

Dining Out

The Lifestyle Magazine with Good Taste

Jersey
SHORE



DIVE INTO THE
FLAVORS &
TRADITIONS OF
**WINTER
FISH
FEASTS**
PAGE 24

POWER COUPLES

PAGE 36

MEET THE DYNAMIC DUOS BEHIND SOME OF OUR AREA'S BELOVED RESTAURANTS



YOUR
GUIDE TO
NEW JERSEY
FOOD
CULTURE

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Publisher's Note



In nature, winter marks the end of the harvest season. In preparation for a new year, our Garden State farmers gather the seeds left behind from the previous planting season. This is the time to reflect on the abundance of the past year. Like the farmers, we, too, take these moments to look back on our choices, successes, and lessons learned. Thanks to our iPhones and social media, we can scroll through old pictures and reminisce about our journeys, celebrations, achievements, and milestones. Winter is a season for reflection and rejuvenation. Each new year offers the opportunity to create a renewed vision, fueled by experiences of years past. To start this new year, we invite you to discover new dining options, engage in high-tech indoor experiences (p 40), and join in the vibrant local coastal celebrations (p 54).

This issue is dedicated to the Power Couples in the food industry (p 36). These couples began their lives together with a shared commitment to grow and build a loving relationship, and they chose partners they admired and respected. The parallels between building a business together and fostering a marriage are undeniable. Empowerment comes from setting shared goals and recognizing the importance of working together to achieve their dreams. Supporting each other's talents requires defining their roles within the relationship. And when faced with challenges, their unwavering passion for a common dream carries them through. Every couple echoed the same sentiment: At the end of the day, silence the noise and find comfort in having your partner by your side.

'Tis the season to enjoy the tastes of cozy comfort food (p 20)! If you're staying in, you should try the recipes shared with us by the top chefs in our county—we have filled our pages with delicious choices. You can mix up a cocktail (p 18) (or a Mocktail p 17) at a festive holiday event—or visit the talented mixologists we've spotlighted and ask them to stir one up for you!

At Dining Out Jersey, both our magazine and our radio show and podcast share the same goal: As you savor a delicious meal at your favorite local restaurant, we want you to recognize the dedication behind every dish. From crafting unique recipes with quality ingredients, to designing an inviting dining space, each restaurant reflects the passion and commitment of every owner and chef. Cheers to a New Year, and God bless us all—everyone!

Yours Truly,

Tara Jean

Tara Jean McDonald Bonanno
Publisher, Dining Out Jersey Shore
Host, Dining Out Jersey Radio Show & Podcast

ON THE COVER Power Couples (pictured top to bottom): Vanessa DeLeon and Bobby Bournias of Brownstone Pancake Factory; Rosalia and Michael Pantina of Limoncello; Samantha and Mark Ignatowicz of Mizuki; Kristen and Steve Smith of F St. Social; plus WildFork's Grilled Branzino with Grilled Vegetables

Dining Out Jersey Shore

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We would love your feedback! Any great dining experiences and favorite restaurants missing from our Dining Guide? Any suggestions for our next issue? Please contact us by email: shore@diningoutmedia.com

WRITERS

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

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Cape May Trolley

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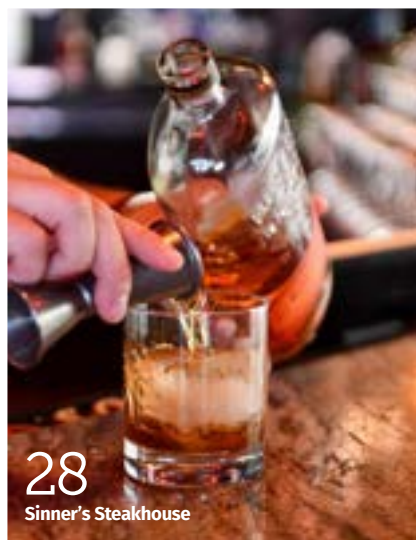
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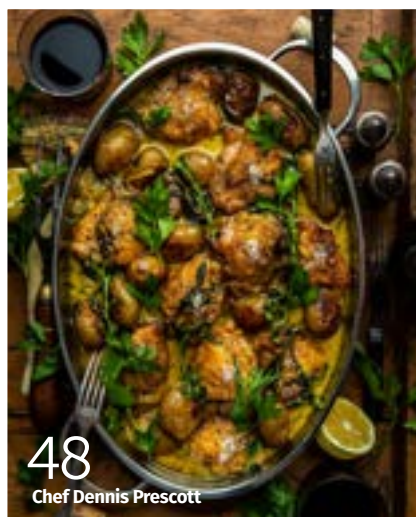
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New IN TOWN

Dining Out Jersey looks for the newest or recently renovated places to dine at the Jersey Shore!

BY LESLIE FERRIER



India Garden Restaurant

{817 Belmar Plz, Ste 7; Belmar; 973-400-0022; indiagardeneaters.com}

The India Garden restaurant opened this past year in Belmar Plaza, offering both traditional and innovative dining experiences that capture the essence of India. Their menu is filled with tantalizing dishes rich in flavor and spices. One highlight is the Chicken Biryani, which features fragrant spices, tender chicken, and fluffy rice. Another must-try is the crunchy Fish Amritsari, a lightly battered fish fry seasoned with Indian spices, ginger, garlic paste, and gram flour. For those who enjoy being creative in the kitchen, India Garden offers a "Build Your Own" menu

option. You customize your meal, selecting your desired bread, sauce, and toppings. Plus, if you like a little heat, you can adjust the spiciness level to your preference. With so many flavor combinations available, you'll always find something new to try! Catering services are also offered, as is a daily Lunch Buffet. BYOB. {Open daily: 11:30am-9pm}

Sweet Buns

{285 Gordons Corner Rd, Englishtown; 732-995-9563; sweetbunsnj.com}

Sweet Buns in Englishtown is dedicated to crafting delicious artisan bread, pastries, and cookies. The modern yet quaint setting, coupled with specialty coffee drinks, creates an inviting atmosphere. Their chef-inspired breakfast, brunch, and lunch menus feature a wide variety of flavors to satisfy every craving. Be sure to try their Lemon-Blueberry Cakes, which are made with lemon zest, vanilla custard, and blueberry compote. Another popular dish is the Avocado Toast, featuring homemade artisan bread topped with avocado, chili flakes, extra virgin olive oil, lime, arugula, and cherry tomatoes. For a hearty option, sample the Southern Style Bennie, which includes fried chicken, cheddar scramble, and hot honey hollandaise served on a delicious biscuit. Their menu also includes



Sweet Buns



Peel

omelets, Shakshuka, and Green Eggs & Ham, made with pesto-cheddar scrambled eggs, carved ham, and dressed greens. Sweet Buns truly offers a dish for every palate, including burgers, salads, and kid-friendly meals. Another plus: You can conveniently order online for pickup or delivery. {Tue-Sun: 8am-3pm}

The Butcher and the Bull

{710 Arnold Ave, Point Pleasant Beach; 732-701-7244; thebutcherandthebull.com}

The Butcher and the Bull is your go-to online butcher shop for wild, natural, and sustainable meat. This family-owned business is dedicated to providing the highest-quality meat, free from antibiotics, steroids, and hormones. Sourcing directly from independent farms and ranches, they offer a curated selection of wild game, including bison, wild boar, elk, venison, quail, and premium cuts like Certified Piedmontese Beef and Grass-Fed Wagyu. You can place orders online at any time for a variety of items, such as the "Baseball Cut" Filet of Ribeye Duo to pre-prepped favorites like Reef & Beef for Two, Roasted Brussels with Crispy Bacon, Sausage-Stuffed Mushrooms, Sweet Potato Mash, and more! They also offer small-batch snacks, such as salami, jerky, sauces, rubs, and spices. Upon receiving your order, they'll contact you via text to confirm the date and time for delivery. Local pickup is also available, providing an opportunity to visit their butchery boutique. {Open daily: 12-5pm}

Peel

{2001 Bellmore Street Ste B, Oakhurst; 732.531.4478; peelnj.com}

Owners Meaghan and Matthew Rabinowitz believe leftovers are for quitters! They aren't your normal pizza slingers, offering creations such as Tommy Pickles—pickle, bacon, breadcrumbs, and dill ranch—and the Bac'onion Jam—ricotta, brown sugar bacon & onion jam. Or try some hot honey knots with Oak Hill Farms honey, or, for a lighter option, go for the Harvest Salad with butternut squash and maple



The Butcher and the Bull

What's New



Peel

vinaigrette. Go all in with one of their creative deli sandwiches. The Bellmore features grilled chicken with fresh mozzarella and pesto aioli. For those who want the comfort of a classic, Peel has you covered, too. You really can't go wrong here. You'll peel with happiness at Peel's delicious offerings! {Tue-Thurs: 11:30am-8pm; Fri: 11:30am-9pm; Sat: 12-9pm; Sun: 12-8pm. Closed Mon.}

Dangerous Confections

(44 Ramtown-Greenville Road, Howell Township; 848.232.9153; @dangerous_confections) Most bakeries are dangerous places, but Dangerous Confections take it to a whole new level. Browned Butter Chocolate Chip Cookies, S'mores Stuffed Croissants, Rice Krispie "guts," and even a top-shelf selection of gluten-free AND vegan treats fill their confections fridge. Call ahead or check out their Instagram for the ever-changing offerings. You wouldn't want to miss your chance at the Apple Pie Cheesecake Brown Sugar Cookies, or maybe that's a danger for another day. Dangerous connections await you at Dangerous Confections. You've been told, and now it's up to you! {Tue, Wed, Fri: 7am-5pm; Thurs: 7am-6pm; Sat: 8am-3pm; Sun: 8am-1pm. Closed Mon.}



Dangerous Confections

Park Social

(1311 Route 35, Neptune City; 732.753.0015; parksociallounge.com) Park Social wants you to know that men are permitted and welcome, but they cater to "the modern lady's desire for a luxurious escape." Step into the ultra-glamorous world of Park Social in Neptune, perfect for girls' night out or an evening to unwind solo. The upscale crafted cocktails and unique menu offerings match the allure of the surroundings. Try the Truffled Arancini and the Lobster Burrata, paired with a Pickled Dirty Martini or maybe a Pistachio Martini is more your speed. Either way, it's all about the ladies—and remember to dress to impress. Vintage glamour for a luxurious escape is the vibe here. {Wed-Thurs: 5-11pm; Fri-Sat: 5pm-Midnight; Sun: 5-10pm. Closed Mon-Tues.}



Park Social

Golden Horn Mediterranean Cuisine

(3595 NJ-66, Tinton Falls; 732.361.3505; @goldenhornmediterraneancuisine) You'll ask yourself if this beautiful restaurant was once a Ruby Tuesday, and the answer is yes. That said, you'll quickly be focused on the welcoming service and the extensive selection of Turkish cuisine at Golden Horn. Start your lunch or dinner off with authentic Baba Ganoush, Fried Eggplant with Yogurt, fresh Hummus, or Spinach Tarator. The menu offers a wide array of Kebabs, Falafel, Gyros, Cheese Pide, and Salads. Don't forget the Baklava or rice pudding for dessert! This family-run restaurant is focused on offering freshly made, authentic Mediterranean food and hospitality, and is a welcome addition to this developing area of Tinton Falls. {Open daily: 11am-10pm}



Golden Horn Mediterranean

Arora's Modern Indian Bistro

(Barclay Square, 3338 US Highway 9, Freehold; 732.252.5665; arorasmodernindianbistrofreehold.com) Arora's Modern Indian Bistro is your new BYOB go-to for authentic Indian food. With an extensive menu of both vegan and vegetarian options, as well as chicken, lamb, goat, and fish dishes, Arora's covers a variety of India's rich culinary regions. Expect to find your favorite Indian comfort food dishes alongside more unique and creative fare. Bring your favorite bottle with you, and savor Arora's take on Vegetable Biryani, Dum Lamb Biryani, or Shrimp Curry. They offer regular lunch specials, catering, and authentic desserts, too. {Mon, Wed-Thurs: 11am-3pm & 4pm-10pm; Fri-Sat: 11am-10:30pm; Sun: 11am-10pm. Closed Tue.}



Arora's Modern Indian Bistro

Apéritifs

HOLIDAY Mocktail

Raise your glass to seasonal flavors, no spirits required.

If you're looking to savor the art of a well-crafted drink this season—sans spirits—treat yourself to the "Holiday" from Saffron {31 W Front St, Red Bank; 732-230-6700; saffronredbank.com}. This mocktail delivers winter-inspired flavors with herbaceous rosemary and bright pomegranate, topped with effervescent seltzer—a perfect nod to the festive season.

"Holiday"

1 oz rosemary-infused Simple syrup
0.5 oz fresh-squeezed Lime juice
5 oz Pomegranate juice
1 oz Seltzer

Combine rosemary syrup and pomegranate juice in a shaker with ice. Shake gently, and strain into a glass filled with fresh ice. Top with seltzer and garnish with a sprig of rosemary or a few pomegranate seeds for a festive touch.



Bakes Brewing Company is a craft brewery specializing in hazy IPAs, but with a well-rounded portfolio of offerings including lagers and stouts.



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MEET THE Mixologists

Crafting Connections, One Cocktail at a Time



Daniel Schuster MIXOLOGIST

ORCHARD PARK BY DAVID BURKE
{670 Cranbury Rd., East Brunswick; 732-554-5714;
orchardparkbydb.com}

Daniel Schuster has spent a decade honing his craft in the hospitality industry, and for over five years, he's been a key figure in the David Burke restaurant family, beginning at the **Orange Lawn Tennis Club** {305 N Ridgewood Rd., South Orange; 973-762-0928; orangelawn.com}. Dan's talent and passion quickly propelled him from bartender to a leadership role, where he managed the bar and spearheaded the cocktail and beverage programs. Additionally, Dan played a vital role in launching the cocktail program at **The GOAT by David Burke** {1411 NJ-36, Union Beach; 732-264-5222; thegoatbydb.com}. He now brings that same energy and expertise to Orchard Park by David Burke in East Brunswick, where he combines creativity with classic techniques to ensure every guest leaves with a story worth sharing.

The Undertaker

2 oz bacon-infused Four Roses Bourbon
0.5 oz real maple syrup
4 dashes Angostura bitters
4 dashes orange bitters

Combine all ingredients in a mixing glass with ice, stir, and strain over a lux ice sphere in a rocks glass. Garnish with a torched piece of clothesline bacon.



Dan says he thrives on creating memorable experiences for every guest who walks through the door. "What I enjoy most about my job is being blessed to offer an incredible experience to whoever comes through our doors," he says. This guest-first approach has earned him a loyal following, with regular patrons often asking, "When are you working next?"—a testament to the welcoming atmosphere he fosters.

One of Orchard Park's signature creations is the "Undertaker," a cocktail that perfectly embodies the innovative spirit of David Burke's cuisine. Inspired by Burke's famous "Clothesline Bacon," the drink reimagines the classic Old Fashioned. It features Four Roses Bourbon infused with bacon fat, black peppercorns, and cinnamon, which is strained to create a unique texture and umami flavor, paired with real maple syrup and aromatic and orange bitters. The drink is finished with a torched piece of clothesline bacon, adding a smoky aroma that enhances every sip.



Faye Gepp SEASONAL BARTENDER & IN-HOUSE DECORATOR

THE SHORE CLUB
{700 NJ-71, SPRING LAKE; 732-449-3666
THESHORECLUBNJ.COM}

When you step into The Shore Club in Spring Lake, there's a good chance you'll meet Faye Gepp, a seasonal bartender and the club's in-house decorator whose warmth and sense of community resonate with guests. This mother of five proudly declares that she is "raised and rooted right here in Monmouth County," and her hospitality career reflects that local pride. "I'm proud to say that all of my work in the hospitality industry has been for either The Shore Club or **The Spring Lake Tap House** {810 NJ-71, Spring Lake; 732-282-1530; springlaketaphouse.com}."

What Faye says she enjoys most is "the connection to our clients,

new and old, that come through the doors season after season." Faye explains, "There are many places we go when we leave our homes. Some we have to go to—others we go to because we want to be there. When people come to The Shore Club, they want to be in our presence, they want to take in our atmosphere, and eat our food and enjoy themselves." She adds, "To me, it is an honor to be a part of that."

Her go-to cocktail for the season? An Espresso Martini—a sophisticated blend of vodka, freshly brewed espresso, coffee liqueur, and a touch of simple syrup, shaken to perfection. Faye serves up this and other guest favorites with a trademark blend of craft and introspection. "Being human is a strange and glorious enterprise," she shares. "It's my absolute pleasure to share a little bit of both with the people I come across."



Espresso Martini

1.5 oz vodka
1 oz freshly brewed espresso
0.5 oz coffee liqueur
(such as Kahlúa)
0.25 oz simple syrup

Combine all ingredients in a shaker with ice. Shake vigorously until well-chilled. Strain into a martini glass, and garnish with three coffee beans.

TUCKERS TAVERN

WHERE THE comfort food is

BY CRISTIN MCCARTHY KROKOSZ

Cozy up
with the
Shore's
most
comforting
eats.

In the mid-90s, I was working at a fast-paced software company during the tech boom—a time when smaller companies constantly faced the threat of being acquired by larger ones, making every day an all-hands-on-deck experience. Lunch at my desk was the norm, and one day, I brought in some leftover meatloaf I'd made the night before. To my surprise, that simple meal attracted a crowd. The entire sales team gathered around, with hungry eyes and nostalgic comments like, "I haven't had that in years," "My mom used to make a fantastic meatloaf," and even, "I wish my wife could cook meatloaf." My little Tupperware container of meatloaf seemed to transform my cubicle into a cozy, memory-

filled cabin in the woods.

If you're craving something warm and hearty on a chilly day, classic comfort food—from hearty meatloaf and savory stews to creamy mac and cheese—brings a taste of nostalgia to winter meals. Here's your guide to local spots offering dishes that feel like a warm hug on a plate.

ASBURY PARK

BLACK SWAN {601 Mattison Ave; 732-361-7159; theblackswanap.com}

The Black Swan captures cozy comfort from every angle, whether you're seated in the vault, front room, or by the windows. Among the top comfort classics is their Shepherd's Pie, featuring a rich mix of beef, lamb, peas, carrots, and creamy mashed potatoes.

JIMMY'S {1405 Asbury Ave; 732-774-5051; jimmysitalianrestaurant.com}

For a taste of classic Italian comfort, Jimmy's is a must-visit. The restaurant's house salad alone draws regulars back, while other fan-favorite dishes include their rich chicken parmesan—a hearty portion with bold flavor—and their selection of imported pasta dishes like fettuccine alfredo.

ATLANTIC CITY

DOCK'S OYSTER HOUSE {2405 Atlantic Ave; 609-345-0092; docksoysterhouse.com}

This Atlantic City institution, family-owned since 1897, is renowned for its incredible seafood. During Happy Hour, don't miss their steamed mussels in marinara—perfect for

dipping with fresh bread. You'll feel right at home with warm hospitality and exceptional food!

ATLANTIC HIGHLANDS

THE ATLANTIC HOUSE {67 1st Avenue; 848-300-2408; theatlantichousenj.com}

Kick off a cozy night at The Atlantic House with one of their famous giant pretzels, followed by the smash burger, fish and chips, or braised short ribs. With roots in New England, the owners bring authentic pub culture to the Jersey Shore, creating a warm, inviting space that feels just right.

BELMAR

F. ST. SOCIAL {1002 Main Street; 732-934-2378; fstsosocial.com}

Locals can't get enough of F. St. Social's thin-crust pizzas, from the classic margherita to the popular chicken vodka sauce pizza. Another crowd-pleaser on the comfort food list is their "Chicken Social"—a flavorful mix of hot and sweet cherry peppers, garlic, white wine sauce, and crumbled sausage, served over pasta or rice pilaf.

MR. SHRIMP {1608 Highway 71; 732-681-7755; mrshrimp.com}

Jersey Shore residents agree: Nothing compares to the iconic shrimp cocktail at Mr. Shrimp, thanks to the high quality of the shrimp and their uniquely delicious cocktail sauce. Their extensive comfort-food menu is loaded with seafood classics, from the hearty clam pot and seafood fra diavolo to fish and chips, linguine with clam sauce, and daily specials.

BRICK

BEACON 70 {799 Route 70; 848-232-4235; beacon70.com}

Beacon 70 sits right on the water in Brick, where the brisk breeze may greet you outside, but inside, it's all about cozy, comforting vibes. Kick off your meal with their grilled cheese trio or beef short rib nachos, perfect for sharing. For entrées, the French dip burger, and

Beacon 70 chicken are local favorites that always hit the spot.

BROWNSTONE PANCAKE FACTORY {979 Cedar Bridge Ave; 201-945-4800 ext. 3; brownstonepancakefactory.com}

The all-day menu at Brownstone Pancake Factory is pure comfort. From their "ultimate insane milkshakes," pancakes, waffles, French toast, and burgers to their creamy and delicious mac-and-cheese bowls, comfort surrounds diners—along with the wonderfully decorated interiors at all their locations.

FREEHOLD

THE CABIN {984 Route 33; 732-462-3090; thecabinnj.com}

Fan favorites to kick off your meal at the Cabin include the Bavarian pretzels, drunken clams, crock of onion soup, and house-made chili. Comfort-food seekers will meet the dinner menu of their dreams, featuring brisket mac-and-cheese, country-style meatloaf, country-style fried chicken and a pulled pork or brisket platter—just to name a few!

THE STANDARD AT THE AMERICAN HOTEL {18 E Main St, Freehold; 732-431-3220; thestandardnj.com}

The Standard, located in the beautiful American Hotel on Main Street, is known for its American fare with a flair. Their French Onion Soup with melted Gruyere Gratin cheese and hearty Brioche Crouton is topped with a sizeable crunchy onion ring. Another favorite is their famous Meatloaf cooked to perfection with mushrooms, peas and carrots, mashed potatoes, and a delicious barbeque glaze.

LAVALETTE

CRAB'S CLAW INN {601 Grand Central Ave; 732-793-4447; thecrabsclaw.com}

The Crab's Claw Inn is an iconic go-to for comfort seafood, offering dishes like lobster bisque, crab cakes, baked scallop casserole, and their popular Crab's Claw Fish Sandwich.

For those who prefer land-based fare, there's a variety of delicious options to choose from.

LBI

TUCKERS TAVERN {101 Southwest Ave, Beach Haven; 609-492-2300; tuckerstavern-lbi.com}

Inspired by the finest American taverns and English pubs, their menu features hearty and robust dishes. One standout item is the Bay Scallop and Clam Chowder, which won the Grand Chowderfest competition. This delicious chowder is served with flamin' hot oyster crackers on top. For those who prefer land-based meals, the Pulled Pork Sandwich is a must-try. It comes with house-made BBQ sauce, caramelized onions, Pennsylvania cheddar, slaw, all nestled in a brioche roll, accompanied by crunchy fries.

LONG BRANCH

JOHNNY PIANCONE'S {732-229-0300; 591 Broadway; johnnypiancones.com}

No comfort food lineup would be complete without a mention of classic Sunday Sauce, and Johnny Piancone's serves it any day of the week—complete with a perfect dollop of ricotta! Their rigatoni bolognese, chicken parmigiana, and cacio e pepe pappardelle are all ideal choices for a warm, hearty meal on a chilly day.

MANASQUAN

COMMITTED PIG {165 Main St; 732-837-9800; thecommittedpig.com}

The Committed Pig is all about comfort food with a twist. Forget the plain cheeseburger—here, you'll find creative options like the fried pickle burger, the mac-and-cheese burger, and

ROD'S



even a cheeseburger served on a donut. Their breakfast menu is just as indulgent, with choices like Nutella French toast, cookie dough pancakes, and classic pork roll and cheese sandwiches.

HARPOON WILLY'S
{2655 River Road; 732-223-8880; harpoonwillys.com/manasquan-nj}

Closed for Renovations at time of print. While temporarily closed for renovations, Harpoon Willy's still earns its spot on our list for comfort food destinations. Comfort is always on the menu here, with favorites like French onion soup, and Harpoon Willy's specialties like Louisiana shrimp and grits and chicken pot pie.

SQUAN TAVERN {15 Broad Street; 732-223-3324; squantavern.com}
If you're craving comfort food, don't miss Squan's renowned Sicilian pizza. With its crispy crust, savory sauce, and melted mozzarella, this crowd-pleaser has something for both "corner piece" and "middle piece" fans alike. We recommend you start your night off with their hearty pasta fagioli and crispy calamari! Also, new to the menu is their risotto—a creamy Arborio rice dish—perfect for warming up on a chilly night!

POINT PLEASANT BEACH

SINNER'S STEAKHOUSE {20 Inlet Dr; 848-232-1672; sinnerssteakhouse.com}
It's perfectly fine to love comfort food and embrace a bit of indulgence at Sinner's Steakhouse. The cozy dining room, wrapped in windows with water views, offers a menu full of rich, satisfying dishes: French onion soup, lollipop lamb chops, truffled Parmesan fries, creamy risotto with scallops, and filet mignon that brings instant warmth. This spot is a true delight!

RED BANK
ROBINSON ALE HOUSE
{26 Broad St; 732-383-8219; therobinsonalehouseredbank.com}

Robinson's Red Bank location is the perfect destination after a chilly day of shopping. Mac-and-cheese, meatloaf, Guinness beef stew, and fish-and-chips are just a sample of the comfort food you'll find at this popular restaurant. Visit their other locations in Asbury Park and Long Branch!

RUMSON

SALT CREEK GRILLE {4 Bingham Ave; 732-933-9272; saltcreekgrille.com}
Salt Creek Grille is a go-to destination for special occasions like date nights and gatherings with friends. Start with their warm burrata and fig jam, spinach artichoke dip, or lobster bisque. For entrées, choose from hearty options like their porterhouse stroganoff, or a center cut pork chop—paired with their indulgent "adult mac-and-cheese."

SEA GIRT

ROD'S {507 Washington Blvd; 732-449-2020; rodstavennj.com}
Rod's Tavern has all the classic comfort dishes to warm up any winter gathering. The chicken pot pie, filled with chicken, peas, carrots, onions, potatoes, and topped with a golden crust, is a crowd-pleaser, as is their shepherd's pie with savory minced lamb and beef, root veggies, and whipped potatoes with a parmesan dusting.

FOUR WINDS {1316 Jefferson Ave; 732-223-3010; fourwindsrestaurant.com}

The Four Winds Restaurant offers a warm, inviting tavern vibe and a menu packed with comfort-food favorites. Start your meal with a classic French onion soup, or try the crispy potato skins, fresh chicken Caesar salad, hearty roast beef dip sandwich, or the sizzling sirloin over toast points.

SPRING LAKE

JOSEPH'S DELICATESSEN {516 Warren Avenue; 732-449-1412}
If your idea of comfort food is a hearty, quality sandwich, then a trip to the "Italian Deli in the Irish

Riviera" is a must. Fan favorites include the famous "Sloppy Joe"—piled high with roast beef, turkey, cheese, coleslaw, and Russian dressing on soft rye.

SPRING LAKE HEIGHTS

ST. STEPHEN'S GREEN PUBLICK HOUSE {2031 Route 71; 732-449-2626; ssgpub.com}

When it comes to comfort food, St. Stephen's Brown Derby Meatloaf is unbeatable—Topped with rich Guinness mushroom gravy, creamy mashed potatoes, and crispy onions, this dish truly brings that cozy, homey feel to the table. As the name suggests, Guinness plays a starring role in many of St. Stephen's dishes, making this a top spot for anyone craving comfort food with an authentic Irish twist.

TOMS RIVER

B2 BISTRO & BAR {1250 Hooper Ave; 732-797-2570; b2bistro.com}

Each of the B2 Bistro + Bar locations offers a variety of specials, but new at the Toms River location is the Garlic Parm Chicken Pizza. This newcomer is topped with grilled chicken, bacon, caramelized onion, mozzarella, garlic parm sauce, and

ranch dressing. If you are looking for comfort without the meat, try their hearty Pesto Gnocchi & Eggplant "Meatballs."

WALL TOWNSHIP

D'AMORE'S CAFFE & TOAST {1861 Highway 35; 732-561-0114; damorescaffeeandtoast}

If you're craving comfort food for breakfast or lunch, D'Amore's artisan toasts are a must-try. Among the most popular is the "Architecture Toast," featuring smashed avocado, arugula, bacon, a perfectly poached egg, everything bagel seasoning, and shaved parmesan on top.

LUBRANO'S TRATTORIA {2439 NJ-34; 732-292-0050; lubranostrattoria.com}

The Lubrano family's restaurant is a beloved local spot, known for serving exceptional Italian comfort food. Try the Chicken Lubrano, featuring tender chicken paired with broccoli rabe, roasted peppers, sundried tomatoes, and a rich wine sauce topped with melted smoked mozzarella. Don't forget to sample their freshly baked rosemary bread, a crowd favorite that adds the perfect touch to any meal.



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Wild Fork's Grilled Branzino with Grilled Vegetables

Winter Fish Feasts

Dive into the flavors and traditions of winter seafood.

There's something magical about savoring fresh, seasonal seafood during the colder months, especially for families who celebrate the Feast of the Seven Fishes, an Italian-American tradition honoring the bounty of the sea on Christmas Eve. Whether you're a devoted celebrant or simply a seafood enthusiast, check out our expert tips for fresh finds, pairing inspiration, and a classic recipe.

FINDING THE FRESHEST CATCH

When it comes to sourcing the freshest seafood for your holiday feast, **The Lusty Lobster (88 Bay Ave, Highlands; 732-291-1548; bestlobster.com)**

has been a trusted name for over 40 years. This family-owned business, started by two brothers from Fair Haven, prides itself on offering the highest quality live Maine lobsters, shellfish, and a vast selection of fresh and frozen seafood from around the world.

"Our success comes from personal pride in our products, longstanding relationships with our local suppliers, and unsurpassed service to our customers," says owner Doug Douty. "We work with suppliers from Nova Scotia to Florida to ensure we're providing the freshest seafood available at reasonable prices."

For those looking to honor the Seven Fishes tradition, Lusty Lobster presents a delightful array, from baccalà to calamari. "It's about more

than just the seafood," Doug reveals. "It's about togetherness, crafting memories, and honoring one's rich heritage." He continues, "Our Christmas Eve pick-up line has woven itself into the fabric of many families' traditions, as the lively holiday melodies and steaming cups of cocoa or cider seem to fill the air with joy and anticipation."

LUSTY LOBSTER'S TIPS ON PERFECTLY PAIRED SAUCES OR SIDES

"When it comes to seafood, let the type of fish be your guide," says the team at Lusty Lobster. "Mild options like sole, cod, or

halibut shine when paired with bright, herb-forward sauces. Heartier fish, such as swordfish, tuna, and salmon, can handle bold flavors like a savory miso glaze or sweet and tangy teriyaki. To strike the perfect balance, incorporate ingredients like garlic, shallots, wine, or citrus for a touch of acidity.

"Shrimp and crab? They're irresistible with a rich buttery sauce—or (if we may say so ourselves!) our signature Honey Mustard Sauce. When it comes to sides, you can't go wrong with roasted herb potatoes and tender asparagus—they complement any seafood centerpiece. Our golden rule: Always start with the finest, freshest ingredients. Simplicity is key. And when in doubt, leave the sides to us—we've got you covered!"



Lusty Lobster

Grilled Whole Branzino with Grilled Vegetables

by Wild Fork

{wildforkfoods.com}

Prep Time **15 Min**

Cook Time **15 Min**

Serves **2-3**

INGREDIENTS

- Wild Fork Whole Branzino
- Dorot Garlic cubes
- Wild Fork Coarse Sea Salt
- Wild Fork Black Peppercorn
- 0.5 Lemon, sliced into rounds
- 2 sprigs Thyme
- 2 sprigs Parsley

**USDA recommends cooking seafood until it reaches 145 °F*

LET'S GET COOKING!

1. Thaw fish in the refrigerator overnight or in a bowl with water changing water often.
2. **OREGANO OIL:** In a small bowl, mix fresh oregano with 4 cubes garlic and olive oil.
3. Pat fish dry with a paper towel and season with salt and pepper. Rub cavities with 2 cubes of garlic per fish. Stuff with lemon slices, thyme and parsley sprigs. Place in a platter ready to grill while you prepare vegetables.
4. Slice vegetables 0.5-inch thick and toss in 2 tbs of oregano oil, season with salt and pepper.
5. Preheat a grill to medium high. Brush the grates with oil. Brush the oregano oil on the fish and place on the grill. Cook 6-8 minutes per side basting with additional oregano oil. Add vegetables to the grill and cook for 2 to 3 minutes per side. Serve whole fish with grilled vegetables on the side.

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SPONSORED CONTENT

Wild Fork brings Fresh Meats, Seafood, and more to New Jersey Shoppers

Not Your Typical Butcher Shop

Wild Fork is a specialty meat and seafood provider striving to make high-quality proteins accessible to everyone. Whether you are looking for a special cut of meat to break in that new smoker or just need a quick and ready meal to pop in the oven, Wild Fork has options for everyone.

Although they are best known for their proteins, with 450+ options, their selection extends far beyond that. Wild Fork sells over 700 items, including everything from fresh produce and baked goods to appetizers and oven-ready meals.

Jonathan Taylor, Wild Fork's Director of Operations for the Northeast, expressed that "The protein options and overall experience in many grocery stores has become very limited. We are changing that by offering one of the widest varieties of protein, at affordable prices, and most importantly, ensuring great standards of quality in every step of our value chain."

Blast-Freezing Freshness

Wild Fork ensures that all available products are free from over 100 common ingredients that don't meet their high-quality standards, including phosphates, nitrates, and other unpronounceable additives.

Additionally, Wild Fork promises that the quality of their meats can be tasted through their special preservation process. They use blast-freezing technology with their proteins to carry "straight from the farm" flavor and freshness directly to your plate. Taylor explained, "We blast freeze our products at -40° for 40 minutes. This process prevents water from crystalizing which allows the meat to retain all the flavor, juiciness, and nutrients."

A Commitment to Excellent Service

Wild Fork isn't only about providing great meats, it's about helping customers make the most of their purchases. The shopping experience is elevated as in-house chefs and knowledgeable staff members are always present to ensure that customers not only get what they're looking for but also new and creative ideas to cook high-quality dishes.

Taylor shares that when shopping at Wild Fork, "You will have the ability to interact with one of our many 'forkies' in the stores who would be more than happy to assist you with any questions and/or recommendations on what to purchase or how to cook certain types of meats. We learn a lot from our customers, too!"

By "controlling every step from farm to fork," Wild Fork boasts offering the lowest prices without compromising on quality. Their fully frozen supply chain "reduces food waste by as much as 50%," allowing them to pass the savings on to you.

So this Holiday, give Wild Fork's New Jersey locations in Eatontown, Paramus, and Cherry Hill a try.

To learn more and/or order online visit: wildforkfoods.com

Wild Fork
MEAT & SEAFOOD MARKET

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Bourbon

BY ADAM HORVATH

WINTER'S COZY COMPANION

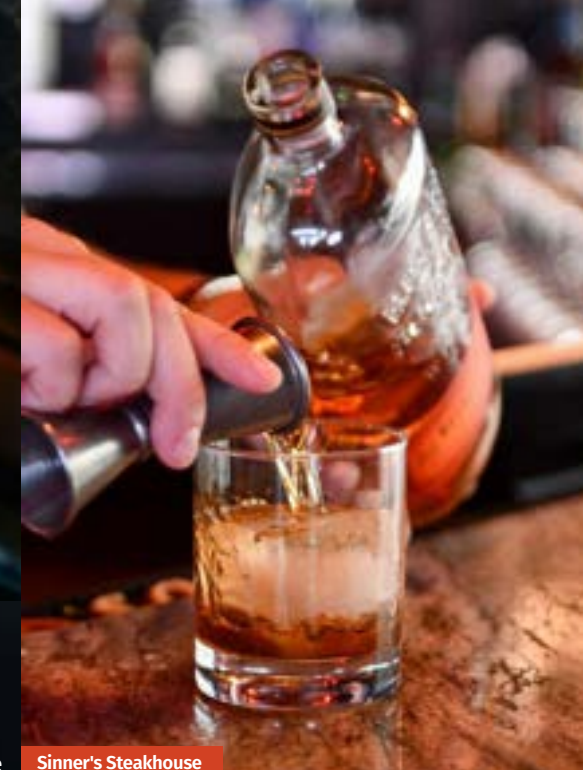
Explore the Shore's best brown cocktails to warm up the season.



Sinner's Steakhouse



Black Swan (above and right)



Sinner's Steakhouse

Just because we set our clocks back and the temperatures have finally dropped doesn't mean that there aren't ways of staying warm at the Jersey Shore this winter. I'm talking about that slow warmth that builds in your chest and spreads slowly to your extremities with each sip of your favorite cocktail. And for me, that's bourbon.

I don't know about you, but I have an internal clock that goes off the instant the weather changes. Like my cat standing on my chest at 5:01am reminding me I'm late to feed him, my body tells me when it's winter and that it's time to stop with the clear and move over to the brown. Yeah, I know "brown water" can be enjoyed year-round, but—like sipping on a Mint Julep in May or that lemony, sugary kiss that a "Smash" plants on your pucker on a hot summer day—for me, bourbon's subtle notes of vanilla, caramel, and charred oak are synonymous with winter holidays. And, thankfully for us, there are plenty of local spots to enjoy a delicious cocktail.

AS AMERICAN AS APPLE PIE

I'm saying this for "them" (not for you, because I know, you know): All bourbons are whiskey, but not all whiskey is bourbon. And all bourbons aren't created equally. But that's awesome because it means there's one out there for

everyone—and finding it is part of the fun.

This American liquor can be as complex as wine, so get your nose in there and take a sniff before taking a sip. Pay attention to the sweet and spicy notes. Try and taste the nuttiness of the oak barrel it ages in, or notice the tobacco-like finish it may leave on the tongue. Doing a shot of Jim Beam is fine once and awhile, but bourbon should be savored and properly enjoyed.

SIPPING DOWN THE SHORE

According to General Bar Manager, Alex Giroux, **Sinner's Steakhouse {20 Inlet Dr, Point Pleasant Beach; 848-232-1672; sinnersteakhouse.com}** offers a vast number of bourbons to pique your curiosity. Sip a "Widow Jane" straight up with an orange peel, and pair it with their Nueske's caramelized pepper bacon appetizer to start your meal. After finishing their \$120 Tomahawk Ribeye for Two, end your night with the visually appealing and equally delicious "Sinner's Smoked Old Fashioned," made with charred wood chips for an added aromatic layer of sophistication. And be sure to check out their Christmas-themed cocktails with fun names like "Scrooge's Usual" and "Cousin Eddie's Egg Nog."

Tucked beneath Reyla, the stylish Middle Eastern restaurant, **Laylow {603 Mattison Ave, Asbury Park; 732-307-9640; laylowap.com}**, is like a subterranean cave filled with guests tucked away in dark nooks and crannies, enjoying incredible libations while an excellent soundtrack plays over the speakers. It's a vibe, with unpretentious mixologists summoning your favorite drink from your soul. Okay that may be a bit of hyperbole, but order their "Hidden Track," and a bartender will legit tailor a custom cocktail just for you after a short casual conversation.

From the menu, try "Stetson Hat," a bourbon Manhattan with dry sherry, bitter, citrus, and a touch of herb for slight variation of the classic recipe, or ask for a "Bourbon Bong & A Blintz,"



Laylow

a frothy mix of pomegranate, maple bacon, and hickory smoke. Laylow constantly keeps things fresh, changing menus seasonally, so be on the lookout for your next favorite drink as they transition winter—and if it is not on the menu, ask for it. I am sure they know it.

Down the street, **The Black Swan Public House {601 Mattison Ave, Asbury Park; 732-361-7159; blackswanap.com}**, Chef James Avery's European Gastropub, frequently hosts events like "Bourbon & Burgers," showcasing the best spirits to pair with their burgers. And take it from experience, the "Jack Straw"—a house cocktail made with Hamilton Double Barrel Bourbon, Apple Brandy, Galliano, Pimento Dram, and cinnamon—pairs really well with their Bacon Cheddar Tots or the sausage-wrapped Scotch Egg. Follow their website for the next bourbon event.

COLD AIR, WARM SPIRITS

Don't let the chill discourage you from enjoying the Shore year-round. There is something therapeutic about walking the Boardwalk in the cold of winter, with the sea air whipping off the waves only to be warmed up minutes later with a proper drink and bite. Enjoy!

About the Author: Adam Horvath is a true Jersey Guy. He is a CFO by trade and a food blogger by passion. He appreciates local and indigenous foods. Check out his food blog, Foodigenous, for entertaining stories about some of the country's best, little-known foods. Follow him on Instagram @foodigenous.



Love at first bite

There's no better way to set a romantic mood than with a homemade meal. This combination of elegant fried oysters and hearty pasta sets the tone for a cozy night in.

VODKA RIGATONI

By Chef GiaCinto LoMonaco, Nonna's Cucina

With 30 years of culinary experience, Chef G., as he's known, has spent a significant part of his journey perfecting recipes and delighting taste buds at Nonna's, where he turns simple ingredients into unforgettable meals. Known for his creative flair in the kitchen, he loves experimenting with flavors and adding a pinch of humor to every dish. When he's not cooking, you'll find him hunting for the perfect spice or cracking jokes about pasta—"It's my sauce of joy," he says.



INGREDIENTS

- 2 tbs Extra Virgin Olive Oil
- 6 oz ground Sausage
- 1 small Onion, julienned
- 1 small Bell Pepper, julienned
- pinch of Salt
- 2 Garlic cloves, sliced
- 1 tbs fresh Basil, julienned (plus more for garnish)
- 2 tbs vodka
- 2 tbs Tomato Paste
- 2 cups Heavy cream
- 12 oz Rigatoni pasta
- 1 tbs grated Pecorino or Parmigiano Reggiano cheese
- Grated Parmigiano Reggiano for topping

PREPARATION

Preheat a small pot over medium heat. Add olive oil and sausage. Cook the sausage for 4-5 minutes, breaking it up with a wooden spoon as it browns. Add onions, peppers, and salt. Stir on medium heat for 1 minute, then reduce the heat to low. Cook for 10 minutes, stirring occasionally, until the vegetables are soft. Add garlic and stir for 1 minute. Add the julienned basil and stir briefly. Turn off the heat and carefully add the vodka. Turn the heat back on to medium and cook for 30 seconds to burn off the alcohol. Add tomato paste and stir for 1 minute. Pour in heavy cream and simmer for 2 minutes, stirring occasionally, until the sauce starts to thicken. Once thickened, turn off the heat. Boil the pasta in lightly salted water

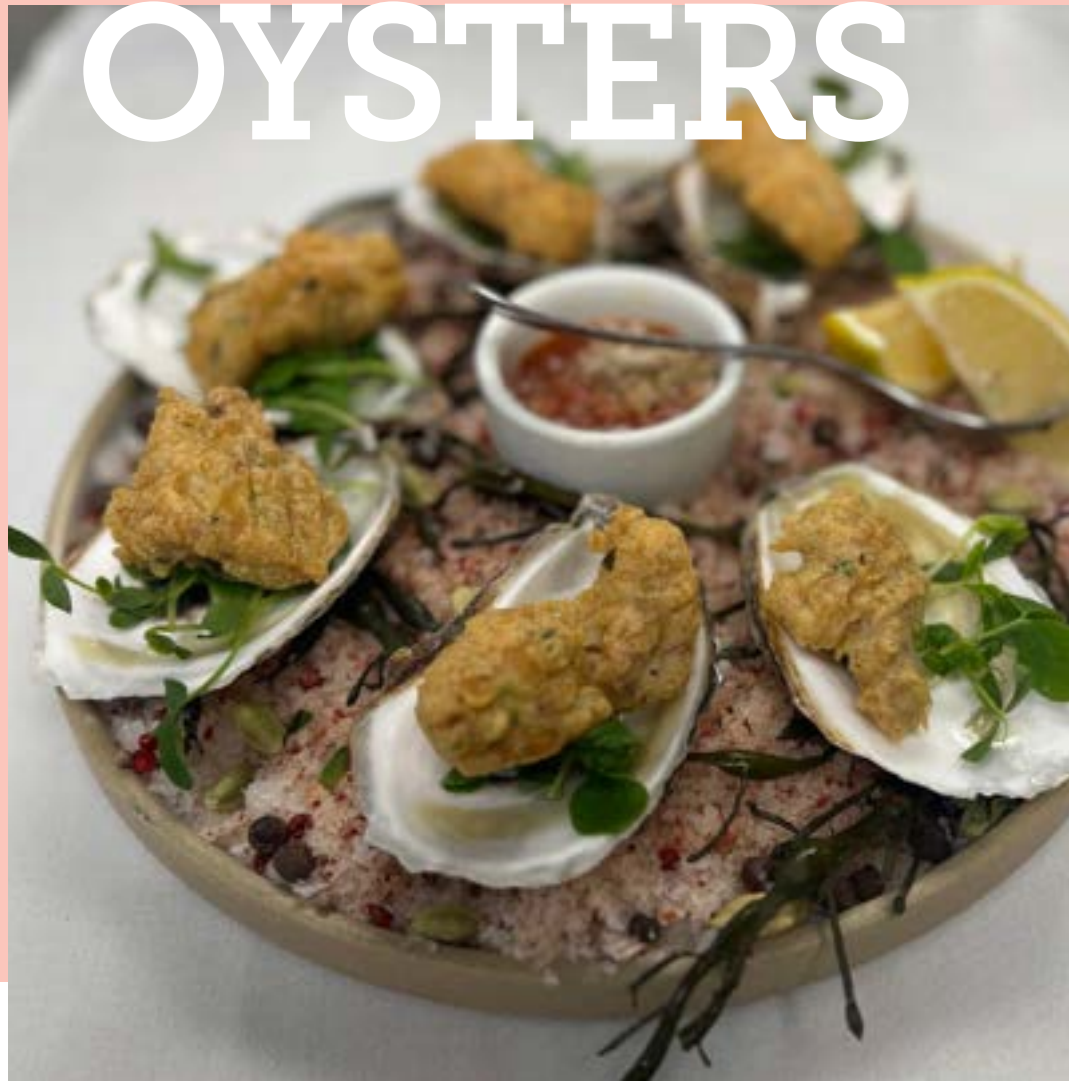
until *al dente*, according to package instructions. Reserve some pasta water before draining. Combine pasta with sauce. Add the cooked pasta to the sauce on medium heat, stirring to coat. Add a couple of tablespoons of reserved pasta water if needed. Stir in 1 tablespoon of grated cheese and a bit of julienned basil. Serve in bowls and top with grated Parmigiano Reggiano.

By Chef David Burke

Oysters are the "little black dress" to any serious home cook's repertoire. They are iconic, versatile, and timeless. Barnegat Bay oysters make a menu even more special since they are hyper local with great back stories. They are delicious served raw with a simple mignonette or cooked. I've mangled my hands many times with an oyster knife.

On a whim while at my Atlantic Highlands home—I thought, "What if I tossed them in the microwave?"—and I created a new, painless, easy way to open them. I've never seen this done anywhere before; but it works beautifully. Simply microwave them for 45-60 seconds, and the hinge loosens enough so you can open them

FRIED OYSTERS



INGREDIENTS

- 2 dozen NJ Oysters
- Vegetable oil
- Corn meal
- Tempura**
- 1.5 cups Flour
- .75 cup Cornstarch
- 2 tbs Baking soda
- 2 tbs Kosher salt
- 1.5 tbs sugar
- 1.75 cup Club soda, plus 2 tbs
- Generous amount of freshly Cracked pepper

PREPARATION

To make the tempura batter, combine the flour, cornstarch, baking powder, 2 tbs salt, and the sugar in medium bowl. Slowly add the 1.75 cups club soda, whisking vigorously to smooth the batter; the batter should

be smooth and thick enough to coat the back of a wooden spoon. Allow the batter to set for 5 minutes, and test again for thickness. If it is too thick, add the remaining 2 tbs club soda. Take a dozen oysters at a time and place on a plate in microwave. Microwave on high for 45-60 seconds. The hinges will release while the oysters remain uncooked. You will be able to pry open the oysters with a butter knife. Set aside the oysters in a dish. Repeat.

Save the oyster liquor for another use, such as base for seafood chowder. You can freeze until ready to use. Save the shells for serving vessels.

Coat the oysters in corn meal, then tempura. Shallow fry in vegetable oil about 0.5-inch deep. You can test the oil by placing a 0.5-inch cube of bread in the oil; if it browns quickly, the oil is ready. Do not crowd oysters. Fry for about a minute or until lightly brown, flip, and cook on other side. Will take about 2-3 minutes.

Note: For a more exotic fried oyster, use beer in place of club soda and add 2 tbs curry powder and lots of crushed black pepper.



AT HOME WITH CHEF LAUREN COVAS

Expert tips for the ultimate “New Year’s Eve in”—plus a show-stopping holiday roast recipe!

Ring in the New Year at Home!

Hosting your own New Year’s Eve celebration? Here’s how to make it unforgettable, starting with the perfect theme. Begin by setting the tone for your gathering with a theme or dress code for the evening, such as “Glam & Glitz,” “Pajama Party,” or “Black and Gold.” Build excitement by sending e-invites or a fun group message that incorporates the theme. Be clear about what guests should expect—from the start time to whether it’s a formal sit-down dinner or a casual get-together.

Set the Scene

Unless you have a specific theme in mind, stick to classic NYE colors like gold, silver, black, or metallics. Deck out your space with twinkling lights and candles for a warm, intimate glow, and add some festive decorations—think balloons, confetti, and streamers. For a cohesive look, match your table decor to your theme with sparkly centerpieces and glittering napkins.

Curate a playlist in advance. Start with mellow background tunes for dinner or the early evening, then shift to upbeat party tracks as midnight approaches. If you’re short on time, stream a ready-made “New Year’s Eve Party” playlist.

Take it up a notch with a DIY photo booth. Stock it with fun props like party hats, feather boas, and champagne glasses—perfect for capturing those NYE memories.

Big Bites & Better Sips

Make sure food is available throughout the night so guests can graze. Fun bites like sliders, mini quiches, charcuterie boards, stuffed mushrooms, and shrimp cocktail, make for great easy-to-eat finger foods.

Be sure to feature a signature cocktail, such as festive NYE classics like Champagne, Margaritas, or Cranberry Moscow Mules. And don’t forget a non-alcoholic option for guests who don’t drink. Sparkling juices with fruit garnishes are an easy alternative.

And, of course, create a dessert table with treats like macarons, chocolate truffles, cupcakes with sparklers, and New Year’s Eve-themed cookies.

Fun, Games, and Midnight Magic

Prepare a few party games that will engage your guests. Some ideas include trivia about the year, “Two Truths and a Lie,” charades, or a DIY ball drop countdown game.

Other ideas include asking guests to write down their favorite moments from the past year or their New Year’s resolutions and read them aloud, place in a Memory Jar, or seal in envelopes to be opened at next year’s celebration.

As the clock approaches midnight, make sure you’ve set up a TV or projector with a live feed of the Times Square ball drop, and, as the countdown nears, make sure every one of your guests has a glass of champagne or their favorite drink for a toast.

Keep the energy high by handing out party horns, confetti poppers, or sparklers. And if allowed, hand out sparklers or set off small fireworks for an exciting outdoor celebration to kick off 2025. Happy New Year!

Herb-Crusted Prime Rib Roast with Red Wine & Garlic Jus

Ingredients

The Roast

1 bone-in Prime Rib roast (about 5-7 lbs)
4 tbs olive oil
4-5 garlic cloves, minced
2 tbs fresh Rosemary, chopped
2 tbs fresh Thyme, chopped
1 tbs Dijon mustard
1 tbs coarse Sea salt
1 tbs cracked Black pepper

The Red Wine & Garlic Jus

1 cup dry Red wine
2 cups Beef broth
6 Garlic cloves, smashed
1 small Shallot, finely chopped
2 tbs Butter

Directions

The Roast

Take the prime rib out of the fridge at least 1 hour before cooking to bring it to room temperature. Preheat the oven to 450°F (230°C).

In a small bowl, mix together olive oil, minced garlic, rosemary, thyme, Dijon mustard, salt, and black pepper to form a paste. Pat the prime rib dry with paper towels to remove any moisture. This ensures a nice crust when roasting. Rub the herb paste generously all over the roast, pressing it into the meat for maximum flavor. Place the prime rib, bone side down, on a roasting rack in a large roasting pan. The bones will act as a natural rack, lifting the meat. Roast at 450°F for the first 15 minutes to sear the outside and lock in the juices. Turn down the oven temperature to 325°F (165°C) and continue roasting until the internal temperature reaches your desired doneness: Rare: 120°F-125°F (about 1.5 to 2 hours) Medium Rare: 130°F-135°F (about 2 to 2.5 hours) Once your roast reaches the desired temperature, remove it from the oven and loosely tent it with foil. Let it rest for 20-30 minutes. This allows the juices to redistribute, ensuring a juicy roast.

The Jus

While the roast rests, place the roasting pan over medium heat on the stove (or use a saucepan if you prefer). Add the shallots and smashed garlic cloves to the drippings, and cook for 2-3 minutes, stirring frequently. Deglaze the pan with the red wine, scraping up any browned bits from the bottom of the pan for extra flavor. Pour in the beef broth and let the jus simmer for 10-15 minutes until slightly reduced. If desired, whisk in a tablespoon of butter. Strain the jus to remove the garlic and shallots and keep warm.

ADD A SPECIAL TWIST:

- Drizzle a little truffle oil over the sliced roast.
- Serve alongside a horseradish cream sauce (mix sour cream, prepared horseradish, lemon juice, and a dash of salt) for a tangy, spicy complement to the rich beef.



Chef Lauren Covas, owner of Chef Covas Catering, is a culinary virtuoso and a mom who understands the value of time and togetherness. Lauren is the go-to-chef for those who want to impress their guests while still enjoying precious time with family and friends. As a Food Network *Chopped* Champion & the Winner of *Supermarket Stakeout*, she has showcased her talent, nationally, solidifying her reputation as a master of her craft. Whether you’re hosting a lavish affair or a cozy family dinner, Lauren and her team are dedicated to making every event truly unforgettable.

New Year's Eve Hotspots

Ring in the New Year, Jersey Style, with unforgettable celebrations at these local favorites.

From seaside celebrations to rooftop revelries, the Jersey Shore's best venues are rolling out the red carpet to help you welcome the New Year in style. Whether you're craving a cozy dinner, live music, or a night to dance until dawn, these top picks offer something for everyone.

Asbury Park

AP Rooftop
{1200 Ocean Ave; Asbury Park; 732-444-2043; aprooftop.com}

Bayville

B2 Bistro
{125 Bay Ave; 732-234-5678; b2bistro.com}

Belmar

Bar Anticipation
{703 16th Ave; 732-681-7422; bar-a.com}

Brick

River Rock
{1600 Route 70; 732-840-1110; riverrockbricknj.com}

Freehold

American Hotel - The Standard
{18 E Main St; 732-431-3220; americanhotelnj.com}

Point Pleasant

Sinner's Steakhouse
{813 Arnold Ave; 732-892-1234; sinnerssteakhouse.com}

Red Bank

Molly Pitcher Inn
{88 Riverside Ave; 732-747-2500; themollypitcher.com}

The Pearl at Oyster Point

{146 Bodman Pl; 732-530-8200; thepearl.com}

Red Horse

{26 Ridge Rd; 732-345-9977; redhorse.com}

Sea Bright

Drifthouse by David Burke
{1485 Ocean Ave; 732-530-9760; drifthousedb.com}

Sea Girt

Scarborough Fair
{1414 Meetinghouse Rd; 732-223-6658; sfseagirt.com}

Spring Lake

Sea Crest Grille - Shore Club
{700 NJ-71; 732-449-3666; shoreclubnj.com}

Toms River

Aqua Blue Kitchen & Cocktails
{3410 NJ-37; 732-288-2683; aquabluerestaurant.com}



LE
KOOL
CHAMPAGNE



The Power Couples

BY TARA JEAN MCDONALD BONANNO

Over the past few years, I've filled this magazine with stories, interviews, and spotlights celebrating the world of food and hospitality. Along the way, I've encountered inspiring couples who have embarked on business ventures together. United by a shared dream, passion, and vision, they exemplify the power of collaboration. These are their stories.



KRISTEN & STEVE SMITH F ST. SOCIAL

{1002 Main St, Belmar; 732-934-2378; fstsocial.com}

Kristen and Steve opened F St. Social in 2022. Kristen had previously been waitressing and bartending in restaurants. Steve had previously owned a restaurant up in the Highlands. This time they wanted to build and create a place together. Their business mission: "We want the atmosphere here to feel inviting, cozy, and, as our name states, "social"... a neighborhood restaurant where everyone is welcome and comes to have a lovely time and relax.

How do you keep the creative spark alive in your restaurant and relationship?

We are always trying to come up with new ideas and ways to grow our restaurant. We bounce ideas off each other all the time. We are quite the foodies, so part of this is achieved by going out to eat a lot—which we consider "field research."

What do you love most about working together?

When we're both working and see the restaurant hustling and bustling—people enjoying their food, smiling and laughing—together, having a great time...music in the background, and just the positive vibes flowing, we look at each other and smile. We're both like, "Wow, this is pretty cool."

What is your advice to couples thinking about going into business together?

You can't be afraid to work hard and be patient with figuring it all out. Some things take time to get into a perfect flow. Don't give up. Find a great staff. And as much as you put your all into your business, don't forget to focus on yourselves, too! And always make time for each other and encourage each other. Go on dates. Brainstorm together. Talk things through. We always say that "Teamwork makes the dream work."

MALISSA & CHADD SMITH PRIME 13

{710 Arnold Ave, Point Pleasant Beach; 732-202-6483; prime-13.com}

Malissa and Chadd have been in the restaurant business for 14 years and are now on their second venture in Monmouth County. Family memories inspired the name of Prime 13, located in Point Pleasant. Malissa's brother, Michael, sadly passed away at the young age of 19, and October 13 was his birthday. A wall in the restaurant, adorned with family photos, serves as a touching reminder of the bonds that inspire their work.

How do you keep the creative spark alive?

Every day is a new day of opportunity. We always try to think this way. We know we can't live our days concerned by what may or may not happen. Every day is a new day of new opportunities. We believe in the energy around us and that everything is an energetic match. So, your energy is important to stay positive. We are romantically optimistic people!

What do you love most about working together?

M: I love the life that we created. It's the freedom. If our kids are sick, we can cover each other, and I can be home with them. It's the freedom to bring our kids here if they want to see my husband; they can sit here and have dinner. On Mondays when the restaurant is closed, we come here and have a lunch date and spend time together. We don't get to have dinner dates because we are here!

What is your advice to couples thinking about going into business together?

M: Pull from each other's strength. My husband is really good at certain things in the business, and I give him the space to do things. And I excel in other things, and I know he trusts my judgment. Don't micromanage each other. Let each other run at what they are good at.



ROSALIA & MICHAEL PANTINA LIMONCELLO AT PIAZZA DI ROMA

{1178 Route 34, Aberdeen; 732-583-3565; piazzadiroma.com}

"Life gave us lemons during the pandemic, and we made Limoncello," say Rosalia and Michael. Faced with the challenges of the COVID-19 shutdown, they decided to turn the situation into an opportunity. Their banquet hall, Piazza Di Roma, featured an outdoor ceremonial formal garden for weddings, so they turned it into a beautiful backyard Italian restaurant garden.

Michael grew vegetables organically, and Rosalia, a great chef, created the menu with recipes from their mothers and grandparents. And that's how Limoncello Restaurant was born.

Is there a signature dish that represents both of you?

It really is just the authentic Sicilian Italian food. It's not so much a dish but the way the dishes are prepared. We both have Sicilian backgrounds. So, what we did is we brought the Sicilian element to our menu and brought some traditional Sicilian dishes that people haven't seen since Nonna made them.

How do you keep the creative spark alive?

We have a passion for Italy and the Italian culture. We love Italy, so we get most of our inspiration from traveling there and experiencing the food, scenery, people, and way of life.

What do you love most about working together?

The laughing and joking around. We keep things light. We love what we do. And when we go home, it is like our cocoon, and we can deal with business tomorrow.

What is your advice to couples thinking about going into business together?

Be open-minded to the other's ideas—and really listen to each other. You both have to have the same passion: Don't go into something together unless you both absolutely love what you are about to do.



SAMANTHA & MARK IGNATOWICZ

MIZUKI HIBACHI AND ASIAN BISTRO

{2007 NJ-35, Wall; 848-469-8555; mizukiwall.com}
Samantha and Mark met as chemical engineers, fell in love, and got married. After 25 years of many ventures together, Samatha's love of food, and their roots in the community, led to the opening of Mizuki together in 2022.
How do you keep the creative spark alive in your restaurant?

We get inspired, as engineers do, to solve problems. And we are inspired to fix things up and find what we can do to help draw people in. We are inspired to improve in every area, and we take our time to do this little by little.

What do you love best about working together?

We share a common goal. We share in the successes and failures. It puts us closer together as a couple. There is more time spent together as a couple. We can talk about anything: semiconductors, engineering, the food business. We connect at every level, and that's the beauty of it, good or bad.

What is your advice to couples thinking about going into business together?

Each of you is very important. You don't want to be dominant. Communicate your ideas and come to an agreement. Also, try to make it so that you don't always need to be there together, so if you need to take a day away from work. Try to balance out the work hours. We always find family time together; we spend every Sunday with our children.

AMRITA JOGI & MANISH KUMAR

SAFFRON RED BANK

{31 West Front St, Red Bank; 732-230-6700; saffronredbank.com}

Both Amrita and Manish had successful careers in the fashion industry in NYC. About five years ago, they decided to bring an elevated Indian restaurant focused on holistic comfort food to the area. After successfully opening a restaurant in Milwaukee with Manish's brother, the couple decided to open Saffron Red Bank in 2023. "The passion was there, the people were there, and we loved exploring food...We are here to build relationships and have generations come and have their meals with us."

Is there a signature dish that represents both of you?

A: The menu is a good mix of Manish and me because he is more traditional, and I'm more like American and modern.

M: The representation is the cuisine. She's bringing the western side, and I'm bringing the regional side. So, the entire menu represents us. On the menu are some of our favorites explored with her Western style and my traditional style, and our genius chef puts it together.

What do you love most about working together?

We are working for one goal. We are two people walking together. It's just two people walking together to reach that endpoint, and that endpoint is really about building customer relationships over great food.

What is your advice to couples thinking about going into business together?

M: If you have a passion for it, go for it! Don't hold back by saying "I may not be able to do it;" do it either way; even if you fail, you've done what you wanted. You don't want to have regrets.

A: It's not for the faint of heart. Working with your spouse is challenging because you have more emotions; it's not just somebody you work with; it's your husband, so sometimes you will have a bad day and can't go your separate ways because you're going home in the same car. So, buckle down. It will be a crazy ride with some ups and downs—but you just need to stick together and remember that you have one shared goal.



"Team work makes the dream work."

—Kristen & Steve



VANESSA DELEONE & BOBBY BOURNIAS

BROWNSTONE PANCAKE FACTORY

{979 Cedar Bridge Ave, Brick Township; 201-945-4800; brownstonepancakefactory.com}

Vanessa and Bobby married in June of 2014 and opened their first restaurant that October. Bobby had been in the family business his whole life, and Vanessa had been a designer. They created the Brownstone Pancake Factory with Vanessa's colorful, whimsical style and Bobby's over-the-top menu.

Is there an element that represents both of you?

B: We try to come up with really cool and fun things. It's the experience component that is really the culmination of us. Anyone can go and grab a stack of pancakes or burger anywhere. We create an environment that's fun and exciting, and an experience for families and kids.

What do you love most about working together?

V: I think I work hard, but then when I'm next to Bobby, I always feel a little bit lazy. He gives me the energy to do more. It's good having someone like that by your side. I feel like he fuels me.

B: Seeing your significant other grow with you is so cool. The essence of a power couple is that one plus one doesn't equal two; it equals three. We inspire one another to do great things, and we help one another, we support one another, and I think that's the essence of us and the essence of what a true power couple is.

What is your advice to couples thinking about going into business together?

V: Remember that you were a couple first. When there are tough times, it's important to remember the reasons why you guys first got together.

B: When you work together, you have increased the amount of time that you get to spend with each other. So, if you can get that sweet spot where you can be working with your significant other and enjoying it, you've just doubled your experiences with them. Most people work their jobs, then come home, and they have a few hours in the day to spend with their family. But, if you get to interact with your wife or husband daily throughout the day, and it's pleasurable, then you increase the amount of time you spend together, enjoying the fruits of your labor together. It's life-changing.

NANCY AND SAL FAENZA

THE SKILLET BY SAL

{300 Mounts Corner Dr, Freehold; 732-308-3350; theskilletnj.com}

After successfully running the Tuscany Italian Specialty stores for 23 years, Sal took a bold step in 2022 by opening The Skillet by Sal. He partnered with his wife, Nancy, to embark on this exciting venture. Combining Nancy's keen eye for style with Sal's extensive experience in the food industry, they worked together to turn their dream into a thriving reality.

Is there any element or dish that represents you?

The Lemon Orange Ricotta Pancakes topped with mascarpone cream, orange zest, toasted coconut shavings, and honey. The recipe is a family recipe, and we make the ricotta fresh. The eggs are fresh from Greens Egg Farms, a local farm in Farmingdale, and the honey is local.

What do you love most about working together?

N: When we are busy and successful—that is something that we did together. Seeing the business successful is a really nice feeling that we finally could do something together because he had a partner for so long and I was never part of it.

S: She was never involved with my other business, so now I'm happy that she's there to experience it. I like hearing her opinion because she has a different insight than I do on things. It makes me feel so good that she's here with me, even though I know we're busy doing other things. Sometimes we try to talk—and it's busy—but we try. I'm happy that we're doing this together.

What is your advice to couples thinking about going into business together?

Define your roles during the setup of the business—who is taking care of what, and then collaborate together. It's important to communicate with each other, and keep each other updated. Try to get each other's opinions on things before making decisions. At times, it can be strenuous. We also try to avoid talking business when we get home.



JOE AND JOYCE VALENTINO

JOSEPH'S DELICATESSEN

{516 Warren Ave, Spring Lake; 732-449-1412}

In March 1984, Joe and Joyce opened Joseph's Deli in Spring Lake. After working side by side in the business for 40 years, they still have fun together, sharing all responsibilities behind the scenes and in the front of the store. Joyce explains that Joe is known for his friendly nature and "amazing ability to talk to anyone!" Their business mission is "to make and keep our customers happy and coming back."

How do you balance your personal relationship and business partnership?

When you come home, don't talk about the store.

Is there a signature dish or element that represents both of you?

The sloppy Joe and the Sicilian.

What do you love most about working together?

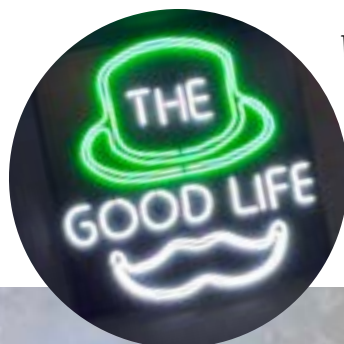
We have been here for 40 years and continue to keep coming to the store daily.

What is your advice to couples thinking about going into business together?

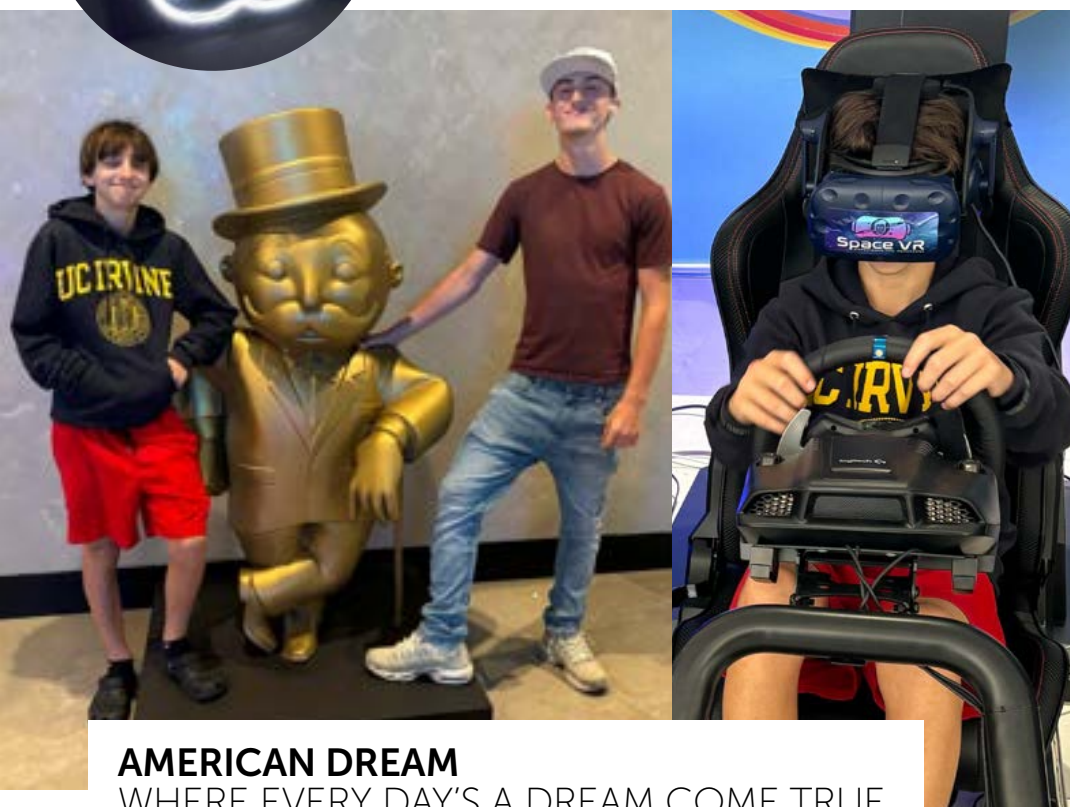
Be ready to put in a lot of work and sacrifice.

play ALL DAY!

BY JUDY GROVER



When the cold weather keeps you inside, don't let the fun freeze over! From high-energy amusement centers to immersive adventures, these local destinations are perfect for keeping the family active and entertained—no matter the temperature outside.



AMERICAN DREAM WHERE EVERY DAY'S A DREAM COME TRUE

{1 American Dream Way, East Rutherford; 833-263-7326; americandream.com}

American Dream in the Meadowlands is a one-stop wonderland where families can shop, dine, and play—all under one roof and in every season. Beyond its diverse retail and dining options, this sprawling entertainment complex hosts attractions that cater to every interest. The DreamWorks Water Park invites you to splash into fun with an indoor wave pool and fun slides inspired by favorite DreamWorks characters. Over at Nickelodeon Universe, enjoy more than 35 rides, from adrenaline-pumping roller coasters to interactive character meet-and-greets. Snow lovers can hit the slopes year-round at Big SNOW, North America's only indoor, real-snow ski and snowboard park. With additional attractions like Hasbro GAMEROOM, Legoland, and an indoor ice-skating rink, American Dream promises unforgettable fun, no matter the weather.

TEE 2 GREEN SWING INTO FUN

{185 NJ-36 Building D, West Long Branch; 732-876-4609; tee2green.com} Tee2Green Indoor Golf offers a cutting-edge indoor golfing experience unlike any other in Monmouth County. Spanning 12,000 square feet, this climate-controlled facility features state-of-the-art Trackman simulators that let players of all levels tee off on the world's top courses while providing instant feedback and swing analysis. With a spacious layout that includes 21-foot-wide bays, a 2,000-square-foot putting green, and exclusive access to the SAM Putt Lab, Tee2Green is a golfer's paradise. Whether you're sharpening your skills or hosting a gathering, the venue caters to everyone with event space for up to 250 guests, kids' clinics, and even birthday parties starting at just \$20 per person. Non-golfers can enjoy free play on arcade games, ping pong, and cornhole, while the cozy lounge area, snacks, and BYOB-friendly bays make it a perfect spot to relax and unwind. For those looking to upgrade their gear, the full-service pro shop offers personalized club fittings and repairs. With expert golf pros on hand daily, Tee2Green ensures that every visit is as fun as it is productive.



IPLAY AMERICA BOARDWALK THRILLS—ALL UNDER ONE ROOF

{110 Schanck Road, Freehold; 732-577-8200; iplayamerica.com}

iPlay America in Freehold brings the magic of a Jersey Shore boardwalk indoors, offering fun and adventure for all ages—even when it's too chilly for the actual shore. Its 115,000 square feet is packed with attractions like rides, arcade games, and experiences. From go-kart racing on the high-speed iPA Speedway to battling it out in two-level laser tag arenas, iPlay America has something for everyone. Younger kids can enjoy rides like the carousel and spinning teacups, while thrill-seekers head to the 4D motion theater or the High Ropes Course for a bird's-eye view. For sports enthusiasts, Topgolf Swing Suite offers simulated golf and sports games, perfect for a break between arcade rounds. With food and drink options at Game Time Bar & Grill, iPlay America is the ultimate winter escape, letting families experience the Boardwalk vibe without having to brave the cold.



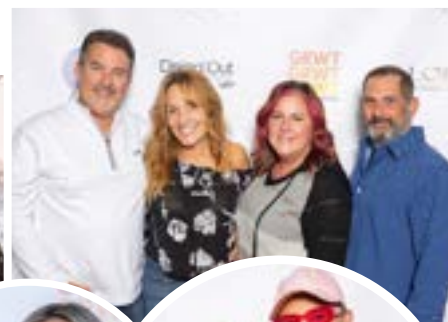
**JUST
OPENED!**

Spanning
50,000 square
feet over three
floors, the new

Palmeras Entertainment
{1031 NJ-18, East Brunswick;
732-838-4848; palmerasentertainment.com} features an
arcade, bowling lanes, sport
simulators, and a 7D cinema
ride, as well as billiards,
foosball, snookball, shuffle-
board, and bocce—and food
and beverage options, too!
The second floor is available
for private events, replete
with a stage, fireplace, and
a bar for caterers.

DINING OUT JERSEY SHORE FALL 2024 COVER PARTY

On October 10, we celebrated our fall 2024 issue at B2 Bistro & Bar in Bayville with a fun-filled evening of mouthwatering food, entertainment, and specialty cocktails, including complimentary Le Kool Champagne, which appeared on our cover alongside B2 Bistro's award-winning burger! Guests enjoyed music, a mermaid aerialist, and door prizes like gift cards and an autographed bottle of Hampton Water Rosé. It was a night of delicious food, great music, and great memories!



BOTTOM'S UP TO OUR BREWERY HOP CHALLENGE!

Dining Out Jersey Shore's first-ever Brewery Hop Challenge this fall was a "brew-tiful" success as participants visited local breweries, checked off their boxes, and collected tickets for a chance to win exciting prizes at our After Party on November 1 at Bakes Brewing Company in Wall. The evening was filled with craft beer tastings, live music, Tantos Pasta Chips, and the spirit of friendly competition, wrapping up with a prize drawing, where winning Brewery Hoppers took home gift cards and merchandise. Cheers to our first fantastic HOP challenge! A special thank you to Side Porch Pizza and iPlay America for providing the grand prizes.



JBJSOUL KITCHEN'S 9TH CHILI COOK OFF: A SPICY SUCCESS!

The 9th Annual Chili Cook-Off at JBJ Soul Kitchen in Toms River was a sizzling success, and *Dining Out Jersey Shore* was thrilled to be part of the action! The event brought together local first responders and the community for a day of friendly competition, delicious chili, and generous support from sponsors like Vydia. Congratulations to the Rutgers University Police Department for claiming 1st Place and to all the winners for their impressive entries. We're proud to support an event that not only celebrates great food but also furthers JBJ Soul Kitchen's mission to fight food insecurity in our community.



BREWS & BBQ TAILGATE PARTY

On September 22, guests gathered at The Barn on South Holland in Holmdel for Chef Lauren Covas' family-friendly Brews & BBQ Tailgate Party. Attendees indulged in the best of NJ BBQ, including a pig roast, smoked brisket, grilled ribeye steaks, pizza, desserts, and more! Local breweries showcased their finest beers alongside fall-inspired cocktails, like espresso martinis and sangria. The entertainment offered something for everyone: cornhole and lawn games, football streaming on TVs, and live music. A great time was had by all!



YMCA OF GREATER MONMOUTH CO. CELEBRATES 150 YEARS

The YMCA of Greater Monmouth County marked its 150th anniversary in style, hosting a gala on Nov. 14 that raised over \$200,000 to ensure that its life-changing programs remain accessible to all, regardless of ability to pay. Held at the stately Shadowbrook in Shrewsbury, the milestone event drew more than 300 guests for an evening of celebration, recognition, and inspiration. The event spotlighted the contributions of PNC Bank and five longtime supporters: Bruce Lakefield of Rumson and Naples, FL; Danny Matarese from Morganville; Peter McCarthy of Little Silver; Chris Mosley of Colts Neck; and Carol Stillwell, who resides in Holmdel. The honorees were recognized for their commitment to the YMCA's mission of fostering community, promoting health and well-being, and nurturing personal growth for people of all ages and backgrounds.



New Jersey native, Chef David Burke and his team at David Burke Hospitality Management continue to fire up the NJ dining scene with new spaces, fresh plates and innovative tastes.

We strive to surprise and delight with seasonally driven menus, creative decor, and flexible spaces for events and more!

DINING, SPECIAL EVENTS, PRIVATE EVENT SPACES + MORE



KEANSBURG



SEA BRIGHT



EAST BRUNSWICK



UNION BEACH



MORRISTOWN



WEST NEW YORK



FORT LEE



SOUTH ORANGE



CHEFDAVIDBURKE.COM | @CHEFDAVIDBURKE

A CONVERSATION WITH
INNOVATIVE CHEF
Phil Deffina

Every issue, **Chef Diane Henderiks** talks with a local chef about healthy cooking.



For the past decade, Chef Phil Deffina has been delighting palates with his creative dishes at New Jersey’s well-loved dining destination, **Char Steakhouse (charsteakhouse.com), located in Raritan (777 US 202 North; 908-707-1777) and Red Bank (33 Broad St; 732-450-2427).** Celebrated for its commitment to quality and precision, Char offers a New York-style steakhouse experience, featuring the finest cuts of dry-aged, prime beef, exquisite seafood delivered fresh daily, a raw bar, and vegetarian options.

Chef Phil graduated The Culinary Institute of America in 2004 and journeyed across the nation honing his craft alongside culinary legends like Roland Passot of La Folie in San Francisco and the trailblazing Chef David Burke, with whom he spent nearly a decade. “Working with two of the most innovative and visionary chefs in the country reshapes your perspective, encouraging you to experiment with unique flavor pairings and meticulously planned presentations,” he remarks.

I’ve had the pleasure of knowing Phil for many years, and he is not only an extraordinarily gifted chef but also one of the kindest individuals you could meet. Let’s hear his thoughts on healthy eating.

DH: Do you see a trend with diners seeking “better-for-you” options?

PD: I think the conversation of healthy has changed dramatically over the last couple of years. We have customers asking for things like eliminating seed

oils, gluten-free and vegan dishes. When a guest asks for specific dietary preparations, I will do everything in my power to honor that request.

DH: What’s your definition of healthy eating?

PD: My definition may seem contrary to popular belief but I eat beef six to seven times a week and cook with butter, olive oil, and rendered grass-fed beef tallow, which is super flavorful. The whole narrative of fat being bad for us has been so misconstrued because it’s really the sugars that are destroying our bodies. Good fats are really good for you. For hundreds of years, we used beef tallow until big companies came around and started processing corn and soybeans.

DH: What’s your secret to cooking healthier without sacrificing flavor?

PD: Start with good quality products no matter what, like premium beef and proteins and beautiful veggies. Cook with salt and fat just keep it simple and use only what you need.

DH: What’s your favorite dish on your menu?

PD: That’s a tough choice. We have a standard



Phil Deffina
CHEF, CHAR STEAKHOUSE IN
RARITAN AND RED BANK

menu that we occasionally tweak, and our weekly specials are inspired by the season. Recently, I’ve been experimenting with a prime rib that’s smoked for three hours after being rubbed with butter, herbs, and garlic, then finished in the oven. We’ve also been testing various octopus dishes—one with romesco sauce and another with caper beurre blanc, both of which are fantastic. If I were dining at Char today, I’d choose either the boneless ribeye or the cowboy ribeye, paired with our creamy spinach and potato gratin, or our ceviche oysters, which are freshly shucked oysters topped with marinated halibut and a blend of leche de Tigre, citrus, cilantro, rocoto, ají amarillo, and Peruvian corn.

DH: What’s new and exciting in your world?

PD: We are thrilled to announce the opening of our new restaurant, Char Steakhouse, in Scotch Plains, slated for early 2025. We’re introducing an exclusive Japanese A5 Wagyu program, featuring 100% authentic Wagyu beef. The quality of this beef is outstanding, and it’s available at an incredible price of approximately \$20 per ounce, significantly lower than the market average. Our menu will include innovative appetizers, steaks, and rib eyes featuring this exceptional beef.

I’m also diving into a fun project with grass-fed beef tallow, available in both plain and a chili-garlic variety infused with a flavorful mix of spices. For the winter I will be making face and hand moisturizers. You can place your orders through Instagram at @Chef_Phil_Deffina.



DIANE HENDERIKS, one of America’s most accomplished culinary professionals, is on a mission to elevate home cooking and healthy eating. As a Registered Dietician and corporate chef, she brings expert knowledge to help transform ordinary ingredients into extraordinary dishes. Diane has appeared on *Good Morning America*, CNN, *Fox & Friends*, News 12 NJ, and CBS News, and has been featured in the *New York Times* and *Shape Magazine*.



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TASTE THE GLOBE

From the stage to the kitchen, Canadian chef Dennis Prescott turns culinary storytelling into an art, delighting fans worldwide with his unique blend of flavors, food photography, and globe-trotting adventures.

By Laura D.C. Kolnoski

Dennis Prescott is known not only for his bestselling cookbooks and stunning food photography but also as the co-host of Netflix's *Restaurants on the Edge*, where he helps struggling restaurants around the world find new life through food, culture, and community. Serendipity placed him on the path to this successful culinary career, something he didn't foresee while traveling a different road trying to make it in the music business a decade ago.

A SHIFT FROM MUSIC TO MEALS

Back then, the Brunswick, Canada native shared a van with his bandmates, sleeping on air mattresses and living on a shoestring budget. While ensconced in Nashville, contemplating changing his lifestyle circa 2012, Prescott had an epiphany. On the advice of a friend, he borrowed a cookbook from the library in pursuit of a healthier diet.

He didn't know who Jamie Oliver was then but used the famed British chef's instructional tome to teach himself to cook. After his first dinner—for 20!—garnered raves, Chef Dennis decided to pivot to creating connections with people through cuisine. He fell in love with cooking, losing 90 pounds in the process.

The fledgling chef began documenting his culinary journey on social media, accompanied by his own photographs. After star UK Chef Nigella Lawson flagged him as a favorite account, Prescott gained 10,000 followers. Today, they number over 855,000.

COOKBOOKS AND CULINARY CONNECTIONS

Chef Dennis honed his skills working in far-flung restaurants, cultivating a love for travel while informing his knowledge of international flavors, techniques, and recipes. The week after he dreamt he was writing a cookbook, four publishing agents reached out inquiring if he had considered writing his one of his own. In 2017, his *Eat Delicious: 125 Recipes for Your Daily Dose of Awesome* became a bestseller published by HarperCollins, just like the Jamie Oliver cookbooks that originally inspired him. "My cooking style is a cross of international comfort food recipes with influences from my Eastern Canadian surroundings, ingredients, and dishes," he says. "I want to share recipes that are attainable, relatable, delicious, and beautiful."

In 2020, Prescott joined the original Netflix series *Restaurants on the Edge*, traveling the world with two design experts to rejuvenate flailing eateries. Over two seasons, viewers glimpsed exotic locales in Malta, St. Lucia, Austria, and Costa Rica. That led to membership in the United Nations' Sustainable Development Goals via the Chefs' Manifesto, a humanitarian organization helping provide food assistance to more than 90 million people in 83 countries. Those journeys led him to cook with families in Kenya and Somalia.

"Once you start traveling you want to do it more," he says. "The romance of going to Europe is very real. Slovenia blew my mind the most." He describes hiking in the woods with a local "rock star" chef who keeps a forager on staff. "I watched her pick what looked like weeds but were beautiful-tasting plants, and I got to learn all about the country's traditional orange wine."

"People connect globally through food," Chef Dennis continues. "The series was a joy, full of fun, gorgeous views, and inspiring stories." His expertise and ease on camera led to guest appearances on The History Channel's *The Food That Built America*, and *The Harry*

Connick Jr. Show. He has been featured in *People* and *Esquire* magazines and wrote a column for *Food & Wine*. Along the way, he met the late Anthony Bourdain, the superstar globe-trotting chef also enamored with different countries, cultures, and cuisines, during a Canadian food and film festival. "Anthony Bourdain paved the way for people like myself," Chef Dennis says. "He was the keynote speaker at the festival and was the loveliest and most down-to-earth person."

EXPLORING JERSEY FLAVORS AND LOCAL FAVORITES

Our conversation took place in October when the personable chef taped an episode of the



Chef Dennis discusses his second book, *Cook with Confidence* on the Dining Out NJ Radio Show & Podcast

Dining Out Jersey Radio Show & Podcast (diningoutjersey.com/radio-podcast), during which he discusses his second book, *Cook with Confidence* (HarperCollins). Released in September, and featuring another 100 recipes, its thick glossy pages are graced with colorful photographs and offer dishes for all levels, intended to hone skills and impart culinary wisdom. The easy-to-follow recipes span snacks, starters, pasta, and main dishes that highlight vegetables, seafood, poultry, and beef.

"I worked on this book for a bunch of years, putting my heart and soul into it," Chef reveals. "It's great to tell the stories of folks I cooked with and have people cook that food. Recipes are gifts you are given by someone else. I was gifted these recipes, so why not tell



"It was simple to prepare, and the flavors were so vibrant and satisfying," says *Dining Out Jersey* Shore publisher Tara Jean, who tried her hand at Chef Dennis' Tarragon Chicken from *Cook with Confidence*. "It's the kind of dish that impresses without the stress."

those people's stories? Anytime you cook with somebody, you learn. Community at the table makes us better people."

After our radio show recording, Prescott headed to Asbury Park for the first time, eager to check out the food and music scene. In his band days, he played on Long Beach Island, making him eager to experience even more Jersey Shore. Last summer, he spent time in North Jersey with the father/son mixologists of Johnny Drinks (@johnny-drinks_), John and Johnny Rondi, and made a TikTok with them. After shopping locally for the ingredients, they made the Steak, Mushroom, and Broccoli Rabe Sandwich with Herbed Vinaigrette that appears in the new book on page 249.

"I love to try what's local and celebrated regionally," he says. "I



seek out what that is in New Jersey, which has the best Italian American food. I talk to people and chefs to learn what their favorites are." Chef Dennis still plays guitar and enjoys yoga and running in his spare time.

"Anyone can learn to cook great meals," he concludes. "There are always new dishes to discover, and new people to eat with. I view food as a house. Once you start with a good foundation it opens so many doors. Take a risk." Learn more at dennistheprescott.com.

ATLANTIC CITY Insider

BY LAURA D.C. KOLNOSKI

Atlantic City will “sleigh” you this season with stunning decorations, glittering events, themed pop-ups, divine dining, NYE parties, and holly jolly surprises!



LISA JOHNSON COMMUNICATIONS, LAURA D.C. KOLNOSKI

RESORTS' TREE

RESTAURANT SPOTLIGHT

Bally's Park Place Prime

{1900 Pacific Ave, Atlantic City; 609-340-2000; casinos.ballys.com} Since opening in July, Bally's Park Place Prime steakhouse has quickly become an essential dining destination in AC. We jumped at the chance to try this deliciously reimagined restaurant overlooking the boardwalk and beach—a 2024 *OpenTable* Diners' Choice. The chic space, featuring fresh décor and mood lighting, nods to the casino's 1979 opening. The impressive menu showcases hand-cut prime steaks with over a dozen topping options, outstanding seafood dishes like Chilean Sea Bass and Scottish Salmon, and much more deliciousness.

We started with the elevated Wedge Salad, a plate of fresh flavors accented with a creamy deviled egg, bacon lardons, and pickled onions. For our main course, we enjoyed the Park Place Prime Surf & Turf with grilled asparagus and rosemary potatoes (perfection!) and the savory Roasted Confit Leg & Breast of Duck in a seasonal berry gastrique. The desserts Chocolate Gâteau—a delectable chocolate cake layered with chocolate mousse ganache and crowned with chocolate shavings—and the creamy Park Place Prime Cheesecake adorned with berry sauce were equally swoon-worthy.

Service was polished and informed. Drinks are primo, from the stellar wine list to the house's Signature Old Fashioneds. The sleek bar, crowned with a custom-made crystal chandelier, beckons for pre- and post-dinner drinks, and a private dining room fits up to 30. Don't miss one of the city's best Happy Hours, featuring a nice selection of tasty bites like Shrimp Ceviche, Tuna Crudo, and Butcher's Cut Bacon. Bonus: Parking is free with a \$50 purchase.



BALLY'S PARK PLACE PRIME



BORGATA SHOPPING



BAR 32

AROUND TOWN

Noyes Arts Garage at Stockton University

{2200 Fairmount Ave, Atlantic City; 609-626-3805; artsgarageac.com}

The Noyes Arts Garage hosts its annual Holiday Market Dec. 14 and 15. Shop premium vendors and crafters, visit the “Favorite Fictional Home”-themed Gingerbread Village, vote for your favorite, and take photos with Santa.

Deck the Hall Festival of Trees

{2301 Boardwalk, Atlantic City; 609-348-7100; atlanticcitynj.com}

Jim Whelan Boardwalk Hall becomes a Winter Wonderland with dozens of sponsor-decorated trees. Free public viewings daily during business hours through Jan. 3.

Bar 32 Chocolate & Cocktails

{121 S Tennessee Ave, Atlantic City; 609-246-7188; bar32chocolate.com}

Chocoholics flock to this sweet spot for gifts, classes, inventive cocktails, pairings, Happy Hours, and indulgent desserts in a 1960s-inspired setting accented with art and music. Don't miss out on holiday happenings and luscious gourmet treats made in-house with Tanzanian Cacao and premium ingredients, as well as “create your own” custom bars for friends, family, or yourself!

IN THE CASINOS

Borgata

{1 Borgata Way, Atlantic City; 609-317-1000; borgata.mgmresorts.com}

The Gypsy Bar, a nightlife mecca since Borgata opened in 2003, has closed. The entire area across from the Metropolitan restaurant has been under construction since September. The coming “contemporary reimagined gaming experience” will feature gaming floor upgrades,

a new Asian dining concept, and an as-yet unnamed bar featuring rare international liquors. The casino's Long Bar has already been revitalized with a refreshed cocktail menu.

Calling the renovations, “the next phase of Borgata's evolution,” President/COO Nik Rytterstrom adds, “These enhancements are not just about maintaining our position in the market; they're about pushing the boundaries of what our guests can expect from a world-class gaming destination.”

Christmas in Concert celebrates the sights and sounds of the season at the Music Box Dec. 7 through 24, presenting magical performances of holiday classics. Marvel at the dazzling costumes, fast-paced choreography, and new musical arrangements.

A *John Legend Christmas*, Dec. 20. The EGOT-winning crooner brings his national yuletide tour and four-piece band to the Event Center, mixing personal stories with holiday tunes. Be sure to check out the Borgata Gift Shop for eye-popping, fabulous holiday décor to take home.

Caesars/The Hook by Spiegelworld

{2100 Pacific Ave, Atlantic City; 609-343-2500; spiegelworld.com}

Sunday brunch returns with a new menu at the buzzy Superfrico at The Hook. Savor the Steak and Eggs with thick cut applewood smoked bacon, Crab Cake Benedict, and classic Bloody Marys. Groups love the 16-ounce sharable pancake adored with maple-orange Tuaca glaze, chocolate chips optional. The menu also features a special beef blend 8oz smash burger, pizza, and Italian dishes. Afterward, catch the 2pm cabaret show. Holiday Happy Hour at the venue's Horse Dive Bar runs through Dec. 30, featuring Hot Chocolate and Penguin Cookies, plus festive cocktails.

Inside AC



RESORTS CASINO

Hard Rock

{1000 Boardwalk, Atlantic City; 609-449-1000; casino.hardrock.com}

My Big Gay Italian Christmas starring Anthony J. Wilkinson, Dec. 13 and 14, Soundwaves. In the continuing adventures of the Pinnuziato family, characters old and new hilariously confront love, politics, and more amidst a swirling snowstorm.

Earth, Wind & Fire, Dec. 20 and 21, Etes Arena. The funky Grammy-winning R&B legends and Rock and Roll Hall of Famers deliver iconic hits from their 23 albums.

Pitbull, Dec. 27, 28, and 31, Etes Arena. Dance the night away and ring in New Year 2025 with “Mr. Worldwide” leading the ultimate high-energy party.



OCEAN GRINCH ROOM

Harrah's

{777 Harrah's Blvd, Atlantic City; 609-441-5000; caesars.com/harrahs-ac}

Through Jan. 1, the Eden Lounge becomes the Topsy Elf Bar, offering holiday-inspired drinks like “Christmas Thyme,” “No Snow on Christmas,” and “Partridge in a Pear Tree Martini.” Don't miss the Topsy Happy Hour. Under the dome, the Pool After Dark pulsates with top DJs, live performers, and dancing in an electric vibe.



OCEAN'S SANTA ELEVATOR

Ocean Casino Resort

{500 Boardwalk, Atlantic City; 609-783-8000; theoceanac.com}

Book a cheerfully decorated holiday-themed room through Jan. 1, with options like the two-bedroom “Mean Green Suite” channeling the Dr. Seuss classic *The Grinch Who Stole Christmas*, plus a connecting room paying homage to Cindy Lou Who. Experience “Santa's Hideaway Adventure,” a magical virtual elevator ride to the North Pole where parties of up to six can meet St. Nick and take pictures. Packages and reservations are available.

Shop local vendors at the Holiday Village at The Row Shops, Saturdays through Dec. 21, and sample a different festive cocktail each week, from Bailey's Treat Bar to Blueberry Mulled Wine. The kaleidoscopic Jingle Bell Bar on the casino floor serves up vibrant holiday lights, themed entertainment, and selfies galore through Dec. 31.

Resorts

{1133 Boardwalk, Atlantic City; 609-340-6300; resortsac.com}

Two pop-up bars welcome merrymakers: The Candy Cane Lounge at the casino's Bar One, and the first-ever Christmas Island Bar at the Landshark Bar & Grill in the Margaritaville complex, named after the Jimmy Buffett song. (The late tropical troubadour was born on Christmas Day.) Look for promotions all season, including “Caribbean Santa” photo ops, live music, and drink specials.

Tropicana

{2831 Boardwalk, Atlantic City; 609-340-4000; caesars.com/tropicana-ac}

Gather around The Quarter's giant holiday tree for a musical light show every hour on the hour, starting at noon through Dec. 26. Holiday favorite *The Polar Express*, starring an animated Tom Hanks as the Conductor, plays on the IMAX Experience theater screen on select dates beginning Nov. 30.

RING IN 2025

New Year's Eve parties large and small citywide ensure something sparkly for every reveler. Check for reservation requirements. Some more unique options:

THE CLARIDGE

{123 S Indiana Ave, Atlantic City; 609-487-4400; claridge.com}

This former casino turned boutique hotel hosts a two-part evening on its 1936 property. “Gatsby's Golden Gala,” a Roaring Twenties-themed event, offers an opulent buffet dinner, craft cocktails at the speakeasy bar, an open bar, and live entertainment. Tickets include access to the “Sky-High Soiree” to usher in the New Year at the Vue Rooftop Bar & Lounge, featuring a DJ, signature cocktails, and a midnight champagne toast under the stars. Guests may attend either or both. Advance tickets required.

KISS, KISS NIGHTCLUB & THE ROYCE, TROPICANA

{2831 Boardwalk, Atlantic City; 609-340-4000; kisskissnightclub.com}

Two parties, one ticket—available at the door. Kiss Kiss excites with its laser and light shows, dancing, Ultra VIP Bottle Service, and an electric adult atmosphere. At The Royce across the hall, guests can enjoy table games, bowling, DJ music, and an open bar and more until 3am.

SHOWBOAT

{801 Boardwalk, Atlantic City; 609-487-4600; showboatac.com}

“AC's Largest NYE Party” is actually six different parties within this reimagined pleasure palace with its expansive arcade on the former casino floor. Experience multiple DJs and bands, a live concert in the Bourbon Room (formerly House of Blues), dueling pianos, a live ball drop, a champagne toast, a five-hour open bar, and more. Tickets start at \$70.



YOUR *Winter* GETAWAY AWAITS



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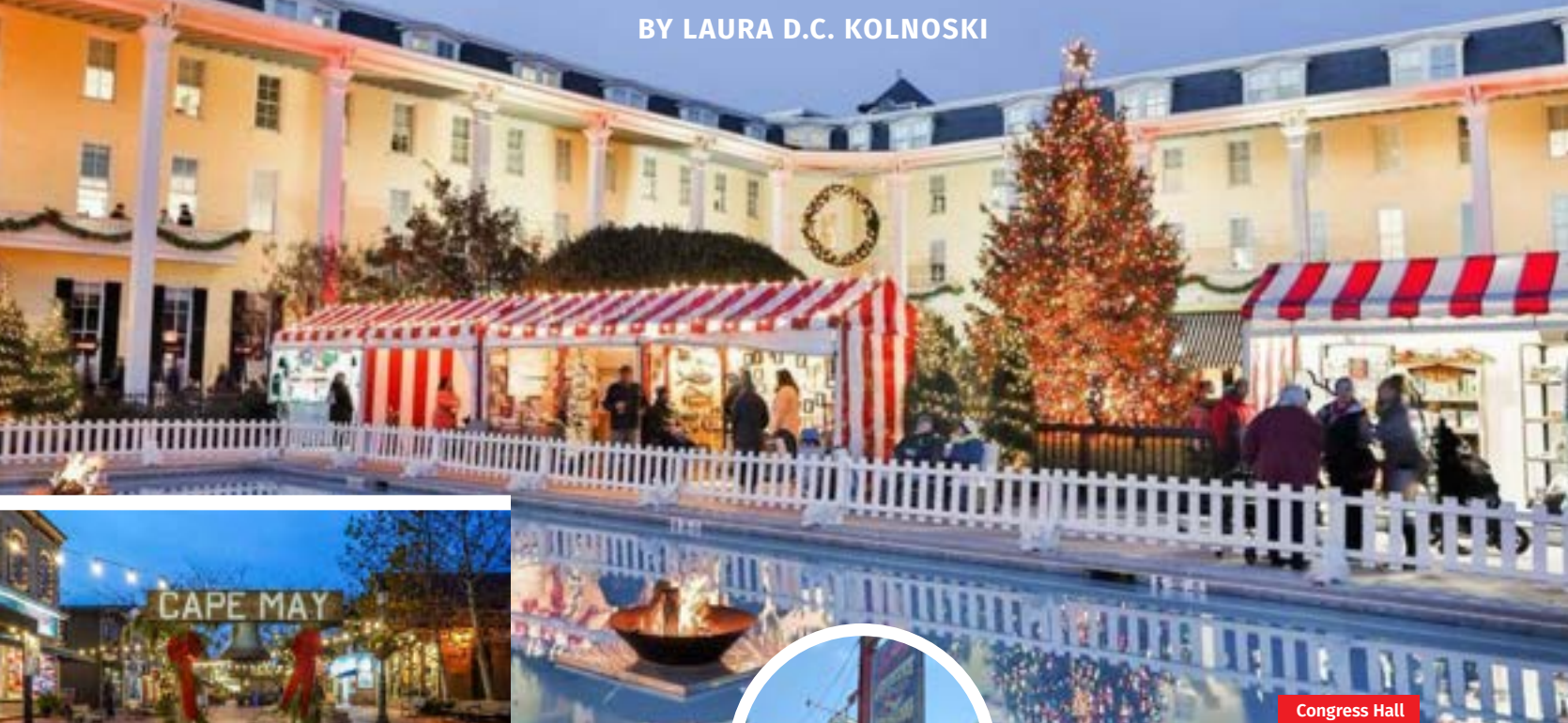
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coastal CELEBRATIONS

'Tis the season to venture south where shore towns don their seasonal finery, host merry celebrations, and make the coast glow with good cheer.

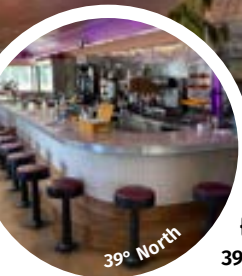
BY LAURA D.C. KOLNOSKI



Congress Hall



Washington Street Mall



39° North

NEW IN TOWN
39° North, Manahawkin
{712 E Bay Ave, Manahawkin;
39degreesnorthnj.com}

Chef/owner Diego Sanchez presents “beautiful dishes, rich with flavor” in a remodeled diner adorned with local art. Sauces and lemonade are made in-house, complementing elevated breakfast, brunch, and dinner options featuring local ingredients and sustainable practices. The polished staff please with ease, serving shore flavors, Latin tastes, and embellished classics. Patrons crave the Red Velvet Cheese Pancakes, Crab Hash and Eggs, Kobe Bacon Burger Tacos, and Sweet Potato & Chorizo Hash. BYOB.

**RUNNIN’
WITH THE
[JERSEY]
DEVIL**

Lucille’s Country Cooking
{1496 Route 539, Warren Grove; lucillescountrycooking.com}

Set in the lush Pinelands, this area institution has served families, bikers, hunters—and even Anthony Bourdain—perfectly prepared home-style food since 1975. All-day breakfast serves up Texas French Toast, Chipped Beef, Sausage and Gravy, and outstanding pancakes. For lunch, or Lucille’s Favorite—a grilled chicken sandwich with roasted red pepper, mozzarella, spinach, and tomato. Ten varieties of legendary, freshly baked pies rotate, including Fruits of the Forest, Pecan, and Strawberry Rhubarb. Lucille’s is part of NJ’s “Anthony Bourdain Food Trail,” honoring the late globe-trotting chef, author,



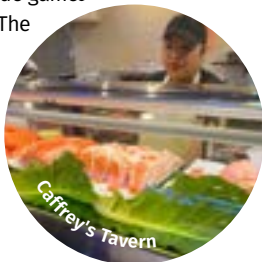
Lucille’s Country Cooking

and Jersey boy, marking sites he visited on his television shows.

LOCALS’ CHOICE

Caffrey’s Tavern {440 US-9, Forked River; caffreystavern.com}

With rustic ambiance, sizzling steaks, thin-crust pizzas, and a large bar area, Caffrey’s has been a local favorite since opening in 1995. After a kitchen fire shuttered it in 2018, the tavern was lovingly rebuilt to its original authenticity. Now it boasts an exceptional sushi menu, and expanded outdoor space known as The Backyard with a covered seasonal bar, games, and seating—and reinstalled arcade games and fresh popcorn machine. The friendly, knowledgeable staff guides guests through an expansive menu featuring Irish favorites, pastas, ribs, chops, seafood, and more.



Caffrey’s Tavern



Dickens Village display, Emlen Physick Estate

Sip a Caffrey’s Crush made with Jameson Orange Whiskey, Triple Sec, Sprite and OJ, a S’mores Martini, or a Honey Hot Toddy with Jack Daniel’s Tennessee Honey and a cinnamon stick.

HISTORIC HIDEAWAY

Baremore Tavern, Smithville {615 E Moss Mill Rd, Smithville, Galloway; smithvilleinn.com/baremore}

A beloved tradition is a day in Historic Smithville along Route 9, ending with fine dining at the Smithville Inn, a site listed on the National Register of Historic Places. For a quick bite of Colonial authenticity, grab a stool or table in the subterranean Baremore Tavern honoring James Baremore, who founded the stage stop in 1787. With its rustic wood, large fireplace, and seasonal decorations, it’s the ideal spot for handcrafted beers, the Baremore Berry Sour, or a pitcher of Smithville Sangria. Small plates include Lamb Lollipops, Wagyu Sliders, and Fish Tacos. During December, over 100 Christmas trees floating on Lake Meone blink nightly to traditional carols.

CHRISTMAS IN CAPE MAY

From trolley rides to house and walking tours, strolling Victorian carolers, divine dining, and eclectic shopping opportunities, Cape May is replete with eye-popping delights. {capemaymac.org}

Congress Hall {200 Congress Pl, Cape May; caperesorts.com/congress-hall}

The historic seaside landmark hosts its 14th Winter Wonderland, bringing rides and fun for all ages to the Grand Lawn. Surrounding the 30-foot Tannenbaum, find a carousel, train rides, Santa’s Workshop kids’ activities, Vendor Village, food court, and bar offering seasonal libations through Dec. 31. The Grand Ballroom hosts Breakfast with Santa on weekends. This

gracious 1816 hotel offers a Christmas Package featuring deluxe accommodations, welcome cocktails for two in the art deco Brown Room, and a buffet Christmas dinner.

Washington Street Mall {Washington St, Cape May; washingtonstreetmall.com}

New shops opened on the bustling mall this year, offering more local-focused, artisan, and specialty goods for gift-giving. Get in the spirit with a stroll through the Winterwood Christmas shop in a former bank on the downtown’s most prominent corner: two stories packed with holiday glitter and glamour. Slip into the Ugly Mug for a drink or Fins to admire the fishtanks over lunch. There’s so much to do in and around the mall, including wandering the streets to admire the exquisite decorations adorning gingerbread houses and inns. Gather information at the visitors’ kiosk just outside Winterwood at Ocean Street, where trolley and horse-drawn carriage rides originate.

West Side {Perry St and Sunset Blvd, Cape May; westcapemaytoday.com}

Antique shops, eateries, and diverse retail



Winterwood



Baremore Tavern



Cape May Trolley



Congress Hall



West End Garage

establishments line Perry Street and Sunset Boulevard. Grab coffee and yummy baked goodies at the Beach Plum Bakery and Café next to the cavernous West End Garage—a former gas station packed with art, vintage wares, and one-of-a-kind local artisan creations. Feel good about your purchases at the Good Deeds Market, a “zero waste lifestyle store,” and the Honey Farm, purveyor of healthy products and gifts. End with dinner at Grana BYOB, where Chef/owner Carl Messick, formerly of the acclaimed Ebbitt Room, earns raves for his Casarecce: grilled bratwurst, sage, kale, roasted squash, and pine nuts with apple brown butter cream; Crisp Duck Breast with local fig mostarda; and Roasted Rack of Venison.

Museum Shops {Various locations; capemaymac.org/experience/museum-shops}

Cape May MAC maintains stores at its three historic sites, plus an online shop offering specialty books, apparel, toys, and gifts. Purchases at the Emlyn Physick Estate’s Carriage House, Lighthouse, and World War II Lookout Tower support the organization, whose initials stand for Museums, Arts, & Culture. A standout during the holidays, the Carriage House showcases a tiered Dickens Village display under an inverted Christmas tree built by volunteers.



Sea of Lights



Beach Plum Farm

Beach Plum Farm {140 Stevens St, Cape May; beachplumfarmcapemay.com}

The farm, market, and cottages have been named a 2024 One Key Hotel by the *Michelin Guide*, recognizing outstanding accommodations worldwide. Renowned farm-to-table multicourse dinners here showcase pasture-raised turkeys, heritage pork, vegetables, and aromatic herbs. This December, the culinary celebration is available Thursdays, Fridays, and Saturdays. Evenings begin with a hayride tour

followed by a candlelit stroll on the Woodland Trail and a cocktail hour. Dinner is served family-style in the charming, decorated hoop house. \$185 per person. On New Year’s Eve, enjoy Chef’s farm-to-table menu served under twinkling lights. \$162 per person, 21 and up only.

A Holiday Home weekend package focuses on handmade décor. Indulge in candle and wreath-making, tablescape sessions, daily breakfast, and a farm-fresh lunch. *Michelin* noted, “This is another side of Cape May, not just literally but figuratively.”

SOUTHERN SHORE events

“SHORE COLOR” ART SHOW

A Casino Pier Christmas

{Casino Pier Arcade; 800 Ocean Terrace, Seaside Heights; 732-793-6488; exit82.com}

Dec. 14 and 15, meet Mickey and Minnie Mouse dressed as Santa and Mrs. Claus, and select colors for free face painting on Saturday. On Sunday, from 1–2:30pm, kids can help Santa, Gingerbread Man, and Elf on the Shelf build gingerbread houses. Photo opps available! (\$5 registration fee).

“MIRACLE ON 34TH STREET, THE MUSICAL”

{Surflite Theater; 201 Engleside Ave, Beach Haven; 609-492-9477; surflight.org}

Through Dec. 14. Meredith Wilson’s score invigorates the magical, heartwarming tale of a single mom, her young daughter, Kris Kringle, and Macy’s.

SEA OF LIGHTS

{Jenkinson’s Aquarium; 300 Ocean Ave, Point Pleasant; 732-892-0600; jenkinsons.com}

On Dec. 14, 21, 22, and 28, this traditional holiday spectacular includes various family entertainment 5–8pm. On Dec. 28, watch “Diving Santa” make a splash at 5 and 6:30pm.

FIRST NIGHT, OCEAN CITY

{825 Boardwalk, Ocean City; 609-399-6111; firstnightocnj.com}

Now in its 32nd year, Ocean City’s family-friendly New Year’s Eve celebration on Dec. 31 might be the biggest in New Jersey, featuring over 70 entertainment options at 20 different venues, plus fireworks at midnight. The afternoon kicks off with a ribbon-cutting at the iconic boardwalk Music Pier where ice sculptures are on display. The Sensational Soul Cruisers and the Harlem Wizards headlines performances, and an ice-skating rink, inflatables, a karaoke party, magician, country line dancing, and more, add to the fun. Find food and non-alcoholic drinks at Ocean City High School, the Community Center, and the Civic Center. (Ocean City and Ocean Grove are New Jersey’s only dry beach towns.) Free parking and transportation is available via jitneys. \$25, children under 2 free.

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11 1/2 BROADWAY • FREEHOLD, NJ

Uncorking NEW JERSEY

BY AMANDA CLAIRE GOODWIN

The Garden State is making waves in the wine world with 57 registered wineries—and counting. At the inaugural NJ Wine Expo at Bell Works in Holmdel, wine lovers got a unique taste of New Jersey’s thriving viticulture scene.

A LANDMARK EVENT FOR NJ WINE

Hosted by the Garden State Wine Growers Association (GSWGA), the NJ Wine Expo featured 30 wineries pouring more than 130 carefully selected wines, along with panels led by the wine industry’s leading voices. I found this event to be educational, well executed, and enjoyable. Whether you’re a novice wine enthusiast or a seasoned professional, there were many opportunities to try something new and learn something surprising about New Jersey wines. The event kicked off during the first-ever “New Jersey Wine Month,” which will now be celebrated annually each November, expanding on the previously designated “New Jersey Wine Week.” It featured two sessions—afternoon and evening—in which guests not only sampled wines and interacted with winery representatives, but also learned from industry experts.

GSWGA executive director Devon Perry curated a range of guest speakers, with discussions covering a broad range of topics, such as the future of NJ wine, women in wine, and even wine in film. The event’s emcee for the afternoon was New Jersey-based wine writer and judge Hank Zona, adding a lively touch to the proceedings.

SOUTHEAST JERSEY’S SIGNATURE BLEND

Representatives of the Outer Coastal Plain Vineyard Association (OCPVA) were also in attendance to highlight their signature red blend, *Coeur d’Est*, which translates to “Heart of the East.” First developed in 2007 by Dr. Larry Coia, Jim Quarella, and Dante Romanini of the OCPVA, this blend aims to elevate the region as a world-class wine producer. Typically, a Bordeaux blend features a dominant mix of Merlot or Cabernet Sauvignon, with the potential addition

of Cabernet Franc, and smaller additions of Petit Verdot, Malbec, and Carménère. However, the *Coeur d’Est* blend combines two to six grape varieties grown in the OCP Viticultural Area: Cabernet Franc, Merlot, Petit Verdot, Chambourcin, Syrah, and/or Cabernet Sauvignon. True to its New Jersey roots, the wine requires the French-American hybrid Chambourcin to make up 25-50% of the wine. You can find these wines at participating wineries within the OCP: Auburn Road, Autumn Lake, Cedar Rose, Bellview, Blue Cork, Plagido, Sharrott, Saddle Hill, White Horse, and Terra Nonna.

CELEBRATING LOCAL WINERIES YEAR-ROUND

The most fun aspect of the NJ Wine Expo was seeing so many guests curious and excited about trying New Jersey wines. I enjoyed overhearing people commenting on the wines

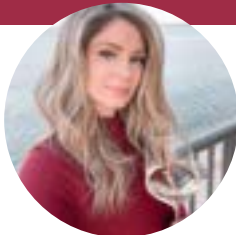
they were sampling with pleasing remarks, even telling their friends, “You gotta try this one.” The next time you’re searching for weekend plans, don’t forget about your NJ wineries. Many remain open even during the winter months, with some offering fire pits, heaters, and indoor seating. At their core, NJ wineries are akin to your local farmers. When we shop local, we’re helping support the local economy, reduce our carbon footprint, and foster a sense of community. Even buying a bottle of New Jersey wine to bring to dinner or enjoy at home helps support this community-focused industry. If you didn’t make it to this year’s NJ Wine Expo, don’t fret—the event will return next year. To stay informed of all New Jersey wine happenings, follow @newjerseywine on Instagram, @njwinegrowers on Facebook, or @gardenstatewine on X.

INDUSTRY INSIDERS AND SURPRISES AT THE EXPO

The NJ Wine Expo brought together an impressive lineup of industry insiders, such as Secretary of Agriculture Ed Wengryn, Economics Professor Orley Ashenfelter, wine policy developer Dr. Seth Porter, Hospitality Professor Donna Albano, and Mark Hernandez of the OCPVA. Also contributing were author Carlo DeVito, wine judge and professor Sharyn Kervyn, DipWSET, CSW, CMS, and wine consultant and judge Rob Rudko. Representing the winery perspective were Dustin Tarpine of Cedar Rose Vineyards and Madeline Cozine of Working Dog Winery. The event also welcomed voices from the film and entertainment industry, including actor and film director Daniel Boulus, podcaster Mike Ham, David Schooner Jr. of the Garden State Film Commission, and GSWGA intern Ella Champigny. Social media content was curated by influencer Jen Adona of Jersey Girl Travels and Tyler Constantino of PNDA Creative, while Brent Donaway of Haddon Film Company captured the event on film. The biggest surprise of the event was when Devon, my mother, and I took the stage for an impromptu conversation about the place of wine at the dinner table. We will certainly remember that moment for years to come.

SEEN AT THE NJ WINE EXPO

Alba Vineyard	Brook Hollow Winery	Laurita Winery	Tomasello Winery
Angelico Winery	Cape May Winery	OCPVA Coeur d’Est	Unionville Vineyards
Auburn Road	Cedar Rose Vineyards	Old York Cellars	Valenzano Winery
Vineyards	Chestnut Run Farms	Rebel Sheep Wine Co	Villa Milagro Vineyards
Autumn Lake Winery	DiMatteo’s Vineyards	Saddlehill Cellars	White Horse Winery
Bellview Winery	Federal Twist Vineyard	Salem Oak Vineyards	Willow Creek Winery
Blue Cork Winery	Four Sisters Winery	Sharrott Winery	Women in Wine
Briganti by the Bay	Kennedy Cellar	Summit City Winery	Caucus



About the Author: Amanda Claire Goodwin is a New Jersey native who has been blogging about wine since 2017. She was educated at the International Wine Center in New York, NY, and is a professional wine concierge and consultant. Follow on Instagram @TheRealHousewine.



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D'AMORE'S CAFFE & TOAST

WALL TOWNSHIP



Damorescaffeandtoast.com

Wall Township Location
1861 Highway 35
Wall Township NJ 07719

732-561-0114

Open Year Round.
Mon - Sat 7:30am - 3pm
Sun 8am - 3pm

Indoor seating
Online Ordering/
Takeout
Delivery via Doordash
Gift cards available
Family Friendly



SCAN FOR
SEASONAL MENU



An Italian cafe can be found right in Wall Township! D'Amore Toasts are healthy and delicious made with bakery fresh non GMO bread, local produce, and a dash of A'more! Make sure to also try one of their homemade desserts made from family recipes passed down from generation to generation. The owners believe there is nothing more powerful than good food shared with family and friends and promise to provide you the buon cibo, all you need to do is visit and mangiare!

DEMARCO'S CATERING & GOURMET DELI

ABERDEEN



Demarcoscatering.com

@demarcos.italian.deli

DeMarco's Catering & Gourmet Deli

1121 State Route 34
Aberdeen, NJ

732.566.2112

Monday-Wednesday: 9am-5pm
Thursday-Saturday: 9am-6pm
Sunday: 9am-4pm

Catering
Graduation Packages
Lunch Menu
Butcher

Deli
Bakery
Prepared & Specialty Foods
Grocery



SCAN FOR
SEASONAL MENU



DeMarco's Catering & Gourmet Deli in Aberdeen, NJ, serves fresh, homemade meals, breads, soups, and more. On December 9, 1975, Louis DeMarco opened the doors for the first time. Since then, his sons Eugene and Robert have joined the family business. DeMarcos is proud to celebrate 49 years of business.

DRIFTHOUSE BY DAVID BURKE

SEA BRIGHT



drifthousedb.com
@drifthousedb, @chefdavidburke

Located at Driftwood Cabana Club
 1485 Ocean Avenue
 Sea Bright, NJ

☎ 732.530.9760

Tue - Sat: 4 pm - 10 pm
 Sun: 4 pm - 9 pm

Oceanfront
Happy Hour w Live Music
Outdoor Deck
Private Dining Rooms

Valet Parking
Weekly Specialty Nights
Fireplace



SCAN FOR
SEASONAL MENU



The full-service oceanfront, year-round restaurant has a trendy, beach-chic interior serving a seafood focused menu. During warmer seasons there is an outdoor dining deck. A private dining room with views and an authentic wood-burning fireplace provides a perfect setting for social and business events. DRIFTHOUSE, the only oceanfront restaurant in Sea Bright, is located in the Driftwood Cabana Club owned by the Stavola family, who have owned and operated the club since 1957!

ORCHARD PARK BY DAVID BURKE

EAST BRUNSWICK



orchardparkbydb.com

670 Cranbury Road
 East Brunswick, NJ 08816

☎ 732.554.5714

Dining Room

Mon - Fri: 8 am - 9 pm
 Saturday: 8 am - 5 pm

Orchard Terrace

Open Daily Weather Permitting
 Fridays Live Music (7pm - 11pm)

C'est La Vie Bar and Lounge*

Mon - Wed 4 pm - 11:30 pm**
 Thu 12pm- 12 am
 Fri - Sat Noon - 1:30 am**
 Sun 10am-10pm



SCAN FOR
SEASONAL MENU

Bar Menu available

Thu Fri, Sat Noon - 4 pm
Happy Hour "Foxy Hour"
 Mon - Fri 4 pm - 7 pm

Mon: Burger Night

Tues: Prime Rib Night

Wed: Date Night

Thu: Mediterranean Night

Sat: Live DJ Musicw



Orchard Park by David Burke is a grand European style restaurant located at the Chateau Grande Hotel in East Brunswick. This restaurant showcases award-winning celebrity chef David Burke's modern American cuisine with a seasonal menu highlighted by cuts of steak prepared using his patented Himalayan sea-salt dry-aging technique. An abundant dinner menu with apps, pasta, pizza, main entrees and artistic desserts. Sunday Brunch menu offered with an assortment of delicious classic dishes with a creative twist of flavors.

THE GOAT BY DAVID BURKE

UNION BEACH



thegoatbydb.com
@thegoatbydb

1411 NJ-36
 Union Beach, NJ 07735

☎ 732.264.5222

Mon - Thurs: 4 pm - 9 pm
 Fri - Sat: Lunch 12pm - 3:45pm
 Dinner: 4pm - 10pm
 Sunday Brunch: 11am - 3:45pm
 Sunday Dinner: 4pm - 9pm

Sunday all day Happy Hour
Wood-burning oven
Outdoor patio and dining
Banquet Hall for Private Events
Takeout and online ordering
Family friendly

Every night of the week there are Themed Dining Nights. Also see the website for specials events: Wine Dinners, Comedy Nights, Bingo, Dining in the Dark, and Trivia in their Chandelier Room.



SCAN FOR
SEASONAL MENU



THE GOAT is a casual Italian-American bistro owned by Hazlet native celebrity Chef David Burke. The restaurant features a wood-burning oven for specialty pizzas and more, offering dishes with Chef Burke's unique style. The menu includes burgers, pizza, house-made pasta, seafood, steaks, and desserts. Additionally, the restaurant offers a carefully curated cocktail and wine menu.

RED HORSE BY DAVID BURKE

RUMSON



redhorsebydb.com

26 Ridge Rd
 Rumson, NJ 07760

☎ 732.576.3400

Tue: (Kitchen) 4-9pm, (Bar) 4-10 pm,
 (HH Inside) All Day

Wed & Thurs: (Kitchen) 4-9 pm,
 (Bar) 4-10pm, (HH Inside) 4-6 pm

Fri & Sat: (Kitchen) 4-10 pm,
 (Bar) 4-11pm, (HH Inside) 4-6 pm

Sunday: (Kitchen) Brunch 11-3 pm
 & 4-9 pm (Bar) 4-10 pm,
 (HH Inside) ALL DAY

Happy Hour all day on the patio



SCAN FOR
SEASONAL MENU

Tue: Burger Night
Wed: What's Your Beef
Thu: 8-Courses for \$80
Fri: Fish Market Special
Sat: Pat LaFrieda Butcher Cut Special
Sun: 50/50



Red Horse by David Burke, a modern American steakhouse with a focus on prime beef, dry-aged according to Burke's Himalayan salt process. Creative dishes built around the freshest, highest quality ingredients. Celebrity Chef David Burke classics are offered in appetizer, main and dessert menus. The upstairs Sushi Loft at Red Horse by David Burke is open Tues-Sunday at 4:00pm. **Extensive Wine List, Private Wine Cellar Room/Private Dining, Catering, Outdoor Dining, Valet Parking, Sushi Loft**

SCARBOROUGH FAIR

SEA GIRT



sfseagirt.com

1414 Meetinghouse Road
Sea Girt, NJ 08750

732-223-6658

Tue - Fri: 11:30am - 9:30pm
Sat: 4pm - 10pm
Sun: 3pm - 9pm

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

Happy Hour 3-6
Indoor & Outdoor seating
Romantic Alcove Seating
Private Dining
Catering
Live Entertainment Wed & Thurs



SCAN FOR
SEASONAL MENU



With its breathtaking decor, romantic “around the stairs” alcove seating and delicious cuisine, Scarborough Fair has been one of the Jersey Shore’s most romantic destinations for decades. Eclectic dishes inspired from around the world as well as local favorites delight diners with fresh locally-grown and organic ingredients including humanely-raised organic meats and poultry as well as wild-caught seafood provided by local cooperatives. Their extensive cocktail and wine menu with wines from New Zealand, California, France, Italy and Australia will accentuate your meal and experience.



DAVID BURKE'S
Dixie Lee
BAKERY

WE’LL BAKE YOUR DAY
CAKES, COOKIES, PASTRIES,
CUSTOM ORDERS & MORE!

Retail & Wholesale | We Ship our Black & Whites!

303 Main Street, Keansburg, NJ 07734 | Tuesday - Sunday, 6 am - 6 pm



(732) 787-0674 | dixieleebakerybydb.com | [@dixieleebakerybydb](https://www.instagram.com/dixieleebakerybydb) | [@chefdavidburke](https://www.instagram.com/chefdavidburke)

B2 BISTRO + BAR

BAYVILLE, RED BANK, TOMS RIVER,
NORTH BRUNSWICK & POINT PLEASANT BEACH



b2bistro.com

125 Bayview Ave., Bayville

141 Shrewsbury Ave., Red Bank

1250 Hooper Ave., Toms River

230 Washington Place, North Brunswick

709 Arnold Ave., Point Pleasant Beach

Full Bar
Craft Beer Selection
Craft Cocktails
Seasonal Menu
Happy Hour
Brunch
Outdoor dining

Modern Rustic Interior
Fireplace
Private dining rooms
Live music (Bayville and Point Pleasant Beach only)



SCAN FOR
SEASONAL MENU



Experience our garden-to-table, seasonal menu and weekly specials, plus an exceptional assortment of craft beer, extensive wine list, and artfully-prepared cocktails. Dine your way: Offering indoor/outdoor restaurant dining, pickup and delivery. Open 7 days a week.

SAMPLE MENU SELECTIONS

weekly specials

hand-rolled sushi

Combo platters, traditional rolls, specialty rolls, vegetarian rolls

poke bowls

All bowls are served with warm sushi rice, seaweed salad, & crunchy onions

starters

Spicy Tuna Nachos

Tortilla chips topped with spicy tuna, cucumber, avocado, wasabi infused ponzu sauce, spicy mayo, eel sauce, pico de gallo, pickled jalapenos & cilantro

Scarpariello Wings

special blend of seasoning, wood-fired, tossed with cherry peppers

Baked Mac n' Cheese

aged cheddar, colby jack, garlic breadcrumbs

Bavarian Pretzel

pale ale cheddar cheese sauce, coarse salt, whole grain mustard

Cheese and Charcuterie Board

asbury cheese, brie, asiago, Manchego, prosciutto, petit jeju, rosette de lyon, calabrese

Tuna Bites

Cajun dusted, horseradish dipping sauce

entrées

Pan Seared Scallops

jumbo sea scallops, vegetable risotto, beurre blanc

Pork Chop

14oz chop, bone-in, wild mushroom risotto, rosemary demi

Seafood Risotto

saffron risotto, lobster, shrimp, mussels, peas, baby heirloom tomatoes

Fish & Chips

beer battered cod, old bay seasoned fries, slaw, tartar sauce

Salmon

pear & mustard encrusted, sweet pea pancetta risotto, mango burre blanc

Wood-Fired Oven Pizza

Dry-Aged Burger

lettuce, tomato, onion, pickles, brioche bun

steaks

16 Oz. Ribeye

truffle compound butter, sauteed mushrooms, rosemary demi, garlic mashed

NY Strip

12 oz ny strip, hericot verts, heirloom carrots, garlic mashed potatoes, add a sauce of your choice: horseradish encrusted or bleu cheese gratin

Surf N Turf

6 oz petit filet, lobster & shrimp, old bay bechemel cheese sauce, garlic mashed potatoes

Coffee Rubbed NY Strip

14oz NY strip, potato puree, demi, grilled asparagus

Braised Short Rib

braised short rib, garlic mashed, spinach, rosemary demi

Variety of pasta dishes

dessert

Towering Chocolate Cake for 2

triple layer chocolate cake

Carrot Cake for 2

caramel, whipped cream

THE BISTRO

FREEHOLD

THE
Bistro
AT iPLAY AMERICA

TheBistroNJ.com

108 Schanck Rd
Freehold, NJ 07728

732.813.8700

Mon: 4pm - 10pm
Tues: Closed
Wed, Thu: 4pm - 10pm
Fri: 4pm - 12am
Sat: 10am - 12am
Sun: 10am - 9pm

Happy Hour: 4 - 7pm weekdays

Weekend Brunch: 10am - 3pm

Happy Hour, Brunch, Weekly Specials

Private Parties, Family Friendly, Miracle Bar



SCAN FOR
SEASONAL MENU



The Bistro in Freehold, NJ features an exciting menu filled with crave-worthy American favorites, jaw-dropping desserts, and creative, cocktails. The focus on sensational classics ensure there's something for everyone to love. All of which is served in a fun, affordable, family-friendly atmosphere that perfectly complements the vibrant, entertainment at iPlay America.

SAMPLE MENU SELECTIONS

appetizers

Burrata Caprese Salad

Burrata, tomatoes, cherry tomato, basil, olive oil, balsamic vinegar, salt and pepper

Hot Honey Calamari

Crispy hot honey fried calamari served with marinara and cilantro lime sauce

Loaded Nachos

Smothered in cheddar cheese, pico de gallo, chili, black olives, jalapeño and served with sour cream and salsa

soup / salads

French Onion

Beef broth with sweet onion, topped with Gruyère cheese, grated Parmigiano, a French baguette, and basil

Lobster Bisque

Rich and creamy tomato soup served with a crostini

Wasabi Salad

Arcadia greens, shredded cabbage, avocado, cucumber, tomato, and wasabi vinaigrette

Strawberry Fields

Spring greens, strawberries, red onion, feta cheese, pecan pieces, dried cranberry, bacon bits, and balsamic vinaigrette

Entrees

Filet Mignon

6oz filet cooked to order, Montreal steak seasoning, served with mashed potatoes and asparagus

Sea Bass

Pan cooked sea bass with miso demi-glace served with potatoes and asparagus

Baby Back Ribs

½ rack baby back ribs, slightly glazed in our homemade bourbon BBQ sauce served with fries and coleslaw

Chicken Parmesan

Breaded chicken, parmesan cheese, mozzarella cheese, topped with basil? and served with marinara over spaghetti

Tuna Steak

Tuna, lemon zest, garlic, parsley, butter, served with asparagus

Fajitas

Choice of chicken, pork, beef, carnitas, or flat iron steak with peppers and onions served with three warm corn tortillas

Grilled Salmon

Grilled 6oz salmon seasoned in lemon butter, garlic, black pepper, dill, served with asparagus

Desserts

Brookie Sundae

Fudge brownie fused with chocolate chunk cookie, served warm with vanilla ice cream and caramel sauce

Space Cadet Shake

Cookies 'n cream milkshake topped with fudge brownie, oreo covered donut, chocolate dipped marshmallows, cotton candy

Campfire Sundae

S'mores ice cream with chocolate sauce, graham cracker crumble, chocolate chips, mini marshmallows

Gourmet Cookie

Mudslide, Chocolate Chunk, Oatmeal, Funfetti served warm and À La Mode

Drinks

Coconut Martini

Coconut rum, coconut puree, lemon, Head High IPA

Love and Passion

Peach Vodka, passion fruit, peach, peach schnapps, float of champagne

Blood Orange Spicy Margarita

Casamigos Blanco, blood orange purée, jalapeño juice, agave, fresh lime

Forbidden Lychee Martini

Vodka, St-Germain, lychee, apple juice, lemon, fee foam



theblackswanap.com

601 Mattison Avenue
Asbury Park, NJ 07712

732.361.7159

Mon, Wed, Thu, Fri: 4pm - 6pm
Tuesdays: 4pm - 10pm
Sun: 3pm - 6pm
Brunch Specials 11am-3pm on Sundays

Open For Lunch 7 days a week.

Wednesday Special 2x1 Burger Night

Thursday Special \$25 Pasta & Wine Night

Private events, weddings, rehearsal dinners, engagements, birthdays, cocktail hours, bachelorette parties, etc.



SCAN FOR
SEASONAL MENU



Led by renowned Chef James Avery, of Fox's *Hell's Kitchen*, the Black Swan embraces various cultures to offer innovative dishes like Indian-inspired curries and pastas alongside classics such as Shepherd's Pie. Diners can also host an intimate, romantically lit gathering in the "Vault" (an actual bank vault and locals' favorite!) or in the sunny Tea Room with its floor-to-ceiling windows overlooking downtown Asbury Park.

SAMPLE MENU SELECTIONS

appetizers

Steak Bites

Filet tips, garlic, lemon, butter, parsley

Hummus Board

Heirloom vegetables, olive oil, naan

Scotch Egg

Traditional sausage-wrapped egg with bread crumb crust, harissa aioli

Organic Chicken Wings

Honey sriracha sauce, blue cheese dressing

soup / salads

Mediterranean Salad

Heirloom tomato, avocado, feta, garlic roasted chickpeas, lemon dressing

French Onion Soup

Sourdough, muenster, Emmental cheese

Caesar Salad

Little gem, parmesan, anchovy, sourdough crouton

sandwiches

Black Swan Burger

Irish grass-fed beef, muenster cheese, onion, lettuce, pickles, Marie Rose sauce, sesame bun, fries

Prime Rib Carver

Sliced prime rib, caramelized onions, horseradish cream, Swiss, muenster, baguette, fries

Chicken Cordon Bleu

Crispy cutlet, Swiss, ham dijonaise, fries

entrées

Fish Chips

Haddock, tartar, mushy peas

Traditional Shepherd's Pie

Ground beef and lamb, peas, carrots, mashed potato

Cascatelli A La Vodka

San Marzano, burrata, basil, parmigiano

12 oz. Prime rib (weekends only)

Horseradish cream, au jus, choice of side

Bourbon & Burger Dinners

(first Wednesday of each month).
\$100 three-course meal and Bourbon flight

cocktails

Pimms Cup

Lavender Gin Fizz

Paloma Up

Traditional Irish Coffee

Chinatown specials
appetizers

Wonton Soup

Pork wontons, bok choy

Silken Tofu

Spicy soy dressing, fried scallion

Scallion Pancake

Tangy soy dipping sauce

entrees

Orange Chicken

Crispy chicken, orange sauce, white rice

Sesame Noodles

Sesame scallion sauce

Beef & Broccoli

Black bean garlic sauce, white rice

beer – Tsingtao

Premium pale lager, Qingdao, China

BROWNSTONE PANCAKE FACTORY

FREEHOLD AND BRICK



brownstonepancakefactory.com

Freehold:
3445 US-9
Freehold, NJ 07728
☎ 201.945.4800

Brick:
8979 Cedar Bridge Ave
Brick Township, NJ 08723
☎ 201.945.4800



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

All Day Breakfast
Family Dinner Packages
Indoor / Outdoor Dining
Takeout & Delivery



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

SAMPLE MENU SELECTIONS

coffee drinks & smoothies & milkshakes

Caramelo
Espresso, caramel, steamed milk, and whipped cream

Fruity Pebbles Waffle Shake
Our strawberry ice cream shake in a fruity pebbles frosted glass, topped with mini waffles & ice cream.

Unicorn Coton Candy Shake
Our strawberry ice cream shake in a unicorn frosted glass, topped with cupcake, cotton candy, lollipops & fun candy.

breakfast favorites

Fried Oreo Cheesecake Pancakes
Our buttermilks baked with Oreos, topped with chunks of cheesecake & fried Oreos, drizzled with chocolate sauce.

Chocolate & Peanut Butter Pancakes
Baked with peanut butter chips & chocolate chips, peanut butter & chocolate smores topped with whipped cream.

Jersey Chicken & Cheddar Pancakes
Our buttermilk baked with bacon, jalapeño peppers & cheddar cheese, topped with boneless crispy chicken fritters & drizzled with sour cream — as featured on TLC's Cake Boss.

Mac Daddy Buffalo Chicken Mac 'n' Cheese Pancake Wrap
Crispy buffalo chicken and our cheese mac 'n' cheese stuffed into an oversized pancake, drizzled with sour cream sauce.

Blackout Brownie Chocolate Chip Pop Waffle Tower
Two Belgian waffles baked with chocolate chips, stacked and topped with vanilla ice cream, chunks of our homemade fudge walnut brownies and ice cream bar, drizzled with Nutella, chocolate and caramel sauces and served with a Nutella syringe.

Cinnamon Toast Crunch Churro French Toast
Our churro French toast piled high and topped with vanilla ice cream & cinnamon toast crunch cereal drizzled with vanilla and caramel sauce.

appetizers & insane fries & quesadillas

Vodka Pepperoni Fries
Our house fries topped with melted mozzarella, made from scratch vodka sauce, slices of pepperoni and grated parmesan, topped with our homemade pesto sauce.

Carnitas Breakfast Quesadilla
Scrambled eggs, pepperjack, pulled carnitos, smashed avocado, shredded lettuce & diced tomatoes, served with our chipotle aioli.

lunch & dinner favorites

Brownstone Supreme Burger
Topped with towering onion rings, bacon, cheddar cheese & bleu cheese dressing — as seen on our episode of Food Network's Diners, Drive-Ins & Dives.

Quinoa Kale Salad
Organic baby kale, red onions, kalamata olives, tri-color quinoa, imported feta, ripe tomatoes & capers, topped with grilled chicken, drizzled with our balsamic vinaigrette.

Churrasco Steak Sandwich
Our marinated skirt steak with caramelized onions, drizzled with chipotle aioli, served on a hero roll with pepperjack cheese.

Lemon Chicken
Cutlets dipped in egg batter and sautéed with lemon, shallot & white wine, tossed with baby broccoli plated over rice.

Sizzling Fajitas
choice of chicken, steak or combo — served sizzling tableside with grilled onions, peppers & mushrooms accompanied with warm tortillas, shredded cheese, diced tomatoes, lettuce, guacamole, sour cream & salsa.

F STREET SOCIAL

BELMAR



fstsocial.com

1002 Main Street
Belmar, NJ, 07719

☎ 732.934.2378
✉ info@fstsocial.com



Mon, Wed, Thur and Sun: 12pm - 9pm
Fri and Sat: 12pm - 10pm

Reservations by telephone or online

BYOB — Yes and also offer wine by the bottle
Indoor/Outdoor Seating
Private Dining Room
Takeout & Delivery
Family-Friendly



While famous for its incredible variety of thin crust and craft pizzas, F Street Social offers so much more, and does it well. Fresh ingredients are sourced from local farmers' markets no matter the time of year. The extensive menu includes house made soups, crisp salads, inventive appetizers, juicy beef, chicken and veggie burgers, steaks & chops, pastas, and fresh fish dishes. Family style offerings and a kids menu are also available. While BYOB, wines are also offered.

SAMPLE MENU SELECTIONS

appetizers

Social Garlic Shrimp
Spicy or mild with toasted bread points

Sizzling Garlic Steak Toast
Topped with caramelized onions, drizzled with homemade steak sauce

Calamari
Traditional, Thai chili, balsamic glaze or buffalo

Avocado Fries
With kabayaki and spicy yum yum

soups & salads

Crock of Guinness French Onion Soup
F Street House
Mixed greens, tomato, cucumber, onion, dried cranberry, candied walnut, crumbled feta & croutons

Sorrento Citrus Salad
Mixed greens, baby arugula, tossed in citrus vinaigrette, shaved Reggiano parmesan

sandwiches

Social Smashed Burger
Grass fed beef, spring mix, tomato, onion, melted cheddar

Black Bean Burger
With lettuce, tomato, onion, chipotle mayo, feta chunks

Grilled Chicken Sienna
Roasted red pepper, mozzarella, basil, onion, balsamic glaze

Classic BLT
Crispy Applewood smoked bacon, romain, fresh tomato, mayo, on Texas toast

from the sea

The Social Salmon
Teriyaki, grilled, blackened, or picata. Served with rice pilaf, potatoes, or sauteed spinach

Seafood Caraselli
Asparagus, sun dried tomatoes, spinach, mussels, shrimp, in a tomato cream sauce over capellini

Fish & Chips

Beer battered cod with our hand cut fries

from the land

Bone-In Ribeye
Murphy style or blackened, with rice pilaf or roasted potatoes and green beans

Chicken Social
Hot and sweet cherry peppers, garlic white sauce with crumbled sausage. Over pasta or pilaf

Eggplant Parm
Served over choice of pasta

pasta

Penne Vodka
Homemade vodka sauce

Garlic & Oil
Olive oil, fresh herbs, garlic, chicken stock, topped with seasoned bread crumbs & Romano

Bucatini Social
Fresh made bucatinie tossed in a pecorino cheese bowl tableside with fresh cracked pepper

signature pizza

Thin Crust
Ultra thin or hand tossed, with your choice of toppings. Gluten free available

Classic Margherita
Fresh homemade marinara, mozzarell, basil

The Firebird
Shredded chicken, jalapeno & sweet peppers, bacon, mozzarella

Garden State Primavera
Alfredo or marinara, topped with roasted asparagus, cherry tomato, onion, squash, zucchini, oregano

Zesty Arugula
Roasted cherry tomato sauce, fresh basil pesto, fresh mozzarella, topped with baby arugula tossed in olive oil, parmesan, sea salt

beverages

Milkshakes
Choc/Vanilla/Strawberry, Cookies & Cream, Moca Caramel, Mint Dream

House Crafted Sodas
Ginger lime, lavender vanilla, orange cream, birch beer, black sweet cherry

Metropolitan
CAFÉ

metrocafenj.com

8 E Main St
Freehold, NJ 07728

📞 732.780.9400

Monday - Wednesday: 12pm - 9pm
Thursday: 12pm - 9:30pm
Friday - Saturday: 12pm - 10pm
Sunday: 12pm - 9pm

Outdoor Dining
Take Out/Delivery
Happy Hour
Catering
Fireplace
Private Parties



SCAN FOR
SEASONAL MENU



The Metropolitan Café is a Modern American restaurant with a Pacific Rim flair. You can find a variety of sushi, Artisan cocktails, and a Wine Spectator Award winning wine list. Relax in their casual yet upscale atmosphere at the martini bar, or sink into their swanky seating.

SAMPLE MENU SELECTIONS

appetizers
Signature Calamari & Shrimp
sweet and spicy shrimp with sesame seeds
Tuna Tartare Pizza
Ahi Tuna, crispy scallion pancake, cucumber, avocado, kabayaki
Short Rib Empanada
served with toasted Manchego cheese and Mexican street corn salsa
Stuffed Mushroom
Grilled Portobello, sweet Italian sausage, spinach, Manchego, Parmesan, Sweet n sour
Crab Cake
Micro arugula, preserved lemon, mustard aioli
salads
Roasted Pear and Goat cheese salad
with pistachios, local arugula, craisins, prosecco vinaigrette
Sriracha Dusted Tuna Salad
Carrot, Cucumbers, Edamame, Mango, Cellophane noodles, Mesclun, Miso-Honey Vinaigrette

Grilled Shrimp & Watermelon Salad
Ricotta Salata, arugula, pickled shallots, champagne-honey-mint vinaigrette

*You can also build your own salad from a selection of greens and protein
hand held
Burger Experience
slab bacon, aged cheddar, frizzled onion, chophouse dressing, served on a brioche bun
Grilled Chicken Club
with Manchego, avocado, bacon, pesto aioli, Panelle
Ultimate Grilled Cheese & Soup
truffled cheddar and Manchego, bacon, tomato, fresh Panelle, lobster bisque for dipping!
pasta
METRO “ZUPPA”
lobster tail, shrimp, clams, calamari, Athens tomato sauce, chili flake, brandy, bucatini. fried calamari garnish
Mezze Rigatoni Vodka
with sweet Italian sausage, mushroom, peas, chili flake and parmesan

Shrimp Ravioli
heirloom tomato, fresh basil, ricotta salata
main course
Asian Skirt Steak
sake-soy marinade, stir fried vegetables, lo mein, pineapple salsa
Scallop pinwheels
crabmeat stuffed, coconut-ginger sauce, basmati rice, baby spinach
Chicken & Lobster
Artichokes, cherry tomato, capers, lemon butter, thyme
specialty rolls
White Tiger Roll
spicy lobster, cucumber, tempura flakes, wrapped in white tuna, avocado, topped with mango salsa and caviar
Crazy Tuna Roll
pepper tuna and avocado topped with spicy tuna and tempura flake
Sleeping Beauty Roll
spicy tuna, crab, avocado, tempura flake and cucumber wrapped in soy paper

Mizuki
HIBACHI & ASIAN BISTRO

muzukiwall.com

2007 NJ-35, Suite 1-2
Wall Township, NJ 07719

📞 848-469-8555

✉ hello@mizukiwall.com

Mon - Thu: 11:30 am - 3 pm, 4pm - 10pm
Fri: 11:30 am - 3:00 pm, 4pm - 11pm
Sat: 2pm - 11pm
Sun: 2pm - 10pm
(Mon - Fri: Closed 3-4pm)
Reservations by telephone or Toast.com (website provides link)

Indoor Seating, Outdoor Seating, Hibachi seating, Location Hibachi (in your backyard or any outdoor is available), BYOB, Private Events, Catering, Online Ordering/Takeout, Family Friendly



SCAN FOR
SEASONAL MENU



The owners of Mizuki Hibachi and Asian Bistro pride themselves on their commitment to tradition and innovation. They've blended their experience as Silicon Valley executives and active members of the Wall community to honor their roots and preserve the authenticity of a vast selection of Asian dishes. Mizuki offers a welcoming atmosphere, infused with friendly customer service, weekly specials, and a unique hibachi experience.

SAMPLE MENU SELECTIONS

Appetizers
ShuMai
Steamed shrimp dumpling
Beef Negimaki
Scallions wrapped with very thin beef
Gyoza
Pan fried Japanese pork dumpling
Spicy Rock Shrimp
Lite cover deep fried shrimp, with spicy mayo on side
Sushi Bar Starters
Spicy Tuna Pizza
Spicy Tuna Dumpling
Tuna or Black Pepper Tuna Tataki
Poke Bowls
Choice of Tuna, Salmon, Crab or Vegetables
Soup and Salads
Salmon Skin Salad
Toasted crispy salmon skin, cucumber, seaweed, crunchy on top of garden green with jalapeno dressing.

Tuna Mango Salad
Tuna, mango, garden green, with mild spicy citrus & soy onion sauce
Wonton Soup
Homemade shrimp and pork wonton
Sushi Rolls
Vegetable Rolls
Sweet Potato Tempura Roll
Peanut Avocado Roll
AAC Roll
Classic roll
Salmon Roll
Yellowtail Scallion Roll
Alaskan Roll
Tuna Avocado Roll
Salmon Avocado Roll
Spicy Sushi Rolls
Spicy Crunchy Scallop Roll
Spicy Shrimp
Spicy Crunchy Roll
House designed Special Rolls

House Design Special Sushi Rolls
Snow Mountain Roll
Temptation Roll
Peter Roll
Dynamic Roll
King Spicy Roll
Mango Roll
Volcano Roll
Red Head Roll
Spicy Girl Roll
Benjamin Roll
Sweetheart Roll
Sushi & Sashimi Entree
Served with the choice of clear or miso soup plus the salad
Sushi and Sashimi Dinner for Two
10 pieces of sushi, 21 pieces of sashimi, 1 Dragon roll and 1 California roll with masago.
Maki Combo
California, yellowtail scallion, tuna roll
Special Roll Combo
Eel avocado, spicy tuna, shrimp tempura roll

Asian Fusion
Chicken/Beef/Jumbo Shrimp in Garlic and many other sauces including Sambal Sauce
Choice of broccoli, eggplant, string bean or asparagus
Crispy White Meat General Tso's Chicken
Crispy Jumbo Shrimp and Chicken with Honey Glazed Walnut
Chicken/Salmon/Shrimp Teriyaki Bento Box
Chicken/Shrimp/Vegetable/Duck Sambal Sauce is available also
Hibachi Entrees
Clear soup and Salad serve as the starter and the entree comes with 4 portions, choice of meat/protein, hibachi vegetables, hibachi noodles and hibachi fried rice. Choices of protein are Chicken, Shrimp, Salmon, Scallops, Lobster, Steak, Filet Mignon, Chilean Sea Bass. Combination meats are available.

MOLLY PITCHER INN

RED BANK



themollypitcher.com

88 Riverside Avenue
Red Bank, NJ 07701

☎ 732.747.2500

Breakfast
Mon - Fri: 7am -10:30am
Sat: 8am - 11am
Sun: 8am - 10:30am

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

Brunch (Ala Carte)
Sat: 11am - 3pm
Sun: 10:30am - 3pm

Dinner
Daily: 3pm - 10pm

Brunch
Bar/Lounge



SCAN FOR
SEASONAL MENU



The Dining Room at the Molly Pitcher Inn boasts stunning panoramic views of the Navesink River. Dine inside in traditional elegance or sit outside and enjoy the sailboats gliding by. This historical inn also serves as a beautiful wedding venue with its grand Ballroom. With breakfast, abrunch, lunch, and dinner menus, there's plenty of options from morning until night.

SAMPLE MENU SELECTIONS

breakfast

Homemade Granola & Yogurt
served with seasonal berries

Eggs Benedict
Canadian Bacon, Poached Eggs
and Hollandaise

**Vanilla Bean and Cinnamon
French Toast**
served with seasonal berry compote and
maple syrup

appetizers

American Sturgeon Caviar
sweet potato blini, caramelized onion
jam, crème fraiche

Oysters
Rhubarb Mignonette, Micro Greens

Atlantic Chowder
Lobster, potatoes, clam broth, corn,
cream and herbs

salads

Mr. Barry Salad
Mixed Greens, Cambozola Blue Cheese, Candied
Pecans, Bartlett Pear, Champagne Vinaigrette

Grilled Skirt Steak Salad
Tamarind Marinated, Mixed Greens, Avocado,
Ancho-lime Vinaigrette

Quinoa Salad
your choice of protein with Arugula, Granny Smith
Apple, Walnuts, Lemon Vinaigrette

sandwiches

Lobster Roll
Smoked Bacon Infused Lobster, Potato Rolls

Molly Pitcher Burger
House Blend Burger, Cheddar, Blue or Swiss Cheese,
Lettuce, Tomato, Onion, French Fries

entrées

Jumbo Lump Crabcake
Old Bay Chip, Cajun Remoulade, Frisee with
Pickled Onions

Molly Pitcher Chicken Pot Pie
their own take on the classic!

Seafood Pot Pie
Shrimps, Scallops, Lobster Meat, “Bisque”

Filet Mignon
Roasted Garlic Mashed Potatoes, Grilled Asparagus,
Gorgonzola Butter, and selection of seasonal sides

New Zealand Rack of Lamb
Garbanzo, White Asparagus, Charred Cippolini, and
selection of seasonal sides

Saba Salmon
Soba Salmon, Matcha Soba Noodles, Baby Bok
Choy, Shitake Mushrooms, Red Peppers, Sesame
Oil-Chili Consommé

desserts

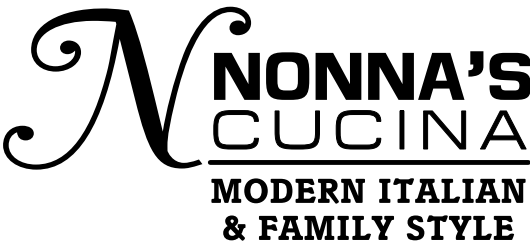
“Tiramisu” Affogato
Mascarpone Semifreddo, Lady Finger Sponge, Brandy
Caramel, Espresso Poured Table Side (Decaf or
Regular available)

Blueberry Lemon Napoleon
Puff Pastry, Crème Bavaois, Blueberry Compote,
Lemon Gel

Warm Apple Cobbler
Sliced Apples, Brown Sugar Oat Streusel, Tahitian
Vanilla Gelato

NONNA'S CUCINA

ENGLISHTOWN



nonnasnj.com

448 US Highway 9N
Englishtown, NJ 07726

☎ 732.536.9050

Mon: Closed
Tue - Thu: 12pm - 9pm
Fri and Sat: 12pm - 10pm
Sun: 12pm - 9pm

Dine In
Take Out
Curbside Delivery
Online ordering
Happy Hour
Private Dining Area
Catering



SCAN FOR
SEASONAL MENU



Nonna's Cucina serves up traditional Italian food made from clean, fresh ingredients in a variety of preparations. They offer a la carte and family style options. Favorites like “Not Your Everyday Sunday Sauce” and their Cacciatori & Hot Honey Pizza are some examples of the traditional yet creative flair you will find at this modern Italian farmhouse restaurant.

SAMPLE MENU SELECTIONS

signature appetizers

Avocado & Crab Crostini
heirloom tomato, avocado, lump
crabmeat, chili oil, toast points

Meatball Sliders
topped with mozzarella and
marinara crostini

The Works
with prosciutto & roasted peppers

Long Stem Artichokes
pan seared, lemon caper
butter sauce, bread crumb, and
currant topping

Parmesan Polenta & Sausage
mushroom ragu, sausage, rich Demi
fire-roasted polenta, truffle oil

appetizers

Zucchini Frite
fresh sliced panko crusted zucchini,
garlic aioli dipping sauce

Crispy Calamari
lightly fried, served with mixed peppers,
marinara and garlic aioli dipping sauce

Zuppa di Clams or Mussels
white wine, garlic, basil, broth

Mozzarella Popcorn
bocconcini balls, basil & bread crumbs
marinara & chipotle pepper aioli

salads

Nonna's Chopped Salad
Italian meats and cheeses, mixed
lettuces, balsamic vinaigrette

The Italian
candied walnuts, Chianti poached
pear, blue cheese, mixed greens, fig
balsamic vinaigrette

The Sicilian
Pecorino, orange segments, fennel,
arugula, pine nuts, citrus vinaigrette

pizzettas

Burrata & Prosciutto
white pie, truffle oil and arugula

Nonnas Upside Down Pie
Italian deli meats, caramelized onion &
mozzarella, truffle honey, and sauce on
the top

Caramelized Pear & Pancetta
chianti poached pear, mozzarella &
gorgonzola, balsamic glaze

Cacciatorini & Hot Honey
Italian salami, mozzarella, basil, finished
with hot honey (infused with habanero)

entrées

Orecchiette alla Pugliese
broccoli rabe, italian sausage, garlic &
extra virgin olive oil

“Not Your Everyday Sunday Sauce”
sweet Italian sausage, beef short
rib meatballs, Bolognese sauce and
spaghetti. Served every day!

Lobster Ravioli
Maine Lobster & ricotta cognac cream sauce
with shrimp with a touch of marinara sauce

Chicken Vino Bianco
grilled chicken, shitake mushrooms,
artichokes, roasted tomatoes, rosemary
wine sauce

Veal Saltimbocca
pan seared veal scallopini, prosciutto, sage,
spinach and tomato in a white wine demi

Nonna's Eggplant Rollatini
pan fried eggplant, ricotta, mozzarella,
parmesan cheese and marinara sauce

Bronzino Arrosto
butterflied Mediterranean Sea Bass with
lemon caper piccata sauce

Short Rib
braised boneless beef ribs, tuscan
mashed potatoes, sauteed vegetables in
a burgundy demi

PEARL

theoysterpointhotel.com

Oyster Point Hotel
146 Bodman Place
Red Bank, NJ 07701

📞 732.530.8200

Dining Room Hours:
Breakfast Hours:
8am - 11am

Lunch Hours:
11am - 4pm

Dinner Hours:
Sun - Thu: 4pm - 8pm
Fri - Sat: 4pm - 9pm

Pearl Bar:
Sun - Thu: Open until 11pm
(the bar will remain open if guests are at bar)
Fri - Sat: Open until 1:30am



Piano every
Friday & Saturday
6pm – 9pm
starting
November 1st



The chic Pearl Restaurant & lounge located at the Oyster Point Hotel offers waterfront dining, live music and a private marina on the Navesink River where you can motor your craft and enjoy an elegant dock & dine experience. Dining at this intimate restaurant is upscale and serene, a perfect spot to relax and enjoy knock out contemporary American cuisine with local seasonal ingredients. Dine on the deck and enjoy a gentle breeze, with sailboats skimming across the water and a view of picturesque Red Bank. The Terrace Deck is open March thru November rain or shine. Pearl is open for breakfast, lunch, dinner and lite bites, so it's a perfect choice for your business and social occasions.

SAMPLE MENU SELECTIONS

Soup / Salad

- Lobster Bisque**
- House Salad**
romaine, radicchio, carrot, cucumber, tomato, red onion, chickpeas, radish, fig balsamic
- Caesar Salad**
grape tomatoes, parmesan, house cut croutons

Appetizers

- Oyster Point Baked Oysters**
havarti, bacon, spinach & leeks
- Golden Fried Calamari**
sweet or hot marinara
- Chicken Quesadilla**
pepper jack, pico de gallo, guacamole
- Cast Iron Lump Crabcakes**
house made sriracha sauce

Lunch

- Cranberry Chicken Salad**
warm Brie melt
- Fish & Chips**
tartar, lemon, coleslaw
- Steakhouse Burger**
fresh blend of black angus chuck, brisket & short rib, peppered bacon, sharp cheddar & onion rings
- Pretzel Crusted Chicken Sliders**
honey mustard, slaw, pickles, kings hawaiian soft pretzel rolls w/ fries
- Pretzel Crusted Chicken Sliders**
honey mustard, slaw, pickles, kings hawaiian soft pretzel rolls w/ fries
- Black Forrest Ham and Brie Melt**
honey crisp apples, fig spread, griddle sourdough bread, mustard dip, sweet potato fries

Dinner

- Lemon Pepper Swordfish**
w/ clams, broccoli rabe, white beans, garlic, potato
- Warm Winter Lobster Roll**
toasted garlic roll, coleslaw, Old Bay chips
- Fig Chicken**
quartered figs, autumn veggie medley, sweet potato brulee
- Sesame Ginger Salmon**
grilled 8oz fillet, steamed jasmine rice w/ sugar snap peas, stir fried bok choy, shitaki mushrooms, water chestnuts, shaved carrot
- Steakhouse Burger**
fresh blend of black angus chuck, brisket & short rib, peppered bacon, sharp cheddar & onion rings
- Desserts**
 - Peach Bourbon Butter Cake**
warm bourbon butter cake, peach compote, house-made sweet tea ice cream, cookie crumble



rosiescantinanj.com

Englishtown
180 Route 9N
Englishtown NJ

📞 732.617.0099

Brick
1048 Cedar Bridge Ave in Brick Plaza
Brick, NJ

📞 732.739.7055

Kitchen Hours:
Mon - Thu: 11:30am - 10:30pm
Fri & Sat: 11:30am - 11pm
Sunday: 11:30am - 9pm

- Dine In, Take Out**
- Online Delivery**
- Indoor/Outdoor Seating**
- Happy Hour**
- Private Party Dining Area**
- Catering**



Rosalita's Roadside Cantina serves fresh Mexican cuisine in a fun, festive environment at two locations in Englishtown and Brick, NJ. They serve fresh salads, giant burritos, tacos, enchiladas, sizzling fajitas and have a well-known margarita selection. They use locally sourced produce, meats and dairy. At Rosalita's they take pride in slow roasting their meats for lunch and dinner, and making everything fresh daily!

SAMPLE MENU SELECTIONS

appetizers

- Avocado Fries**
served with Chipotle aioli for dipping
- Nachos Verde**
fresh chips, black beans, shredded cheese salsa Verde, chorizo sausage, sour cream & guacamole
- Empanadas**
Spanish pastries stuffed with chicken & olives, side of chipotle slaw, cotija cheese & chipotle aioli
- Popcorn Shrimp**
cajun dusted, crispy beer-battered shrimp with cool ranch for dipping
- Nachos**
house made chips with 3 cheeses, pico de gallo, jalapenos, sour cream, black beans & topped with cheese sauce.

soups & salads

- Black Bean Soup**
with crisp tortilla chips, sour cream & cotija cheese.
- Chili Bowl**
slow cooked beef chili with chopped onions, melted cheese & cornbread.
- Fajita Salad**
baby greens and romaine lettuce, peppers, onions, cheese, tortilla crisps & Mexican vinaigrette.
- Tropical Salad**
baby greens and romaine lettuce, pineapple salsa, cotija cheese
- tacos**
 - Air Land and Sea Taco Platter**
a chicken street taco, beef gringo taco & Baja shrimp taco with rice & beans
 - Cauliflower Tacos**
chopped cauliflower tempura, Pico de Gallo and lettuce.

burritos

- Bangin Shrimp Burrito**
fried shrimp, chipotle slaw, lettuce French fries, and guacamole.
- Vegetarian Classic Burrito**
peppers, onions, zucchini, portobello mushrooms & corn stuffed into a large flour tortilla. with rice, cheese, black beans, side of Pico de Gallo, lettuce & sour cream. topped with salsa & cheese
- enchiladas**
 - Chorizo Sausage Enchiladas**
3 warm corn tortillas stuffed with cheese stuffed with chorizo sausage.
 - Shrimp Enchiladas**
3 warm corn tortillas stuffed with cheese stuffed with bronzed baby shrimp, choice of sauce

entrées

- Arroz con Pollo**
chicken on the bone, olives, peas, yellow rice.
- Blackened Salmon**
with Spanish rice & pineapple salsa
- Carne Asada Steak**
Dry rubbed, sliced NY strip steak, yellow rice, Pico del Gallo, avocado
- El Gringo Cheeseburger**
4oz fresh ground sirloin patties, lettuce, tomato & cheese with fries.
- desserts**
 - Apple Empanada**
with cinnamon sugar, berry whipped cream & vanilla ice cream.
 - Fried Ice Cream**
with cinnamon, berry whipped cream & local honey.

SAFFRON

RED BANK



Named after the most exclusive spice in the world, Saffron offers an elevated dining experience using new-age culinary techniques, artful presentation, and contemporary design. Co-owners Amrita Jogi and Manish Kumar, along with Executive Chef Abhishek Patil, worked together to develop a menu that brilliantly marries Western techniques with the age-old spices and aromas that epitomize Indian cuisine.

saffronredbank.com

31 West Front Street
Red Bank, NJ 07701

PH: 732.230.6700

Tues - Sun: 11:30am - 3pm, Lunch
Tues - Thurs: 5pm - 9:30pm, Dinner
Fri - Sat: 5pm - 10pm, Dinner

BYOB
Adjacent Parking
Indoor/Outdoor Dining
Private Dining
Online Orders

Delivery/Pickup
Family Friendly
Catering by Inquiry Only



SCAN FOR
SEASONAL MENU

SAMPLE MENU SELECTIONS

small plates

Sweet Potato Chaat
roasted sweet potato, glazed with mint, sweet yoghurt, tamarind, pomegranate

Pulled Tandoori Chicken Bao Bun
marinated chicken, sautéed peppers, sirach aioli, steamed bao bun

Crispy Cauliflower
spiced cauliflower, signature sauce, ginger & garlic emulsion

Tandoori Chicken Croquettes
minced tandoori chicken, sour cream, smoked tomato, coconut infused sauce

from the tandoor

The Chicken Tikka Chipotle
lemon marinated chicken, garlic chipotle spice blend

Tandoori Octopus
yoghurt marinated octopus, mushroom fondue sauce

Smoked Tandoori Lamb Chops
New Zealand lamb chops, smoked oak wood chips, signature saffron spice blend, mint mayo

entrées

Saffron Butter Chicken
smoked chicken, signature red pepper tomato sauce, fenugreek

Truffel Morel Lamb Korma
roasted lamb, black truffle, bone marrow-infused sauce

Seabass Goan Curry

Chilean seabass, clams, white vinegar, onion, tomato, and coconut sauce, served with lemon rice

Dum Vegetable Biryani
roasted vegetables and basmati rice cooked together paella style (can be made gluten & nuts free)

Sikandri Lamb Shank
slow cooked braised lamb, aromatic stock, beet

breads

choose from fig naan, garlic naan, lacha paratha, roti (whole wheat) and more

after party

Angoori Gulab Jamun
cottage cheese dumplings, sugar syrup

Ras Malai
sponge cake infused with saffron milk, crushed pistachios

THE SEA CREST GRILLE

SPRING LAKE



seacrestgrille.com

At The Shore Club
700 State Highway 71
Spring Lake, NJ 07762

☎ 732.449.3666

Wed - Fri: 4 pm - 10 pm
Sat - Sun: 10am - 12am
Reservations by telephone or Opentable.com

Indoor Seating
Fireplace
Private Dining
Cocktail Bar/Lounge

Event Calendar
Weekend Brunch
Birthday Club
Happy Hour



A walk through The Shore Club's gorgeous foyer brings you into the beautifully decorated, inviting Sea Crest Grille. Visitors delight in its seasonal decorations while enjoying savory entrees—editors' picks include the Sea Crest Seafood Tower, apple-smoked thick-cut bacon, and Kansas City Pork Chop—and delicious cocktails created by experienced mixologists served also at The Shore Club's lobby bar and chic Hideaway Lounge.

SAMPLE MENU SELECTIONS

for the table

Ahi Tuna Tacos
crispy wonton taco shell, Asian slaw, lime

Burrata & Bramble
arugula, macerated balsamic strawberries, basil, sea salt, extra virgin olive oil

Apple Smoked Thick Cut Bacon
served from our tableside smoke, to your plate

The Sea Crest Tower
twelve local clams, twelve east coast oysters, fresh jumbo lump crab meat, six jumbo shrimp, two petite cold water lobster tails, seafood salad

Wild Mushroom & Arugula Flatbread
whipped ricotta, truffle, mozzarella, pecorino cream, pepperoncino

from the ground

Sea Crest Caesar
balsamic Caesar dressing, shaved grana padano, roasted panko, breadcrumbs, oil cured olives

Greens & Bramble
arugula, spinach blend, blackberries, red onion, basil smoked pistachios, raspberry champagne vinaigrette

Sicilian Orange Salad
assorted citrus, thinly shaved fennel, extra virgin olive oil, sea salt

entrées

Kansas City Pork Chop
citrus, herb-roasted pork chop, smashed potatoes, asparagus

Seared Skirt Steak
potato puree, charred Brussel sprouts, chimichurri

Apricot Garlic Glazed Salmon
warm five grain salad, haricot vert

Seared Sesame Tuna
baby bok choy, saffron ginger basmati rice, garlic sesame sauce

From the Sea

Maine Lobster Roll
buttered New England style bun, lobster salad, lemon wedge

Shrimp Scampi
shrimp, crab, white wine, butter, lemon

Whole Pan Seared Branzino
charred lemon, rosemary, sea salt

From the Grille

The Sea Crest Burger
proprietary burger blend, brioche bun, garlic butter, gruyere-cheddar blend, maple bacon, tomato jam

10 oz Prime Filet Mignon, 16 oz Prime NY Strip, 18oz Ribeye
grilled to order, served with steak-cut potatoes and fries

dessert

Cookie Skillet
cast-iron baked warm chocolate chip cookie, a la mode

Chocolate Molten Lava Cake
served with bourbon vanilla ice cream

cocktails

Espresso Martini
vanilla vodka, Kahlua, freshly brewed espresso, creme de cocoa

Caramel Apple Martini
Caramel & Apple Vodkas, Caramel Liqueur, Apple Cider, Lemon Juice, and Simple Syrup. Garnished with a Caramel Drizzle & Thin Apple Slice

Pumpkin Spice Martini
Stoli Vanilla, Pumpkin Puree, Pumpkin Spice Syrup, Irish Cream, Half & Half. Garnished with a Cinnamon Sugar Rim & a Sprinkle of Pumpkin Spice

Pistachio Martini
Stoli Vanilla, Pistachio Liqueur, Irish Cream, Amaretto, and Half & Half Garnished with Crushed Pistachios

SINNER’S SEAFOOD & STEAKHOUSE

POINT PLEASANT BEACH



Sinnerssteakhouse.com

20 Inlet Drive
Point Pleasant Beach, NJ 08742

PH: (848) 232-1672

Wed – Fri: 3pm – 10pm
Sat – Sun: 12pm – 10pm

Sinful Happy Hour all Day Sunday and
Wednesday to Friday: 3pm-6 pm

Reservations by telephone or
exploretock.com/sinnerssteakhouse/



SCAN FOR
SEASONAL MENU

Indoor/Outdoor seating
Cocktail Bar
Happy Hour
Private Parties
Wine Lockers
Water View



Nestled along the scenic Manasquan Inlet (Point side), Sinner’s Seafood and Steakhouse is dedicated to serving only the finest locally sourced ingredients to create an exceptional dining experience. Their commitment to quality shines through with premium locally caught seafood right from the docks at the Jersey Shore. In partnership with F.A. DeRosa’s butcher shop in Westfield, NJ, each cut of their PRIME 28-day dry-aged beef is hand-selected and carved to perfection. Enjoy a guilt-free indulgence at this new culinary hotspot!

SAMPLE MENU SELECTIONS

appetizers

Lollipop Lamb Chops
with port wine reduction

Calamari
lightly fried with choice of marinara, sweet chili, or buffalo sauce

Nueske’s Caramelized Peppered Bacon

Clams Oreganata
herb crusted panko

Lump Crab Cake
corn salsa, roasted red pepper & crème fraiche

Garlic Shrimp
white wine and chili flakes

Oysters Rockefeller
creamed spinach

soup and salads

French Onion Soup
with melted gruyere and garlic croutons

Sinner’s Salad
field greens, panko crusted goat cheese, candied pecans, toasted almonds, cranberries & red onion with balsamic vinaigrette

Crab Bisque
creamy with a touch of sherry

raw bar

Oysters on the Half Shell

King Crab Legs

Shrimp Cocktail

Sinner’s Seafood Tower
chilled lobster tail, oysters (9), shrimp (5), littleneck clams (4) & seafood ceviche

burgers
all burgers served with choice of house fries, onion rings or house salad

The Big Sinner
two 4 oz patties with Nueske’s bacon, lettuce, tomato, onion, American cheese & Sinner’s Secret Sauce

The Mac Daddy
fried mac-and-cheese on top of two 4 oz patties.

The Loaded Cowboy
two 4 oz patties topped with cheddar, onion ring and housemade bacon and onion jam

steaks and chops
brushed with Imported olive oil & served with house made Sinner’s steak sauce

Marinated Skirt Steak

Filet Mignon

Cowboy

Tomahawk Ribeye for Two

Double-cut Pork Chop

chefs selections

Pan Roasted Salmon
shaved fennel salad & crispy risotto cakes

Scallop and Mushroom Risotto
seared over creamy Arborio rice

Pork Chop Scarpariello
pan seared double cut pork chop served mild or spicy in a white wine garlic sauce with diced peppers & potatoes

Seafood Fra Diavolo
spicy red sauce & tagliatelle pasta

Steak Carbonara
tagliatelle pasta with filet tips & bacon

desserts

Warm Chocolate Lava Cake

Peanut Butter Chocolate Mousse

Cookie Skillet

New York Cheesecake

at the bar

Seasonal Craft Cocktails

Seasonal Craft Brews

Blueberry Cosmopolitan

Espresso Martini

Smoked Old Fashioned

Wine Locker

SKRATCH KITCHEN

BRADLEY BEACH



skratchkitch.com

812 Main Street
Bradley Beach, NJ

732.984.6363

Monday: Closed
Tue - Thu: 5pm - 9pm
Fri - Sat: 5pm - 10pm
Sun: 3pm - 8:30pm

Dine In, Take Out
Online Ordering



SCAN FOR
SEASONAL MENU



Skratch Kitchen combines the chef’s love of rustic food with his desire to serve high quality foods with memorable flavors. They offer creative dishes such as General Tso’s Chicken and Waffles or Shroom Tacos for a vegetarian option. Homemade gnudi is another popular dish along with Tuscan Cod or Octopus and Calamari for the seafood lovers.

SAMPLE MENU SELECTIONS

appetizers

Cajun Clams
local littlenecks, andouille sausage, cannellini beans and crostini

Grilled Artichoke Hearts
prosciutto wrap, lemon whipped goat cheese and citrus reduction

Grilled and Chilled
grilled and chilled vegetables, fresh mozzarella, tomatoes, basil and extra virgin olive oil

Mama’s Meatballs
beef, pork, veal blend, San Marzano sauce and parmigiana

salads

O.F.A. Salad
orange, fennel, arugula, capers, pomegranate seeds and extra virgin olive oil

Caesar Tacos
romaine, shaved brussel sprouts, traditional Caesar, anchovies, seasoned crumbs, parmesan shell

Chopped Salad
romaine, shaved brussel sprouts, olives, artichokes, roasted peppers, toasted pignoli, feta, and lemon vinaigrette

pasta

Gnudi
homemade ricotta dumplings, eggplant, oven roasted tomatoes, basil, mozzarella

Papardella Bolognese
homemade pasta ribbons, beef, veal, pork, Barolo, mirepoix, plum tomato, cream, parmigiana and ricotta

Linguine and Shrimp
wild mushrooms, local arugula, spicy baby and San Marzano tomato, imported pasta

Spaghettini
imported pasta, garlic, extra virgin olive oil, anchovy, parsley, breadcrumbs, bottarga garnish

entrées

Classic Parm
free range chicken cutlet, house crumbs, pan fried homemade mozzarella, San Marzano sauce and parmigiana

General Tso’s Chicken and Waffles
boneless thighs, Szechuan peppers, Asian glaze, honey, ginger-scallion waffle and sesame seeds

Octopus and Calamari
tomatoes, currants, Calabrian chili, capers, olives and roasted potatoes

Shroom Tacos
wild mushrooms, shitake chicharrónes, avocado, zucchini, Pico and masa tortilla

Boneless Beef Short Rib
traditional cabernet reduction, mirepoix, parmesan grits, and gremolata

sides

Sicilian Escarole
currants, pignoli, capers and olives

Bean Ragout
cannellini, herbs, rustic mirepoix, lemon prosciutto broth and crostini

Roasted Tuscan Potatoes
truffle, sour cream, chives and parmigiana

SQUAN TAVERN

MANASQUAN

THE
SQUAN TAVERN
EST. 1964
ITALIAN STYLE FOOD & PIZZA



Welcoming patrons in Manasquan since 1964, the Bossone family's beloved Squan Tavern celebrates its 60th year in business this June. Squan's delicious thin-crust pizza ("The crisp is to die for!" said pizza critic Dave Portnoy) along with other family recipes such as pasta fagioli span three generations, and its own butcher prepares all meat products onsite. Benvenuti!

squantavern.com
15 Broad Street
Manasquan, NJ 08736
732.223.3324
Tues - Thurs: 11am - 11pm
Fri - Sat: 11am - 12am
Sun: 12pm - 11pm
Daily Bar Specials 11 am - 3:30 pm
Indoor Seating
Fireplace
Outdoor Seating (Summer)
Happy Hour
Takeout
Delivery through Chow Now



Catering
Casual Dress Code
Children's Menu
Sunday Sauce

SAMPLE MENU SELECTIONS

appetizers Crispy calamari delicately deep-fried Mussels Sauteed in either marinara or white wine and garlic sauce Eggplant Rollatini Rolled with ricotta and topped with mozzarella and tomato sauce Clams Oreganato ½ dozen chopped and stuffed with seasoned bread crumbs Pasta Fagioli A rich soup with elbow pasta, beans, garlic, and marinara salads Squan Antipasto Salami, pepperoni, provolone, and assorted vegetables Burrata Caprese Salad Roasted tomatoes, arugula, basil, olive oil, and coarse salt	lunch Cheesesteak Sandwich Peppers and onions, melted mozzarella Chicken Caesar Wrap Grilled chicken, mixed greens, Caesar dressing Grilled Sausage Sandwich peppers and onions Burgers 8 oz brisket, chuck, short rib blend. Served with fries. Cheeseburger American, Cheddar or Swiss Cowboy Burger sauteed onion, bacon, BBQ and cheddar Pizza Burger mozzarella, with tomato sauce Black & Blue Cajun spice with gorgonzola	pasta Fettuccine Alfredo In a rich cream sauce with lots of parmigiano Sunday Sauce Pork, Meatballs, sausage sautéed with rigatonu Stuffed Rigatoni Stuffed with ricotta cheese and sauteed in a pink cream sauce with grilled chicken and mushrooms Risotto Creamy Arborio Rice with shallots, asparagus, blackened chicken and parmesan Creamy Arborio Rice with shallots, mushrooms, spinach and parmesan Creamy Arborio Rice with shallots, burrata, sundried tomatoes, peas and parmesan entrées Steak Murphy 14oz NY Strip with cherry peppers, mushrooms, and onions in a white wine & garlic sauce. Served with garlic mashed potatoes	Veal Milanese breaded and fried cutlets covered with arugula and our house Italian dressing Frutti Di Mare...New Style shrimp, scallops, mussels, clams, and calamari over linguine in marinara or a garlic and white wine sauce Steak and Shrimp Scampi grilled then sauteed with two shrimp in a rich garlic and butter sauce over linguini pizza Chicken Vodka Sauce fried chicken, peas, mozzarella and vodka sauce Italian Hot Dog mozzarella, potatoes, peppers, onions, hot dog, no sauce White Clam Sauce Pizza with chopped clams in oil and garlic sauce
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THE STANDARD

FREEHOLD


THE STANDARD
AMERICAN@THEAMERICAN

TheStandardNJ.com
18-20 East Main Street
Freehold, NJ 07728

732.431.3220
Sun: 10:30am - 9pm
Mon - Thu: 11:30am - 10pm
Fri - Sat: 11:30am - 12am
Happy Hour: 3pm - 6pm (every day)
Reservations online or by telephone

Sunday Brunch
Online Ordering
Banquet Facilities
Fireplace



The Standard — an American Bistro Style Restaurant and Bar, located in the American Hotel — is open 7 days for lunch and dinner. Facing Main Street. the old world charm of the restaurant is reminiscent of a New York style steak house. Guests can enjoy a cocktail in the restaurant's bar or while sitting with friends in front of the fireplace at the Lobby Lounge. The contemporary menu offers a tantalizing variety featuring steaks, seafood and bistro-style dishes.

SAMPLE MENU SELECTIONS

starters Artichoke Fritters egg battered, lemon, white wine Crispy Calamari peppadews, sweet onion, tomato sauce, limoncello dip Baked Oysters Rockefeller spinach, vermouth American Cheese Artisan Cheese Board Jasper Hill Vermont Cave Aged Cheddar, Moses Sleeper Camembert Style, Point Reyes California Blue, Grafton Village Maple Smoked Brick Cheese salads Green Apple Waldorf celery, candied walnuts, crumbled bleu, celeriac, grapes, yogurt dressing Spicy Tomato & Burrata calabrian chili, cucumber kalamata olives, basil	raw bar ½ Dozen Blue Point Oysters cucumber-mint strawberry mignonette cocktail sauce Chilled ½ Lobster cocktail sauce, remoulade, lemon The Royal Tower 6 oysters, 6 clams, 4 shrimp, marinated mussels, cocktail sauce mignonette, lemon sandwiches The Standard Burger 10 oz., bacon cheddar, caramelized onion, pickled chilis, onion rings The Carnegie Reuben house made corned beef, gruyere, rye, pickled slaw, deli mustard, 1000 island Turkey Club roasted turkey, bacon, lettuce, tomato, cranberry mayo, whole grain bread	pastas Lobster Mac & Cheese black truffle, Comte, cheddar and parmesan blend, panko crumbs Diver Scallops Casarecce pasta, pesto, toasted pine nuts, basil, cherry tomatoes, olive crumble Americana Meatloaf mushrooms, mashed potatoes, peas & carrots, BBZ glaze Lobster Pot Pie lobster, potatoes, peas, lobster bisque, butter crust Prime Rib 14 oz Cut slow roasted, mashed potatoes, onion rings, mixed vegetables, au jus	from the grill Classic Cuts 14 oz. NY Strip, Hanger Steak, 8 oz Filet Mignon Specialty Cuts Dry Aged 42 oz Porterhouse for 2, USDA Tomahawk for 2 supper Rotisserie Free-Range Chicken French breast, carrots, asparagus, potato puree Lamb T-Bone Chops spicy tomato compote, broccolini, roasted potatoes, pickled chili Short Rib "Pot Roast" carrots, pearl onions, potatoes, red wine reduction
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TRE RESTAURANT

FREEHOLD & BRICK



Trerestaurant.com

Freehold
611 Park Ave Highway 33
Freehold, NJ

☎ 732.751.4422

Brick
1048 Cedarbridge Ave
Brick Township, NJ

☎ 732.445.9470

Hours:
Mon-Thu: 11:30am - 10:30pm
Fri-Sat: 11:30am - 11pm
Sunday: 11am - 9pm

Dine In, Take Out
Online Ordering
Indoor/Outdoor Seating
Happy Hour

Catering
Parties
Beer Garden
Skee Ball and Bocci



SCAN FOR
SEASONAL MENU



Tre serves up a casual Italian menu featuring the best fresh artisanal ingredients for their classically prepared dishes. Their authentic Neapolitan style pizza is cooked in a brick oven and topped with an array of delicious cheeses, meats and vegetables. You'll find all your traditional favorites from arancini to chicken parmigiana. They offer an extensive selection of craft beer and wine to enjoy while playing one of their old school games such as bocci and skee ball!

SAMPLE MENU SELECTIONS

appetizers

- Arancini**
beef, pork, peas, fontina cream, tomato
- Zucchini Fritti**
fried fresh ciliegine mozzarella, marinara
- Shrimp Scampi**
shrimp, garlic, parsley, chili, breadcrumbs
- Fried Calamari**
crispy calamari with a mix of fennel, zucchini, and hot cherry pepper. Served with a side of marinara
- Burrata Bar**

salads

- Gorgonzola E Pera Salad**
arugula, pears, gorgonzola dolce, walnuts, sherry vinaigrette
- Barbabietola Salad**
baby kale, beets, pistachios, goat cheese, apple cider vinaigrette

pizza

- Sporco Pizza**
provolone, mushrooms, shallots, spinach, pistachio, honey
- Burrata Pizza**
tomato sauce, parmigiana, arugula, prosciutto, burrata, olive oil
- Margherita Pizza**
D.O.P. buffalo mozzarella, tomato sauce, basil
- Diavolo Pizza**
pepperoni, mozzarella, parmigiana, tomato sauce, Mikes hot honey

pasta

- Orecchiette, Sausage & Broccoli**
sausage, broccoli rabe, garlic, oil, chili
- Norma Telephono**
pomodoro, roasted eggplant, fresh mozzarella, penne
- Penne Vodka**
tomato, cream, vodka, chili, peas
- Shrimp Scampi Pasta**
shrimp scampi over spaghetti pasta

entrees

- Chicken Parmigiana**
pounded thin and cut like a pizza
- Eggplant Parmigiana**
eggplant, marinara, mozzarella, ricotta, parmesan, pasta twist
- Salmone Pignoli**
pine nut crusted organic salmon, spinach, lemon, roasted potato
- Pork Giambotti**
bone-in pork chop, fennel sausage, fingerling potato, cherry pepper demi
- Pollo Fuoco**
half roasted chicken, green beans, vinegar potatoes
- Ubriaca**
chicken vodka parm, with pancetta breadcrumbs
- desserts**
- Nutella Pizza**
nutella, seasonal berries, powdered sugar
- Chocolate Cake**
flourless chocolate cake with vanilla gelato
- Tiramisu**
espresso, lady fingers, mascarpone



THE DINING OUT JERSEY RADIO SHOW & PODCAST

Join us every Sunday
at 8am on 100.1 WJRZ for
“Dining Out Jersey”
— your ultimate guide
to New Jersey’s
culinary scene!

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time at Dining Out Jersey Podcast at
diningoutjersey.com/radio-podcast





SANTOSPIRITS.COM

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WORK HARD.
PLAY LOUD.



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