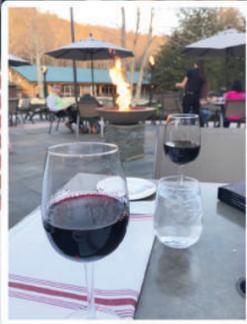


2018 A Special Supplement to
TIMES LEADER

Distinctive Palate



SPECIAL MOTHER'S DAY EDITION...BOOK YOUR TABLE TODAY!

The Beaumont Inn

Dining 'Al Fresco' in a Beautiful Setting

4437 PA-309, Dallas • (570) 675-7100

The weather couldn't have been more perfect on a recent Tuesday night on the patio overlooking the beautiful gardens at the Beaumont Inn. It's the ideal spot to sit, relax and take in the sights and sounds of nature all around you in this beautiful Dallas setting while you enjoy a cocktail from an extensive selection. A fire pit and torches cast a comfortable glow that added to the overall ambience of the flagstone patio. If outdoor dining isn't your thing, there's a large inside dining room, as well as a more casual bar and lounge area from which to choose.

We began our evening with glasses of the Evolution and Cold Creek wines while we munched on warm crusty bread topped with a special butter whipped with fresh berries. It was truly delicious.

Executive Chef Jeff Huntzinger started our dinner with an appetizer of Spring Onion Fritters. Not a fan of onions? Well, you've got to try these, because believe me when I say you will love them. Shaved spring onions and fresh herbs, lager battered and delicately pan-fried to perfection. The delectable little fritters are then served over a tasty tzatziki sauce and garnished with house grown micro radish. The freshness of all of the flavors worked so well together. It was like a burst of spring in your mouth. My husband and I were actually fighting over the last bite.

For our entrées, we tried the Bacon Wrapped Veal Tenderloin and the Rack of Lamb. The prime veal tenderloin was wrapped in applewood smoked bacon, pan roasted for crispness and topped with a black cherry gastrique, red grape relish and house grown micro red vein sorrel. Again, the flavors complemented each other perfectly; we loved the saltiness of the bacon with the sweet and sour taste of the gastrique and grapes.

The Australian Rack of Lamb was a masterpiece to behold. Almost too lovely to eat! It was Dijon and herb crusted with a mix

of fresh basil, mint and oregano. The lamb was cooked to perfection and then finished with a mint infused demi glace and garnished with bulls blood beet microgreens. I think my husband would have licked his plate if he could have.

The service throughout the evening was professional and attentive. The waitress took the time to explain each course and answer any questions we had. The attention to detail with every dish is something to truly be admired and appreciated, right down to the house-grown herbs and microgreen garnishes. Chef Huntzinger changes the menu seasonally, so right now all of the items mentioned in this review are available, but that may change with the summer menu. I suggest you make the trip to the Beaumont now for a taste of spring.

The Beaumont Inn is much more than just a restaurant; it is also a traditional Inn featuring ten charming rooms for overnight guests. A new Grande Pavilion, recently built on the property, has become a sought after venue for weddings and other events. With many unique spaces both inside and out, the Beaumont Inn can host an array of events of any size, from showers and intimate birthday parties

to larger graduation parties, weddings and corporate events. The Beaumont is open for dinner Tuesday through Sunday and also serves Sunday brunch. There is live music at certain times throughout the weekend in the bar area and on the patio. There are also many special dinners and other events throughout the year, such as an upcoming Wild Game dinner, a Wine & Spirit Festival in June and Wednesday night parties in the pavilion beginning in June and running through the summer.

To see the complete menu or for more information, visit www.thebeaumontinn.net.



Outdoor seating area at Beaumont Inn



MONDAY - THURSDAY 4PM - 10PM
FRIDAY & SATURDAY 4PM - 11PM

HAPPY HOUR DAILY 5 - 7 PM



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Cork Bar & Restaurant

Award-winning food and service, comfortable atmosphere and more!

463 Madison Street Wilkes-Barre • (570) 270-3818

WILKES-BARRE -- I've known Carolyn Saporito, General Manager of Cork Bar and Restaurant, for over 20 years. I met her when she was a bartender for River Street Jazz Café. My best gal pals from work would gather there on Friday nights and Carolyn was right there knowing what we drank and with quick, friendly service.

Twenty years later, Carolyn is certainly running one of the most exquisite restaurants in Wilkes-Barre. Cork Bar and Restaurant is owned by Rob Friedman along with Grico's, Exeter; River Street Jazz Café, Wilkes-Barre; and The Beaumont Inn, Dallas. You will find all four of these restaurants reviewed in this piece, which is a wonderful treat for our staff. No matter which one you visit, you'll be sure to have great ambience, terrific meal and attentive service. Bravo! Rob to you and your staff for making these visits so enjoyable! Hats off!



Edamame dumplings

Back to Cork

Cork is also a restaurant that took home 9 Best of the Times Leader awards in March and 9 Best of the Weekender awards for a variety of categories and Best Server, Luanne. We were so pleased that we were seated in her service area. She certainly lived up to her title. Congratulations again!

As always, the ambience at Cork is cool; a great spot in a neighborhood where you only have to go one time and the Carolyn will remember your favorite drink.

We started our evening at the comfortable bar. It's a great place to sit for happy hour to decide if you will eat in the cozy barroom setting or step upstairs to their dining room space. Either way you're in good hands. This visit we chose to sit at a high-top bar table.

One will note that Cork offer's a wonderful casual fare menu of burgers and flatbreads that you can enjoy at the bar or at the high-top seating. The burger selection is unique and sounds delicious! Cork also specializes in martini's and cocktails.

Carolyn made us a Grapefruit Martini with grapefruit sorbet and a Raspberry Popsicle Prosecco! They were delightful drinks after a long day at work.



Neapolitan style meatballs

Back to the Menu

Cork's menu is extensive of appetizers, soups & salads, customer favorites, pasta and risotto, fish, seafood, beef, pork and chicken. It was hard to decide. You can see from the menu that each dish is well thought out and meant to be a little different from what you might normally see. This is part of what makes this restaurant so unique.

Appetizers you say? Of course, we shall try! My guest ordered **edamame dumplings**. I know what dumplings are and I know what edamame is but together they are quite a delectable starting place.

First, let's talk quantity. There were 8 large dumplings on the plate accompanied by a tasty soy sauce. The dumplings were fried to perfection, but the best part is when you take a bite and you get the combination of the fried taste with the edamame. It was delicious. It was at that point my guest mentioned that he could have easily ordered another plate and made it dinner.

I on the other hand, ordered the **Neapolitan Style Meatballs**. They were served in a San Marzano tomato sauce, garlic toast and Romano cheese. They were moist, and just the right texture without drowning in sauce like most meatballs served. Like my guest, that could have been my dinner. But no, we had to carry on trying two delicious entrees.

My guest ordered **braised short ribs** in a marsala sauce. The selection was a special that evening that came with mashed potatoes and carrot strips. The short ribs literally could be cut with a fork. They were tender and moist and with the addition of the sweet marsala sauce, my guest found himself taking time to savor each bite. The portion size was worth noting. Even the hungriest appetite would have found the portions more than generous. The mashed potatoes were plentiful, and my guest mixed in some of the sauce from the ribs. Yum!

I chose one of Cork's traditional **chicken dishes, Francaise style**. I couldn't believe the portion I was served- 2 large chicken pieces with garlic mashed potatoes and carrots and broccoli on the side. I consider myself a bit of a chicken expert and Cork's version of Francaise is spot on. Nice layer of egg batter, with just the right amount of sauce, not overpowered by lemon flavor.

Both entrees were wonderful, but filling. We packed up both plates to be enjoyed at home.

Please note, I also enjoyed a great salad that consisted of spring mix, cucumbers, black olives, red onion and tomato with Cork's house dressing. My favorite type of lettuce with just the right additions.

Desserts, ok- my guest saved some room.

The **crème Brulee** was his choice. The sugar glaze on top was terrific but when you dug in with your spoon you noted that at the bottom of the bowl was a brownie. This was a great discovery!

Cork is a great place to go. Sit, relax, chat, take your time and savor whatever you choose. There are plenty of menu choices and everything is worth trying. We will return soon! Cork has outdoor seating when we finally get some spring weather.

Please note Cork is taking reservations for Mother's Day! They will be open 11:30 am -6:00 pm serving their full menu plus specials.

Treat mom to this fabulous Wilkes-Barre gem.



Chicken Francaise



Crème Brulee



Toffee crunch cheesecake

MOTHER'S DAY

May 13, 2018



The One Day of the Year Celebrating
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What They Do EVERY Day



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- ~Grilled Vegetable Ravioli **\$18.95**
- ~Haddock New Orleans **\$18.95**
- ~Seafood Mac & Cheese **\$21.95**
- ~Prime Rib of Beef **\$16.95**
- ~Surf & Turf **\$26.95**
- ~Chicken Tuscany **\$17.95**

All dinners come with a complimentary glass of wine or beer. We are also a BYOB restaurant but we do NOT charge a corking fee!

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Avenue

Restaurant & Catering

22 Wyoming Ave., Wyoming, PA 18644



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Avenue Restaurant & Catering

Avenue Restaurant - an ideal dining experience

22 Wyoming Avenue, Wyoming • (570) 613-1124

WYOMING -- "So much more than your average diner!"

If you've had the pleasure of visiting the Avenue Restaurant on Wyoming Ave in Wyoming, there's a good chance you've even heard it from the staff or the owner David Krappa.

As a regular visitor, I find myself referring to it as simply "Avenue Diner." In fact, I still have fond memories of my grandmother whisking me out of school early for a day that ALWAYS included lunch "at the Ave."

They've retained the same high level of service that's been a trademark dating back decades to when the restaurant was little more than a dining car. Today, you'll find the best of both worlds.

Walking in you see the diner side and while it still retains the charm of days-gone-by, the vast upgrades (even down to the sign!) really gives Avenue a clean modern aesthetic. Sure, it's still the best place in the valley to stop in for a classic diner breakfast. Just ask all of the Times Leader and Weekender readers who voted for them.

The "so much more" is found when you enter the stunning banquet room. The warm and welcoming wait staff lead us to our table and WOW what a layout. Our traditional reviews usually consist of a sit down meal but when I entered the dining room there was a beautiful display that had a full portion plates of their special menu items.

Being the seafood lover, I immediately gravitated towards Seafood Mac & Cheese. A heaping helping of shrimp, scallops, clams, crab and of course the signature Avenue lobster in a delicious cheese sauce covered in toasted breadcrumbs.

Dave has a reputation as a mad scientist in the kitchen, concocting unique and mouthwatering combinations. I think he may have topped himself here.

Getting hungry yet?

The **surf and turf combo** is a must for any quality dinner menu. But the pairing of an 8-ounce sirloin seared just dark enough on the outside while still juicy and tender on the inside really sets this dish apart from the rest. And of course, one cannot talk about The Avenue without mentioning their trademark lobster tail. A staple for years on Wednesday and Friday, the lobster complimented the sirloin and took both dishes to the next level.

Two dishes that I had never tried before, the **Haddock New Orleans** and **Grilled Vegetable Ravioli**, offered two different but equally mouthwatering tastes. Let's start with the haddock. What makes the New Orleans Haddock different than any other? No, we didn't see a fish in dark sunglasses playing jazz. A Cajun shrimp sauce brings out a spicy kick that really sets this dish apart.

On the other end of the taste spectrum was the Grilled Vegetable Ravioli. The "veggiolis" are good enough to be a meal onto themselves but when topped with a savory chicken pesto sauce? Wow. The mad scientist strikes again!

The **Chicken Tuscany** was a fantastic update on an old favorite. Juicy chicken strips sautéed with an assortment of veggies from spinach and artichokes to plum tomatoes in a wine sauce over pappardelle pasta. If you prefer a lighter fare with a variety of flavors, you can't pass this one by.

Along with a large variety of entrees came an even larger assortment of desserts. From the strawberry cheesecake to a double chocolate cake and everything in between, your sweet tooth will be thanking you.

Overall, even with the high standards that Avenue has set, we found their Mother's Day specials to be a new high point for Dave and the crew. The meal, or in this case meals, were tremendous. As always, the service was top notch. Lead by our hostess Liz, the wait-staff is attentive while not being intrusive. At The Avenue, Liz and her team have found a great balance and it shows.

So, whether you've never been in or it's been awhile, do yourself (and Mom) a favor and make your reservations for Mother's Day at The Avenue. You'll find the ideal meal and so much more!



Surf and turf



Seafood mac & cheese



Chicken Tuscany



Avenue
Restaurant & Catering

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Sunday May 13th

From 11:30 am till 2:00 pm

Adults \$21.95 - Kids \$9.95 (under 10) - under 2 free

Dinner Menu Starts at 4:00

Appetizers - Spinach Pie and Fried Shrimp w/Cocktail Sauce

Buffet - Chicken Marsala - Sliced Ham - Sole Stuffed w/Crabmeat & Scallops

Roast Lamb - Roast Beef - Greek Meatballs - Penne Ala Vodka

Greek Style Orzo - Lemon & Mashed Potatoes - Mixed Vegetables

Greek Salad - Rolls & Butter - Assorted Desserts

Reservation Recommended

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Yogurt City

Move over traditional ice cream...you're about to get "rolled over"

3916 Commerce Blvd, Dickson City • (570) 234-3592

One of my fondest childhood summer memories would be driving out for ice cream with my parents. From hot fudge sundaes to Turkey Hill ice cream and those delicious super hero freeze pops the ice cream man used to bring...I have always loved a good frozen treat!

When I heard that I was going to get to sample ice cream for a review you can only imagine the vast excitement that took over me. As hyped as I was I had no idea of the cool and innovative experience that awaited me at Yogurt City.

After a long and productive day at work on Thursday my friend and I made our journey down to the trendy café to try some of their famous rolled ice cream. Upon entering, we were highly impressed with how high tech and cozy the establishment was. From the smell of fresh fruit in the air to HDTV's playing the latest music videos, and the relaxed yet professional staff we almost felt like we were transported into a modern-day malt shop!

After staring at their extensive menu of seemingly endless flavors of ice cream, I ordered the triple chocolate and my friend ordered the vanilla island mix. After ordering, we watched our server pour out

the liquid ice cream out onto a giant frozen plate. She then spread out the ice cream out flat and we watched it freeze before our very eyes!

She then used a spatula to dice up the ice cream and rolled it up into perfect little rolled sheets. She then put the rolled ice cream into a cup and topped it with whipped cream and tiny chocolate crumbles. Honestly, my ice cream looked so cute I almost felt bad that I had to eat it!

As soon as I tried my sweet chocolate treat, my taste buds were instantly greeted to the greatest chocolate ice cream I ever tasted! The relaxing atmosphere mixed with the taste of delicious ice cream made for a wonderful afternoon. As we ate our ice cream, we got to have a great conversation with the owner of Yogurt City, Byron Read.

Mr. Read was an energetic, passionate and intriguing individual who is incredibly wise in the field of business. His innovative and entrepreneurial spirit is what has contributed to the success, energy and overall fun that is reflected at the café. Whether you're eight or eighty I'd absolutely recommend a trip to Yogurt City. You won't be disappointed!



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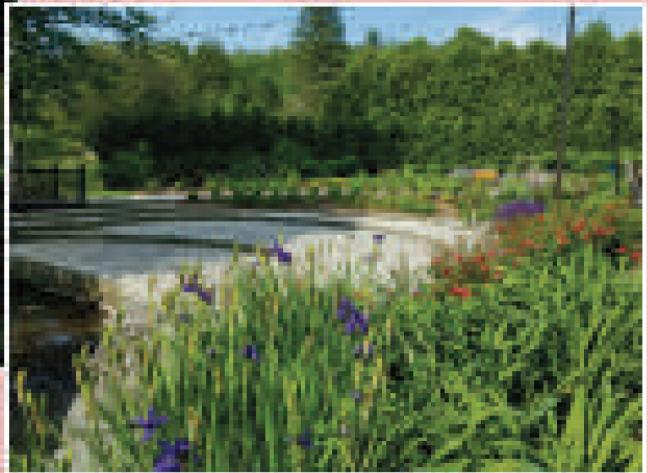


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Unique Mother's Day Gift Ideas

Mothers, stepmothers, grandmothers, and many more remarkable women often work tirelessly and without fanfare to provide for their families. Even though they may deserve to be recognized throughout the year, moms enjoy a special day nestled within the month of May when children, spouses and others celebrate Mother's Day.

Many people give heartfelt gifts on Mother's Day to express their love for the mothers in their lives. The perfect gift may focus on Mom's interests and the things that make her truly happy. With that in mind, the following shopping tips can help anyone find the perfect Mother's Day gift.

- **Explore spa packages.** What mother won't benefit from some rest and relaxation with a little pampering thrown in? Salons and massage therapists typically put together Mother's Day packages that cater to mothers. Packages may include massages, facials, hair treatments, manicures, and pedicures. Gift-givers can customize the services depending on their budgets.

- **Dining out can be a treat.** A meal at a favorite restaurant can be a welcome change from kitchen duty. Mother's Day is a busy day for restaurants, many of which have

limited menus to better handle the crowds. As a result, if dining out on Mother's Day, Mom may not get the full menu she desires. To ensure mothers have full menus at their disposal, gift givers can cook a meal at home on Mother's Day and then choose another day of the week to enjoy a meal in an upscale restaurant.

- **Schedule a paint and sip.** A paint and sip session is a unique gift. A session is typically two hours and includes step-by-step instructions. Patrons are encouraged to bring snacks and their favorite beverages. With the right planning, well-intentioned children can turn the evening into a "ladies night out" and encourage other moms to join in the fun. Or the entire family can paint masterpieces together.

- **Give tickets to a show or sporting event.** Whether Mom is a sports fan or

she prefers the theater or live music, event tickets can make a wonderful gift. Unique gift ideas include tickets to Cirque du Soleil, Shen Yun or a Broadway play.

- **Give the gift of wine tasting.** Wineries can be found across the country and frequently open their doors to wine tastings and wine pairing events. A Mother's Day wine tasting can be special for the entire family and support local businesses. Check the vineyard's rules on guests. Many times those under 21 can attend but will not be permitted to consume wine, though other refreshments may be available.

Mother's Day offers the perfect opportunity to lavish attention on special women. Gifts that cater to Mom's interests will make the biggest splash.

Heart-healthy foods

According to the National Center for Health Statistics, heart disease is the leading causing of death in both men and women. Certain factors beyond an individual's control, such as family history and age, affect his or her risk of developing heart disease, but men and women are not helpless against heart disease.

Diet can be a friend or foe with regard to heart disease. A bad diet may elevate a person's risk for high blood pressure, heart attack or stroke, while a diet rich in heart-healthy foods can lower that risk. The following are a handful of heart-healthy foods for men and women who want to begin the new year on a nourishing foot.

- **Raisins:** Researchers from the Louisville Metabolic and Atherosclerosis Research Center found that consuming raisins three times a day may significantly lower blood pressure among individuals with mild increases in blood pressure. Raisins can help combat the growth of a type of bacteria that causes gum disease, which few people may know is linked to heart disease. In lieu of reaching for cookies or potato chips come snack time, opt for heart-healthy raisins instead.

- **Salmon:** Though its label as a fatty fish may lead some to question its nutritional properties, salmon is rich in omega-3 fatty acids, which can decrease a person's risk of developing an abnormal heartbeat (arrhythmia), slightly lower blood pressure and slow the growth of atherosclerotic plaque, the buildup of which can contribute to heart attack, stroke or even death. Albacore tuna, herring and lake trout are additional examples of heart-healthy fatty fish.

- **Whole grains:** Whole grains help men and women maintain healthy weights while lowering their risk for heart disease, making them perfect dietary additions for anyone who resolves to lose weight and protect their heart in the year ahead. According to the American Heart Association, whole grains, such as whole wheat, oats/oatmeal, rye, barley, and brown rice, are great sources of dietary fiber, while refined grains like white rice and enriched bread contain little fiber. That's an important distinction, as dietary fiber can improve blood cholesterol levels and lower risk of heart disease and stroke.

- **Tomatoes:** Researchers at Boston's Tufts University analyzed more than a decade's worth of data in an effort to discover the effects of lycopene, which is the antioxidant responsible for giving tomatoes their familiar red color, on the cardiovascular system. They ultimately discovered that people who regularly consumed foods with lycopene over an 11-year period reduced their risk of coronary

heart disease by 26 percent. The lycopene found in tomatoes may be even more accessible when they are cooked.

Aspiring to eat healthier is a goal for many people come the dawn of a new year. For more information about heart-healthy foods, visit www.heart.org.





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Harvest Buffet

Options galore at Harvest Buffet, Wilkes-Barre
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WILKES-BARRE TOWNSHIP
-- What do I recommend when you're starving but you're not sure what you're in the mood for? Harvest Buffet, of course!

This past week was my first time dining at Harvest Buffet. I was delighted by the amount of options that were available. The buffet had everything from Japanese food, Chinese food, Italian, Polish, American and more!

Upon entering, you'll notice the hibachi chef who cooks fresh, made-to-order meals at the hibachi grill right in front of you. You can choose your vegetables, meats, noodles and rice to customize your cravings.

We first filled up our plates with **vegetable fried rice, lo mein noodles, egg rolls and General Tso chicken.**

Even though we were stuffed after our first plates, we couldn't avoid temptation and went back to the buffet for another round, filling our plates with **cheesy mac n cheese, creamy mashed potatoes, French fries, pierogis and fried chicken.**

After we were stuffed beyond belief, we filled our plates again with fresh **steamed snow crab legs**, because, after all, we were at a buffet.

The dessert buffet was just as large as the dinner buffet. They had 6 different flavors of ice cream, a spread of different cakes, cookies, sticky buns and more.

We finished our meals with dessert, rice pudding, a rice Krispy treat and chocolate chip mint ice cream loaded with sprinkles.



Sweet and sour chicken, rice and more



Steamed snow crab legs



General Tso's chicken and rice



Mac and cheese and potatoes

Did you know?

Individuals eating a low-fat, low cholesterol diet may make grilled foods a staple of the warm-weather season. Grilled meats certainly are healthier than fried or fat-laden varieties, but grilling may not be as healthy as you think. Heterocyclic amines, or HAs, are a type of carcinogen that can form on foods when they are cooked over high heat or over a direct flame. High levels of HAs can increase cancer risk. When grilling, the key is to cook foods in a safe manner. HAs often form when food is in close proximity to a heat source. Less contact with a heating element or keeping grilled foods further away from flames by keeping the flames low can help. The longer food is exposed to high heat, the greater the risk that HAs will form. It could be better to cook low and slow, which also can make grilled foods more flavorful.





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Sunday:	Sicilian 12 cuts: Red \$10.95 • White & Tomato Basil \$13.95 Football Pizza, any topping \$10.99

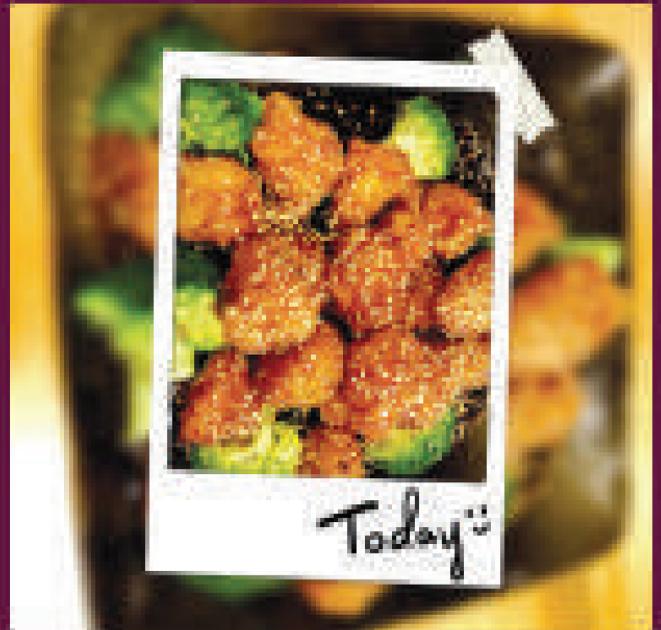
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Fusion menu, hibachi and sushi at Fuji in Pittston

107 South Main Street, Pittston • (570) 602-3666

PITTSSTON – “Downtown Pittston is looking better these days,” my friend observed as we walked up to Fuji on South Main Street.

Much like downtown’s growing charm, the ambiance inside the Asian fusion restaurant was welcoming and filled with pleasant surprises.

Crossing the threshold, I was immediately taken aback by the decor. Original brick walls were accented with steel, while a large windmill-style fan hung from a wood parquet ceiling that blended into an arch with more hints of brick flowing through.

The bar, meanwhile, is made from a handsome slab of rough-cut timber.

The restaurant’s inviting sushi section offers an area with leather riveted wing back chairs situated facing each other with a small table in the middle. All in all, it felt very much like a place you could find in the trendy neighborhoods of New York or Philadelphia.

Fuji’s welcoming atmosphere was matched by the service. We were greeted by a friendly staff, with owner Dara making helpful suggestions so we could sample a bit of everything. While well known for Sushi and Hibachi, Fuji is a true fusion restaurant with a selection of Chinese dishes, and the well organized menu is easy to read.

We ordered the **tuna tartare appetizer**, the **General Tso’s chicken** and the **Fuji house roll**. The tuna was married with a crab-meat

wrap seasoned perfectly and very rich in flavor. Next the General Tso’s arrived at our table, and I must say that it was impressively crispy and tender with the perfect balance of sweet and heat.

The house roll, which was the star of the evening, was served last, and arrived with soy sauce in a traditional decanter, rather than one of the mass-produced bottles we are used to seeing. Made up of shrimp tempura, avocado, cucumber with lobster salad, tobiko and eel sauce, it was absolutely delectable;

the texture and flavor were a true journey for the pallet. Overall, the contrast and layering of flavors were harmoniously balanced.

Beverages, meanwhile, included water and soda, as Fuji is a BYOB establishment, but Dara tells me that they will be getting their liquor license in a few months.

Our voyage to Fuji was a remarkable experience, thanks to excellent service and outstanding fare. I would highly recommend this distinctive eatery to anyone with a craving for fine Asian cuisine.



Dining area at Fuji’s



General Tso’s chicken



Tuna tartare appetizer



Fuji house roll

Make the most of ‘al fresco’ dining

When the weather permits, many people enjoy eating meals outside. Al fresco dining may be available at both high-end restaurants and more intimate cafes.

Al fresco comes from the Italian term for “open air.” Restaurants have recognized the draw of outdoor seating and many have expanded their offerings. While many people need nothing more than an outdoor table and some nice weather to enjoy eating outside, there are some ways to make al fresco dining experiences as pleasant as possible.

• **Do your research before visiting.** Drive or walk by a restaurant before dining there yourself. Check out how outdoor diners are treated and if the service is as prompt as it is indoors. Pay attention to foot and vehicle traffic near the tables to determine if the spot is conducive to eating. Too much noise or car exhaust can detract from the meal.

• **Look for covered tables.** It’s one thing to sit outside and enjoy some cool breezes. It’s quite another to spend an hour or more directly under the blazing sun. Dine at an establishment that has a gazebo, portico, overhang, or individual patio umbrellas at each table. This way you can be comfortable and avoid sunburn.

• **Call ahead for seating.** Because al fresco dining is so popular when the weather is warm, outdoor tables can fill up quickly. For those planning to sit outside, call the restaurant and reserve an outdoor spot. This way you will be guaranteed a table.

• **Dress appropriately for the weather.** Plan ahead for al fresco dining by bringing some accessories along. A light jacket or sweater can

keep you warm if a breeze picks up, and sunglasses are recommended in sunny conditions. A hat worn indoors may be a social faux pas, but it is acceptable to wear one outside to block the sun.

• **Expand your dining options.** Instead of traditional restaurants, try the offerings at food trucks, take-out places and other spots that serve food. Set up your meal at nearby picnic tables or another outdoor place and enjoy.

• **Bring a friend or relax by yourself.** Eating outdoors is entertaining with a friend or alone. If you are dining with a group, take your time and linger in the fresh air, enjoying the conversation. If you are dining alone, you can still relax and take your time with the meal. One hidden benefit of al fresco dining is that it provides you the opportunity to relax and watch the world go by.



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Starman - The Ultimate David Bowie Tribute
Fri. May 11, 2018 at 9 PM

Dustin Douglas & The Electric Gentlemen
Present The Stevie Ray Vaughn Retrospective
Sat. May 12, 2018 at 9:30 PM

Dean Ford & The Beautiful Ones - Prince Tribute
Sat. May 19, 2018 at 9 PM

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TIMES LEADER
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The River Street Jazz Cafe

Spend your Saturday night at the Jazz!

667 North River Street, Wilkes-Barre • (570) 822-2992

I've been dancing at the River Street Jazz Cafe for the past 12 years. It is my absolute favorite live music venue in Northeastern Pennsylvania. The staff and bartenders are wonderful and the atmosphere is welcoming and always makes you feel at home.

This past Saturday night was like no other. Not only did I get to hear some live music, I enjoyed a delicious entree. My dearest friend and I were seated with full view of the stage where a band was about to begin in about an hour or so. It was a cozy table for two with a cute little candle and a cup of crayons! Even if you're not the artsy type, you soon get motivated to doodle on the blank canvases they

provide at each table.

After a long work week, we couldn't wait to try one of their drink specials. She chose the **Candy Apple Tini** and I opted for the **Cucumber Gin Fizz**. The Tini had a mix of butterscotch, apples, cranberries and even came with a caramel chew, more commonly known as a 'cow tail'! The Gin Fizz was a fresh burst of limes and cucumbers, a perfect beverage for the hot summer days that lay ahead.

Looking over the menu, we just couldn't decide! So many choices! The menu offered a little bit of everything: a wedge salad with honey blue dressing, a jumbo soft pretzel,

bacon mac-n-cheese with cavatappi noodles... oh my!

After much debate, we decided to share their signature **Chicken Marsala** entree and the **Fish Taco platter**. The Chicken Marsala was accompanied with honey glazed carrots and the mashed potatoes were homemade. The Fish Tacos were bursting with flavor, blackened flounder drizzled with a vinaigrette dressing.

Just as we were finishing our meal, the band was about to start. Perfect timing as we were ready to do a little dancing and enjoy a Saturday night at the Jazz!

Upcoming Events

May 11 • Starman - The Ultimate David Bowie Tribute

May 12 • Dustin Douglas & The Electric Gentlemen Present The Stevie Ray Vaughn Retrospective

May 18 • The Dishonest Fiddlers W/Clarence Spady

May 19 • Dean Ford & The Beautiful Ones - Prince Tribute Returns To The Jazz

May 26 • ESCAPER

June 8 • Marbin "Progressive Jazz Rock" W/Opening Act MMLE

June 16 • The Toasters, Ladrones, Sgt Scagnetti, Disposable and BunchAJerks

August 17 • An Evening With The Quebe Sisters



Candy apple-tini



Chicken marsala



Fish tacos

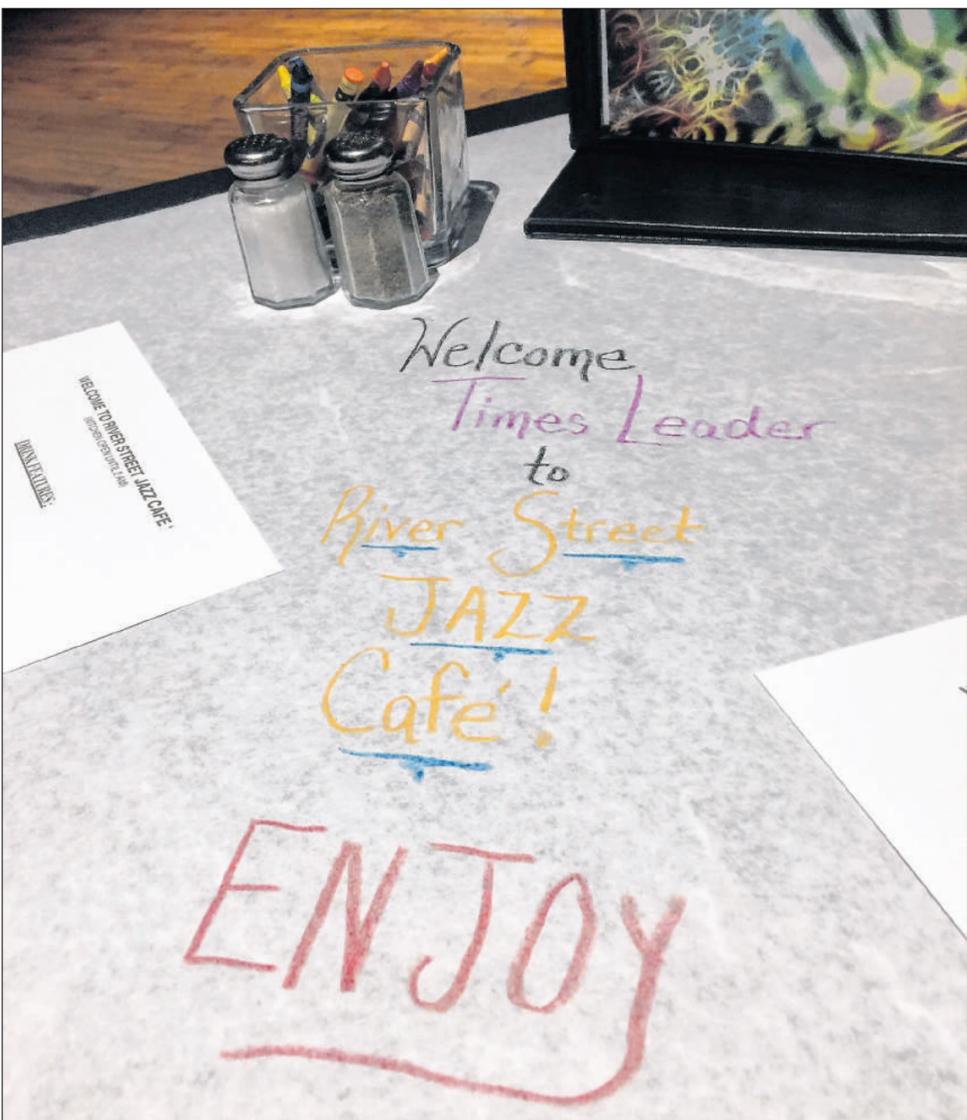
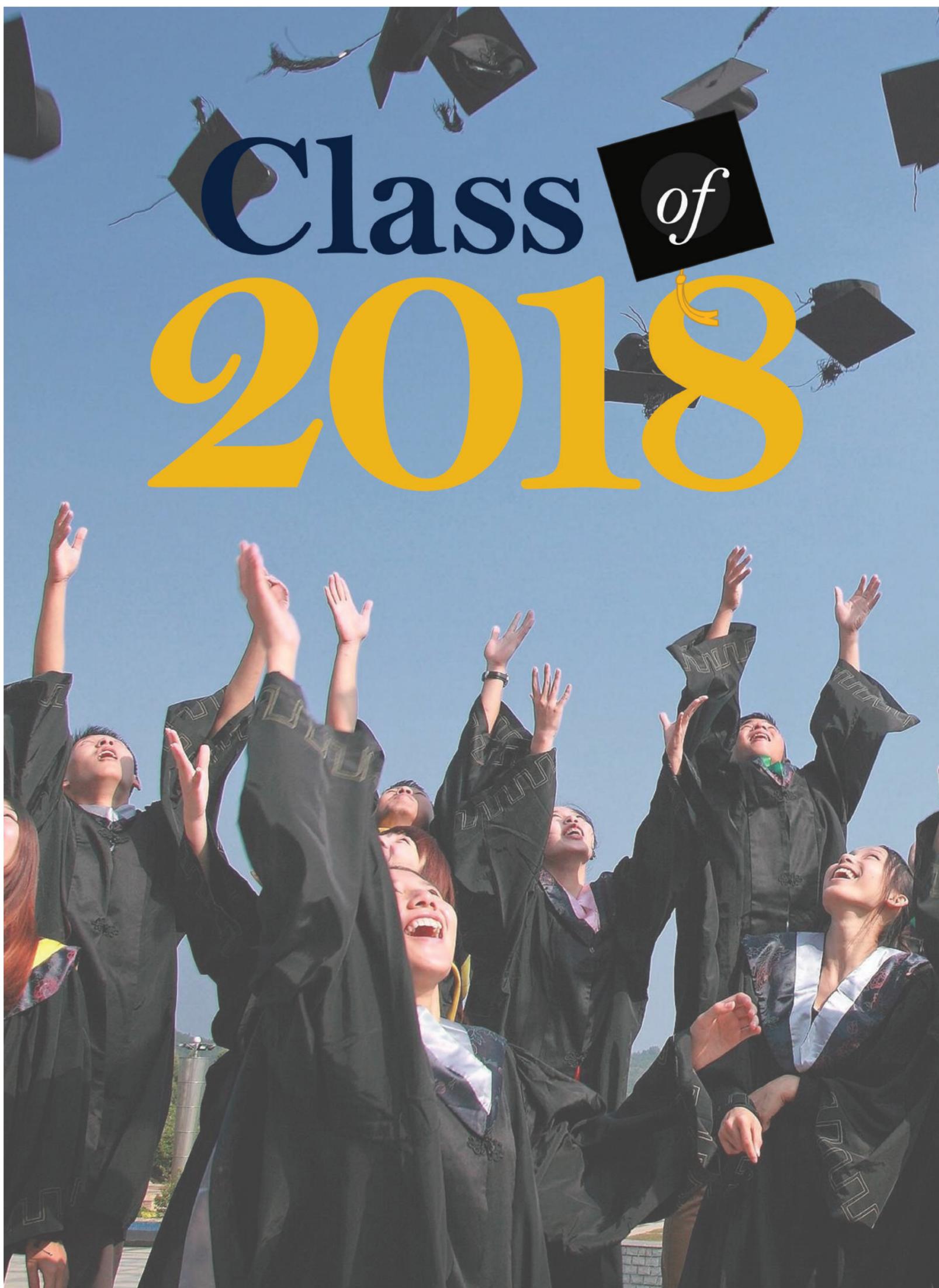


Table artwork at the River Street Jazz Cafe



**Graduation season is upon us!
Make your dinner reservations today!**

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Trends you may see when dining out

Restaurants are thriving once again. Since 2014, restaurant-goers have renewed interest in socializing away from home and more money to spend, a stark turnaround from preceding years when diners were living on tighter budgets thanks to a recession that began in 2008.

As crowds waiting in line for their favorite eateries begin to grow anew, restaurants have begun to implement new menus and dining styles in an attempt to attract a broader clientele. Many trends are catering to the younger, technology-driven customer.

- **Photo-ready foods:** Diners are utilizing social media to share their menu choices with people all around the world. Scroll through anyone's news feed and you're likely to find photographs of last night's entrée or an impressive dessert enjoyed during a night out with friends. Many restaurateurs understand that their latest culinary creation is likely to find its way onto social media, so a greater emphasis is being placed on plating - or making foods look better when first presented to diners.

- **Digital kiosks:** Desire an appetizer or want to reorder another beverage? You may not have to flag down your server to do so. Several restaurants have implemented tablet-based service at their tables. In addition to playing games or getting apprised on the latest specials, guests can order some menu items through table-mounted tablets. And if you're in a rush for the check, swipe your credit card and pay the bill without waiting for your waiter to bring it over.

- **Healthier kids' choices:** For years the standard fare for kids has been burgers, fries and various recipes for mac-and-cheese. But a survey of professional chefs sponsored by the National Restaurant Association revealed that many restaurants are now offering a great-

er variety of foods on kids' menus. Soups, salads, leaner meats, and more vegetables are some of the items kids can choose from.

- **Increase in craft foods:** Greater emphasis is being placed on creating meals that look and taste good and are produced in eco- and community-friendly ways. Craft foods are made in small batches from locally sourced ingredients, helping to create a symbiotic relationship between eateries, farmers, food manufacturers, and diners.

- **Community tables:** Make new friends while dining out by getting seated at community tables, which are no longer restricted to Japanese hibachi restaurants. These larger tables pair different diners together.

- **Neurogastronomy:** Many restaurants are employing neurogastronomy, or the science of manipulating perception of how foods taste by external factors. Everything from the colors of dishes to the sounds of music being piped in can affect your perception of taste.

- **Prepaid reservations:** Today you can purchase just about anything in advance, from movie tickets to vacations. Soon you may be able to prepay for restaurant meals as well. Arrive at your reserved time and enjoy your meal. This trend is beneficial to restaurants because they are guaranteed revenue even if patrons do not show up.

Trends in dining out can make meal experiences more unique. Expect some new changes at your favorite restaurants.

Outdoor restaurant dining tips

Dining out takes on an entirely new meaning in temperate climates or when summer arrives. Rather than being cooped up inside for meals, diners flock to cafes and restaurants that boast al fresco seating to enjoy a bit of scenery and fresh air with their meals.

When the sun comes out and the breezes are warm, blooming gardens and trellis-covered restaurant patios can be ideal dining spots to grab a meal. Good food combined with a hearty dose of fresh air can make everything from a cappuccino to a hamburger taste better.

Considering the best outdoor-dining spots can fill up quickly, and enjoying a meal outside takes a bit of finesse, follow these tips to make the most of any outdoor-dining experience.

- **Make a reservation.** Outdoor seating is not always easy to get. To ensure you will have a spot at your favorite restaurant, call ahead and reserve a table. Otherwise, you may have to wait quite a while for a table to become available or be forced to sit inside.

- **Scout out restaurants beforehand.** If you are hoping to try a new restaurant that boasts outdoor dining, plan a visit to see the layout of the space. Many restaurants, even those without ample outdoor space, cater to the outdoor-seating crowd, even if their outdoor dining area is limited to a handful of cafe tables placed near the curb. Unless you want to spend your meal with pedestrians walking by or inhaling car exhaust fumes, visit the restaurant ahead of time to ensure that the outdoor seating is more amenable to an enjoyable meal.

- **Choose restaurants with overhead coverage.** It is one thing to want to eat outdoors, and entirely another to be subjected to the wrath of Mother Nature. An outdoor seating area should be comfortable, offering the best blend of fresh air and ample protection from the elements. Umbrellas or a covered patio can provide shelter should it start to drizzle or you need relief from the summer sun.

- **Don't assume an outdoor restaurant is pet-friendly.** Just because there are outdoor tables does not mean you can bring your pooch along. If you will be spending the day with your dog and then want to enjoy a lunch or dinner outdoors

with your pet, verify that a restaurant is pet-friendly before meal time. Do not leave a dog unattended in a hot car and waiting for you to finish a meal should you discover the restaurant is not pet-friendly.

- **Expect some uninvited guests.** Dining outside means bees, flies, birds, and other animals. Those who are deathly afraid of all buzzing insects may want to eat indoors instead.

- **Check for a dedicated outdoor waitstaff.** Unless there is a waitstaff assigned to outdoor seating, you may spend more time than you anticipated waiting for service outdoors. Waiters may not realize you are outside, and it can be easy to forget about patrons who are not seated in the heart of the restaurant. Restaurants accustomed to serving guests outdoors will have staff assigned to outdoor seating areas, particularly during busy times of the day.



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3 Top of the 80s Road, Hazleton | topofthe80s.com



TIMES LEADER Distinctive Palate

Top of the 80's

Valley views, great location, even better dining!

3 Top of the 80's Road, Hazleton • (570) 454-8795

HAZLETON -- One early Spring evening, as the sun began to set over the Conyngham Valley, a longtime friend and I entered the Top of the 80's restaurant in Hazleton for dinner. What first caught our eyes, was the sun setting behind Sugarloaf Peak in the distance. As the sun light swept across the beautiful valley below, the stately dining room, featuring the original stone fireplace from the early 1900s, was drenched in a golden glow. We were seated at a comfortable table near the window to enjoy the view.

The Top of the 80's, conveniently located at the intersection of Routes 81 and 80, has been a popular fine dining choice for locals and travelers for over 30 years. We were greeted by Jackie Van Gieson, the General Manager, who has been dedicated to providing an exceptional dining experience for each and every patron for over eleven years. My friend and I looked forward to spending the evening catching up and enjoying a wonderful dining experience.

As we reviewed the wine list, we were pleasantly greeted by Michelle our server for the evening, who was prepared to take our drink order. My friend chose a glass of one of her favorites, **Chateau St. Michelle Riesling**, as I decided to choose a new wine, a glass of **Brancott Sauvignon Blanc**.

As we began to review the appetizers, Jackie stopped by our table and suggested one of the house specialties, the **Watermelon Wedge Salad**. This salad is the most creative and delightful blend of fresh seedless watermelon, thinly sliced oranges arranged on the top, arugula, red onion and crumbled goat cheese, topped with olive oil and a balsamic drizzle and perfectly finished with a pinch of salt. My dining partner and I remarked how this salad could easily become a favorite, as each flavor combined to create a refreshing and spirited bite.

In addition to the wonderful watermelon salad, my dinner companion chose the **Prosciutto Wrapped Scallops** tossed in a homemade Jack Daniel's sauce. Each generously sized tender scallop was wrapped in the most perfectly prepared prosciutto, the crispy prosciutto created a textural contrast to the soft tender tasty scallop inside.

I could not pass up a smaller portion of the **Fresh Blueberry Golden Beet Salad** that was presented on a bed of baby spinach, accented with pecans, feta cheese and topped with a peach basil vinaigrette that utterly complimented the tender sweet golden beets.

As we finished our appetizers and placed our entree order with Michelle, we took some time to sip our wine and enjoy the live dinner music, which added a wonderful touch to the evening's relaxing atmosphere.

Soon our entrees arrived, **Classic Chicken and Crab meat Piccata** was my friend's choice and she was not disappointed. The incredibly tender chicken breast was sauteed with colossal crab meat, capers and mushrooms while being finished in a delicious white wine and lemon butter sauce. Creamy mashed potatoes and a bountiful medley of perfectly prepared vegetables consisting of broccoli, cauliflower, green beans, yellow squash and zucchini completed this enticing meal.

As my entree was set before me, **Crab Cake Supreme**, I was struck by the generously sized portion. Each perfectly pan seared golden brown cake consisted of the most tender delicate chunks of beautiful white meat, creating a mouthwatering effect, bite after bite. I commented to my friend, that they were the best I have ever tasted. This incredible entree was paired with a classic light rice pilaf, as well as the delicious vegetable medley du jour.

For the dessert course, we chose to share the **Tiramisu**. This is one of my friend's favorite desserts. Elegantly presented, this dessert, when done as well as ours, never disappoints. We could taste each layer of flavor from the mascarpone cheese to the cocoa and espresso combining to create that unique blend that everyone loves.

As our evening, was coming to a close we were happily surprised by Chef Robert Anthony. He kindly stopped at our table to check on our dining experience. This wonderfully talented and very experienced chef is also a graduate of the Pennsylvania Culinary Institute in Pittsburgh. I complimented him on our delicious dinner, especially the incredible Watermelon Salad.

Upon exiting into the cool night air, we chatted about the wonderful dining experience and the friendly and attentive staff. We agreed to return again soon.



Watermelon wedge salad



Crab cake supreme



Classic chicken and crab meat piccata

The effects of family dinners

Once a staple of family life, family dinners are now in decline. The American College of Pediatricians® reports that family time at the dinner table has declined by more than 30 percent over the past three decades. That unfortunate development could have a significant impact on children as they grow up.

The importance of family meals goes beyond parents ensuring their children are eating healthy diets. Family meals can affect various aspects of children's lives, some of which may surprise parents.

Family meals and academic performance

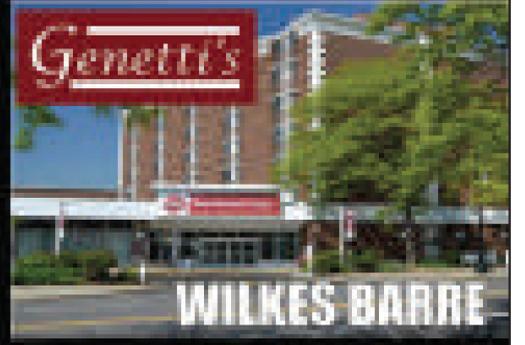
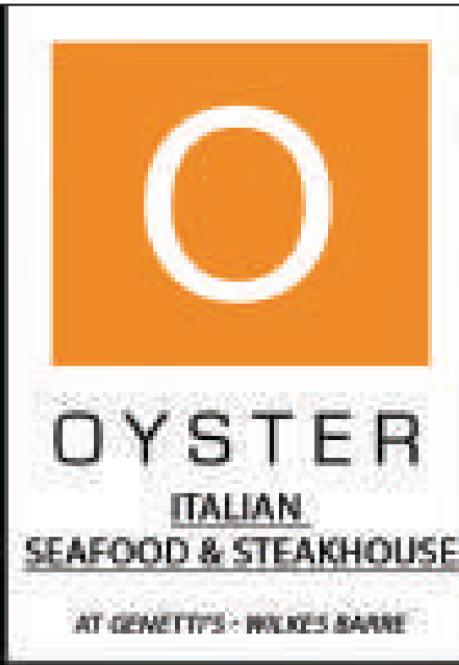
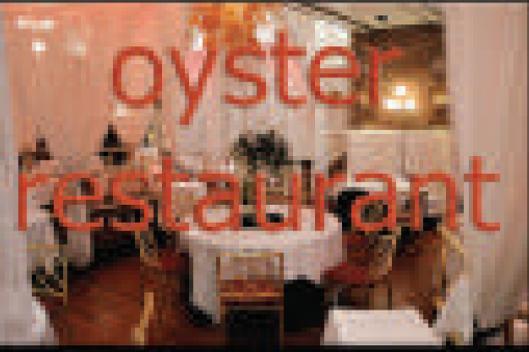
Family meals also have been linked to stronger performances in the classroom. One study from CASA found that teens that have frequent family dinners were nearly 40 percent more likely to report earning A's and B's in school than their counterparts who ate two or fewer dinners with their families each week. In addition, a 2012 analysis from the Organization for Economic Cooperation and Development found that students who do not regularly eat with

their parents are more likely to be truants at school than those who frequently break bread with their parents.

Family meals and family bonding

Family dinner tables are great places to bond as families, and families that eat dinner together more often tend to spend more time at the dinner table during such dinners than those who infrequently eat dinner together. CASA researchers report that teens who have frequent family dinners are twice as likely to say dinners lasts more than 30 minutes when compared to those who have infrequent family dinners. Time at the dinner table gives parents and children time to engage and communicate with one another, promoting strong relationships as a result.

Family meals may be on the decline, but families who make time to eat dinner together every night or several nights per week can benefit from such efforts in various ways.



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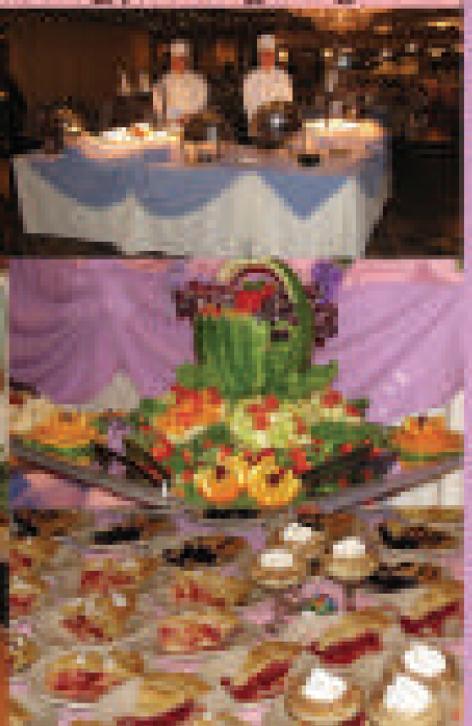
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Oyster Seafood & Steakhouse

Oyster Seafood and Steakhouse - an Extraordinary Dining Experience

77 East Market Street, Wilkes-Barre • (570) 820-0990

WILKES-BARRE -- We returned to Oyster Seafood and Steakhouse, located in Genetti Hotel and Convention Center in Wilkes Barre. I am very particular about where I eat and have family members and friends who do not enjoy going out to eat with me. I will send back food I feel was not cooked properly, did not taste good or was poor quality.

We were greeted by Michael, our waiter. He was personable and very knowledgeable of the menu items and made recommendations. My dining companion and I have different tastes in food. She prefers to eat pasta, vegetables and seafood and I will try almost anything.

First, We ordered drinks. I had a **South Beach Signature Martini**. Generally I do not like rum because of its sweetness. But this was not sweet and added to the summertime weather we were having. My companion had a passion fruit non-alcoholic martini which she enjoyed very much.

We opened our menus and had a hard time deciding which appetizers to order. I had the Spicy Tuna Tempura Roll during last visit which was the best I have ever eaten. I really wanted to order that again but decided on the **Fresh Oysters in the Half Shell**. They were from Maine I was told and were clean, crisp, and fresh. I did not encounter one piece of shell, unlike others I have tried. My friend ordered the **Jumbo Crab Cocktail**. It was a very large portion. It was meaty and had the most delicate buttery flavor. It was served with a wonderful cocktail sauce and fresh lemons. This is a light and healthy alternative.

The restaurant does not serve bread, but instead serve cold plate pizza. Michael explained it is a little taste of the valley, which originated in Hazleton as tomato pie. It is served room temperature with sauce and freshly grated Parmesan cheese. This is like the Old Forge style. It was a delightful change from the ordinary.

We also had the **Lobster Bisque** which had the most delightful flavor. The sherry, tarragon, and cream married so well together and was superior to anything I have eaten in Maryland or New England. Most times the sherry overpowers the lobster and this did not. It had just the right amount of sherry and you could taste all the flavors.

I enjoyed a salad to cleanse the palate. The Caesar did just that. The croutons were obviously made in house and my dining companion said she would like just a plate of them.

For entrees we had **Filet Au-Poivre**. This French dish is cooked to the recipe of the culinary institute of America. Peppercorn seared filet with a brandy butter sauce. The quality of the meat was noticeable from the first bite. I ordered it medium rare and it was done to perfection. The brandy butter sauce enhanced the flavor and was a great companion. For the carnivore the steaks here are worth trying.

Next, I tried the **Pork a la Tony Luke's**, which is a pork fillet pounded and lightly floured, finished with broccoli rabe and melted Sharp provolone cheese. The sharp provolone cheese with the broccoli rabe was a combination that made the pork a dish that I would eat frequently. I generally do not eat pork, but I would recommend this immensely. I looked forward to the leftovers.

The **Stuffed Haddock with Crab meat** had a lemon butter

sauce that enhanced the flavor of both the fish and lobster. The haddock was delicate and the quality was apparent. The crabmeat was lump and no filler. They have their seafood flown in 3 times a week, so it is always fresh.

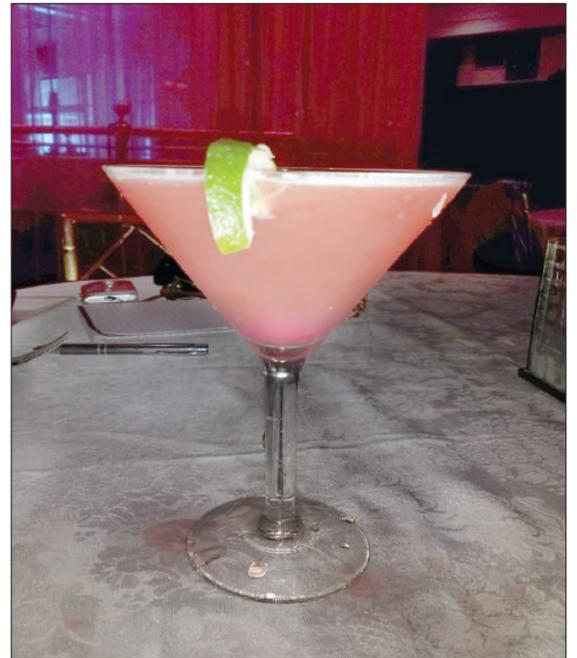
Finally, it was time for dessert. On our last visit we tried the Chocolate Decadence and the Coconut Pie ala chef Demarco, a Pastry chef extraordinaire. This was pure coconut secret. It is normally served with chocolate drizzle, but as I said last time I wanted to try it without the chocolate sauce or whipped cream. It was just as I imagined-coconut goodness. An abundance of fresh coconut, velvety and creamy. An amazing end to a most wonderfully prepared, plated and presented meal.

My dining companion thought she missed the chocolate sauce, so Michael was kind enough to take it back into the kitchen and add it. After taking a bite she agreed with me that she enjoyed it without the chocolate sauce. With the sauce it is similar to a Mounds bar. She said she would enjoy an orange liqueur on it or as an aperitif. I asked Michael to wrap my leftovers in aluminum foil as I was on my motorcycle.

He went a step further and placed them in individual zip lock baggies and then in a larger bag. Only one other restaurant I frequent does that, superior customer service.

You do not have to go to a big city to enjoy and experience fine dining at its best. The attention to detail is evident in all their dishes and it is right in our backyard. A visit to Oyster restaurant should be your first choice when planning a date night, girls night out or a special occasion.

They make you feel as though you are the only table in the place, paying attention to every detail.



South beach Signature martini



Lobster bisque



Pork a la Tony Luke's



Filet Au-Poivre



Coconut pie

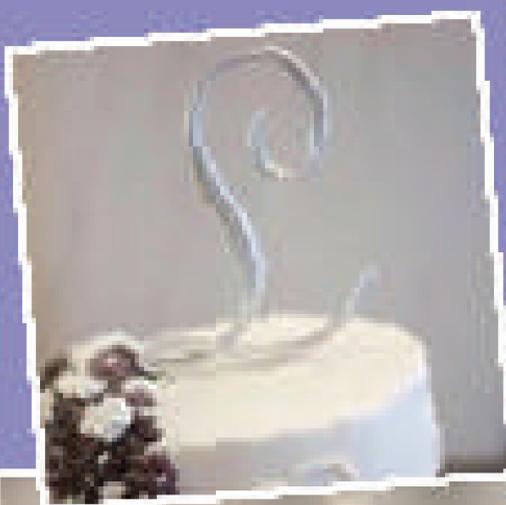


Stuffed haddock

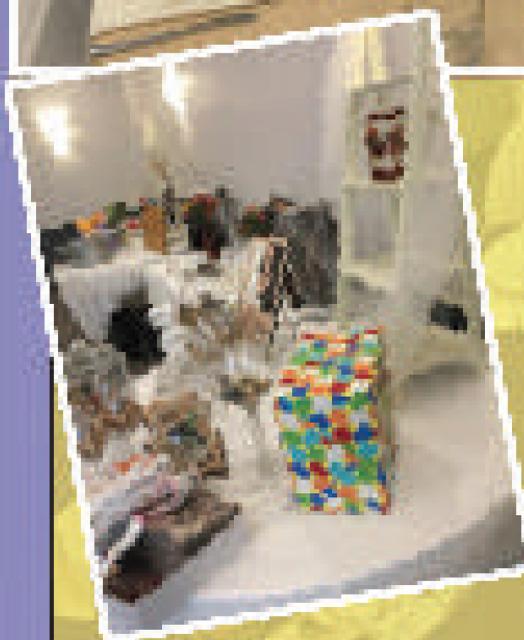
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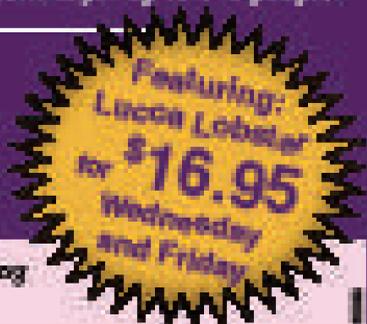
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Lucca Restaurant

Love is in the Air at Lucca Restaurant in Taylor
802 South Main Street, Taylor • (570) 562-6339

TAYLOR -- When couples first start dating they all have at least one certain subject that they could talk for hours about with each other (whether that be movies, books, traveling, etc). For my wife and I...one of the first things that allowed us to bond together were our endless conversations about food.

Whether it's fine cuisine or our favorite fast food restaurants we would spend hours on the phone discussing our favorite things to cook and eat. We have been married for three years now and have two children so as you can imagine it's harder for us to find time to go out on dates now than it was in the past.

Considering we just had a conversation about planning a date you can only imagine our excitement when we heard we were chosen to do a restaurant review for Lucca (I mean how could you go wrong by mixing a date and good food?). Anxiously looking forward to some time alone with my wife I rushed home from work on Tuesday to get things ready for our night on the town.

After dropping our children off at my parents' house we headed out to our evening destination. The fact that we were getting some quality time together was exciting enough, but the gorgeous weather on Tuesday evening had us in absolute bliss on our drive up to Lucca.

When we arrived, we were both immediately impressed by the interior design of the restaurant. It had a cozy, classic, and modern look to it. It looked like a classy New York café but had the relaxing feel of home.

We got there right around 7:00 and the whole building was absolutely packed! One of the first things I noticed when we arrived was just how happy everyone looked! I typically consider myself an optimistic person and getting to see so many people laughing and smiling all at once put me at ease and honestly made me feel right at home.

After introducing ourselves, we were greeted by the friendly restaurant owner Len Krappa who showed us to our seats. Upon meeting Len, I could tell that his outgoing and happy attitude was reflected in the overall aura of the restaurant. Considering my wife and I were both starving after our long days at work, Len quickly informed us that our hunger would soon be satiated because we would be getting samples from all of Lucca's best menu items!

After being served our drinks, Mr. Krappa had his staff bring out the first delicious menu item of the evening: **Clams Pomodoro!**

In the past I had been quite a picky eater (especially when it came to seafood), so I had never actually tried clams before, but once I tried the Lucca Clams Pomodoro I immediately became angered at my younger self for missing out on such a treat for so long. The clams were served together with delicious shrimp and noodles cooked together in a tantalizing creamy sauce. The whole dish honestly tasted like shrimp scampi times ten!

Next, we were brought out some of the best and I MEAN BEST SALAD YOU WILL EVER HAVE IN YOUR LIFE! Len himself brought a fresh salad for us and let me tell you, their homemade honey balsamic dressing is the best thing to ever be placed on a salad. I honestly wanted to take a barrel of the stuff home with me!

This review alone cannot do such goodness justice...okay stop reading this review right now, go get their salad and then come back and eat it while reading this!

After my brief time in salad heaven, we were then served with my favorite course of the evening: **Chicken Fran-chaise'**. Me being the fierce carnivore that I am I do love my chicken and

I must say the Lucca Chicken Fran-chaise' will be the definitive reason why I will return to the restaurant. The dish consisted of lightly pan-fried chicken breast served with a delicately battered egg and sautéed with white wine and lemon over spinach. The way the flavors of this dish fused together was absolutely mind blowing for I had tasted nothing like it before. If you had to describe perfection on a plate it would be the Lucca Chicken Fran-chaise'!

The gracious staff then brought out some fantastic **Homemade Meat Ravioli** with a side of **Homemade Gnocchi**. I have always been a fan of ravioli, but I have never actually tried gnocchi. Both items were fantastic and were served with some of the best pasta sauce I've ever tasted!

Almost immediately afterwards, we were brought out a delicious looking **Drunken Risotto**. This was risotto with pink gulf shrimp sautéed with fresh basil in homemade vodka sauce. My wife thoroughly enjoyed this dish and it had to have been one of my favorites! At this point we were struggling to eat any further, but the gracious Len Krappa refused to let us give up...we had to persevere!

Before we knew it, we were served a succulent looking **Veal Calabrese**. Now I must admit I have at least tried veal once before, but I could not remember what it tasted like. After trying the veal calabrese at Lucca I will never ever forget the taste of veal again because it is phenomenal. The dish consisted of pan seared veal with sautéed garlic, peppers, onions and potatoes in olive oil. Just the sheer thought of mixing all these ingredients together is mouthwatering...just imagine eating it! My wife deeply enjoyed this course, as well.

To prepare us for dessert, the staff brought tea for my wife and coffee for myself. What really blew me away was just how cool the container was that the tea came in! It almost looked like an inverted lightbulb (that's the kind of cool stuff that really adds to the décor and overall elegance of a restaurant).

When it was time for the sweets my wife was served the best looking homemade apple pie that I have ever seen. It honestly looked like something from the cover of Country Living. I was served what was called **Elvis Pie** which tasted like a beautiful blend of bananas, chocolate and peanut butter. Both of our slices of pie were massive, and we nearly ate all of it!

Between meals, Len would come out and tell us interesting tales about how his restaurant came to be and the different types of people he has met along his journey to success. From sampling baby squid, lion meat, having drinks with Mary Tyler Moore and entertaining the company of former president Barack Obama.

Mr. Krappa proved to be a charismatic, humble, kind and loving business owner who truly has a passion for food and for his family. He went into detail to discuss that not only is Lucca a great restaurant for families and couples they also provide exceptional banquets that are run by his business partner Tori Krappa.

Len's love for his family, food and life in general are certainly reflected in the food, design and overall atmosphere of the Lucca Restaurant. As my wife and I drove home, all we could think about was how lovely our evening was and how much in love we are with each other. This kind of quality time was exactly what we needed! So, if you're a couple looking for a romantic night out on the town or a family looking for a place to eat that has the comfort and happiness of home look no further than the Lucca Restaurant in Taylor!



Clams pomodori



Fresh salad with honey balsamic



Chicken Fran-chaise



Drunken risotto



Ravioli with gnocchi



Elvis pie

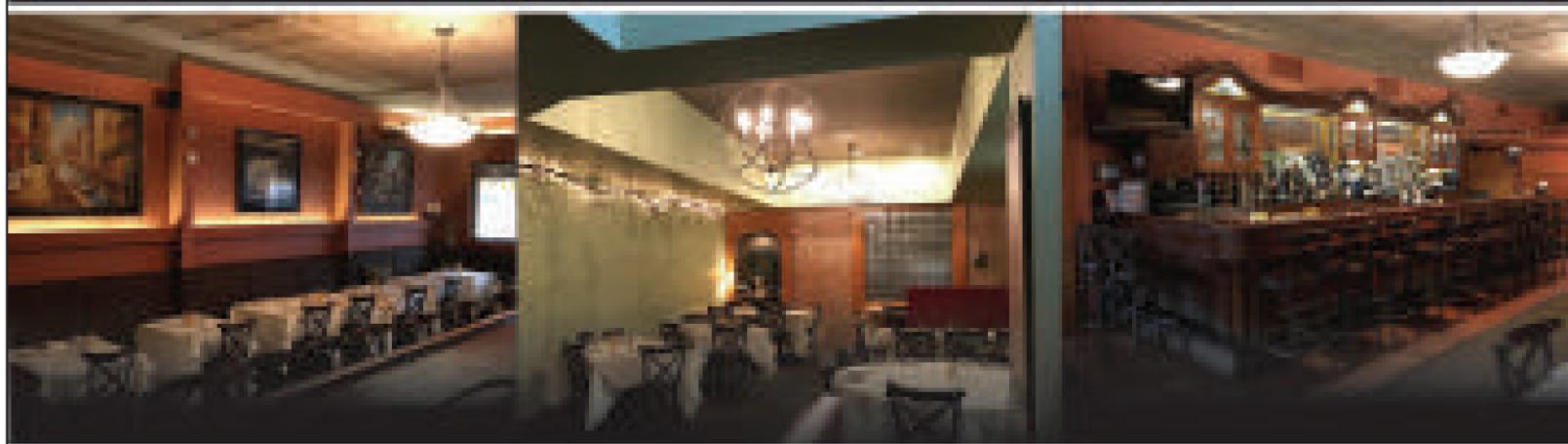


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TIMES LEADER
Distinctive Palate

Grico's Steak House

Classic Italian dishes, steak, seafood and more!
1074 Wyoming Avenue, Exeter • (570) 654-9120

EXETER -- There are not many restaurants open on a Monday night, so we chose to go to Grico's. We had a choice of a table in the bar area or the dining area with a private booth. We chose the private booth.

The private booth was very romantic, it had a lamp on the wall where you can adjust the lighting and a curtain as a door.

Our waiter, AJ, was on top of his game. He brought us water and took our drink order.

Warm rolls were brought out with butter and our dinner order was taken.

I ordered **crispy brussels with apple**, miso butter and shaved grant adana, what can I say but "wow." The thin slices of brussels fried the miso butter was delicious. It had a sweetness to it. Everything complimented one another.

For my salad I chose **apple walnut**. It was absolutely beautiful and delicious. Slices of apple and fresh blue cheese. Amazing!

My dinner was **seafood Fra Diavolo**. Clams, calamari, scallops and shrimp in a mild sauce. I had my choice mild or spicy. I have to

say it was the best seafood Fra Diavolo I have tasted. Everything was cooked perfectly, and the flavor of the sauce was delicious. It came with pasta which was cooked to perfection

My date ordered the **mushroom caps stuffed with lump crab**. Huge caps filled with crab (not the bread filling crab) it was delicious. His salad was the Cesar salad which had the best Cesar dressing I ever had.

His entree was **chicken melanzane** with sliced eggplant, fresh mozzarella and vodka sauce. It looked amazing. The eggplant was lightly breaded the chicken was moist and best of all was the vodka sauce! Out of this world! It came with a side of creamy risotto which was creamy and delicious.

We shared a dessert which was a **flour free chocolate cake**. I never had anything like it. It was so light and airy you didn't have any guilt. The whipped cream was a perfect touch.

I highly recommend a romantic night out at Gricos, call today to make your reservation.



Apple walnut salad



Seafood Fra Diavolo



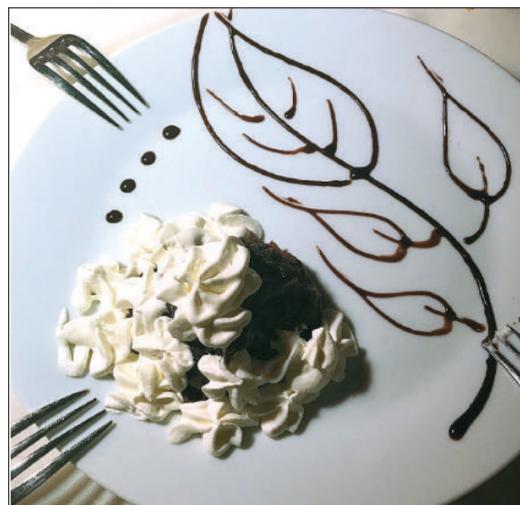
Crispy brussels



Chicken melanzane



Stuffed mushrooms



Flour free chocolate cake

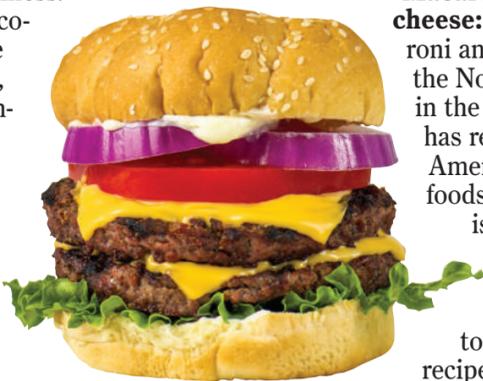
Facts about your favorite foods

Food is more than just a way to sustain life. Food can make a person feel good, provide avenues to engage with family and friends and serve as a way to experience other cultures.

Certain foods are universally enjoyed, while others may appeal to only a few people. Many people have favorite foods, even if they know little about these foods. Check out these fun facts about some popular foods.

• **Pasta sauce:** If enjoying a plate full of pasta topped in rich, red marinara sauce can cure what ails you, then you will be happy to learn that cooked tomatoes are very good for personal health. Tomatoes are naturally high in vitamin C, and the process of making tomato sauce increases the antioxidant activity in tomatoes, which can make the body less susceptible to illness. Tomato sauce contains lycopene, which might reduce your risk of heart disease, cancer and macular degeneration.

• **Red meat:** Steak or a juicy burger is a favorite for many people. But through the years there have been mixed reviews on the benefits and disadvantages of eating red meat. Iron in red meat



is easily absorbed by the body, and beef also supplies vitamin B12, which helps maintain healthy nerve and red blood cells. Red meat has a bad reputation because it can be high in fat and cholesterol. However, choosing the right cuts, such as lean eye round roast and sirloin, can offset the negative aspects of red meat. There's also evidence that grass-fed beef contains two to five times more omega-3 fatty acids than grain-fed beef.

• **Macaroni and cheese:** Macaroni and cheese is the No. 1 cheese recipe in the United States and has remained on the list of America's top 10 comfort foods for decades. While it is beloved in the United States, macaroni and cheese is believed to trace its origins to Italy. The first known recipe for this dish is from the thirteenth century in south-



ern Italy. That recipe called for lasagna sheets and fermented cheese. Boxed versions of the food arrived in the 19th century. Today, there are many different mac and cheese recipes, from classic to gourmet.

• **Pizza:** Most people eat pizza regularly, with some enjoying a slice or more each week. Pizza accounts for more than 10 percent of all food service sales in the United States. The word "pizza" dates back more than 1,000 years and was first mentioned in a Latin text in 997 CE. It likely described what we now call focaccia, or a leavened round crust of cooked dough, as tomatoes were not yet available. Pizza now comes in many varieties, ranging from flatbread to thin crust to deep dish.



570.371.DINE (3463)
45 North River Street
Wilkes Barre



In the spring of 2014 Jonathan's opened at Harveys Lake. As we flourished over the following three years, we established a name for ourselves throughout the local community and outlying areas.

Our decision to relocate to Wilkes-Barre in 2017 was not taken lightly, however we believed we could be of better service in a city environment, more centrally located to our guest base and out of town visitors.

Now located in the stylish Brookshire Event Manor (the former American Lager) in the River Street Historic District, we offer a comfortable setting and enjoyable atmosphere along with the friendly staff you will come know as family.

Our mission has always been to provide quality food and beverage at fair prices with friendly service in an inviting atmosphere which we feel we have accomplished and we invite you to taste it for yourself.



Mother's Day Menu

Sunday May 13th 2018

Noon to 5 p.m.

Appetizers

- Wild Grand Lamb Chops / with Cucumber Yogurt Dip 10.**
- Baked Salmon / Shrimp, Scallops and Crab Pineapple Mango with Tortilla Chips 10.**
- Grassy Egg Rolls / with Balsamic Glaze 8.**
- Spicy Fried Tater / Blue Cheese, Truffle with Red Wine Vinaigrette 11.**

Soup

- Roasted Red Pepper Soup / with Crab and Corn 6.**
- Slow Baked French Onion 7.**

Salad

- Warm / Crip Iceberg Tossed with Emulsified Oil & Blue Cheese Red Wine Vinegar, Sweet Onion and Tomato 7.**
- Caprese / Fresh Tomato, Mozzarella and Beef on a Bed of Arugula with Olive Oil and Balsamic Glaze 12.**
- Spinach / Fresh Spinach, Hardboiled Egg, Sweet Onion and Warm Bacon Dressing 7.**

Entrees

- Wildfire Filet / Egg Washed and Sealed with Lemon and Butter 22.**
- Juste Lamb with Potatoes / Served with Vegetable and Choice of Potatoes 24.**
- Filet Mignon / 10 oz. French Cut Prime Chop Apple Stuffed with Lemon Sauce 22.**
- Wagon Wheel Steak / Bordelaise Sauce, Roasted Onions and Carrots and mashed Potatoes 22.**
- Beef and Potatoes / Topped with Fresh Chopped Tomato over Creamed Spinach 22.**
- Steak and Potatoes / Sealed in an Orange Cream Sauce over Potatoes 22.**
- Roasted Filet / Blended Italian Cheese over Linguini 18.**
- Lobster Mince / 14 oz. Lobster with Spring Onion Bar Breads 22.**

Serving Dinner

Wednesday - Sunday 5pm

***Dining 10pm*Bar 11pm**

Closed Monday & Tuesday

Jonathan@NEPA@gmail.com

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TIMES LEADER
Distinctive *Palate*

Jonathan's

New location, same great food and service
45 North River Street, Wilkes-Barre • (570) 371-3463

WILKES-BARRE -- It was a Saturday night and we decided to go to Jonathan's.

We sat at the bar and Tracy the bartender took care of us. I wanted a drink with tequila and she made me something special. Wow, it was delicious. Tequila with white grapefruit juice and simple syrup with a splash of soda. My date had his normal Grey Goose and tonic.

Giuseppe brought us our bread (one of my favorites).

I ordered the **bacon wrapped scallops** which were 2 huge scallops with a garlic cream sauce. The scallops were cooked perfectly, the bacon was crispy and the sauce a perfect touch.

I ordered the **Salmon Wellington** for my entree.

I like my salmon still swimming and was anxious to see how it would turn out. I was blown away! Chef Wendy definitely knows her stuff. It was cooked perfectly! The crust was flaky and light the balsamic glaze added a great flavor. My salmon was still pink in the

middle! It was served on top of sautéed spinach which was another 10 in my book.

My date ordered the **lobster stuffed with crab** and French fries. The lobster was 14 oz and the crab stuffing was sautéed lump crab. The lobster was tender and succulent. The crab was moist and delicious with very little filling. That's what I call stuffed crab! His side of vegetables were mixed zucchini which paired perfectly with his entrée.

If you're looking for a unique dining place I highly recommend Jonathan's. The dining room is very cool as well as the bar.

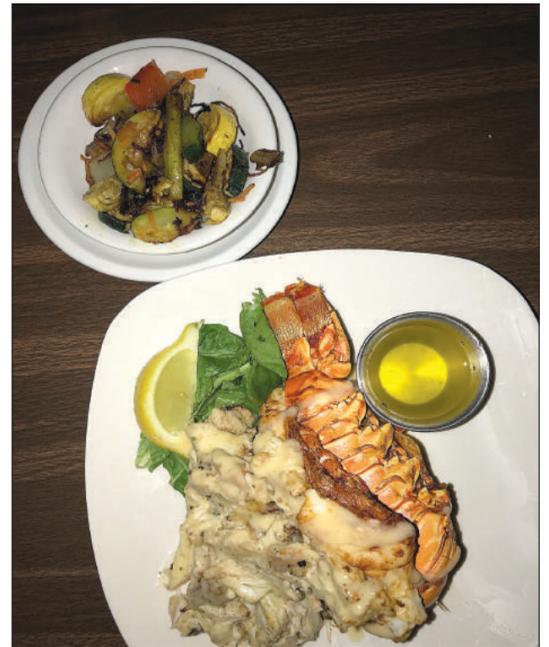
Chef Wendy knows what she's doing that's for sure. If you see something you want done a little different just ask and Chef Wendy will accommodate. Once you go I guarantee you'll continue to go back.



Bacon wrapped scallops



Salmon Wellington



Lobster stuffed with crab



Eating right can improve quality of life

Legend states that on April 2, 1513, Spanish explorer Juan Ponce de León was the first European to discover modern-day Florida when he traveled on a quest for the mythical "Fountain of Youth." While modern science has proven that there is no mystical fountain or body of water that can reverse or slow down the aging process, there are many steps people can take to age well and prolong their lives.

Eating the right foods is one way to age well. According to Ralph Felder, M.D., Ph.D., coauthor of "The Bonus Years Diet," reversing the aging process internally is more difficult than outward cosmetic changes. But the right foods can go a long way toward increasing both life expectancy and quality of life. Those who want to employ diet to increase their life expectancy may want to start adding more of the following foods to their breakfast, lunch and dinner plates.

• **Broccoli, grapes and salad:** According to Health magazine, researchers have found that compounds in these three foods boast extra life-extending benefits.

• **Berries:** In addition to their abundance of antioxidants, berries have other benefits. A 2012 study from Harvard University found that at least one serving of blueberries or two servings of strawberries each week may reduce the risk of cognitive decline in older adults.

• **Fruits and vegetables:** Produce is good for the body because it's low in calories and high in fiber, vitamins and other nutrients. Numerous studies have indicated that diets plentiful in fruits and

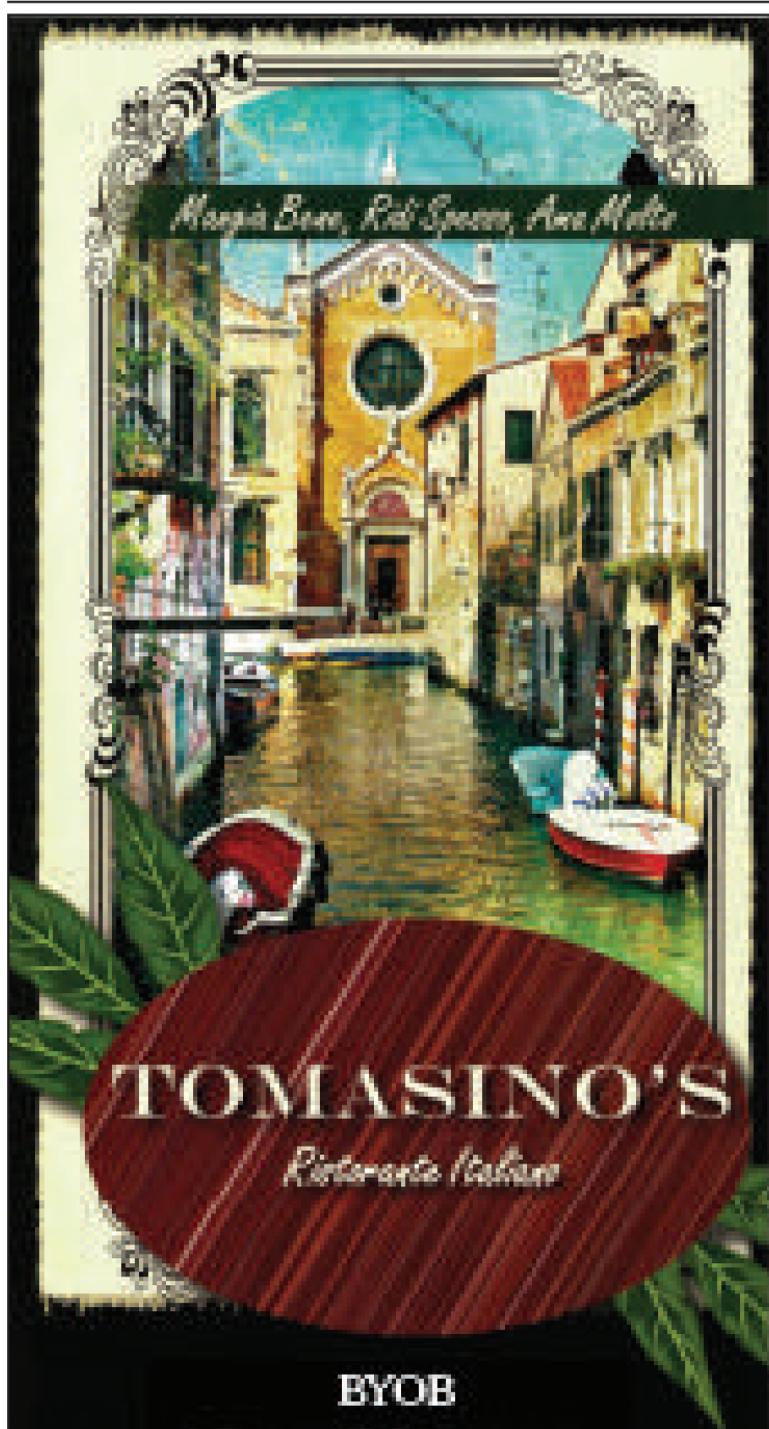
vegetables help people maintain a healthy weight and protect against cardiovascular disease.

• **Whole grains:** Whole grains pack a lot of nutrition into a low-calorie food. Whole grains help protect against type 2 diabetes, and researchers at the University of Texas Health Sciences Center found study participants whose diets included plenty of whole grains and fruit cut their heart disease risk by almost half compared to those whose diets favored meat and fatty foods.

• **Red wine:** A glass a day for women and no more than two glasses daily for men can be beneficial. Moderate consumption of red wine has been shown to slow age-related declines in cardiovascular function, according to the American Heart Association.

• **Fiber:** Increase your fiber intake for a longer life. Research from The American Journal of Clinical Nutrition finds that the more fiber you include in your diet, the lower your risk of coronary heart disease. The daily recommendation is 25 to 35 grams.

While there may be no such thing as the fountain of youth, a healthy diet can help men and women prolong their lives.



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Online ordering Starting May 21st!

Due to popular demand by so many of our patrons, we are very excited to announce that Online Ordering for Tommasino's Original Italian Pizza will be available Starting May 21st

This will offer a very convenient and much faster way for all our guests to order take out instead of calling the restaurant!!!

You can visit our website:

oipdallaspa.com and click on the order online button, this will take you to a very user friendly online view of our menu which will be updated daily to include our soups and features of the day.

It will be very easy to submit any special requests and make sure your take out is ordered correctly!!!

Oipdallaspa.com



Tomasino's

Online ordering starting May 21st!

54 Country Club Shopping Center, Dallas • (570) 675-4343

DALLAS – What do you do on a Monday night when you don't feel like cooking? Take a trip to Tomasino's in Dallas. My two girls and I did.

Tomasino's has a friendly, casual atmosphere where you feel at home and delicious Italian food to go along with it.

Our waitress Jessica brought us our drinks and asked if we had any questions. I did. I needed help choosing because everything sounded so delicious.

We started off with a trio sampler which consisted of two specials. First, were the **Homemade Egg Rolls** stuffed with cheesesteak, onions, peppers, American and mozzarella cheese and a side of red sauce. I must say it was out of this world! I've never tasted an egg roll so fresh and full of flavor.

The other special was the **Asiago Chicken Nachos**, homemade potato chips, grilled chicken and Asiago cream sauce. The homemade chips were a great choice because they didn't break when I ate them (you know what I'm talking about). The sauce was so good I could eat it with a spoon. I'm so glad we tried it!

The last of the trio was a must have: **Risotto Balls**. Risotto filled with broccoli and cheese served with Alfredo sauce on the side. There's always a fight for the last one they're so yummy.

I had the **Italian Wedding Soup** which was warm deliciousness. The meatballs were a mild sausage and the broth was homemade goodness.

My daughter had the salad with balsamic vinaigrette. Fresh lettuce with cucumbers, cherry tomatoes and croutons the dressing was the right sweetness/tartness combination.

I took Joe's advice and tried the **Portofino**, seared chicken topped with mushrooms, roasted red peppers and jumbo lump crab in a white wine sauce topped with mozzarella all on top of pasta. I never tasted anything so fresh and delicious. The crab was a generous portion the roasted red peppers were just the right

amount the sauce was light and delicious.

The other dish was the **Sinatra chicken** sautéed with mushrooms and eggplant topped with mozzarella cheese in a Marsala sauce over pasta. The eggplant was sliced thin and so yummy. The chicken was moist and delicious the Marsala sauce was out of this world! Yes, another sauce I would eat with a spoon!

My one daughter had the special **Ravioli Funghi and Mascao**, homemade ravioli filled with four cheeses and spinach in a bacon and mushroom mascarpone cream sauce. It was the best homemade ravioli I've ever tasted. The bacon added a little smoked flavor which took it to another level!

My other daughter had the **stuffed shells**. The filling in the shells was so light and delicious and the sauce was perfect!

If you haven't tried Tomasino's I highly recommend it for REAL Italian food!



Salad with balsamic vinaigrette



Trio sampler



Stuffed shells



Portofino

Why making time for family meals is important

Family meals are about much more than what is served for dinner. Research indicates that spending time together around the table as a family promotes a host of benefits.

Family meals have been linked to improved communication skills, healthier bodies and even academic advantages for school-aged children. Harvard researchers conducted a long-term study to look at the effects of various components of family life to see which had the most profound impact on children's development. When compared to story time, family events or even playtime, family dinners offered the most benefits.

According to The Family Dinner Project, a nonprofit organization currently operating from the offices of Project Zero at Harvard University, recent studies link regular family meals with the kinds of behaviors that parents desire for their children. These can include improved academic performance, high self-esteem, low risk of substance abuse, low risk of depression, reduced chances of teen pregnancy, low rates of obesity, and low likelihood of developing eating disorders.

Even though scheduling conflicts can sometimes make family meals difficult, 59 percent of families report eating dinner together five times a week, according to the Importance of Family Dinner IV report. Including the above benefits, here are some more reasons to gather around the dinner table four or more times a week.

· Designated family time: Family meals allow kids to count on spending time with

their parents. Consider turning off all electronic devices and make dinner time all about conversation. Such discussions can improve cognitive skills and linguistic development.

· Decreased food pickiness: A 2000 survey from the Obesity Epidemiology and Prevention Program at Harvard Medical School found that kids between the ages of nine and 14 who ate dinner with their families ate more fruits and vegetables and therefore consumed higher amounts of many key nutrients. Family meals are a great opportunity to introduce new, healthy foods.

· Controlled portions: Eating at home can help curb calories, fat and salt consumption by giving families greater control over the ingredients in their meals.

· Discussed problems: Children who routinely eat with their parents may be more inclined to discuss problems that can, if hidden, develop into serious illnesses, such as depression or eating disorders.

· Curbed dangerous behaviors: Eating family dinners at least five times a week drastically lowers a teen's chance of smoking, drinking and using drugs, according to Court Appointed Special Advocates for Children.

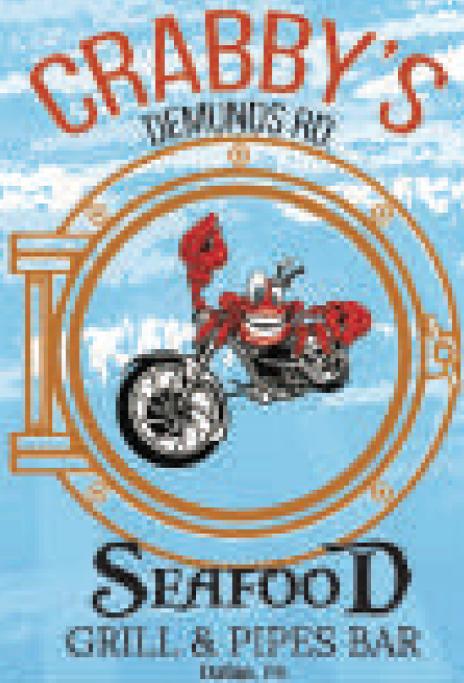
· Good grades: Twenty percent of children who eat with their family fewer

than three times a week get C's or lower on their report cards, according to CASA. Only 9 percent of teens who eat frequently with their families do this poorly in school.

· Relieved stress: Adults benefit from family dinners, too. Sitting down to a meal can reduce tension and strain among working parents.

Family meals are important for a number of reasons. By understanding the benefits, families can increase their chances of sitting down together for food and conversation.





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- Steamed Clams 8.99
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- Stuffed Mushrooms 9.99
- Oven Baked Crab Dip 13.99
- Shrimp Kisses 7.99
- Bubba Bites Old Bay Butter Shrimp 7 for 7.99 (you'll think you're at the shore)
- Mozzarella Sticks 5.99
- Crabby Pretzel 5.99
- Pretzel Bites w/cheese 3.25
- Bang-Bang Shrimp 9.99
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- 8 wings 4.75 • 12 wings 6.50 • 20 wings 10.99
- Blue Cheese \$1.00 or Celery \$1.50
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Milchot

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- Crabby's Bacon BBQ Burger 9.99
- Back Mountain Burger 9.99
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- Beef or Chicken Cheese Steak 9.99
- Grilled Chicken Sandwich 7.99

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- King Neptune Fried Scallops 17.99
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- Cesear Salad 7.99
- add Shrimp 4.99; Chicken 2.99
- Wedge Salad 8.99
- Cranberry Field Salad 10.99
- Dressings: French, Thousand Island, Italian, Blue Cheese, Ranch, House, Oil and Vinegar, Caesar, Parmesan, Peppercorn, and balsamic vinaigrette

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- Most Entrees served with your choice of Baked Potato, Decadent Stuffed Potatoes, Fresh Cut Fries, or Jambalaya and your choice of Candied Green Beans, Bacon Sautéed Brussel Sprouts, Vegetable of the Day or Cole Slaw
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- Crabby's Catfish Melbae 18.99
- Fried Seafood Combo 16.99
- Broiled Haddock or Flounder Fillet 16.99
- Cajun Tilapia Fillet 16.99
- Chicken Scampi 13.99 Shrimp Scampi 16.99
- Lobster Mac n Cheese 22.99
- Buffalo Shrimp 16.99
- New Orleans Styled Marinated Shrimp 16.99
- Seafood Stuffed Potato 15.99
- French Quarter's Famous Jambalaya 13.99
- French Quarter's Famous Crawfish Etouffee 14.99
- Seafood Gumbo 17.99
- Baby Back Ribs 20.99 (half rack) / 11.99 (half rack)
- Mom's Famous Steak 20.99
- Grand Surf'n Turf 32.99
- Filet Mignon 24.99
- Filet Mignon 26.99
- Filet Blue 26.99

CRABBY SIDES

- Baked Potato, Decadent Mashed Potatoes, Fresh Cut Fries, Jambalaya, "French Quarter" Candied Green Beans, Vegetable of the Day, or Bacon Sautéed Brussel Sprouts 2.99
- Pickle Salad 1.50 Coleslaw 1.50
- Check with your server for our Dessert selection

Monday - Tuesday - Wednesday Specials!

- MONDAY: 4oz Wings
- TUESDAY: \$5.00 Dozen Clams • \$3.00 50C Bottle
- WEDNESDAY: Back A Shack (same day food)
- Crabby's 10 oz. Back Mountain Burger \$4.99

Weekend Specials

- Queen & King Prime Rib, Chef's Creation (Reservations Suggested)
- Happy Hour - Monday thru Thursday 4pm - 6pm
- \$2.00 Domestic Drafts • \$1.00 off all Cocktails
- \$2.50 Domestic Bottles • \$5.00 20 Oz. Attitude Adjustment



TIMES LEADER
Distinctive *Palate*

Crabby's Seafood Grill & Pipes Bar

Family friendly dining, award winning food!
3159 Lower Demunds Rd, Dallas • (570) 675-6692

DALLAS -- There's a reason Crabby's Seafood Grill on Demunds Road in Dallas took home nine Best of Times Leader Awards a few weeks ago.

There's the to-die-for wings and many varieties from which to choose.

Or, the cheesesteak, which you wouldn't assume to be so tasty in a seafood restaurant.

And, of course, the many seafood-dish favorites popular amongst the loyal and abundant clientele.

While the menu specializes in seafood, options like chicken, steak and wings are popular, too, so you don't have to be a seafood lover to dine at this Back Mountain gem.

On a recent Thursday night I stopped in, hungry – or “hangry” after a long workday. I was in the mood to eat, accompanied by several friends who called ahead to reserve a few bar seats.

The Back Mountain Chamber was hosting a fundraising event on this very same night, so the crowd was a mix of bar/restaurant regulars and business professionals.

We exchanged pleasantries with the chamber group members before perusing the menu – a real mix of foods: clams, haddock, tilapia, steak, ribs and more.

The sizing options were ideal, too, so if you weren't too hungry you didn't have to get the largest portion. I opted for the **half-rack of ribs**, which were marinated and charbroiled, and came out looking picture-perfect.

Don't get me wrong. I pondered the many other options. The “Crabby Sandwiches” on the menu looked appealing and were priced more than reasonably considering they consisted of crab cakes, shrimp, deep dish turkey and other specialty sandwiches.

So, too, did the baskets of scallops, honey-dipped chicken, battered Cajun and regular shrimp.

The idea of adding a snowcrab cluster to any entrée for a nominal fee was enticing, too, and would have been a nice addition to any of the entrees.

While I went with the ribs, my date of the evening chose the fishy route consisting of **oysters and crab au gratin**, which she said were her favorite ever.

Both dishes were finished quickly because they were prepared just right.

As a side dish, a wonderful serving of brussel sprouts came out roasted in garlic and olive oil.

Mmm mmm good.

I'd be remiss not to mention my appetizers (I got so excited thinking about the ribs). Six **butter garlic wings** served with a bottle of Susquehanna Brewing Company beer validated the Times Leader readers choice of Crabby's for best wings.

The wings had a generous amount of meat and were seasoned correctly – a major plus for a wing lover like myself.

Also making the night enjoyable was owner Ron coming over to introduce himself. You may remember him from owning The French Quarter Café in Luzerne, before opening Crabby's Seafood Grill and Pipe's Bar.

Our friends were impressed, as was I.

As you may or may not know, the restaurant and tavern, with its wonderful outdoor patio, is biker-friendly and since the unfortunate closing of J.J. Banko's in Nanticoke, is a terrific home for riders.

Even if you're not a rider, I'd say make a stop. Take a ride out to Crabby's. Enjoy the menu, the people, the surroundings. And tell Ron we sent you.



Oysters and crab au gratin



Butter garlic wings



Half rack of ribs

Anthony's

Your place for Italian cuisine, steak, seafood, pasta and catering
202 South Main Street, Old Forge • (570) 451-0925

OLD FORGE -- I've always heard great things about Anthony's, located at 202 South Main Street, Old Forge and last Tuesday I was able to experience it for myself. We arrived around 5:30 and were offered a warm welcome. We were seated right away. A few tables had already been filled with friends and family enjoying their dinner.

Within minutes our waitress, Donna, welcomed us and asked for our drink order. I had a nice glass of Moscato and my husband chose an unsweetened iced tea. We were served complimentary fresh bread and bowl of pasta salad.

Donna came over to inform us of the specials. We were amazed to see how many specials they had to offer along with a full menu filled with Italian cuisine, steak and seafood. The choices were limitless! After hearing about the chicken Cecilian soup my husband was sold. It was a red tomato base filled with vegetables and chopped pepperoni and was absolutely delicious! I opted for a fresh house salad which hit the spot.

For my entrée, I ordered the **Chicken Parmigiana** which came with a side of pasta. It was out of this world! I had asked about the cheese used and was told it was a 3 different cheese blend and was the owners little secret. The chicken was tender and fresh and the sauce was well balanced.



Toasted almond mascarpone

My husband ordered the Italian **Chicken Cutlet** with a sundried tomatoes and garlic cream sauce with a side of penne pasta which was one of the best he's had.

Just when we thought we couldn't eat another bite Donna came over with a large tray of desserts. How could one pass that up? My husband went with the Tiramisu (which he thought was homemade) and I chose the **Toasted Almond Mascarpone** cheese cream cake (because it looked as good as it sounds). Both were so light and refreshing!

Our experience was very delightful and we are surely planning on going back again! If you haven't visited Anthony's – you need to! They're open Tuesday, Wednesday, Thursday and Sunday from 4:30-10:00 p.m. and Friday and Saturday from 4:30-11:00 p.m.



Chicken parmigiana with a side of pasta



Chicken cutlet with tomato and garlic sauce

