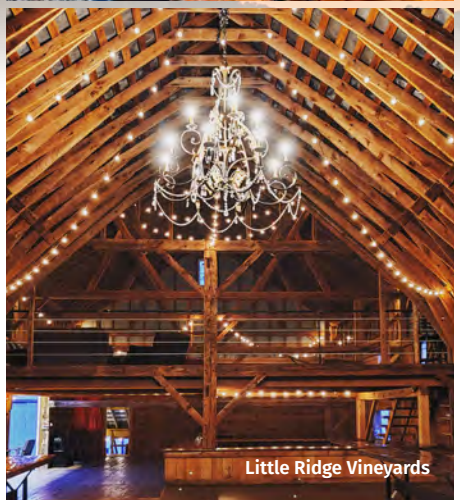
Nestled among hills and farmland where the Musconetcong and Delaware Rivers meet lies Alba Vineyard. A premier 93-acre vineyard estate, it focuses primarily on Pinot Noir, Dijon Clone Chardonnay, and Riesling with minor planting of Gewurztraminer, Cabernet Franc, Pinot Gris, Chambourcin, and Traminette.

Since 1997, Alba has been sustainably farmed under the ownership of Tom Sharko, and their intensively managed vines subsequently rely very little on fungicides. After learning how laborious their system is, I was impressed that they successfully grew Pinot Noir—a very finicky grape susceptible to mold due to its thin skins and tight clusters. But Alba's 2022 Pinot Noir has appreciable notes of black cherry with a subtle earthiness, while its 2020 Grand Reserve Pinot Noir noticeably spends time in oak.

Another wine to try is Alba's Chelsea Rosé. What struck me most about this wine, with its notes of watermelon and strawberries, is that Alba chose to age it on the lees (dead yeast cells) for six months. Also called "Sur Lie" and more commonly used with white and sparkling wines, this process can impart a rounded mouthfeel, creamy flavors, and even yeasty bread-like notes.

In April, this vineyard resumes its live music series. If you're a fan of quality winemaking and vineyard practices, Alba is especially worth the trip. And if you're lucky, you might catch a glimpse of a golden labrador named Daisy, its new vineyard dog!





Little Ridge Vineyards

LITTLE RIDGE VINEYARDS

{607 Ridge Road, Phillipsburg; 908.319.4032; littleridgenj.com}

The newest addition to the Warren Hills AVA, Little Ridge Vineyards opened their doors in 2021. Its setting on a small ridge affords some of the most breathtaking views of rural Warren County and the Appalachian Foothills—I highly recommend visiting particularly around sunset. You will be amazed!

As with its vista's photographic opportunities, Little Ridge's tasting room does not disappoint. Housed in an old converted barn, much of the room's furniture is handmade from restored barn wood found on the property and surrounding area. You can even host an event there if you're looking for a rustic, "barn-chic" feel.

Owners William and Abigail Postma are Warren County natives who grew up on dairy farms. Passionate about their farmland heritage, they fulfilled their dream when founding Little Ridge with their daughter, Ashley Mae. Periodically hosting farm-to-table dinners, the family also offers live music on the weekends.

For William, the wine he is most proud of is the Farmstead red blend of Cabernet Franc and Chambourcin, produced in a dry style. Many of Little Ridge's sweeter styles of wine are also big sellers. Combined with the vineyard's ambiance and views, these tastings make for many a memorable visit!

Beneath the Vines

Established in 1988 as an AVA, Warren Hills runs 20 miles northeast to southeast and comprises a multitude of rolling hills, agriculture, and vineyard sites in Warren County. In this AVA, Chardonnay and Pinot Noir plantings thrive on a well-draining, silt loam soil that rests on a limestone base. Silt soils retain water and heat, which is beneficial in cooler growing climates such as that in New Jersey.

In addition, having a limestone base is ideal when dealing with silt loam soils. The loam portion is an almost equal mix of silt, clay, and sand as well as an organic matter called humus (no, not the dip—that's "hummus"). Coupled with south and southeast-facing vineyard slopes, this mix maximizes sun exposure, which also helps these Warren Hills grapes achieve their full ripening and concentration potential.

VILLA MILAGRO VINEYARDS

{33 County Road 627, Phillipsburg; 908-651-9736; villamilagrovineyards.com}

In 2001, Dr. Audrey Cross and her husband, Steve Gambino, purchased 104 acres of corn field with the dream of turning it into a completely organic homestead. After a lot of hard work, Villa Milagro Vineyards was born, a true labor of love.

With an estate of 10 acres dedicated to sustainable vineyard plantings and a current production of 1,100 cases, Villa Milagro is among the smallest wineries in the state! At one point, Dr. Cross (who received her doctorate in nutrition and public policy) was the only female winemaker in New Jersey. She is also a lawyer who helps her clients in the wine industry navigate the various rules, regulations, and requirements of becoming a bonded winery in the state of New Jersey.

During May through October, Villa Milagro is part of the Delaware Valley Wine Train. Departing from the Lehigh Junction in Phillipsburg, the excursion gives a unique opportunity to view this vineyard's behind-the-scenes. Visitors learn how its grapes are grown and how its wine is harvested, fermented, aged, and bottled—along with tasting Villa Milagro's wines paired with hot appetizers!

In addition, the vineyard's "Bootcamp for your Tastebuds©" teaches the skill of wine-tasting. Those enrolled in the course sample wines inspired by Spanish names like Luz del Sol, Rosita, Casi Dulce, and the like. With its assortment of dry to sweet wines, Villa Milagro provides offerings and opportunities to please a variety of tastes.

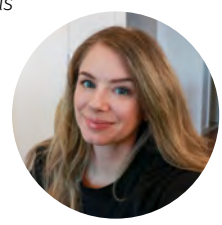
For more information on Spring events, visit the wineries' websites listed here.



Vila Milagro Vineyards



About the Author: *Amanda Claire Goodwin is a New Jersey native who has been blogging about wine since 2017 under her handle The Real Housewine. She has been educated at the International Wine Center in New York, NY and is a professional Wine Concierge and Consultant. Amanda has a special interest in Italian wines and wines from emerging regions. She also founded National Orange Wine Day. For more information about Amanda see her website www.therealhousewine.com or IG account @TheRealHousewine.*



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Biagio's





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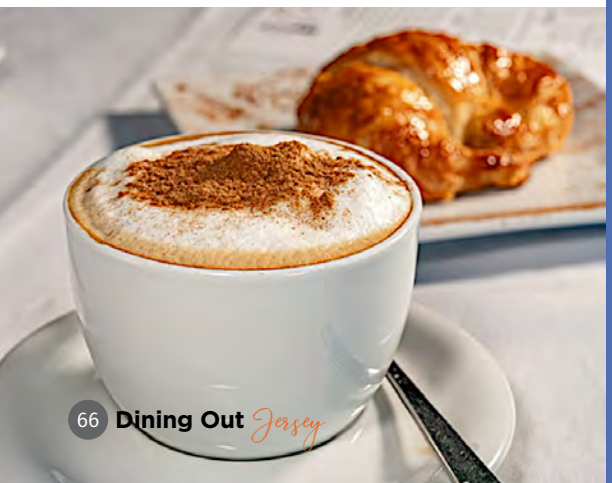

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ALDO'S RESTAURANT

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

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 on a bed of lettuce

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

Linguine Siciliana
Mushrooms, arugula, sundried tomato, white wine, garlic and plum tomato

Whole Wheat Penne 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 Margherita
Sauteed in marsala wine with prosciutto, onions, mushrooms and artichoke hearts

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 sauteed 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

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

Mediterranean (V)
Grilled eggplant, grilled portobello, roasted peppers, arugula, and basil.

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, spaghettini, 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 traditonal lasagna recipe served with our bolognese sauce

BENARES

BERGEN/WYCKOFF

Benares
INDIAN RESTAURANT
NEW JERSEY

benaresnj.com

Boulder Run Shopping Center
327 Franklin Ave, Suite 2051
Wyckoff, NJ 07481

PH: 201.904.2222

Sun - Thu: 12:00pm - 9:00pm
Fri - Sat: 12:00pm - 10:00pm

Reservations by telephone or website

Indoor / Outdoor Dining
Online Ordering / Takeout
Lunch Specials
Catering
BYOB






Indulge in contemporary authentic Indian cuisine with perfectly spiced vegetarian dishes, tandoori meats & lunch specials in comfortable, modern venue. Offering a medley of Indian dishes with an emphasis on the cuisine of the northern state of Utter Pradesh where the city of Benares is located. Known for vegetarian cuisines, Benares also has incredible, aromatic seafood and meat dishes including scallops, rock shrimp, crab, lamb and poultry.

SAMPLE MENU SELECTIONS

appetizers

Tawa Scallops
Pan cooked scallops with cilantro, green chili, ginger, mango and tomato relish

Crab Chettinadu
Lump crab meat seasoned with garlic , ginger, roasted coconut and spices

Barrah Kebab
Juicy pieces of lamb marinated in yogurt and nutmeg

Mathura Se
Potato patties stuffed with seasoned gram, topped with mint and cranberry sauce

Khasta Gobhi
Lightly battered crisp cauliflower with garlic & crushed pepper in a tangy sauce

Eggplant Chaat
Crisp eggplant slices drizzled with sweet and sour chutneys and fresh cilantro

tandoori

Tandoori Chicken
Chicken marinated in yogurt, spices & lemon juice, cooked in tandoor

Lamb Chops
Juicy lamb chops from ribs, marinated to perfection, cooked in clay oven

vegan & vegetarian

Aloo Gobi
Potato and cauliflower cooked in cumin and spices (vegan)

Peshawari Chole
Chickpeas cooked in roasted herbs & spices, fresh tomato & onion sauce (vegan)

Malai Kofta
Vegetable and cheese dumplings cooked in a cashew and onion gravy

Dal Makhani
Black lentil cooked in slow fire overnight, finished with butter and tomato gravy

meat and poultry

Chicken Tikka Masala
Masala Grilled boneless chicken simmered in fenugreek flavored plum tomato sauce

Chicken Saag
Chicken sauteed with fresh spinach enhanced with spices

Rogan Josh
A signature dish from Kashmir. Succulent pieces of lamb in cardamom aniseed and paprika flavored flavored sauce

Kadhai Goat
Succulent pieces of goat cooked with fresh tomatoes, onions, ginger, garlic garnished with fresh cilantro and ginger

seafood

Cheema Thenga
Marinated jumbo prawns grilled and simmered in coconut milk curry

Kekda Kari
Traditional nadan Kerala style jumbo lump crab curry, simmered in mustard, curry leaves & kokum

Salmon Curry
Onion and tomato sauce medium

Goan Shrimp Curry
Shrimps cooked with sauteed onion, lime juice, spices and fresh coconut milk

rice

Kashmiri Pulao
Saffron rice with fruits & nuts

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
Proscuitto, 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
bacon, walnuts, herb goat cheese, goat cheese, raspberry vinaigrette

Beets & Ricotta
Roasted red beets, herb goat cheese, 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

Rigatoni Salsiccia Rabe
Crumbled sausage, broccoli rabe, cherry peppers, garlic, olive oil

Fettuccine Carbonara
Egg Fettucine, crispy 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 aïoli on long brioche

Truffle Burger
Truffeto 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, roasted potato

Seared Scallops
Risotto, asparagus, and honey

Grilled Scottish Salmon
Spinach, dill, lemon, and olive oil, mashed potato

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

Filet Mignon Medallions
Twin 5oz medallions in a port wine glaze

Cowboy Steak
Homemade Steak sauce

BISTRO D'AZUR

ESSEX/SOUTH ORANGE

BISTRO d'Azur
ARTISANAL FRENCH MEDITERRANEAN

bistrodazur.com

14 Academy Street
South Orange, NJ 07079

PH: 973.327.9725

Dine In:
Wed-Sun: 4:00pm - 10:00pm

Carry Out:
Wed-Sun: 4:00pm - 8:30pm
Mon-Tue: Closed

Reservations by telephone or website (recommended on weekends)

Indoor / Outdoor Dining
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SAMPLE MENU SELECTIONS

premier course

Butternut Squash Soup
brussels sprouts, crouton

Mushroom Risotto
roasted butternut squash, leeks, mascarpone, parmagiano reggianno

Village Salad
greens, feta, olive, cucumber, tomato red onion, chickpeas, zaatar

Fruit de Mer
shrimp, calamari, scallop, octopus, red onion celery, fresh lemon, herb oil

Grilled Octopus
chickpeas, celery, olives, nicoises, bell pepper, pimenton

Lobster Crepe
leeks, mushroom, chardonnay butter

plat principal

Grilled Swordfish
grilled prawn, orzo, spinach, dill kalamata olive, grape tomato, escabeche

Steak Frites
NY strip steak, sautéed broccoli rabe foraged mushrooms, truffle frites, garlic confit, star anise demi-glace

Roasted Lamb Rib Chops
pearl couscous, dried fruit, pistachio crusted haricots verts spiced carrots, sauce chermoulah

Pan Seared Scallops
orzo, spinach. feta, fresh tomato, kalamata olives escabeche

Roasted Hudson Valley Duck Breast
lavender-honey, roasted corn, leeks, English peas foraged mushrooms, strawberry rhubarb

Pan Seared Halibut "Caldo Verde"
escarole, mussels, saffron broth, chorizo, potato

desserts

Lemon Meringue

Chocolate Torte

Cognac Cake

BOCCONE SOUTH

ESSEX / LIVINGSTON

Boccone S. Alta Cucina

bocconeristorante.com

471 W Mt Pleasant Ave
Livingston, NJ 07039

PH: 973.378.9222

Monday: 4:30pm - 10:00pm
Tue-Sun: 5:00pm - 10:00pm

Reservations by phone

BYOB
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Indoor/Outdoor Seating







Boccone South is where both a hearty appetite and the desire for the authentic flavors of the Southern Mediterranean region of Italy meet. Traditional and age-old recipes are presented with fidelity and with presentation that just confirms the love of food that this family owned restaurant delivers. Bring along family, friends and a bottle of Southern Italian wine for a most satisfying dining experience.

SAMPLE MENU SELECTIONS

soup & salad

Pasta e Fagioli Soup
Escarole e Fagioli Soup

Trecolore
Arugula, endive, radicchio, lemon vinaigrette

Warm Goat Cheese
Baby greens, asparagus, beets, goat cheese croquette, moscato vinegar

Insalata di Mare
Shrimp, calamari, lump crabmeat, celery, tomato, lemon olive oil

antipasti

Antipasto Boccone
Italian salami, cheese, olives, artichokes, roasted peppers

Calamari Fritti
Fried calamari, fresh tomato sauce or Thai Sauce

Crab Cakes
Jumbo lump crab over baby arugula

Arancini
Southern-style rice balls, Bolognese, with peas and mozzarella

Fresh P.E.I. Mussels
Sautéed in garlic, in light tomato broth. Spicy or sweet

Eggplant Rollatini
Fresh ricotta, basil and mozzarella, topped with tomato sauce

pasta

Cacio e Pepe
Spaghetti encrusted with Pecorino Romano, Grana Padano cheese, black pepper, in natural broth

Spaghetti Carbonara
Onions, smoked pancetta, egg yolk, parmesan cheese

Penne Toscana
Mushrooms, peas, Bolognese sauce

Linguini Vongole
Clams, parsley, garlic and oil

Gnocchi Padia
Handmade dumplings, tomato sauce, melted mozzarella

Strozzapretti
Eggplant, shrimp and pesto in Vodka sauce

Pappardelle Funghi
Mixed exotic mushrooms over handmade ribbon pasta, in white truffle cream sauce

Rigatoni
Italian sausage, broccoli rabe, red pepper flakes, garlic and oil

Spaghetti con Polpetti
Veal meatballs, tomato basil sauce, fresh ricotta

Capellini Scampi
Lightly breaded shrimp, garlic butter, white wine sauce

secondi

Pollo Sorrentino
Fresh tomato, eggplant, melted mozzarella, Marsala wine

Pollo Fantasia
Wild mushrooms, artichokes, sun-dried tomatoes, sweet Vermouth reduction

Pollo Scarpariello
Bone-in chicken, hot and sweet sausage

Veal Milanese
Breaded veal top round, arugula, artichokes, fresh tomatoes, olives, vinaigrette

Veal Saltimbocca
Prosciutto, spinach, mozzarella, port wine reduction

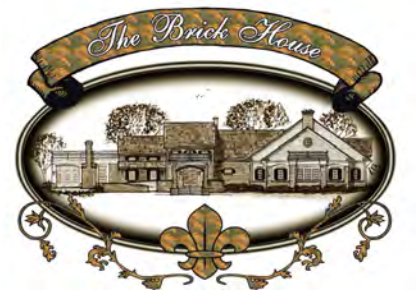
Pignoli Salmon
Over wild mushroom polenta, sautéed spinach, porcini mushroom sauce

Tilapia Provençale
Capers, grape tomatoes, green olives, garlic, fresh herbs

Rib-Eye Boccone
Roasted garlic, sun-dried tomatoes, capers, broccoli rabe, with garlic fries

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 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

Louisana Cajun
Blackened & topped with Monterrey Pepper Jack cheese

Alla Fiorentina
Topped with spinach sauteed & melted mozzarella

THE CLUBHOUSE

ESSEX / FAIRFIELD

THE CLUBHOUSE

theclubhousenj.com

410 Route 46 East
Fairfield, NJ 07004

PH: 973.396.0515
Mon - Thu: 10:00am - 11:00pm

Friday: 10:00am - 12:00am
Saturday: 9:00am - 12:00am
Sunday: 9:00am - 11:00pm

Reservations for golf and table by website

Lunch/Dinner
Private Event Hosting
Outdoor Dining Area
Trackman Golf Bay Simulator
Online Ordering



Welcome to The Clubhouse, where golf is more than just the game. Experience our 'Back 9' sports bar, complete with Trackman golf simulators, a bespoke concrete bar, and top-notch HD displays. For smaller gatherings or live music events, discover our front room featuring refined wood finishes. Our outdoor area is a must-see—designed to make you feel like you're on a golf course fairway. With room for 15 to 250 guests, The Clubhouse is your go-to for community, entertainment, and outstanding gastronomy.

SAMPLE MENU SELECTIONS

starters

Shrimp Scampi Dumplings
Lemon, butter and garlic served with crostini

House-made Mozzarella Sticks
Served with our house marinara sauce

Pretzel Bites
Served with spicy mustard and beer cheese dipping sauce

Stuffed Mushrooms

Backyard BBQ Fries
pulled pork, BBQ sauce, pickled onions, house-made pickles and cheese sauce

sliders

Cheeseburger

Nashville Hot Chicken

Pulled Pork

Pepperoni Pizza

clubhouse platters

Par-Tee Platter
Highlighting our most favored and celebrated dishes to assemble the ultimate dining experience. With a choice of sliders, wings, fries and either mozzarella sticks or pretzel bites.

chef's picks

Classic Mac & Cheese
Gemelli pasta with house-made cheese sauce

Spicy Ahi Wonton Stacks
Layers of crispy wonton chips paired with Ahi tuna, jalapenos and shallots

salads

Clubhouse Chop Salad

Steak & Apple
Marinated steak, arugula, green apples, blue cheese and shallots topped with lemon dijon vinaigrette

craft burgers & sandwiches

Caddy Stack
Two smashed burgers, "CH" sauce, lettuce, American cheese and house-made pickles on a sweet Hawaiian roll

The Original Birdie "OB" Sandwich

Blackened Grilled Chicken Sandwich

Back 9 Bistro Sandwich
Marinated chimichurri steak, fresh mozzarella, arugula and pickled onions on an Italian roll

desserts

Cinnamon Roll Pretzel Bites

Fried Oreos

Skillet Cookie Bliss
Shareable warm, gooey chocolate chip cookie served in a cast-iron skillet topped with vanilla ice cream

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 stylish rooftop lounge with the soul of the past. Rooted in 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 & large plates

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

Heirloom Panzanella & Burrata
Local Heirloom tomatoes, cucumbers, burrata, prosciutto di parma, grilled ciabatta, oregano vinaigrette

Shrimp Cocktail
Fresh horseradish, house cocktail sauce

Crispy Smoked Calamari
Crispy pickled peppers, marinara sauce

General Tso Cauliflower
Crispy beer battered cauliflower, house made General Tso sauce, scallions, sesame seeds, chili arbol

Chicken Wings
Choice of bourbon glaze or garlic parm, bleu cheese dipping sauce

Chicken Tortilla Dumplings
Traditional Chicken Tortilla soup/ spicy crispy chicken dumplings

Cuban Eggrolls
Cuban marinated pork, virginia ham, swiss, mustard, housemade pickles, guava duck sauce

Salmon Poke
Wild caught salmon, carrots, cucumbers, scallions, spicy chili mayo, sushi rice, fresno pepper, avocado puree

Lobster Bao Bun
Lobster, napa slaw, creme sauce

Grilled Salmon
Cashew-kale pesto, polenta cake, roasted tomatoes

Grilled Caribbean Garlic Shrimp
Grilled colossal garlic shrimp, grilled pineapple Pico de Gallo, crispy green plantains, chimichurri

Fish Tacos
Red Snapper, Asian Napa Slaw

Wild Mushroom Tostadas
Black bean puree, sauteed kale, street corn, salsa, avocado creme

Grilled Chicken Sliders
Caesar salad slaw, mini bun

steaks

Prime NY Strip Steak
Garlic confit, fresh thyme, steak sauce

Tomahawk Steak
Dry-aged, truffle butter, chimichurri and red pepper pesto sauce

sweets

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

I Dare You
Banana split Concourse Club style - gelatos, assorted topping

Mitilda
Sinful triple chocolate cake with Oreo dust and imported vanilla gelato

classic cocktails

Boulevardier
Bourbon, Campari, Carpano Antica vermouth

Paloma
Blanco tequila, lime, ruby red grapefruit, agave

Concourse Old Fashioned
Bourbon, orange & angostura bitters, demerara

signature cocktails

A Kiss On The Rocks
Jameson Orange ,Aperol, Amaro Nonino, lemon

Gap In The Clouds
Crop Cucumber Vodka, blackberry, creme de violette, lemon, sparkling rose

Landing Strip
Fords Gin, Ancho Reyes verde, lime, simple syrup, mint, cucumber, prosecco

brunch

White Garden Omelette
Garden herbs, wild mushrooms, goat cheese, roasted tomato, potato hash

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

Smoked Cheese Beef Sliders
Smoked cheddar, house spicy butter pickles, cola onions, pub ketchup

CUCINA CALANDRA

ESSEX/FAIRFIELD

cucinacalandra.com

216 U.S. Highway 46 East
located inside the Best Western Plus Fairfield Executive Inn hotel:
Fairfield, NJ 07004

PH: 973.575.7720

Cucina Calandra

Monday – Thursday: 12:00 pm – 9:00 pm
Friday: 12:00 pm – 10:00 pm
Saturday: 12:00 pm – 10:00 pm
Sunday: 12:00 pm – 8:00 pm

Executive Lounge:
Mon – Thur: 4:00 pm – Closing
Fri – Sun: 12:00 pm – Closing

Monday Night all Night Happy Hour 4:30pm – Closing

Happy Hour Tuesday – Friday 4:30pm – 6:30pm

Reservations by telephone or Opentable.com
Lunch & Dinner Menu
Burrata Bar Thursday's at 4:30pm
Delivery via Uber Eats
Catering & Banquet Facilities
Live Entertainment & Events
Family-Friendly
Tuesday Dinner for Two Special







Cucina Calandra is the "family kitchen," providing classic Italian cuisine in a family-friendly environment. We pride ourselves on quality and freshness and offer a menu centered on Southern Italian cooking.

The main dining room is reminiscent of an Italian courtyard and features a stone deck wood-burning oven. Adjacent to the main dining room is the Executive Lounge, offering a more intimate, relaxed dining atmosphere.

SAMPLE MENU SELECTIONS

antipasti

Arancini
Ground beef filled with arborio rice, green peas, fresh mozzarella, and Parmigiano cheese, served with marinara sauce

Burrata Fritta
Fried burrata coated with Panko Parmigiano breadcrumbs; served with herbed baked crostini, prosciutto crudo, and romesco sauce

Trio di Mare
Sautéed jumbo shrimp, Maryland crab cakes, and clams casino over grilled artichokes and roasted garlic citrus sauce

Sapoti Nostri
Imported prosciutto, speck del tirolo, cacciatorino, soppressata, capicola, sharp and sweet auricchio provolone, Parmigiano, olive medley, marinated artichokes, fire roasted peppers, and herb crostino topped with mozzarella tomato bruschetta

pizza & flatbread

Pizza con Cime di Rapa e Salsiccia
Broccoli rabe, Italian sausage, and provola

Fig & Prosciutto Flatbread
Crispy rosemary crust, sliced figs, balsamic glaze, prosciutto di Parma and crumbled Gorgonzola cheese

pasta

Penne alla Siciliana
Italian pan-fried eggplant, filetto di Pomodoro, fresh mozzarella, and basil chiffonade

Cavatelli con Ragu di Salsiccia
Crumbled Italian sausage and tomato sauce, topped with fresh ricotta

Fettuccine allo Scoglio
Fresh clams, mussels, jumbo shrimp, sea scallops, and calamari in a mild tomato sauce

pesce

Dentice Livornese
Red snapper fillet, in a chopped plum tomatoes sauce with anchovies, olives, capers, and roasted garlic over baked polenta and spinach

Cioppino
Sea scallops, jumbo shrimp, snapper fillet, mussels, clams, lobster tail, and calamari in a light marechiaro sauce and artisan garlic crostino

carne

Pollo Parmigiana
Breaded chicken cutlet, marinara sauce, basil, mozzarella, and Parmigiano cheese over linguini

Ossobuco di Maiale
Slow-cooked pork shank with figs and espresso coffee beans trace over mashed potatoes and asparagus

Orecchia di Elefante
Hatfield reserve pork chop pounded thin, egg-washed, double coated with Parmigiano breadcrumbs, pan-fried, topped with baby arugula, cherry tomatoes, and red onions, tossed with lemon, Italian vinaigrette

chef's specials

Thursday Night Burrata Bar
4:30pm to closing every Thursday

Completely customizable and prepared table side by Chef Sergio himself!

Accompaniments include Long Hot Peppers, Roasted Peppers, Mortadella, Soppressata, Eggplant Caponata, Hot Honey, and more!

desserts

House Made Tiramisu
Lady fingers layered with mascarpone cream

Lemon Meringue
Tart filled with lemon custard and meringue

Molten Lava Cake
Served with a scoop of vanilla gelato

Tricolor Cake
Layered with ricotta cream and apricot jam

CALANDRA'S IL VECCHIO CAFÉ

ESSEX / CALDWELL









ilvecchiocafe.com

Located inside
Calandra's Italian Village
234 Bloomfield Avenue
Caldwell, NJ 07006

PH: 973.226.8889 Opt. 1

Calandra's Il Vecchio Cafe

Mon – Thu: 11:30am – 9:00pm
Fri – Sat: 11:30am – 10:00pm
Sunday: 11:30am – 8:00pm

La Taverna Lounge
Sun – Thu: 11:30am –12:00am
Fri – Sat: 11:30am – 1:00am
Smooth Sunday Brunch: 12:00pm – 3:00pm
Monday Night All Night Happy Hour 4:30 – Closing
Happy Hour: Tuesday – Friday 4:30pm – 6:30pm

Reservations by telephone or Opentable.com

Lunch & Dinner Menus
Lunch Special
Happy Hour Menu
Outdoor Bar & Fire Pit
Smooth Sunday Brunch
Delivery via DoorDash
Private Event Facilities
Live Entertainment & Events
Family Friendly

With a variety of menus, Il Vecchio Café offers a selection of delicious Italian meals no matter the size of your party or dietary restrictions. Choose from a selection of homemade pasta, entrees, salads, pizzas, and more! For larger parties, a family-style menu is offered for a more authentic Italian dining experience.

A generously sized yet cozy dining room, accented by an outdoor patio can accommodate families and events of all sizes to enjoy lunch or dinner.

SAMPLE MENU SELECTIONS

appetizers

Pork Belly
Slowly braised and glazed in honey roasted garlic, peas, romano, in a parsley herb sauce

Pulpo Della Casa
Grilled octopus in a balsamic reduction over arugula

Eggplant Rollatini Skillet
Filled with seasoned ricotta and baked with sauce & mozzarella

Mozzarella en Carrozza
Crispy toast & mozzarella served with tomato sauce

Meat & Cheese Boards
Choose from a variety of meats and cheeses

flatbreads & pizza

Flatbread Cucina
Prosciutto, gorgonzola, fig jam, balsamic glaze

Pizza Salsiccia & Rabe
Tomato, mozzarella, sweet sausage, and broccoli rabe

Pizza Penne Vodka
Topped with penne pasta, creamy vodka sauce, and mozzarella

pasta & risotto

Paccheri Salsiccia
Large rigatoni and crumbled sausage in a pink cream sauce

Bucatini
Thick tubed pasta, porcini mushrooms, and sun-dried tomatoes, in a mushroom cream sauce

Malfadine Puttanesca
Black olives, capers, anchovies, and roasted pepper in a light marinara sauce

Risotto Verdura (GF)
Slow cooked arborio rice in wine with mixed vegetables

land & sea

Pollo Al Forno
Breaded chicken cutlet Parmigiana style with marinara sauce, basil, mozzarella, and Parmigiano accompanied with pasta marinara

Involtini Alla Valdostana (GF)
Pork cutlet filled with prosciutto, fontina cheese topped with shitake mushrooms and madeira wine sauce

Duck Breast (GF)
Long Island Crescent served with amaretto cream sauce over sauteed spinach, asparagus, and roasted potatoes

Filetto Di Manzo
Grilled filet mignon with portobello cognac cream sauce, garlic mashed potatoes, and grilled asparagus

Mahi Mahi
Sautéed mahi mahi and shrimp in a light Cajun brandy cream sauce served with garlic mashed potatoes and Chef's vegetables

desserts

Calandra's Bakery Italian Pastries
Sfogliattle, Lobster Tail, Cannoli, Napoleon

Sicilian Strawberry Shortcake
Sliced pound cake layered with meringue, strawberries, and dark chocolate shavings

Violet Crème Brûlée
Baked vanilla custard flavored with violet liqueur and burnt sugar crust

"Presley" Panna Cotta
Cooked cream with Nutella over bananas with a peanut caramel sauce

CRESPO HOOKAH GRILL

BERGEN / NEW MILFORD



crespohookahgrill.com

160 Henley Avenue
New Milford, NJ

PH: 201.694.4081

Wed - Sun: 5:00pm - 12:00am

Dining:
Wed & Sun: 5:00pm - 10:00pm
Thu - Sat: 5:00pm - 11:00pm

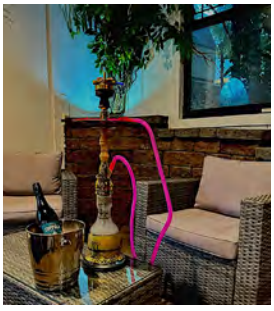
Reservations by telephone

Indoor / Outdoor Dining
Catering / Private Events
Hookah (Outdoors)
BYOB







Crespo is as much about the grill as the hookah. Crespo offers flavorful appetizers from cucumber tomato salad, fried calamari and wings, to empanadas. Expertly grilled entrées with nuanced sides truly satisfy. Delectable desserts are the treat you deserve.

Afterwards, treat yourself to a calming, outdoor hookah. If unfamiliar, the staff will guide you through the rich selection of traditional flavors and exclusive house blends. Experience the social aspect with a late-night crowd that is both vibrant and laid-back.

SAMPLE MENU SELECTIONS

appetizers

Cucumber & Tomato Salad
Served with dill and olive oil

Hummus
Chickpea, lemon & garlic spread served with pita

Sun-dried Tomato Pesto
Sweet sun dried tomato dip and garlic served with pita

Tzatziki Dip
Yogurt, cucumber and garlic dip served with pita

Falafel
Deep-fried chickpea fritters served with tzatziki

Fried Calamari
Served with Tomato Sauce

Chicken Wings
Hot, crispy and fried to perfection

French Fries
Possibly the best fries ever

Empanadas
Beef or chicken

entrées

Grilled Chicken
Pan fried and finished on the grill

Grilled Salmon
Moist, tender and perfectly cooked

NY Strip Steak
A well marbled, full flavored expression of beef

Grilled Lamb Chops
Tender, rich, earthy, and robust

desserts

Tres Leches
Vanilla sponge cake soaked in three kinds of milk

Flan
Sweetened vanilla custard with a caramel topping

Passion Fruit Cake
Moist, fluffy and bursting with passionfruit flavor

Espresso & Cappucino

hookah menu

Crespo House Special Mix
The house proprietary mix

Popular
Lemon mint, guava, watermelon, blueberry mint, orange, kiwi

Diamond Dust
A mix of orange, raspberry, pineapple and lime

Love 66
A mix of passion fruit, honeydew melon, watermelon, and mint

DA MIMMO

BERGEN/DUMONT

damimmonj.com

132 Veterans Plaza
Dumont, NJ 07628

PH: 201.367.9648

Tue - Thu: 4:00pm - 9:00pm
Fri - Sat: 4:00pm - 10:00pm
Sunday: 4:00pm - 9:00pm

Reservations by phone or website

Online Ordering
Live Entertainment (check website)
Family-Friendly






Brought to you by brothers Vincent, Antonio, and Vito Gigante, Da Mimmo is where family favorites, and old school Italian cuisine come together. Da Mimmo also offers Neopolitan style brick oven pizza, homemade mozzarella, and pastries made on site! Da Mimmo is an homage to great uncle, Dominic and his dreams of a

SAMPLE MENU SELECTIONS

antipasta

Arancini
Beef & pork ragu, fresh mozzarella, marinara

Polpette al ragù
Homemade beef meatballs in a tomato sauce.

Calamari Fritti
Ecuadorian squid fried in a crispy crust with marinara sauce.

Cozze alla Marinara
Sautéed PEI mussels, roasted garlic & white wine in a tomato broth.

Vongole
Clams sautéed in a garlic white wine or red sauce.

Mozzarella in Carozza
Mozzarella cheese served inside deep fried bread, with a side of marinara sauce.

pasta

Bucatini Cacio e Pepe
Parmesan, Pecorino Romano, black pepper

Rigatoni Alla Vodka
Vodka-tomato sauce, fresh basil, parmesan

Farfalle alla Bolognese
Farfalle pasta tossed in a tomato sauce simmered with ground beef.

Linguine alle Vongole
Sautéed clams in a white wine garlic sauce over linguine.

Orecchiette alla Barese
Sausage with ear shaped pasta served with broccoli rabe and pecorino romano.

Pappardelle Ai Funghi
Ribbon shaped pasta with a mushroom medley in a truffle sauce with Parmigiano cheese.

pizza

Hand-stretched and cooked in our wood-fired oven.

Margherita
San Marzano tomatoes D.O.P., Pecorino Romano, Fior Di Latte Mozzarella, basil.

Alla Norma
San Marzano tomatoes D.O.P., Pecorino Romano, Fior Di Latte Mozzarella, roasted eggplant, ricotta salata.

Capricciosa
San Marzano tomatoes D.O.P., salami, Proscuitto Cotto (ham), mushrooms, artichokes, olives, Fior Di Latte Mozzarella, basil.

Diavola
San Marzano tomatoes D.O.P., Fior Di Latte Mozzarella, spicy salami, basil.

Filetto Completo
Fior Di Latte Mozzarella, cooked ham, cherry tomatoes, red pepper flakes, buffalo mozzarella bites.

Margherita Sbagliata
San Marzano tomatoes D.O.P., Fior Di Latte Mozzarella, cherry tomatoes and oregano.

entrees

Pollo al piacere tuo
Chicken parmigiana, marsala or francese.

Gamberi al piacere tuo
Shrimp parmigiana, scampi, diavola

DINO & HARRY'S STEAKHOUSE

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

Tuna Tartare
Tuna, peppers, toasted sesame seeds, cilantro and cucumbers with a Thai vinaigrette

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

Rigatoni
Sauteed spicy sausage ,zucchini, yellow squash, tomato

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
with tomato sauce or vodka sauce,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

Brusses Sprouts and Applewood Smoked Bacon
Creamed, sauteed, or steamed

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

Enjoy the Great Vibes at our Outdoor Lounge and Patio



Dino's Bar & Grill is family-owned and operated, featuring traditional American pub fare and mouth watering specials.
More than just a friendly neighboorhood 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, chedder cheese, sauteed muchrooms, 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

donatellasitalian.restaurant

12 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-Sun: 11:00am - 2:00pm

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 certifed angus beef with Mediterranean capers, fresh onions, Parmigiano Regiano, 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

Costoleta 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

동 방 그 릴
dong bang grill

Dong-bang-grill.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 & FORT LEE









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

Fort Lee
2052 Hudson St,
Fort Lee, NJ 07024
PH: 201.620.9001

Passaic:
PH: 973.272.6785

Secaucus: *Coming Soon*

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 Tacos
Fried green plantains topped with avocados, pico degallo, our signature chipotle Asadero sauce, 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 Asadero 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 & aavocado. Served with a side of crisps, sliced limes & oranges.

Rome & Juliet
8oz skirt steak cooked to your liking and grilled salmon served with mashed potatos and mixed sauteed veggies

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

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

Kobe Meatballs
Whipped herb ricotta, rustic tomato basil sauce

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, montrachet 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

FRENCH OAK BAR & GRILL

BERGEN/OAKLAND









frenchoaknj.com

20 Elm Street
Oakland, NJ 07436

PH: 201.375.6588

Monday: Closed
Tue-Wed: 4:00pm-9:00pm
Thu-Fri: 4:00pm-10:00pm
Saturday: 4:00pm -10:00pm
Sunday: 12:30pm – 9:00pm
Happy Hour:
Tue-Fri: 4:00pm – 6:00pm

Reservations by telephone or email (info@frenchoaknj.com)

Family Owned/Operated
Private Events
Private Room
On Site Party Planner
Family Friendly
Takeout
Gluten Free Options
Kid's Menu
Wine List
Live Entertainment

Indulge in the essence of excellence at French Oak Bar and Grill, where passion meets palate. This family-owned and operated French/American eatery takes pride in providing guests with a delightful culinary journey. The diverse menu features classic French/American-inspired dishes, from contemporary entrees to timeless bar & grill favorites, as well as daily specials crafted to satisfy any appetite. The cozy and charming interior, with rustic decor and ambiance is fitting for a romantic dinner for two, a group celebration, or to enjoy drinks at the bar. The attentive staff makes the experience at French Oak most pleasing. Visit for the dining experience that transcends the ordinary.

SAMPLE MENU SELECTIONS

charcuterie & cheese board

Accompaniments
Fig compote, cornichons, whole grain mustard, crostini

Cheeses
Buratta, French brie, goat cheese, blue cheese, cheddar

Meats
Speck prosciutto, spiced copa, smoked duck, candied bacon

appetizers

Soupe a l'Oignon Gratinée
Traditional French onion soup, crouton, gruyère

Pâte de Campagne
Country pâte, cornichons, dijon mustard, crostini, mix greens

Saumon Fumé
Scottish smoked salmon served with whitefish salad, lemon, capers, onions

Shrimp Cocktail
Cocktail sauce

Tuna Tartar
Sushi grade tuna, smashed avocados, crispy wontons, wasabi cream

Rock Shrimp Tempura
Crispy bites, spicy aioli, crispy seaweed

Fried Calamari
Harissa aioli sauce

Escargots De Bourgogne
French snails from burgundy baked in parsley, garlic & butter

Moules Marinière
P.E.I mussels steamed with white wine, shallots, parsley

salads

Salade de Mesclun
Mixed salad greens, grape tomatoes, red onions, cucumbers, French Oak vinaigrette

Salade de Chèvre
Mesclun salad, warm goat cheese on crostini, herbs, fig balsamic glaze, French Oak vinaigrette

Baby Arugula Salad
Toasted almonds, feta cheese, fennel, citrus vinaigrette

entrees

Filet Of Sole Meunière
Filet of sole with lemon & butter sauce

Filet Of Salmon À La Moutarde
Broiled filet of salmon, dijon cream sauce, balsamic glaze

Free Range Roasted Chicken
Half organic chicken, tarragon sauce

Steak Au Poivre
Certified angus NY strip steak with peppercorn sauce

Duck Tacos
Duck confit, cherry orange salsa, shaved fennel

French Oak Burger
Bacon jam, cheddar, pickle, French Oak special sauce

Le Bistro Burger Au Poivre
Caramelized onions, sautéed mushrooms, swiss cheese, peppercorn sauce

Sliced Steak Sandwich Au Jus
Garlic aioli, caramelized onions

pasta

Fusilli à la Sauce Bolognaise
Fusilli pasta with bolognese sauce, shaved parmesan

Bucatini Pistou Sauce
Bucatini with pesto cream sauce

Linguini à La Primavera
Chef's selection of vegetables, olive oil, garlic

bar menu

BBQ Pulled Pork Nachos
Cheddar jack, pico de gallo, sour cream

Jumbo Wings
Buffalo, bbq, or thai chili sauce

Pretzel Sticks
Cheesy beer pub dip

Goat Cheese Flatbread
Baby arugula, prosciutto, goat cheese, fig compote

Classic Cheeseburger
Cheddar, lettuce, tomato, onion

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

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

Zuppa di Cozze Marinara
Steamed mussels in a marinara sauce

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

insalate

Grissini
Baby greens with vegetables

Classic Caesar

Inslata di Arugula
With olives, goat cheese and cherry tomato

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 Roll
Sauteed shrimp, onion crunch, cilantro, toasted coconut, aioli

Spicy Salmon Roll
Nori, cucumber, serrano pepper, spicy aioli

Butter Crab Roll
Jumbo Lump Crabmeat, Fresh Herbs, Avocado, Yuzu Ponzu Dipping Sauce

Tuna Tacos
Spicy Tuna, Crispy Wonton Shell, Aioli

Tuna Poke Maki Roll
Avocado, cucumber, sesame, yuzu, soy

Rainbow Roll
Tuna, Salmon, Avocado, Beet, Soy Paper Wrapped, Miso Honey

Crispy Fried Maki Roll
Shrimp, Avocado, Cucumber, Wasabi, Aioli

salads

Classic Caesar
Parmesan panko bread crumbs

Bistro Salad
Mixed Field Greens, Cherry Tomatoes, Lemon Basil Vinaigrette

appetizers

Crispy Calamari
Citrus ginger glaze, scallions

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

PEI Moules Frites
Cream, pernod, pommes frites

Char Grilled Octopus
Crisp potatoes, red teardrop peppers, olives, salsa verde, pimenton ruille

Pan Seared Colossal Crab Cake
Tarragon remoulade

Grilled Oysters
Lemon, shallots, parmesan butter

entrees

Paella
Saffron Rice, Scallop, Shrimp, Mussels, Clams, Chicken, Chorizo

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

Roasted Organic Half Chicken
Leeks, Mushrooms, Haricot Vert, Fingerling Potatoes, Lemon Pan Jus

Macadamia Nut Halibut
Forbidden Black Sticky Rice, Kaffir Lime, Lemongrass, Thai Coconut Chile Sauce

House Kimchi Fried Rice
Tofu, brown rice, bok choy, mushrooms, sesame, scallions, fried egg

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

Filet Mignon Au Poivre
Smashed potatoes, grilled asparagus

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

desserts

Warm Apple Crisp
Warm with Vanilla Ice cream

Flourless Chocolate Cake
Creme Anglaise, Cookie Crumb Chocolate Pearls, Vanilla Ice Cream

THE HIGHLAWN

ESSEX/WEST ORANGE

THE HIGHLAWN

highlawn.com

1 Crest Drive
West Orange, NJ 07052

PH: 973.731.3463

Sunday: 5:00pm - 10:00pm
Wed - Thu: 5:00pm - 10:00pm
Fri - Sat: 5:00pm - 11:00pm
(Bar open later)

Reservations by telephone or website

Indoor / Outdoor Dining
Full Banquet Facilities
Private Dining Rooms
New York City Views
Elegant Weekend Brunch



The Highlawn is host to the most iconic panoramic views of the New York City skyline. A newly revitalized Grill Room and Bar, and elegant private event spaces assure a memorable dining experience. The Grill is a modern steakhouse with the top quality meats and a New American menu. The stunning Oak Bar features, premium cocktails, light bites, and nightly live music and entertainment from local artists. More than a restaurant, The Highlawn welcomes any size occasion—from weddings and anniversaries to dinners and weekend brunch.

SAMPLE MENU SELECTIONS

appetizers

Wagyu Steak Tartare
American wagyu, caper aioli, quail egg, crostini

Fritto Misto
Calamari, sweet shrimp, long hot peppers, haricot verts. Zucchini chips, saffron aioli, HL tomato sauce

Jumbo Lump Crab Cakes
Calabrian chili, Sorriento lemon aioli, microgreens

Tuna Tartare
Castelvetrano olives, chives, aleppo pepper, olio verde

soups & salads

French Onion Soup
Gruyère cheese, crouton

HL Signature Truffle Burrata
Watercress, honeycomb, grilled focaccia, Vincotto

Roasted Market Beets
Honeyed yogurt, fennel, sicilian pistachio, mint

Highlawn Caeser
Romaine, parmesan cheese, anchovy, capers, crouton

pasta

Fettuccine Bolognese
Short rib, pork & veal ragú

Spaghetti alla Nerano
Zucchini, caciocavallo, buffalo butter, basil

Cavatelli
Broccoli rabe, Italian sausage, pecorino romano

Duck Carbonara
Tagliatelle, duck confit, caramelized onions, duck proscuitto

sandwiches

"The Limited"
Shaved prime rib, melted provolone, peppers, onions au jus

Grilled Chicken
Sun-dried peppers, sliced avocado, baby arugula, basil aioli

HL Burger
Custom blend, brioche, lettuce, tomato, french fries, choice of American, Swiss or blue cheese

Porchetta
Roast pork, sauteed broccoli rabe, shaved provolone cheese

entrees

Faroe Island Salmon
Celery root puree, grilled puntarella, black olive gremolata

Miso Glazed Chilean Sea Bass
Wok vegetables

Roasted Branzino
Black lentils, hen of the woods mushrooms, Italian chestnut puree, cherry agro dulce

Prime Bone-In Strip 16 oz.

brunch

BEC Omelette
Nueskes bacon, Vermont cheddar

Avocado Toast
Smoked salmon, 6 minute eggs, grilled ciabatta, arugula

Doughnut French Toast
Nutella, sliced bananas, maple honey, toasted hazelnuts

Skirt Steak Frites
Chimichurri, house fries

Bagel & Lox
Smoked salmon, tomato, red onions, cream cheese, capers. Choice of plain or everything bagel

IACHETTI'S KITCHEN

BERGEN/GLEN ROCK

IACHETTI'S EST. Glen Rock 2018






iachettis.com

918 Prospect Street
Glen Rock, NJ 07452

PH: 201.773.4782

Mon: 11:00 AM – 8:00 PM
Tue: 11:00 AM – 8:00 PM
Wed: 11:00 AM – 8:00 PM
Thu: 11:00 AM – 8:00 PM
Fri: 11:00 AM – 9:00 PM
Sat: 03:00 PM – 9:00 PM
Sun: 08:00 AM – 8:00 PM

Reservations by telephone or website

Sunday Brunch
Online Ordering
Curbside Pickup & Delivery
BYOB

Founded in 2018 by former New York City executive chef, restaurant, and nightclub executive John Iachetti, Iachetti's Kitchen in Glen Rock is a neighborhood Italian restaurant that prides its menu offerings on the traditions of Italian American family cuisine. With recipes inspired by the family like Uncle Clemente's Gnocchi, Mom's Sunday Gravy, Aunt Angie's Broccoli Rabe, Granny Flo's Rice Balls and Aunt Lina's Meatballs, owner John Iachetti is bringing generations of dishes from his Italian American family to the families of Glen Rock, NJ and beyond.

Iachetti's Kitchen is open 7 days a week, serving lunch Monday-Friday, Brunch on Sunday mornings and delicious Italian Classics for dinner all week long.

SAMPLE MENU SELECTIONS

power lunch menu

Dine in only Monday -Friday
3 courses consisting of Chef's soup or salad, choice of entrée, and Chef's Dessert of the Day.

Penne Chicken Scarpariello

Rigatoni Sausage and Broccoli Rabe

"Our Own" Mozzarella and Balsamic Veggie Panini

Grilled Chicken Florentine

Pepper Steak and Smoked Gouda Personal Pizza

brunch

Chicken, Quinoa, and Feta Salad
Lemon Ranch

Very Veggie and Goat Cheese Pizza

Bacon and Gruyere Fresh Egg Skillet

Lemon and Ricotta Pancakes

Smoked Salmon Platter
Cream cheese, Capers and Tomato

starters

Zia Lina's Meatballs
Ricotta

Granny Flo's Rice Balls
Roasted Tomato Sauce

Crispy Artichoke Hearts
Arugula, Olive Tapenade

pasta

Mom's Sunday Pasta
Meatballs, Sausage and Braciole

Orecchiette, Shrimp & Broccoli

Uncle Clemente's Gnocchi

family favorites

Faroe Island Salmon
Piccata or Marechiara

Double Cut Pork Chop
Simply Grilled or Scarpariello

Veal Rib Chop
Parmigiana or Milanese

sides

Angie's Broccoli Rabe

Wild Mushrooms

Artichoke & Hearts of Palm Cake

JUGEMU

BERGEN/CRESSKILL

JUGEMU

sushijugemu.com

156 Piermont Road
Cresskill, New Jersey 07626

PH: 551.336.3963

Lunch: Mon-Wed, Fri - Sun 11:30am - 2:30pm
Dinner: Mon-Wed 4:30pm - 9:30pm
Fri - Sat 4:30pm - 10:00pm
Sun 4:30pm - 8:00pm
Closed: Thursday

Reservations by Resy, website, or telephone

Private Dining
Selection of Premium and Craft Beer
Now Offering Take out and Delivery!
Available for Private Parties/Corporate Events
Offering 8 Course Omakase Experience
including 10 Pieces of Sushi and Dessert

Tokyo is Closer Than You Think









Jugemu is a pure, authentic Japanese dining experience. Exquisite presentation of expertly crafted sushi and meat dishes truly dazzle the eye and offer a depth of flavor to make the palate sing! Fish is purchased daily, with many of the varieties flown in daily directly from Tsujiki market in Japan! With many chef selected plates, and even a prix fixe option, ordering is effortless. The a la carte menu offers noodles, sushi, rolls, temaki—many with vegetarian options. Perfectly grilled steak and chicken leave the mouth watering. An extensive selection of premium sake, craft beer and wines completes the perfect menu.

SAMPLE MENU SELECTIONS

cold appetizer

Edamame
Blistered edamame served with sprinkles of seaweed salt from Awajishima. Rich in flavor and aromatic and sweet

Salmon Carpaccio
Thinly sliced fresh Scottish salmon (3 oz) served with yuzu sauce. Topped with sliced sweet onion, daikon sprouts and finely sliced salted kelp

Pomegranate Salad
Bed of organic kale and arugula topped with goat cheese, candied pecans, pomegranate seeds, Japanese herb dressing

hot appetizer

Age Dashi Tofu
Lightly fried crispy tofu served in a savory dashi broth. Topped with chopped green onion, grated radish and ginger

Beef Negimaki
Scallion wrapped with thinly sliced beef, then grilled and served with teriyaki sauce

Yakitori (salt or sauce)
2 skewers of Japanese style grilled chicken, with a choice of salt or a house blend of soy sauce as seasoning

Crispy rice Yellowtail
6 pieces of crispy rice topped with hamachi dressed with a yuzu-tinged homemade sauce and garnished with Scallion.

dinners

Prix Fixe Sushi Dinners
A choice of a full eight course dinner, featuring a seasonal selection ten courses from both the kitchen and the sushi bar, or a lighter, seven course dinner consisting of appetizers from the kitchen and a main course of sushi selected by our sushi chefs

Sushi Selection
An assortment of sushi selected by the chef. Includes tuna and salmon nigiri and ikura (salmon roe) gunkan, and 2 rolls

Udon
Japanese wheat noodles in our original blend of dashi made from kelp, bonito flakes, and shiitake mushrooms simmered for over three hours to bring out the perfect flavor of the ingredients. Served with finely sliced rounds of scallion

Black Cod Saikyo Yaki
Black cod marinated in our original Saikyo miso blend overnight and grilled

Salmon Teriyaki
Grilled salmon (7 oz) with teriyaki sauce served with asparagus and grape tomato

American Wagyu Striploin Steak
American Wagyu Striploin steak (7 oz). Served With Saikyo Miso (Kyoto style white miso) béchamel Sauce.Stake is 200g

sushi

A la Carte
Sweet Shrimp, Steamed Shrimp, Squid, Japanese Horse Mackerel, Red Rice Prawn, Salmon, Eel, Yellowtail, Toro Salmon, Sea Bream, Flounder, Bluefin Tuna, Ikura, Scallop, Toro, Uni

Maki (rolls) or Temaki (hand rolls)
Dried Squash simmered in sweet soy sauce, Salmon, Tuna, Eel, Cucumber, Avocado, Shrimp Tempura, Yellowtail and Wasabi, Spicy Soft Shell, Spicy Scallop Cucumber, Negitoro

Assorted Tempura
A serving of 2 pieces of shrimp and assorted vegetables tempura. Lightly battered to create a light and crispy coating.

sake

Hakkaisan Sparkling 'AWA'
A refreshing, sparkling sake with lovely fruity aroma that is rounded out with a gentle sweetness and crisp finish

Kubota Seppou Limited
A limited "A" list sake with a fruity aroma. Silky texture with a light juicy finish and building savoriness.

dessert

Matcha Tiramisu

Anmitsu

Mochi Ice Cream
Vanilla, strawberry, mango

KARDEN

BERGEN / RIDGEFIELD





Instagram: @karden_nj

630 Broad Avenue
Ridgefield, NJ 07657

PH: 201.699.0988

Tuesday - Friday:
Lunch: 11:30 am – 3 pm
Dinner: 5:30 pm – 11pm

Saturday
Lunch: 12 noon – 3pm
Dinner: 5:30 pm – 11 pm

Sunday
Lunch: 12 noon – 3 pm
Dinner: 5:30 pn – 10 pm

Call for reservations

Late Night Dining
Premium Traditional Soju
Happy Hour - Drinks 15% Off

Karden is truly "Modern Korean Dining". This all new restaurant with a bright, spacious, contemporary design must be seen to be appreciated. The beautifully presented dishes offer both traditional Korean fare and modern favorites. An extensive "K-Tapas" menu is perfect for sharing and with drinks. Unique cocktails and an impressive list of premium soju, sakes, red and white wines, craft beers, and the highest quality spirits make it all the more fun. Karden is open late and also offers family sized hanpan with drinks.

SAMPLE MENU SELECTIONS

k-tapas

Grilled Artichoke
With Perilla oil hummus

Fried Calamari
Red chili bean glaze

SS KFC
Sweet & sour Korean fried chicken

Fried Mandu
Korean dumplings with veggies and spicy sauce

K-Beef Striploin Tartare
With cho gochujang sauce

Truffle Potato Jeon
Shredded potato pancakes with truffle glaze

Mushroom Tangsoo
Assorted deep fried mushrooms with sweet & sour sauce

Tteok Kochi
Skewered rice cakes with crispy seaweed glass noodle rolls

grilled & smoked mains

Galbi Gui
Fire-grilled marinated beef short ribs

Pork Galbi Gui
Fire-grilled marinated pork shoulder blade

Smoked 7th Galbi Gui

Smoked 7th beef ribs

Veggie BBQ Platter
Fire grilled assorted mushrooms and squash

Smoked Pork Belly

rice & noodle

Bibimbap
7 assorted sauted vegetables with egg over rice

Yukgaejang Ramen
Korean spicy beef soup with noodles

Karden Tonkatsu
Pork cutlet with chef's special sauce

Spicy Stir-Fried Octopus
With bean sprout and chef's spicy sauce

Mushroom with Perilla Seed Pasta
Sauteed mushrooms with perilla seed pasta

korean stew

Jumbo Galbi Tang
Tender beef rib soup, mild or spicy, with 3 sides

Kimch Jjimgae
Spicy stew made with kimchi and fatty pork

hanpan

Karden Hanpan
Our signature K-BBQ platter with assorted meats, side dishes, ssam kit, sauces, stews, and drinks

Hanpan for Duo or Family
Signature platter upsized for two or more that showcases all of the exciting flavors of Karden, including drinks.

desserts

K-Zeppole
With handmade ice cream

Cheescake Cubes
Assorted, with handmade ice cream

karden cocktails

Power of Innocence
Hibiscus infused soju, lemon simple syrup

Karden of Eden
Gin, yuzu, lemon, cucumber, mint

Grand Manhattan
Basil Hayden, Grand Marnier, bitters

Espresso Martini
Vodka, Mr. Black, espresso

craft beer, wine & spirits

K-Turn Kolsch
Locally brewed, German style pale ale

Hwayo 41
Distilled with 100% rice and natural deep rock water

Junmai Daiginjo Hakkaisan
Premium Japanese sake, snow aged undisturbed for 3 years

Eagle Rare
Kentucky straight bourbon whiskey

Areo Patogonia Malbec
Deep, flavorful Argentine Malbec

Papi Reserve
Chilean Cabernet Sauvignon

LEBLON STEAK

BERGEN / HILLSDALE

LEBLON

leblonsteak.com

295 Kinderkamack Rd
Hillsdale, NJ 07642
PH: 201.367.1623

Hours:
Mon-Tue: Closed
Wed-Fri: 5:00pm - 10:00pm
Saturday: 1:00pm - 10:00pm
Sunday: 1:00pm - 9:00pm

Happy Hour:
Happy Hour (bar only):
Wed-Fri: 5:00pm-7:00pm
Sunday: All day

Reservations by telephone or website

Amenities/Features:
All You Can Eat Rodizio
Takeout & Delivery
Childrens Pricing
Extensive Wine List
Happy Hour






Experience the traditional flavors of this authentic Brazilian steakhouse. The highlight is the Rodizio — an endless variety grilled meats, carved right at your table. Savor the Picanha, a Brazilian favorite, chicken, or explore the flavorful lamb and Brazilian sausages. But it's not just about the meat. The extensive salad bar and traditional sides like feijoada and farofa complete the Brazilian experience. The cozy, welcoming setting makes Leblon perfect for any occasion.

SAMPLE MENU SELECTIONS

starters/small plates:

Garlic Shrimp
Served over crispy baby arugula

Coxinha
Chicken croquettes served with aioli chipotle sauce

Charcuterie Board
Bed of prosciutto de parma, garnished with baby arugula, truffle burrata, confeit tomatoes. Drizzled with passion fruit balsamic reduction

Churrasco Board
Picanha/Chicken wrapped with bacon/ sausage, served with pão de queijo bread, fries, homemade chimichurri, vinaigrette, farofa

Brazilian Empanadas
Beef or ham, cheese served with homemade chimichurri sauce aioli, chipotle sauce

Leblon Chicken Wings
Tossed in Buffalo sauce, topped with crumbled blue cheese, celery, carrots

Cheesy Sliders
Pão de queijo bread sliders of picanha, sausage and chicken with bacon ranch

brazilian barbecue

Rodizio
Endless serving of juicy grilled meats served table-side. Picanha, lamb, sausages, chicken and more. Paired with an all you can eat salad bar

Salad Bar
An unbelievable selection of salads, cheeses, fish, fruits, veggies and more

Brazilian Feijoada
Stew loaded with black beans and meats of all types. Served with white rice, collard greens, Brazilian farofa

sides

Fried Yuca
Rice/Beans
Fried Banana
Farofa

desserts

Brazilian Flan
A rich and creamy custard made with eggs and sweetened condensed milk

Brigadeirao
Rich velvety flourless chocolate cake

Petit Gateau
A small chocolate cake with a molten center — lava cake

Passion Fruit Mousse

NY Style Cheesecake

crafted caipirinhas

Premium
Premium aged cachaça, fresh muddled limes, cane sugar

Passionate
Silver cachaça, passion fruit, lime

Berries Caipirinha
Brazilian white rum, lime, sugar, and ice

brazilian cocktails

São Paulo Tropical
Grey Goose vodka, Chambord, pineapple juice

Leblon Sunset
Stoli orange vodka, peach schnapps, orange juice, grenadine

Passion Fruit Margarita
Jimador reposado, triple sec, fresh lime juice

LET'S MEAT STEAKHOUSE

BERGEN/RIVER VALE

LET'S MEAT STEAKHOUSE
Local Italian Eatery

letsmeatsteakhouse.com

625 Rivervale Road
River Vale, NJ 07675

PH: 201.660.7960

Monday: Closed
Lunch: Thu-Sat: 12:00pm - 4:00pm
Dinner: Tue-Sat: 4:00pm - 10:00pm
Sun: 4:00pm - 9:00pm
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. 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

"Everything" Crusted Saku Tuna
Wasabi Yuzu, Dragon Sauce, Chimichurri Crushed Avocado

Chilled Half Lobster
Drawn Butter

Seafood Tower
Clams, Oysters, Jumbo Shrimp, Whole Lobster

salads

Boston Bib Wedge
Nueske bacon lardons, cherry tomato, crumbled Maytag blue cheese dressing

Beet & Goat Cheese
Golden Beets, Mixed Greens, Goat Cheese, Walnuts, Tomato, Wild Mushrooms, Raspberry Vinaigrette

Salad Additions
Grilled shrimp, avocado, everything crusted ahi tuna, prime slices steak, burrata, grilled organic chicken

appetizers

Brussel Sprouts
Sesame, pancetta, puffed rice, hot honey or thai chili glaze

Cast Iron Skillet Truffle Macaroni & Cheese with Burrata

The Fisherman Pizzette
Chopped Clams, Garlic Scampi, Mozzarella

Hot Honey Glazed Brussel sprouts
Sesame, Pancetta, Puffed Rice

Classic Meatball Trio
Dry Aged Sirloin, Brisket, Heritage Pork, San Marzano "Gravy", Ricotta

Portuguese Octopus
Olives, potatoes, baby greens, banyuls vinaigrette

Bella's Baked Clams
Nueske Bacon Lardons, Sriracha Ailoi, Rock Salt Fume

lunch menu

Shaved Baby Artichoke Salad
Toasted walnuts, avocado, shaved parmesan, red wine vinaigrette

"Bee Sting" Pizza
Candied bacon, tomato, mozzarella, hot honey

Crab Cake "Burger"
Brioche bun, shishito peppers, cucumber-wasabi

Our Famous Chicken Parm
Tomato basil sauce, fresh Jersey Girl mozzarella

Prime Blend Dry Aged Burger
Brioche bun, cheddar, bacon, fries, lto

entrees

Chicken or Veal Parmigiana

Jumbo Shrimp Scampi
Potato puree, garlic, white wine scampi sauce, farm vegetables

Jumbo Lump Crab Cakes
Cucumber wasabi aioli, truffle french fries

Country Chicken
Sausage, roasted potatoes, broccoli rabe, cherry pepper marsala sauce

Grilled Berkshire Heritage Pork Chop
Cherry pepper scarpiello sauce, roasted yukon potatoes, grilled long hot peppers, broccoli rabe

Prime Dry Aged Burger
Grafton cheddar, butcher bacon, brioche bun, fries, mason jar pickles, lto

let's meat butcher shop

NY Strip 16oz
Filet Mignon 10oz
Bone-In Ribeye 20oz
Porterhouse for Two 36oz
Prime "Tomahawk" 40oz

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

Empenadas
Choice of Carne, Spinach or Shredded Chicken

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 buritto, choice of ground beef, shredded chicken or pulled pork

Lolita's Burger
8oz Angus beef, jack and cheddar cheese, guac, chipotle aïoli, picked 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

LUIGINO'S PARMIGIANA

ESSEX / MONTCLAIR











luiginosrestaurant.com

173 Glenridge Avenue
Montclair, NJ 07042

PH: 973.352.1511

Wed-Thu:
Lunch: 11:30am-3:00pm
Dinner: 3:00pm - 9:00pm

Fri-Sat:
Lunch: 11:30am-3:00pm
Dinner: 3:00pm - 10:00pm

Sunday:
Lunch: 11:30am-3:00pm
Dinner: 3:00pm - 9:00pm

Mon-Tue: Closed

Reservations by telephone or website

BYOB
Catering

Elevated Italian favorites in the heart of Montclair. Luigino's Parmigiano is the creation of seasoned chef Luigino "Luigi" Tripodi. With 45 years in hospitality, including executive chef at top Manhattan restaurants, Chef Luigino takes Italian fare to new heights. Savory antipasto, pasta cooked to perfection, mouth-watering chops, freshest fish and crisp seafood, and of course rich Italian desserts must be experienced. Luigino's is BYOB, and welcomes your catering requests.

SAMPLE MENU SELECTIONS

antipasto

Fritto Misto
Calamari & shrimp served with marinara & a fresh lemon, herb salmoriglio style aioli sauce

Tonno Crudo
Fresh sliced tuna, extra virgin olive oil, sicilian sea salt, cucumber, orange zest, baby basil

Pancia Di Maiale
Slow roasted pork belly, agro dolce sauce of figs, raisins, cipollini, peperoncino, imported vinegar

Pinsa
Roman style pizza made with roasted lamb, lemon zest, fresh ricotta, pickled red onions, oil cured olives, Calabrian chili

Cast Iron Caciocavallo Affumicato
Roasted shallots, tomato, basil confit

Carciofi Fritti
Roman long stem artichokes, parmigiano, mint, sicilian sea salt

insalata

Chopped Salad
Romaine, prosciutto, coppa, parmigiano, seared peppers, artichokes, olives, red wine vinaigrette

Barbabietola
Roasted beets, shaved fennel, shaved pecorino, cucumber, red onion, slivered almonds, arugula

dalla dispensa

Mozzarella Di Bufala
Prosciutto, peperonata

La Burrata
Speck, mortadella, cracked pepper, tomato caponata

Ricotta Fresca
Fresh peach marmellata, roasted hazelnuts, aged balsamic

pasta

Soft Polenta
Short rib ragu, grated pecorino sardo (assembled table side)

Paccheri
Sweet sausage, garlic, pomodoro, sage

Carbonara
Guanciale, egg yolk, pecorino, parmigiano, tonnarelli

Tagliolini
Sugo di mare of calamari & shrimp

Stuffed Gnocchi
Porcini, cream, truffle, parmigiano butter

Cacio E Pepe
The tradition, tonnarelli

parmigiana / secondi

Veal Chop
Milk-fed veal chop, pounded thin, breaded, marinara, fresh mozzarella, fresh basil

Eggplant
Sicilian eggplant, egg batter, marinara, fresh mozzarella, fresh

Double Cut Pork Chop
Potato, cipollini, baby carrots, celery, fresh herbs, pan sauce

Short Rib
Borlotti beans, root vegetable & red wine ragu

Orata
(Sea Bream) Fennel, fregola, saffron, peperonata, zucchine, parsley

Shrimp
Prosciutto, fresh mozzarella, lemon, basil, fresh focaccia crumbs, garlic spinach

dolci

Tiramisu
Mascarpone, lady fingers, espresso

Lemon, Semolina, Olive Oil Torta
Panna, fragola fabbri

Gelato Stracciatella
Vanilla, hazelnut, shaved chocolate, caramel

Double Chocolate Panna Cotta
Amarena cherries, sliced almonds

LUCIO'S

BERGEN / CLOSTER






Step inside Lucio's and you will find yourself transported to a charming trattoria, where the smell of fresh baked breads, and simmering sauces fills the air. This warm and inviting atmosphere sets the stage for a magnificent dining experience whether you are out for a romantic dinner for 2 or enjoying time with family and friends. While honoring the classics, Lucio's chefs are not afraid to push boundaries to come up with modern interpretations of traditional dishes. Ingredients are locally sourced or imported from Italy. Their trained bar staff offer hand crafted cocktails and can also make a great suggestion from their wine list. Lucio's strives to put their customers first and to provide elevated cuisine in a true fine-dining experience.

Luciosnj.com

208 Piermont Road
Closter, NJ 07624

PH: 201.750.3233

Monday (closed)
Tues, Wed, Thur 12:00 pm – 10:00 pm
Fri, Sat 12:00 pm to 11:00 pm
Sunday 12:00 pm to 9:30 pm

Reservations by telephone

Outdoor Dining
Happy Hour Tues to Fri 3:00 pm – 6:00 pm
Catering
Private Events
Delivery or Pickup

SAMPLE MENU SELECTIONS

antipasti - appetizers

Pasta Fagioli
Traditional Italian soup

Calamari fritti-marinara sauce

Clams Oreganata
Baked clams and seasoned breadcrumbs

Mussels
Traditional baked escargot in garlic parsley butter

Escargot
Marinara sauce or garlic, white wine, fresh herbs

Crab Cake
Pan fried crab cake with apple fennel slaw, baby arugula, carrots, whole grain mustard sauce

Eggplant Involtini
Stuffed with spinach, ricotta, melted mozzarella, marinara sauce

Marinated grilled octopus
Fennel, radicchio, arugula, lemon juice, olive oil

Jumbo shrimp cocktail (4)
Cocktail sauce and lemon wedge

Signature homemade meatball for two
Freshly ground beef and veal meatball fresh ricotta, homemade marinara

Oysters platter
Half dozen east and west coast oysters, mignonette ,cocktail sauce, fresh horseradish

insalata - salads

Classic Caesar

Shrimp Avocado
Our signature appetizer, chilled shrimp, crisp lettuce, capers, onions, cherry tomatoes, lemon olive oil

Lucio's Antipasto Salad
Crisp chopped iceberg and Romaine, plump tomatoes, red onions, artichokes, black olives, green olives, roasted peppers, prosciutto di Parma, soppressata, mortadella, imported provolone cheese, red wine vinaigrette

Fried Burrata Salad
Panko Parmesan crusted Burrata, baby arugula, prosciutto di Parma, roasted peppers, balsamic reduction

pasta

Signature Homemade black linguine
Stewed cherry tomatoes, shrimp, jumbo lump crab meat, garlic white wine, olive oil, baby arugula

Gondola Ravioli
Four cheese, spinach, roasted garlic, in a light marinara sauce

Linguini Alle Vongole
Manila clams, sliced roasted garlic in red or white sauce

Homemade pappardelle amatriciana
Pancetta ,onions, plumb tomato sauce

pesce – fish

Shrimp Fra Diavolo
Spicy marinara sauce over linguini

Bronzino Piccata
Grilled with baby arugula, grape tomato, avocado, lemon, EVOO

Pan Seared Scallops
Sautéed escarole, white beans, blood orange vinaigrette

secondi - entrées

Favorito Di Mazon
Pounded veal chop on the bone, seasoned breadcrumbs, homemade marinara, fresh mozzarella, served with linguini marinara

Prime Dry-Aged Rib-Eye Steak
Broiled with truffle butter and roasted potatoes

Veal Saltimbocca
24-month aged prosciutto di Parma, sautéed spinach, homemade mozzarella with Madeira sauce

Barolo Braised Beef Short Ribs
Parsnip purée and horseradish gremolata

Chicken
"La Selta Della Gentle"-francese lemon and butter sauce with sautéed Julianne vegetables

Picatta

Parmigiana

Milanese or Paillard

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 accomodate 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

Babagannush
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

Grilled Shrimp
Large shrimp marinated in olive oil, paprika, salt and garlic char grilled on skewers

MATUTO BAR & GRILL

ESSEX/NEWARK









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 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 (5:00pm - 7:00pm) for Happy Hour for a crowd that really knows how to relax, and Matuto's expertly crafted drinks.

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

SAMPLE MENU SELECTIONS

appetizers

Shrimp on the Pineapple

Salmon Tartar

Cod Cake with Lime Mayonnaise

Fried Calamari with Marinara Sauce

Crackling Pork Belly

Matuto Salad
Iceberg lettuce, grape tomatoes, lime, shallot, bacon bits and blue cheese dressing

sandwiches

Pulled Brisket Sandwich
Slow cooked Pulled Brisket, Mustard, Vinaigrette and Provolone Cheese in a Baguette Bread and Fries

Matuto's Burger
Home made black brioche, wagyu burger, bacon, cheddar, lettuce, red onions

Crispy Chicken Sliders
3 sliders on home made brioche, crispy chicken, cheddar, lettuce, tomatoes, caramelized onions

main course

Skirt Steak

Filet Mignon

Ribeye

Octopus

Spinach Ravioli with Gorgonzola fondut

desserts

Matuto Flan

Homemade Churros

Cocada
Baked coconut with vanilla ice cream

Brownie with Belgian Brigadeiro and Vanilla Ice Cream

crafted cocktails

Matuto Secrets
Inverted mini Chandon, strawberries, lime juice, and Grand Marnier

Meu Pecado de Pecado
Nolet's gin, lemon juice, st germain, hibiscus syrup

Matuto Berries
Red berries, Grey Goose vodka, vanilla syrup, topped with sparkling wine

Matuto Old Fashioned
Pequi, a native fruit from Brazil, Ketel One Botanical vodka, lime and orange juice

Batom de Cereja
Hendrix Gin, Cherry & Ginger Ale

Lillet Rose Spritz
Lillet, Prosseco, Tonica & Club Soda

So Nao Divulga
The Botanist Gin, Coconut Red Bull de Coconut & Condensed Milk

MEZZA

ESSEX/LIVINGSTON

MEZZA MEDITERRANEAN

mezzalivingston.com

277 Eisenhower Parkway
Livingston, NJ 07039

PH: 973.992.9300

Sun-Thu:
11:30am - 3:00pm
5:00pm - 9:00pm

Fri-Sat:
11:30am - 3:00pm
5:00pm - 10:00pm

Reservations by telephone or website

Catering
Online Ordering
Takeout / Delivery
Outdoor Dining
Private Dining
BYOB









Fusion of Old World Tradition and New World Innovation

Authentic Mediterranean cuisine with a modern touch in an attractive, spacious dining space. Aromas of fresh spices with a hint of citrus greets you at the door. The dishes are many, diverse and artistically presented. Meats, seafood, vegetarian—mezza, salads, kebabs, sandwiches, bowls, and even duck, gnocchi and eggplant parmesan dishes! Don't forget to save room for the desserts.

SAMPLE MENU SELECTIONS

appetizers & mezze

Sautéed Halloumi Cheese
Roasted garlic with extra virgin olive oil & white wine

Crispy Falafel
Topped with tomato relish, over our signature hummus

Moroccan Cigars
Braised beef short ribs wrapped in phyllo dough, served with tahini

Smoked Eggplant
Fire-roasted eggplant, pine nuts, chickpeas, tomato relish, radish, labne, & herb-infused oil

Persian Shrimp
Persian lime, zaatar, aromatic herbs, yogurt, turnips & pomegranate

Braised Octopus
Served over crispy chickpeas, with sweet harissa, kalamata olives & sweet potato purée

Baba Ganoush
Eggplant & tahini spread

Tabbouleh
Bulgur wheat, pomegranate, mint, tomato, cucumbers, almonds & lemon

entrees

Sautéed Branzino
Tomato, spinach, capers, olives, fingerling potatoes, sherry wine & lemon

Seafood Couscous
Shrimp, calamari, mussels & salmon in a seafood broth

Homemade Ricotta Gnocchi
Jumbo shrimp, oyster mushrooms, sun-dried tomatoes, olives, spinach & sherry wine-lemon sauce

Vegetarian Kebab
Marinated mixed vegetables on a skewer, served with vegetable bulgur & tahini

Moroccan Chicken Tagine
Goffle farm free-range braised chicken, couscous, eggplant, preserved lemon apricots & currants

Braised Colorado Lamb Shank
Domestic Colorado lamb served with creamy orzo, spinach and lamb jus

Mediterranean Shish Kebab
Marinated hanger steak with bell peppers, served with couscous and Israeli salad

Chicken Shish Kebab
Marinated chicken, bell peppers & onions, served with bulgur wheat and tahini

Lamb & Beef Kofta
Ground lamb & beef served with mixed vegetables over green tahini

Chicken Kofta
Spiced ground chicken, tabbouleh, pomegranate & white tahini

lunch

Mediterranean Chicken Salad
Baby Spinach, radish, chili, red onion, grape tomatoes & dukkah with lemon & oil

Mezza Beet Salad
Arugula, goat cheese, roasted beets, grape tomatoes, onions, and candied walnuts with balsamic vinaigrette

Israeli Kebab Pita
Lamb & Beef with grilled vegetables & tahini

Salmon Burger
Lettuce, tomato & avocado, served on a fresh sesame bun with caper aioli

Grilled Skirt Steak Sandwich
Peppers, onions & rosemary sauce served on a baguette

Beef Short Rib Bowl
Braised and shredded short rib, sautéed onion, carrots & Moroccan spices

Cauliflower Salad Bowl
Baby arugula, lentils, pomegranate seeds & yogurt-dill dressing

desserts

Chocolate Soufflè
Served with Chambord cream

Halva Ice Cream
Tahini, date syrup, vanilla ice cream & shredded halva

Ricotta Fritters
Served with lemon cream & chocolate dipping sauces

Pistachio Baklava
Phyllo dough, walnuts, pistachio cream with pistachio gelato

MORTON'S THE STEAKHOUSE

BERGEN/HACKENSACK





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.

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

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

Jumbo Lump Crab Cakes

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

Bananas Foster Cheesecake

Crème Brûlée

Hazelnut Chocolate Mousse

Morton's Legendary Hot Chocolate Cake

OCEANOS

BERGEN/FAIR LAWN

oceanosrestaurant.com

2-27 Saddle River Road
Fair Lawn, NJ 07410

PH: 201.796.0546

Lunch:
Mon - Fri: 11:30am - 3:00pm
Sun: 11:30am - 3:00pm

Dinner:
Mon - Thu: 3:00pm - 10:00pm
Fri: 3:00pm - 11:00pm
Sat: 5:00pm - 11:00pm
Sun: 3:00pm - 10:00pm

Reservations by telephone or website

Indoor / Outdoor Dining
Award Winning Wine List
Unique Private Dining Rooms



Let tonight be about you

The freshest dayboat fish straight from the sea to your plate, sizzling dry-aged steaks dripping with juicy flavor, a favorite hard-to-find wine brought to your table, **this is OCEANOS.** Dining under the stars in an exotic chandelier garden, private gatherings amidst waterfalls, secluded wine cellar hideaways or a room fit for Sinatra, **this is OCEANOS.** Hot fresh homemade breads that warm the appetite, and boozy cocktails that heat up the room... **this is OCEANOS.** 53 years of never compromising your pleasure, **this is OCEANOS.**

SAMPLE MENU SELECTIONS

appetizers

Mussels Lyonnaise
P.E.I. mussels sautéed in dijon, garlic, white wine

Jumbo Lump Crab Cakes
Maryland blue crab meat & served with a dijon aioli dipping sauce

Shrimp Saganaki
Pan seared with tomato concasse, bell pepper, white wine & crumbled feta cheese

Grilled Octopus
Sushi-quality Mediterranean octopus, wood grilled with onions, bell pepper, capers, red wine vinegar & extra virgin olive oil

raw bar

Oysters
Spinney Creek (MN), Blue Point (NY), Pine Island (NY), Fisher Island (NY), Kumamoto (OR)

Oceanos Sampler
4 assorted oysters, 4 colossal shrimp, 4 little neck clams and a half lobster

salads

Horiatiki
Tomatoes, red & yellow bell pepper, red onions, capers, cucumbers and feta cheese

Golden Beet
Red & golden beets, fresh orange, baby arugula, goat cheese, caramelized pecans, balsamic vinaigrette

mains

Steamed Lobster
With butter sauce & hand cut french fries

Organic Salmon Filet
Wood grilled, with extra virgin olive oil and served with roasted lemon potatoes

Stuffed Shrimp
Crab meat stuffing, lemon grass wine sauce, over spinach, roasted lemon potatoes

Chilean Sea Bass
Wood grilled fresh asparagus, tomato concasse, basil, lemon beurre blanc, served with vegetable arborio pilaf

Day Boat Scallops
Served over sautéed spinach and roasted lemon potatoes

Wood Grilled swordfish
Simply wood grilled and served with roasted lemon potatoes

prime steaks

10oz Prime Filet Mignon
Lavender peppercorn Cabernet demi sauce served with garlic mashed potatoes & spinach

20 oz Prime Cowboy Rib Eye Steak "35 day dry aged"
French cut bone in rib eye served with a grilled shallot & cabernet demi sauce

signature desserts

Greek Yogurt
Honey & walnuts, visino cherries, quince preserve

Cheesecake
Fresh berries & visino cherries

Vesuvius
Five layers of chocolate, layer of cheesecake

Ekmek
Angel hair filo dough, vanilla custard, honey, toasted almonds

Baklava
Walnuts, almonds, pignoli nuts, pistachios, filo dough, ice cream, honey sauce

PIER 115 BAR & GRILL

BERGEN/EDGEWATER

PIER ONE15

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, chrispy shallots, taro chips

Lamb Lollipops
Crispy artichoke, artichoke purée, and chimichurri

Truffle Mac & Cheese
Pipette pasta, bechamel, herb panko crust

salads

Burrata & Heirloom Tomato
Whole burrata ball, chopped heirloom tomatoes, arugula, white balsamic vinaigrette, fig glaze, pine nuts, toasted country bread

Chicken Garden Caesar
Romaine lettuce, radicchio, cherry tomatoes, parmesan cheese, caesar dressing, crispy parmesan crostini

Fried Goat Cheese
Warm fried goat cheese with braised golden and red beets, roasted butternut squash, baby arugula, radicchio, herb honey mustard 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

Black Truffle Ham & Chicken
Italian black truffle ham, grilled chicken, fontina cheese, roasted piquillo pepper, arugula, basil pesto, pomegranate vinaigrette

Bayou Bison Burger
Grilled north american bison seasoned with cajun spices, caramelized onions, lettuce, tomato, mayo

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

entrées

Pan Seared Salmon
Mussels, turnip, tomato, carrots, cippolini onions, turmeric, and curry broth, topped with date chutney

Harvest Brick Chicken
Half young chicken pressed and seared, parsnip purée, butternut squash, local cauliflower, mushrooms, leeks, lemon chicken gastrique

Filet Mignon
8 oz. Barrel cut filet, grilled to temperature, grilled asparagus, green peppercorn sauce

brunch

Nutella & Fresh Fruit French Toast
Brioche bread, nutella hazelnut spread, topped with bananas, strawberries, berries, butter, syrup

Avocado Toast
Mashed avocado, feta cheese, grape tomato, pickled onion, radish, micro cilantro, multigrain toast choice of home fries or house salad

Cold Smoked Nova Toast
Smoked salmon, herb cream cheese, cucumber, grape tomato, pickled onion, capers, fresno chili, multigrain toast choice of home fries or house salad

Classic Steak & Eggs
8 oz denver steak, two eggs any style choice of home fries or house salad

Frittata
Blended eggs, tomatoes, bell pepper, shiitake mushroom, spinach, cheddar cheese choice of home fries or house salad

Croque Madame
Grilled cheese with prosciutto, gruyère cheese, dijon mustard, brioche toast, topped with fried egg, béchamel choice of home fries or house salad

Ricotta Pancakes
Ricotta, buttermilk, and lemon zest pancakes topped with fresh mixed berries compote, ricotta whipped cream and powdered sugar

PRIME 94 STEAKHOUSE

ESSEX/FAIRFIELD

prime94steakhouse.com

94 Fairfield Road
Fairfield, NJ 07004

PH: 973.575.4555

Mon-Thu: 11:00am - 10:00pm
Fri-Sat: 11:00am - 11:00pm
Sunday: 12:00pm - 9:00pm

Reservations by telephone

Lunch & Dinner Menus
Catering







Combining tradition and elegance, Prime 94 serves the finest prime dry aged steaks in New Jersey. Perfect for celebrating special occasions, birthdays, private events or just a night on the town. Fresh oysters, house-made pastas, signature burgers, decadent desserts, and, of course, some of the best steaks around!

SAMPLE MENU SELECTIONS

raw & chilled seafood

Oysters
Fresh daily

Colossal Shrimp Cocktail

Tuna Tartare
Served over mango, cucumbers, topped with a fried oyster, drizzled

Prime 94 Tower
8 shrimp, 14 oysters, 20 clams, tuna tartare, whole lobster & 4 oz crabmeat cocktail

appetizers

Burrata
Creamy mozzarella, roasted peppers, tomato, basil oil, drizzled aged balsamic, extra virgin olive oil, crostini

Carpaccio
Thinly pounded filet mignon (served raw), sliced onions, capers, truffle aioli, shaved parmesan reggiano, arugula, crostini

Jumbo Lump Crab Cake
Coated with panko breadcrumbs, baked & served with tartar sauce & Louisiana remoulade

Thick Cut Slab Bacon
Applewood smoked, drizzled with maple syrup

Crispy Calamari
Lightly battered, served with our house-made tomato sauce

Spanish Grilled Octopus
Over Asian greens, fried capers, balsamic drizzle, tomatoes, olives

Lobster Mac 'N Cheese

soups & salads

Beet Salad
Red & gold beets, sweet onions, cherry tomatoes, toasted sliced almonds, feta cheese, lime chipotle vinaigrette

Iceberg Wedge Salad
Topped with crumbled bleu cheese, cherry tomatoes, cracked peppercorn, crumbled bacon, bleu cheese dressing

Prime 94 Salad
Arugula, endive, radicchio, sliced apples, cranberries, candied pecans, goat cheese, honey citrus cider vinaigrette

Blackened Tuna Salad
Sliced blackened tuna, mixed greens, feta cheese, cucumbers, tomato mango salsa

burgers & sandwiches

East Coast Burger
Caramelized onions, mushrooms, peppers, bacon, gorgonzola

Surf & Turf Burger
Lobster meat, mozzarella, champagne dill mayo

Prime 94 Strip Steak Sandwich
Prime NY strip steak, mushrooms, caramelized onions, long hot peppers, sliced potatoes served with fries

pasta (made in-house)

Orecchiette
Broccoli rabe, crumbled Italian sweet sausage, cannellini beans, garlic, extra virgin olive oil

Rigatoni Vodka
Shallots, peas, light pink cream sauce

Fusilli with Short Ribs
House-made long fusilli, slow cooked braised boneless prime beef short ribs, in a plum tomato sauce

seafood & poultry

Twin Lobster Tails
Two 6 oz broiled lobster tails, drawn butter

Prime 94 Chicken
Grilled chicken breast with broccoli rabe, sun-dried tomatoes, long hot peppers, sliced potato, extra-virgin olive oil, garlic

Faroe Island Salmon
Filet, grilled or blackened, over cannellini beans, onions, cilantro, chili lime pesto

steaks & chops

Prime NY Strip Steak
Boneless, 12 or 16oz

Filet Mignon
10oz, sautéed mushrooms & onions

Prime Boneless Ribeye Steak

Prime Porterhouse (for 2)

Tomahawk Steak (for 2) 48 oz.

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
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 Parmiagiano-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

Maple Bacon Bourbon Manhattan
Saint Liberty bourbon, maple syrup, Noilly Prat vermouth, finished with maple cured applewood smoked bacon slice

Bubble & Berries
Ketel One Vodka, St. Germain Elderflower Liqueur, Muddled Strawberries over crushed ice Topped with Zonin Prosecco

Pineapple Crush Martini
House Infused Pineapple Vodka over crushed ice

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, sautéed baby spinach, veal demi-glace

Seared Ahi Tuna
english cucumber, mustard-beer sauce

Mushrooms Stuffed with Crabmeat
broiled mushroom caps with jumbo lump crab stuffing, sprinked with romano cheese

Shrimp Cocktail
new orleans cocktail or creamy remoulade sauce

Chilled Seafood Tower
selection of shellfish & seafood, cocktail & sriracha-lime sauce

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 tender 4 oz medallions with six 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, well marbled for peak flavor

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
cavatappi pasta, tender lobster, white cheddar sauce

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

SEGOVIA RESTAURANT

BERGEN/MOONACHIE









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.

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

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

Asparagus Parmesan
Jumbo asparagus, parmesan cheese, butter

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 Plancha
Spanish imported octopus, garlic, white wine, paprika, hot plate

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
32 oz certified angus beef

Prime Rib
Bone in 32oz roasted prime rib, au jus

Veal Chop Tomahawk
Bone in 16oz chop, 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

Mariscada Roja with Lobster
Traditional seafood casserole in red sauce

Seafood Fra Diablo
Mussels, clams, shrimp, scallops, & lobster, fra diablo sauce, spaghetti

Jumbo Lobsters

Parrillada
Traditional mixture of seafood broiled

Spaghetti Clams in Wine Sauce
aMiddle neck clams, white wine, garlic, oregano and olive oil

chicken

Pollo Castellana
breast of chicken, white wine, and artichokes

Pollo Segoviana
breast of chicken, sherry wine, almonds

Pollo Ajillo
Chicken breast tenders, white wine garlic sauce, red peppers

pork

Pork Chop Segovia
pan grilled boneless pork loin sautéed with sweet and cherry peppers

Pork Chops Broiled
bone in chops broiled

SOFIA

BERGEN/ENGLEWOOD

sofia

sofiaenglewood.com

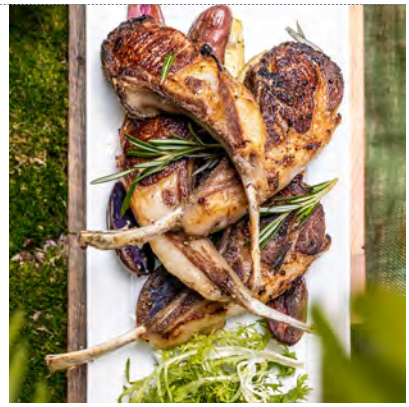
36 Engle Street
Englewood, NJ 07631

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 it's 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 it's state-of-art ventilated speakeasy-style cigar lounge and bar, completely separate from it's main dining room.

SAMPLE MENU SELECTIONS

appetizers

Italian Long Peppers
sausage, aged provolone, oreganata

Octopus Alla Mediterranea
sautèed octopus, porcini and mixed wild mushrooms, broccolini, tomato sauce, toasted bread crumbs

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, parmagiano crostini

poultry

Pollo al Limone
wood-fired, marinated haldf organic chicken

Chicken Milanese
breaded/pounded chicken breast, arugula, tomato, onion, parmagiano salad

Chicken Parmagiana
breaded/pounded chicken breast, tomato sauce, parmagiano, 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

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

Dinner:
Sun - Wed: 4:00pm - 10:00pm
Thu: 4:00pm - 11:00pm
Fri - Sat: 4:00pm-1:00am

Brunch:
Fri: 12:00pm - 3:00pm
Sat - Sun: 11:00am - 3:00pm

Reservations may be made by telephone or OpenTable.com

Valet Parking
Outdoor Patio with NYC Views
Event Catering
Weekend Brunch
Online Ordering / Delivery
Live Entertainment (check schedule)






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. Son Cubano is born from the heart of seasoned restaurateur Alexander Duran, embellished by Culinary Director, Chef David Burke, and anchored by Executive Chef Brian Morales. The bold and elevated menu is nothing short of outstanding. The open-air setting, vintage décor, modern Cuban influenced cuisine, live music and a full view of the Manhattan skyline leaves a lasting impression.

SAMPLE MENU SELECTIONS

appetizers

Crab Croquettes
Butter lettuce, radish, scallions, smoked chipotle aioli

Empanadas Mixta
Braised beef, pollo estofado, spinach-manchego cheese, tomato and roasted jalapeño sauce

Roasted Pear Salad
Baby Greens, Shallots, Manchego, Candied Black Pepper Cashews, White Balsamic Dressing

Lobster & Shrimp Tacos
Pico de Gallo, sambal mayo

Skirt Steak Skewers
Herb Ocua, Green Olive Sofrito, Queso Fresco

Pulpo a la Parilla
Rocoto crema, papas bravas, sofrito vinaigrette

lunch

Empanadas Mixtas
Braised beef, pollo estofado, spinach-manchego cheese, tomato and roasted jalapeño sauce

Dry Aged Burger
Red onion jam, bibb lettuce, tomato, manchego, bread & butter pickles, ramp aioli

entrees

Ropa Vieja Short Rib
Roasted sweet peppers, red onion pearls, scallions, white rice

Prime Skirt Steak Churrasco
Arroz moro, maduros, radish, scallions, chimichurri

Salmón a la Plancha
Leek-fava been puree, crispy artichokes, eggplant escabeche, watercress

Grilled Bone-In Pork Chop
Braised garbanzo, cucumber-tomato salad, chitrus mustard glaze

Roasted Free-Range Chicken
Vegetable chaufa, frisée, hoisin souce

16 oz Ribeye Steak
Herb-truffle steak fries, watercress

desserts

Classic Vanilla Flan
Roasted pineapple, candied coconut chips

Dark Chocolate Truffle Cake
Frozen pistachio mousse, strawberry, candied orange peel

Quatro Leches
Dulce de leche, whipped cream, wild berries

Cinnamon Sugar Churros
Chocolate sauce, dulce de leche

brunch

Huevos Rancheros
3 fried eggs, salsa verde, black beans, crispy tortillas, queso fresco, pico de gallo, guacamole

8 oz Filet Mignon & Eggs
Salsa verde, fried eggs, brunch potatoes, garden salad

Vegetable Omelet
Asparagus, wild mushrooms, tomatoes, herbs, manchego, red pepper romesco

Lobster Reyes
Coconut ginger rice, mango-papaya slaw, crispy yuca

Cuban Sandwich
Smoked ham, pernil, Swiss, pickles, mustard, garlic mojo

Crispy Shrimp Sandwich
Brioche, Smoked Paprika Mayo, Bibb Lettuce, Cebolla Criolla, Avocado

STAMNA TAVERNA

ESSEX/BLOOMFIELD

STAMNA GREEK TAVERNA
Authentic Greek Cuisine

stamnataverna.com

1055 Broad Street
Bloomfield, NJ 07003

PH: 973.338.5151

Mon-Sun: 11:30am - 9:30pm

Reservations by telephone or website

Indoor & Outdoor Dining
Lunch & Dinner Menus
Online Ordering
Takeout & Delivery
BYOB









Stamna Taverna draws on the experience and vast background of Mediterranean culture, with its roots originating from Greece. Our menu is comprised not only of replicated Greek recipes, but of food brought in directly from the Mediterranean. Expect that to include a wide range of mezedes, or small plates; imported feta cheese, horiatiki salad, and an ever-changing selection of fresh-from-the-Mediterranean seafood including lavraki seabass, and grilled octopus.There will be Greek coffee and traditional frappes, along with desserts like baklava, Greek yogurt and honey (both also imported from Greece), and more.

SAMPLE MENU SELECTIONS

starters

Avgolemono Soup
Greek lemon chicken soup

Ktapodi
Charcoal grilled octopus

Garides Saganaki
Shrimp sautéed with tomato, peppers, onions & feta

Keftedakia
Greek style meatballs with tzatziki

Dolmadakia
Hand rolled stuffed grape leaves

Loukaniko
Seasoned Greek pork sausage with leeks

salads

Horiatiki
Tomato, cucumber, onions, olives, green peppers & feta

Stamna
Arugula, tomatoes, cucumbers, onions, feta & wheat rusks

Seafood Salad
Octopus, calamari, shrimp, arugula, tomatoes, cucumber & onions

cheeses

Halloumi
Grilled Cypriot goat cheese

Saganaki
Pan-fried kefalograviera cheese

Feta Phyllo
Feta wrapped in phyllo dressed with honey & sesame

Bouyiourdi
Oven-baked feta & kasseri with hot peppers & tomatoes, with pita

charcoal grilled

Kebabs
Lamb or chicken, skewered with peppers and onions

Kotopoulo Fileto
Grilled chicken breast

Paidakia
Lamb chops

Brizoles Hirines
Pork chops

Beeftekia
Greek style burgers

seafood

Garides Skaras
Grilled prawns (head on)

Solomo
Grilled salmon fillet

Tsipoura
Imported Greek porgy, grilled or fried

Branzino Fillet
With fresh spinach sautéed in white wine & lemon potatoes

Stamna Thalassina Platter
Grilled prawns, calamari & octopus

traditional

Arni Kokkinisto
Lamb braised in savory tomato sauce with orzo, sprinkled with parmesan cheese

Karpathian Makarounes
Whole wheat Greek pasta with sautéed onions & Myzithra cheese

Moussaka
Baked eggplant, zucchini, potatoes & ground meat with béchamel sauce

Imam
Baby eggplant with onions, garlic, tomatoes & feta cheese with side lemon potatoes

Gemista
Stuffed pepper & tomato with rice and ground beef, topped with parmesan cheese

Stuffed Chicken Mykonos
Feta, spinach & onions over rice, served with Greek salad

Spanakopita
Traditional spinach & feta cheese pie

desserts

Baklava
Layers of phyllo dough sprinkled with nuts and cinnamon, topped with a honey syrup

Galaktoboureko
Custard filling in a phyllo dough, topped with a honey syrup

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.

Happy Hour
Mon – Thurs: 4pm to close
Fri: 4pm to 8pm

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

Lobster, Crab & Avocado
Lump crabmeat, half lobster tail, avocado, sliced red onion, grape tomatoes, fresh cilantro finished with evoo & lemon

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

Beer Brined Roasted BBQ Chicken
Brussel sprouts with caramelized onions, applewood smoked bacon, yukon gold mashed potatoes

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 Cosmopolitan
Western Son peach vodka, fresh lime juice, topped with ginger beer, lime wedge

Raspberry Fizz
Bombay gin, splash of raspberry puree, white cranberry juice, fresh lime juice, topped with club soda, lime wedge and raspberry

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: 12pm – 9pm

Reservations by telephone.

Happy Hour, M-F: 4:00pm - 7:00pm
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 4:00pm to 7:00pm.

SAMPLE MENU SELECTIONS

appetizers

The Hackensack Meatballs
2-5oz homemade meatballs, topped with mozzarella cheese and marinara sauce

Quesadilla
Chicken, steak or cheese with sautéed onions, shredded cheese,mushrooms and peppers served w/ guacamole and pico di gallo

Chicken Wings
Classic Buffalo, bbq, lemon pepper, sweet thai chili, garlic parmesan

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

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 parmagiana. Served w/ linguini pasta

Salmon Dijonnaise
Seasonal vegetable, potato, creamy dijonnaise

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

Flounder
Topped with seasoned bread crumbs in a white wine lemon sauce with capers. Served with seasonal vegetables & potato

Pork Chop
Grilled topped with balsamic glaze reduction with cherry peppers served w/potato & vegetable

Penne Alla Vodka
With chicken or shrimp

Rigatoni Bolegnese
Homemade meat sauce

Tavern Rigatoni
Garlic and oil rigatoni with sweet Italian sausage, broccoli Rabe and cherry peppers

TAVERNA ON THE GREEN

BERGEN/PARAMUS

tavernaotg.com

314 Paramus Road
Paramus, NJ

PH: 201.857.0126

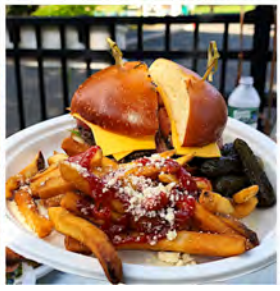
Sun-Sat: 7:00am - 10:00pm
Breakfast, Lunch, Dinner

Reservations by telephone

Full Bar
Outdoor Patio
Live Entertainment
Golf Course View











An upscale restaurant adjacent to the greens of the Paramus Golf Course, with a spectacular view, live entertainment, and big future plans. Unlike many exclusive, costly country clubs nearby, we make our elegant dining and entertainment experience open to the public so all can enjoy. We are thrilled to have one of the best outdoor dining views in all of Bergen County! Executive Chef—Mehmet Erdal is creating a fun, exciting menu filled with local favorites and innovative specials.

SAMPLE MENU SELECTIONS

appetizers

Turkish borek cheeserolls
flaky, savory pastries filled with creamy cheese and herbs

Meatballs
a taste of nostalgia, tender meatballs crafted with a secret family recipe, served in a savory tomato sauce

Portobello capri
grilled portobello mushrooms topped with fresh mozzarella, tomatoes, basil and a balsamic glaze

Fried calamari
fresh calamari soaked in buttermilk, battered and seasoned to perfection

salads

Burrata
creamy burrata cheese infused with the exquisite aroma of truffle oil. A luxurious appetizer to indulge in!

Mediterranean salad
a beautifully built salad of romaine lettuce, heirloom tomatoes, cucumbers, kalamata olives, pepperoncini and feta cheese. Finally drizzled with olive oil and mediterranean spices

Cobb salad
crisp romaine lettuce tossed in creamy blue cheese dressing, topped with carrots, corn, bacon, crumbled cheese and a hard boiled egg

fresh fish

Sole piccata
delicate and cooked to perfection in a zesty lemon and caper sauce, a beautiful taste of mediterranean delight

Pan seared salmon
fresh and flaky salmon, expertly prepared to bring out the heavily delicious natural flavors of one of our most popular entrees. This is truly a seafood lover's delight.

Maryland jumbo crabcake
a handcrafted specialty featuring a blend of delicious seasoning making this crab cake highly popular. Pan seared to golden perfection and served an impressive bed of corn relish.

pasta

Garden vegetable rigatoni
a fresh medley of vegetables sauteed to perfection. Served over a bed of rigatoni pasta, finshed with a light and flavorful lemon sauce.

Classic spaghetti bolognese
a timeless italian classic known worldwide. One of everyone's favorite spaghetti noodles cooked al dente and smothered in a rich bolognese sprinkled with granda padano.

chicken

Grilled chicken kebab
juicy marinated chicken pieces, skewered and grilled to perfection, bursting with flavor and served with a side of tzatziki dipping sauce

Veal chop
a true delicacy, frenched to the bone, impressively tender cut and an elegant dining experience like no other

steak & chops

Grilled lamb chops
succulent lamb chops marinated to perfection. Served with a side of mouthwatering flavors of our roasted garden vegetables.

Rib eye
a carnivore's dream. A thick and juicy angus rib eye steak. Seasoned and grilled with exceptional love & excellent technique a steak lover's paradise.

Burger on the green
a delicious meatless veggie patty, topped with fresh vegetables and our special sauce

THAVMA MEDITERRANEAN GRILL

ESSEX/LIVINGSTON









An epicurean treasure overlooking the beautiful Livingston Town Center, Thavma Mediterranean Grill is where lovers of superb dining come together for healthy, delectable dishes that celebrate the flavors of Greece and the sunny Mediterranean. With an extensive menu of mezze, salads, fresh fish, meats, veggies and regular specials, you'll never tire of Thavma.

thavmagrill.com

6230 Town Center Way
Livingston, NJ 07039

PH: 973.992.8999

Mon-Thu: 11:30am - 8:30pm
Fri-Sat: 11:30am - 9:30pm
Sun: 12:00pm - 8:00pm

Reservations by telephone or Opentable.com

Indoor & Outdoor Seating
Lunch, Dinner and Catering Menus
Online Ordering & Rewards Program
BYOB

SAMPLE MENU SELECTIONS

starters

Spinach Pie
Freshly chopped spinach and feta in a flakey filo shell

Saganaki
Pan-seared Vlahotyri cheese

Lobster Mac & Cheese
Parmigiano-Reggiano, aged Vermont Cheddar and Vlahotyri cheese; Lobster

Grilled Octopus
Char-grilled baby octopus, red onion, roasted red pepper, tomato, Dijon Ladolemono, and balsamic drizzle

salads

Tabouli
Chopped parsley, onions, tomatoes, and bulgur dressed with Dijon-lemon and olive oil

Spinach
Baby spinach with goat cheese, roasted beets, garbanzos, herbed croutons and Balsamic vinaigrette

Village
Chopped tomato and cucumber with red onions, Feta, Kalamata olives, and vinaigrette

Top Off Your Salad
Add grilled chicken, falafel, grilled vegetables, angus steak, grilled calamari, shrimp, salmon, octopus

gourmet burgers

1/2 lb. Angus Beef
Served with Greek Fries

Turkey Burger
All white meat fresh ground turkey made in house, on flatbread with ripe tomato, lettuce and Greek fries

Thavma Burger
Applewood smoked bacon, Cabot cheddar and caramelized onion on brioche

entrées

Shish Kabob Platters
Two meat skewers chargrilled to order; served with warm pita, country pilaf and tzatziki. Chicken, Colorado lamb, angus steak, kofta, shrimp, falafel

Chicken Santorini
Chicken breast in a fresh tomato and roasted garlic sauce, backed with feta and served with country pilaf

Aegean Pasta
Rigatoni with sautéed spinach, garlic, tomato and feta

Lamb & Orzo
Boneless lamb braised in a homemade tomato sauce over orzo

Thavma Rib-Eye
Chargrilled boneless, dry-rubbed Angus steak with Greek fries

Imam Baildi
Layered eggplant with fresh tomato, sautéed onions and garlic with crumbled feta

seafood

Swordfish
Dijon marinated Atlantic swordfish char-grilled and served over sautéed spinach and feta & pilaf

Pan-Seared Scallops
Seared jumbo diver scallops served over sautéed spinach and feta with pilaf

Shrimp Santorini
Sautéed shrimp, fresh tomato, garlic and feta over orzo pasta

Grilled Salmon
Seared on the grill, served over spinach rice with Tabouli

Flounder Lemonato
Sautéed filet of flounder with lemon-white wine sauce, vegetable medley & pilaf

Seafood Combination
Tender octopus, jumbo shrimp, and calamari tubes char-grilled; country pilaf

TURMERIC INDIAN BISTRO

BERGEN/RIDGEWOOD

turmeric indian bistro

turmericindianbistro.com

34 Franklin Avenue
Ridgewood, NJ 07450

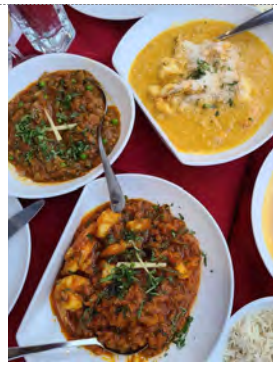
PH: 201.574.8777

Lunch:
Tue - Sun: 11:30am - 3:00pm

Dinner:
Tue - Thu: 5:00pm - 10:00pm
Fri - Sat: 5:00pm - 11:00pm
Sunday: 5:00pm - 10:00pm
Monday: Closed

Reservations by phone or website

Dine In, Take Out, Delivery
Online Ordering
Group Orders/Catering
Indoor/Outdoor Seating
BYOB




Located in the heart of downtown Ridgewood, Turmeric Indian Bistro is a modern Indian restaurant bringing spicy, flavorful authentic Indian specialties to NJ. The menu features a wide range of Delhi's Pan-Indian staple cuisines and house specialty dishes. Turmeric also offers catering services for events of any size in New Jersey. Make every event memorable and special with delicious authentic Indian food tailored to your taste and style.

SAMPLE MENU SELECTIONS

appetizers

Vegetable Samosa
(V) Crispy fried triangular patties stuffed with our special potato and peas filling

Dahi Kebab
(V) Lentil patties filled with yogurt

Gobi Manchurian
(V) Crispy cauliflower cooked with Manchurian sauce

Zucchini Chat
(V) Grilled zucchini and eggplant, chickpeas, sweet yogurt, spices and chutneys

Dahi Puri
(V) Mini puri shells stuffed with potato, yogurt and sev

Chicken 65
Cubes of chicken cooked with very hot South Indian spices

Fish Amritsari
Fried fish marinated with Indian spices

Butter Garlic Shrimp
Sautéed shrimp with butter garlic sauce

tandoori specialities

Tandoori Chicken
Bone-in chicken marinated with yogurt and spices and cooked in tandoor

Chicken Malai Kebab
Boneless chicken marinated with yogurt in tandoor

Lamb Chop
Lamb chops marinated in fresh ginger, garlic and spices

Tandoori Salmon
Salmon marinated with Indian spices and cooked

Tandoori Mix Grill
Assorted meats and fish cooked in Indian spices, herbs, and yogurt

vegetarian entrees

Aloo Gobi
Potato and cauliflower cooked with mild spices

Mix Vegetable Curry
Mixed vegetables cooked with tomatoes and mild spices

Baingan Ka Bartha
Grilled eggplant sautéed with onions, tomatoes, and mild spices

Dal Makhani
Black lentils mildly spiced and topped with butter

Chana Masala
Chickpeas cooked Punjabi-style with tomatoes, onion, spices and herbs

Saag Paneer
Fresh spinach cooked with cubes of homemade cottage cheese

non-vegetarian entrees

Butter Chicken
Shredded boneless tandoori chicken in a mild tomato and cream sauce

Chicken Tikka Masala
Cubes of tandoori chicken cooked in our signature tikka masala sauce

Chicken Chettinad
South Indian specialty cooked with peppercorn, fennel, coconut, and curry leaves

Goat Curry
Goat cooked in a rich and flavorful sauce with ginger and garlic

Lamb Saag
Cubes of lamb cooked with spinach and spices

Lamb Vindaloo
Cubes of lamb cooked in red chilies, vinegar, and garlic

chef special

Lobster Tail Masala
Lobster tail marinated with yogurt and spices, and cooked in tandoor

Rack Of Lamb Masala
Rack of lamb marinated with ginger, garlic, and spices

seafood

Fish Chettinad
South Indian specialty cooked with peppercorn, fennel, coconut, and curry leaves

Shrimp Tikka Masala
Tandoori shrimp in a mild tomato creamy sauce

URBAN TOMATO

BERGEN/EDGEWATER, PALISADES PARK

Urban TOMATO
Pizzeria + Coffee Bar

urbantomatopizza.com

Edgewater:
276 Old River Road
Edgewater, NJ 07020

PH: 201.941.5001

Mon - Tues: Closed
Wed - Thu: 11:00am - 9:00pm
Friday: 11:00am - 10:00pm
Saturday: 12:00pm - 10:00pm
Sunday: 12:00pm - 9:00pm

Palisades Park:
435 East Brinkerhoff Ave
Palisades Park, NJ 07650

PH: 201.346.4600

Mon-Thu: 11:00am - 9:00pm
Friday: 11:00am - 12:00pm
Saturday: 12:00pm - 10:00pm
Sunday: 12:00pm - 9:00pm

Reservations by telephone or website

Dine In / Takeout / Delivery
Online Ordering (5% off)






Over 25 years of professional pizza and culinary experience is evident at Urban Tomato Pizzeria & Coffee Bar. Not a typical pizza shop, with our forward thinking selection of pizzas and food made only with the freshest and finest quality of local and imported ingredients. Gluten free pizza menu accommodates sensitivities and carb counters. The well thought out menu includes delicious salad bowls, sides, sandwiches, pasta, and specialty coffee from Partner Coffee Company in Brooklyn, NY as well.

SAMPLE MENU SELECTIONS

pizza

Classic Cheese Pizza
Classic cheese or create your own pizza from a huge list of toppings.

Parma Pizza
Tomato sauce, gorgonzola, mozzarella, parmesan reggiano, pecorino romano

Spicy Honey Pizza
Mozzarella, provolone bechamel, Mike's Hot Honey, parmesan reggiano

Buffalo Chicken Pizza
Mozzarella, tomato sauce, spicy chicken, blue cheese

Gluten Free Pizza
Any traditional crust pizza can be ordered with a gluten free, cauliflower crust

salads & bowls

Kale Caesar Salad

Shawarma Bowl
Marinated chicken, arugula, quinoa, tomatoes, tahini yogurt dressing

Burrata Salad
Arugula, tomatoes, honey, pistachios topped with burrata ready to burst

sandwiches

Buffalo Chicken Sandwich
Buffalo sauce, provolone, tomato, and seeded bun

Eggplant, Chicken or Steak Panini
Pesto aioli, fior de latte and roasted pepper

Meatball or Chicken Parmesan
Red sauce and plenty of mozzarella

Burger
American style burger with fixings to order

pasta

Bucatini Marinara Pasta
Traditional tomato sauce

Bucatini Caccio E Pepe Pasta
Garlic, cracked black peppers, evoo

Mac & Cheese Pasta
Truffle oil mushrooms

Penne Vodka
Penne with our homemade vodka sauce

Tagliatelle With Lamb Ragu
Wide ribbon pasta in a hearty meat sauce

sides

Buffalo Wings
Chicken wings breaded and fried, then tossed in buffalo sauce

Broccolini
Sauteed with garlic oil, lemon zest, and sumac

Spicy Honey Chicken
With ranch or bleu cheese dressing

Truffle Fries
Delicately seasoned with truffle oil

Meatballs
Big and meaty with our delicious red sauce

desserts

Tres Leches By Juan Dulce

Tiramisu

VENTANAS AT THE MODERN

BERGEN/FORT LEE






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. 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 at the Modern remains the hottest restaurant and lounge in Bergen County.

Ventanasatthemodern.com

200 Park Avenue
Fort Lee, NJ 07024

PH: 201.583.4777

Brunch:
Fri - Sun: 12:00pm - 3:00pm

Dinner:
Sun - Wed: 4:00pm - 10:00pm
Thu - Sat: 4:00pm - 1:00am

Happy Hour:
Mon to Thurs: 4pm to Close
Fri - 4pm to 8pm

Reservations by telephone or OpenTable.com

Late Night Dining
Outdoor Patio
Live Entertainment
Happy Hour
Dress Code

SAMPLE MENU SELECTIONS

starters

Pork Belly Tostones
Pickled vegetables, radish, chipotle aoili, cilantro

Tuna & Salmon Tartare
Avocado, shallot, jalepeno, ponzu aoili, crispy wonton, shiso

Seafood Ceviche
Avocado, Asian Pear, Red Onion, Espelette, Pepitas, Leche de Tigre

Octopus & Chorizo Kebab
Peppadew peppers, scallions, kalamata olives, chili oil

Jamon Serrono & Goat Cheese Flatbread
Romesco sauce, heirloom tomatoes, mozzarella cheese, arugula

Lobster Dumplings
Spicy tomato miso, preserved lemon, chili oil

sushi, sashimi & rolls

Nigiri & Sashimi
Tuna, salmon, uni, yellowtail, crab, wagyu, and more

Ventanas Roll
Spicy tuna, avocado, cucumber, seared mixed sashimi, tobiko, tempura flakes, eel sauce, house sweet & spicy sauce, wasabi

Garlic Ponzu Maki Roll
Spicy tuna, avocado cucumber, yellowtail, garlic, scallion

Firecracker Roll
Crab stick, cucumber, avocado, tempura flake, outside spicy tuna, scallion, sriracha

Salmon Mango Roll
Salmon, avocado, cucumber, mango, mango sauce

entrees

Roasted Atlantic Salmon
Beluga lentils, castelvetrano olive relish, baby red mustard frills, piquillo pepper sauce

Scallops, Prawns, & Octopus
Blistered heirloom cherry tomatoes, cilantro, sweet & spicy sauce

Kalbi Braised Shortrib
Peanut & pineapple fried rice, bahn mi salad

Domestic Lamb Porterhouse
Merguez sausage, red pepper polenta cake, grilled broccolini, romesco sauce

Herb Roasted Chicken
Smashed baby potatoes, leeks, baby squash, sofrito

prime cuts

8 oz Filet Mignon

16 oz New York Strip Steak

10 oz Flat Iron

brunch

Scallop & Shrimp Ceviche
Avocado, Asian pear, red onion, espelette, pepitas, leche de tigre

Spanish Omelette
Potatoes, Onions, Peppadew Peppers, Salsa Negra, Avocado Mojo, Queso Fresco, Brioche Toast

Lobster Dumplings
Spicy Tomato Miso, Preserved Lemon, Chili Oil

Fried Chicken Bahn Mi Sandwich
Chipotle Aioli, Pickled Vegetables, French Roll,Fries

Blackened Mahi Fish Tacos
Corn & huitlacoche salsa, mojito sauce, flour tortilla

Steak Frites
Spiced flat iron, chimichurri, 3 eggs scrambled

desserts

Classic Vanilla Bean Flan
Chef's selection of accompaniment

The Smores Skillet
Chocolate truffle cake, graham cracker crust, toasted marshmallow, Amarena cherries, spicy chocolate sauce

Churros Banana Split
Salted caramel ice cream, chocolate truffle brownie, candied peanuts, strawberries, espresso whipped cream, chocolate sauce

VOLINO'S MEAT MARKET STEAK HOUSE

PASSAIC/WAYNE

volinosmeatmarket.com

37 Berdan Ave
Wayne, NJ 07470

PH: 973.706.8888

Mon-Tue: 4:00pm - 9:00pm
Wed-Thu: 12:00pm - 10:00pm
Fri-Sat: 12:00pm - 10:30pm
Sunday: 12:00pm – 8:00pm
Lunch: Wed-Sun, 12:00pm - 4:00pm
Happy Hour: Mon-Fri: 4:00pm – 7:00pm

Reservations by telephone or website

Brunch
Online Ordering
Takeout & Delivery
Kids Menu
Happy Hour









Volino's Meat Market Steak House is a modern dining experience with classy dishes and a sexy atmosphere. You'll experience food in a way you haven't before with all fresh ingredients from our scratch kitchen. Savor the finest USDA Prime dry-aged steak from Nebraska & Colorado with our signature cocktails. This truly Prime steakhouse is a local favorite for intimate & memorable gatherings.

SAMPLE MENU SELECTIONS

starters

Oven Baked Brie
With warm fruit & walnut chutney served with house-made chips

Stuffed Mushrooms
Crab meat stuffed baby bella mushrooms w/pesto drizzle & chipotle aioli

Maryland Lump Crabcakes
Organic baby greens, chipotle aioli

Filet Mignon Skillet
Filet tips, shaved garlic, cherry peppers, nestled onions, house chips, topped with a sunny side-up egg

Mac & Cheese
Four cheese fondue topped with a baked Vermont cheddar crust

Seafood Salad
Four cheese fondue topped with a baked Vermont cheddar crust

raw bar

Jumbo Shrimp Cocktail

Jumbo Lump Crabmeat Cocktail

Chefs Choice Oyster Selection

steaks & chops

Butchers Cut Filet (10 Oz)

Bone-In Rib Eye (22 Oz)

Bone-In NY Strip (22 Oz)

Filet "Churrasco"

Porterhouse Steak For One

Domestic Rack Of Lamb

seafood

Baked Halibut Filet
Herb crusted, ginger scented forbidden black rice, sweet thai curry & coconut sauce

Alaskan King Salmon
Pan roasted, yukon gold potato puree, tomato bruschetta relish

Seared Diver Scallops
Cauliflower silk, garlic scented spinach, smoked paprika beurre blanc

Stuffed Tiger Shrimp
Crab meat stuffed over broccoli rabe, citrus butter reduction

Split Roasted Twin Lobster Tails
(2) 6oz lobster tails served w/grilled asparagus, toasted potato, drawn butter

classics

Rigatoni Bolognese
Classic veal & beef ragu, whipped ricotta, shaved parmigiana

Chicken Saltimbocca
Prosciutto di Parma, fresh mozzarella, spinach, mushroom demi-glace over mashed potatoes

brunch

Steak & Eggs
Petite NY strip, sunnyside up eggs, home fries topped with a chimichurri sauce

Avocado Toast
Toasted peasant bread, avocado, pico de gallo, crispy shallots & pickled jalapenos topped with aioli

Meat Market Burger
In-house ground prime beef, aged cheddar, roasted onion, applewood smoked bacon, sunnyside up egg on an artisan potato roll

WORLDFLATS

BERGEN/RIDGEWOOD & ESSEX/MONTCLAIR

worldFLATS

flatsfood.com

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 & App Ordering
Group Orders/Catering
Indoor/Outdoor Seating

OrderApp






worldFLATS is a fast-casual restaurant with plant-powered menu offerings. Eight varieties of flatbreads inspired by cuisine and spices from around the world, also available as warm grain bowls. Wholesome soups, many salad options and some surprise specialty items are certain to please. Meatless, plant-powered meat options pump up the protein and can be added to most any dish. Enjoy vegan and vegetarian fare with a fast, fresh, healthy, and delicious meal at worldFLATS.

SAMPLE MENU SELECTIONS

flats (thin, lavash bread)

Athena
Inspired by Greek cuisine — Spinach and herb blend, spread on thin lavash bread topped with arugula, tomatoes, cucumbers, kalamata olives, pickled red onion, feta cheese and tzatziki sauce

Genoa
Our genoa flavor is a symphony of tastes inspired by the birthplace of basil pesto. Savor the exquisite combination of seasoned white beans, garlic, fresh basil & baby arugula, shredded mozzarella, juicy tomatoes, cucumbers, roasted red peppers, pickled red onions. Drizzled with an olive oil, lemon-basil vinaigrette & fig balsamic glaze. Swap out the dairy with violife mozzarella to make it vegan

Rio Grande
Flavors from the Tex/Mex border — Black bean & corn blend spread on thin lavash bread, topped with shredded lettuce, roasted corn, tomatoes, jalapeños, scallions, cilantro, cotija & jack cheeses and drizzled with lime crema dressing

Masala
Southeast-Asian flavors — Spiced chickpea & tomato blend, spread on thin lavash bread topped with roasted onions & tomatoes, sweet potatoes, carrots, peas, chickpeas, and a touch of baby arugula, drizzled with choice of masala yogurt or spicy green-chili dressing

Yerevan
Mimicking the flavors of Armenian String Cheese — White cheese & herb blend melted on thin lavash bread topped with arugula, warm figs, roasted red tomatoes, fresh parsley and nigella seeds drizzled with a fig balsamic glaze

Banh Mi
A Vietnamese favorite — Red bean & ginger blend, spread on thin lavash bread topped with napa cabbage, shredded carrots, shiitake mushrooms, cucumbers, scallions, and sesame seeds, drizzled with vegan sriracha mayo or hoisin vinaigrette

Plant Powered Meat Alternatives
Chick'n, Ch'rizo, Meetball, Pepp'roni, Saus'ge add them to your favorite FLAT, Salad, or Grain Bowl

GF Grain Bowl
A warm protein-rich gluten-free grain (brown rice, quinoa, sorghum) & bean base with curated seasonings, loaded with veggies & topped with our signature dressing

soup & salad

Roasted Vegetable
Our signature soups are made from scratch with no additives, preservatives or seed oils. All-natural melange of vegetables seasoned and stewed to perfection

Genoa Salad
base of greens & spiced white beans topped with arugula, a shredded cheese blend (mozzarella & provolone) tomato, cucumber, pickled red onion with our signature lemon-basil dressing and finished with fig balsamic glaze - contains milk

sandwich & wraps

Crispy CHIQUIN Sandwich
Meatless crispy CHIQUIN (mycoprotein) on a vegan farmhouse roll with lettuce, pickle, choice of spicy vegan sriracha mayo or seasoned avocado

Falafel Wrap
3 falafel balls rolled up in an ultra-thin traditional-style lavash bread with lettuce, tomato, pickled onions, spicy pickle & garlic-tahini sauce

beverages

Agua Frescas
Fruit infused, touch of agave

Nitro Cold Brew
Smooth, bold, creamy

Hot Coffee/Teas

desserts

GF Almond Honey Cake

Vegan Choc Chip Cookies

NATS RAW Cakes
Choc. Hazelnut or Very Berry

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Dining Out Jersey

FOODIE EXPO

NORTH JERSEY'S PREMIERE FOOD EVENT IS BACK!





Fine Dining • Caterers • BBQ • Sushi

Wine & Spirits • Desserts • Bakeries • Vegan

Craft Beer • Other foods from around the world!

Food ★ Music ★ Prizes





Thursday, July 18th, 6-10 PM

at The Terrace at Biagio's

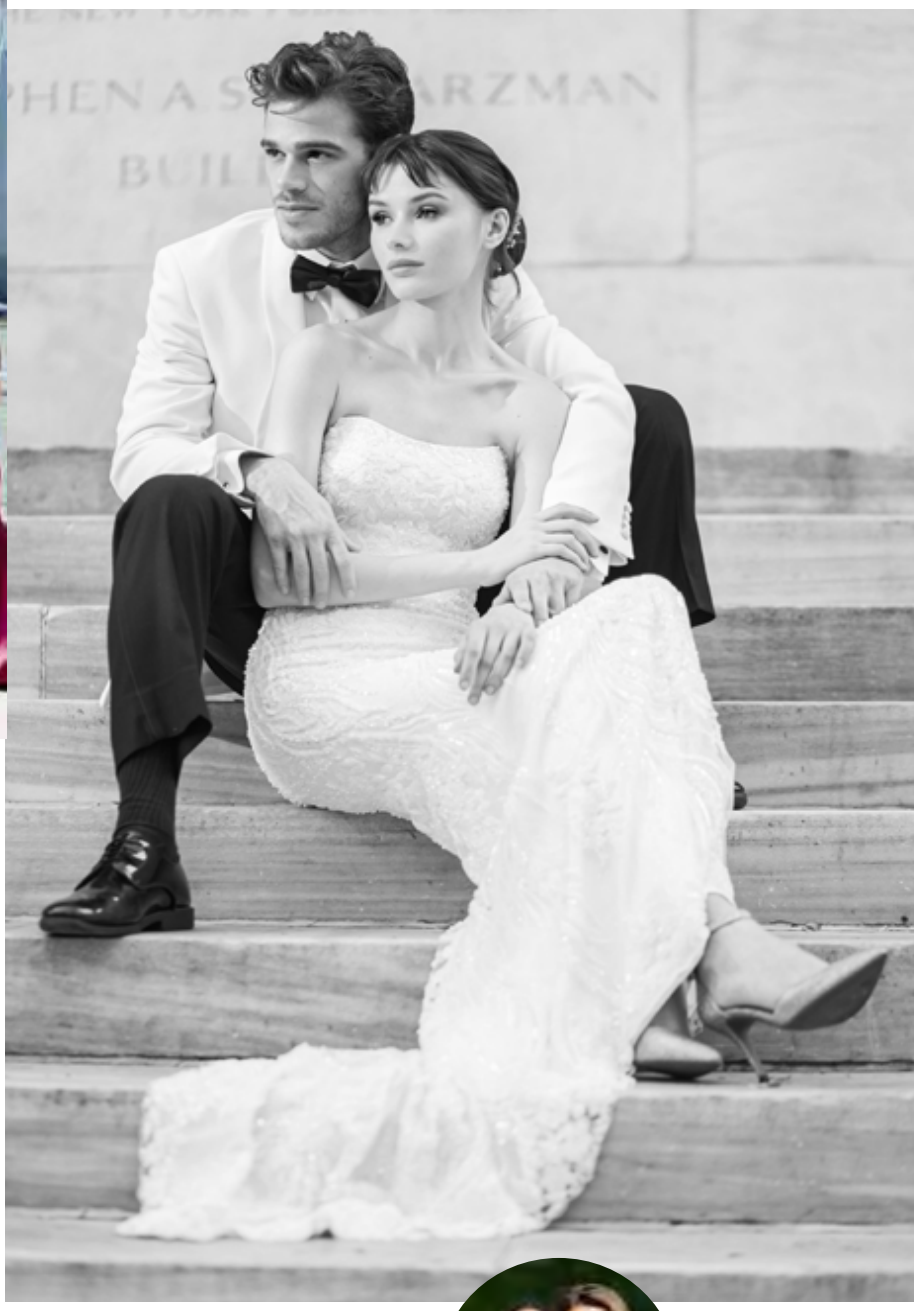
Biagio's





FOR TICKETS VISIT: diningoutjersey.com @diningoutnj





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VOGUE





NATALI and KATE

WEDDINGS
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natalikateinfo@gmail.com
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3 DAY EXTENSION TOUR TO MODENA

September 13-16, 2024

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Osteria Francescana (Ranked #1 Restaurant in the World)
Parmigiano & Balsamic Vinegar Regional Home



For more information including complete itinerary and pricing,
visit **diningoutjersey.com** or **gtexperiences.net/diningout** or **call 201.266.3363**

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