

Distinctive Palate Lackawanna

Welcome to the Lackawanna edition of Distinctive Palate. Inside these pages you'll find restaurant reviews for nine restaurants that we hope that you'll get to try out soon if you haven't already! Thank you to all restaurants who hosted us and made us feel so welcome. We'll be back!

Olde Brook Inn

1035 PA-307, Spring Brook Township • (570) 843-6548

Wow, I can't believe this place is just a few short miles off the I- 81 River Street exit in Scranton. I had heard of the Olde Brook Inn from friends, but always thought it would be quite the ride to get there. Not so! It was less than a 30-minute ride from downtown Wilkes-Barre, and just a few minutes from Scranton.

I had checked the place out online so I knew right away I wanted to sit outside on their gorgeous, two level, outdoor patio. Anyone who knows me knows I like to dine Al Fresca in the summer. The great bonus about OBI (Olde Brook Inn) is that even if the sun isn't shining, you are good to go with this patio. It is covered, and has appropriate shades to block out heavy sun or rain. On this evening, there was plenty of rain but we never knew it settling in to a great outdoor pub table at OBI. If there was a chance of a temperature drop, they had plenty of outdoor heaters to help make the area even cozier. They also have a fully stocked outside bar with lots of seating and two TVs. It's a comfortable place just to stop by on the way home from work for a martini or beer!

Also note, we were greeted very pleasantly at the door by Tim Black, general manager of OBI. He checked on us throughout the night and you could also see him interacting with familiar and new guests of the restaurant. We could tell right away that OBI was a place that brings lots of folks back again and again.

To Start:

While a plethora of cocktails and beers are available, most intriguing are the signature martinis, 10 in all. From Cucumber to Latin Lover, each has its own name and story. This sounds like a separate trip all by itself! OBI also offers several Mule drinks served in copper mugs and I saw several guests enjoying those as well.

Not to be outdone though, is an interesting wine list consisting of Italian reds and California whites. From very dry to very bold, even the most discerning palate will find something of interest to partner with dinner.

On to the menu and meal:

The menu offered a full variety of appetizers, salads & soups, pastas, entrees, wood fire pizzas, burgers & sandwiches. Whatever your mood is, you'll find something quickly that you'll be sure to love.

One of the Tuesday's OBI specials was the "Buck a Shuck" Oysters, Clams Your Way for \$6, Peel N Eat Shrimp \$1 each, Clams on the ½ shell \$1 each and more! This may be one of the reasons the deck was filing up very quickly on this rainy Tuesday evening!

We decided to skip the appetizer due to the entrees we were going to choose, but I overheard a gentleman at the bar raving about the Italian Sausage and Fennel Spring Rolls. It is something new to try on our return trip! Our meal began with a very large house salad. It was especially enjoyable the nice spring mix was

crisp and the vegetables, from cucumbers to tomatoes to carrot strings, were plentiful, not rationed out like so many places you dine.



The Olde Brook Inn | Photo from oldebrook.com

See page 2 for additional information about the Olde Brook Inn!



Beers on tap at the Olde Brook Inn | Photo from oldebrook.com



Olde Brook Inn

1035 PA-307, Spring Brook Township • (570) 843-6548

My dining companion chose the clam pasta for his entree. Firstly, the presentation was superb. A very generous mix of Rhode Island little neck clam pieces mixed with linguini came in a large bowl surrounded by another dozen little necks still in the shell. Even before you take your first bite, the wonderful aroma of the garlic and butter sets off your taste buds. Starting with the clams in the shell, each were a treat with each bite. These literally melted in your mouth. Once those were gone it was time to dig in to the delightful mix of clams and linguini. The sautéed garlic and butter were just right, adding a perfect taste to the meal.

I chose the 8-oz. filet. It came with a choice of two sauces; herbed compounded butter or roasted shallot demi-glace. On this trip, I chose the butter sauce. You can see from the photo that this was certainly an impressive filet presentation. In fact, it's one of the best plated steaks I've seen to date in this area. The filet was done just right: medium well. It was very tender and the butter sauce was perfect for the steak, potato and vegetables. I chose roasted red potatoes and vegetables to accompany the steak. I liked that the red potatoes were cut in wedges rather than tiny pieces or whole rounds. They were seasoned well and I really enjoyed them. The vegetables were also a nice change of pace. A mixture of squash, green beans, broccoli and red peppers! Delish! Of course, I could not finish the plate and asked to take it home to savor again later.

We were so stuffed, we skipped the dessert but the menu certainly offered several selections that I would have loved to try. Tiramisu, peanut butter landslide, chocolate lava cake, you get the picture!

The ambience on the porch was nice, especially as the sun began to set. Our waitress, Jaime, was attentive and very helpful in answering questions. The service was terrific and it was great seeing all the people seemingly enjoying their food and friendship. An enjoyable evening and well worth the visit. In fact, I've mentioned the place many times since that day and hope to be back soon. Remember, from wherever you may be reading this from, it is just a short ride. Much shorter than you think!



House salad



8 oz. filet



Clam pasta

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Food & Fire

7041 Shoppes Blvd, Moosic • (570) 471-0266

MOOSIC -- Who doesn't love a good barbeque dinner on a beautiful summer day? I know I do. Luckily, Lackawanna County has a brand new and unbelievably delicious barbeque joint in the area by the name of Food & Fire!

The new restaurant is located on Shoppes Boulevard at the Shoppes at Montage and is the perfect place to stop in for dinner after a long day of shopping. They have an amazing arrangement of seating options, whether you want to sit at a table, in a booth near the windows, or at a high top table in the bar area. They even have a very large bar with several seats where you can enjoy a nice cold beer after a long day and watch your favorite TV shows or sports channels!

I was lucky enough to visit on a nice Wednesday afternoon right before they opened their doors for the day, and the owner Jeff and his friendly staff took amazing care of me to say the least.

They greeted me right away with a friendly face and immediately began to tell me the

great story behind Food & Fire. They presented me their menu that has an array of delicious options. I had such a hard time choosing what I wanted to try, so the kitchen staff created a platter for me that featured one of everything!

They brought out a platter and served me a serving of in-house smoked turkey, smoked half chicken smothered in sauce, slow cooked ribs, brisket and pulled pork. This platter was definitely fit for two people to enjoy, but I was able to try each of their meats and they were absolutely fabulous. I felt like I was down South!

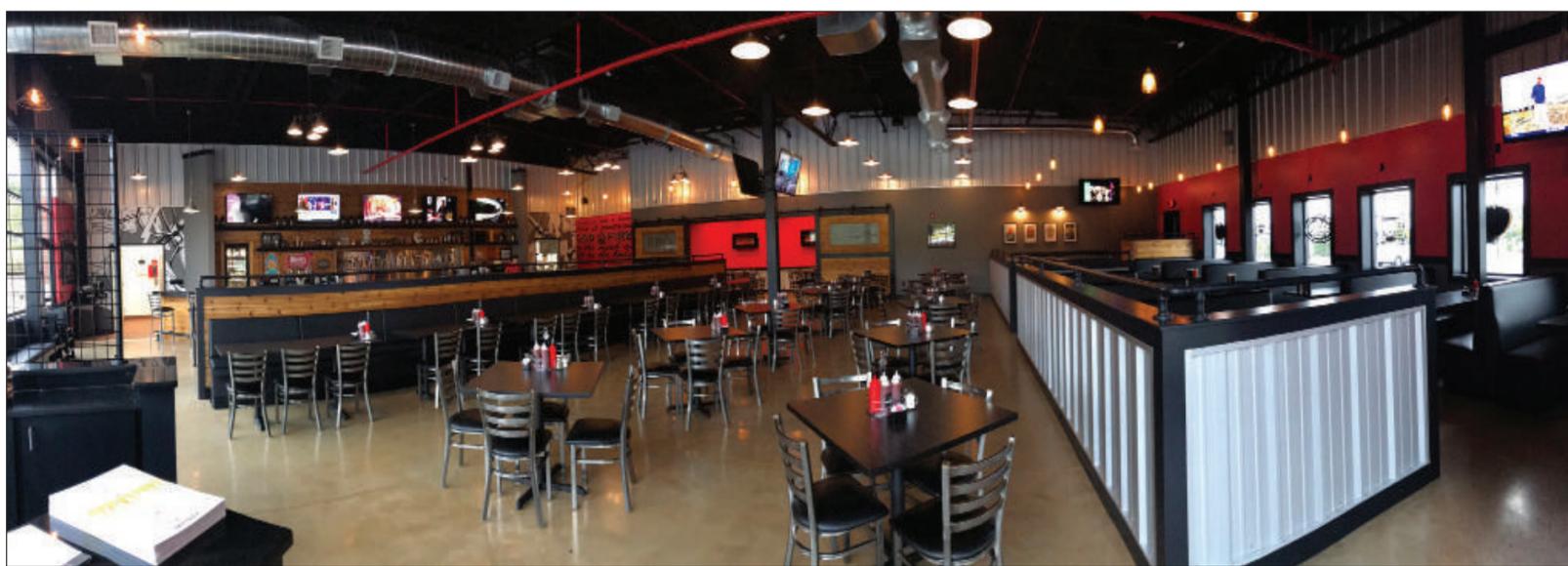
They also served me a side of their homemade smoked gouda macaroni and cheese and their homemade burnt ends baked beans. They could not have provided me with more decadent and delicious sides.

What made trying the meats so much better was the rack of their homemade sauces they brought out as well. The different sauces that they offer are the Kansas City Sweet and Bold, Texas Tangy and Spicy, Carolina Classic

Sweet Mustard, and the Liquid Fire BBQ Hot Sauce. They took that extra step to bring in the barbeque flavors from all of the popular regions of the country and create their own flavor for every barbeque fanatic to savor.

My personal favorite was the Carolina Classic Sweet Mustard and the Kansas City Sweet and Bold that the ribs were smothered in. I was completely full when I left Food & Fire and had lots to take home with me to enjoy later. I cannot wait to go back just to try some of their other sides and menu options! The flavors of the meat and the sides were so authentic and mouthwatering that I cannot resist coming back.

There is nothing better than an authentic southern-style slow smoked barbeque dinner. The folks at Food & Fire work very hard every day to create the perfect and most legitimate form of cuisine that they can. They are very proud of the work that they do everyday and it shows in each and every bite that you take!



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Amber Indian Restaurant

3505 Birney Avenue, Moosic • (570) 344-7100

MOOSIC -- Looking for an authentic Indian cuisine experience? If you haven't already checked out Amber Indian Restaurant on Birney Avenue in Moosic, you should.

Amber Indian Restaurant is a hearty Indian eatery that is known for being a cornerstone in the Moosic community and has been recognized for its exquisite Indian cuisine, excellent service and friendly staff.

As soon as you enter the building, you are welcomed by a beautiful setting of artwork along the walls and a lovely fountain. The tables in the dining room are set up elegantly and decorated very tastefully for the ideal fine-dining experience.

For those who prefer a more relaxed seating area, they also have a lovely bar to sit at to enjoy a nice cocktail.

The menu is full of entrees for every tastebud, whether it's a chicken dish, seafood, or vegetarian option.

The extensive list of dishes represents a modern perception of classic Indian dishes with the use of fresh ingredients and spices only. This is part of what makes the restaurant so exclusive.

Now it's time for the best part: ordering! Being a seafood lover, I couldn't resist ordering the lobster curry dinner. My guest ordered the chicken vindaloo. Both of these dishes were served with a pot of rice. What made these dishes so pleasing were the elegant Indian copper pots that the food was served in. These dishes offer two very different yet equally enticing flavors. I also loved how customizable these dishes were when ordering.

The serving staff, Garry and Tenzin, were so helpful and friendly, and they gave us the option to have our dishes made mild, medium, or spicy. This personalization of the dishes is excellent for those who like to add an extra kick to their cuisine - and for those who can't handle the heat! There are some Indian dishes that may make your tongue burn and your forehead sweaty. This is where yogurt sauce comes into the mix. Our servers brought out their special yogurt sauce to provide us with a little bit of a palate-cooler, so I added just a little bit to my entree half way through. It created such an incredible blend of flavors while balancing out some of the spice on the tip of my tongue. Absolutely delightful!

My guest and I were finally stuffed! These decadent entrees will most certainly not allow you to leave hungry. I was so full that I sadly had no room for dessert, or I would have burst! However, they have an incredible list of choices. Between the rasmalai, the gulab jamun, and the mango ice cream, it's hard to decide which one I will try when I come to Amber Indian next!

Amber Indian is a one-of-a-kind dining experience. The meals, service, and atmosphere were top-notch. Everything on the menu is absolutely worth trying. Check out Amber Indian Restaurant as soon as possible for a great place to sit, relax and savor whatever it is that you choose. You won't be disappointed!



Chicken vindaloo and lobster curry



Garlic naan bread and kabobs

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Here are some of our specialties.

Full menu available at www.newamberindian.com
We can customize the level of spiciness of any dish to your taste!

Chicken Specialties

- Chicken Tikka Masala \$15.95
Tender, Boneless chicken pieces broiled in tandoor submerged in a lightly cream sauce, enriched with green spices & tomatoes
- Chicken Korma \$14.95
Cubes of chicken cooked with light spices and a touch of cream
- Chicken Madras \$14.95
Chicken cooked with tomato paste, fresh coconut and mild spices
- Chicken Dopyaza \$14.95
Tender Pieces of chicken sautéed with onion in mild sauce
- Chicken Saag \$14.95
Boneless Chicken cooked in cream sauce & spinach
- Chicken Jalfrezi \$14.95
Chicken cooked in fresh tomatoes, bell-pepper, tomato sauce and spices
- Chicken Karahi \$14.95
Chicken cooked in fresh tomatoes, bell-peppers, onions, herbs & spices
- Chicken Mushroom \$15.95
Chicken cooked on curry with mushroom & Indian Spices
- Chicken Badami \$15.95
Chicken cooked in chef's special sauce with almonds and Indian herbs
- Chicken Bhuna \$15.95
Cubes of Chicken cooked in onion tomato, slice of ginger and chef's special dry sauce

Seafood Specialties

- Shrimp Curry \$15.95
Shrimp cooked in onion spiced sauce
- Shrimp Masala \$15.95
Shrimp cooked with onions, green peppers, tomatoes, mild spices sauce
- Fish Curry \$15.95
Boneless cubes of fish cooked with freshly spiced gravy
- Lobster Masala \$20.95
Peeled lobster tails cooked in lightly yogurt based tomato sauce
- Shrimp Karhi \$15.95
Shrimp cooked in fresh tomatoes, bell peppers, onions, herbs & spices
- Lobster Curry \$20.95
Peeled lobster tail cooked in onion spiced sauce
- Fish Karhi \$15.95
Boneless cubes of fish cooked on fresh tomatoes, onions & herbs

Vegetarian Specialties

- Baigan Bhartha \$11.95
Whole eggplant, baked over an open flame, mashed & seasoned with herbs sautéed onions
- Navrattan Korma \$11.95
Nine garden fresh vegetables gently cooked in mild spices and cream
- Paneer Pasanda \$13.95
Cubes of homemade cheese cooked with Indian spices in very mild cream sauce
- Dal Makhani \$11.95
Lentils submerged over a low flame, laced with cream delicately flavored with spices and touched with butter
- Shahi Paneer \$13.95
Shredded cheese cooked in tomatoes, onion sauce with spices and light touch of cream
- Sabji Jalfrezi \$12.95
Fresh mixed vegetables cooked with onion, bell peppers, tomatoes spiced in wok
- Kaju Curry \$14.95
Whole cashews cooked in spiced onion gravy
- Zeera Aloo/Achari Aloo \$11.95
Potatoes made with tangy sauce and touch of pickles

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Powerhouse Eatery

60 Powerhouse Road, White Haven • (570) 443-4480

WHITE HAVEN – We recently had the pleasure of stopping by the Powerhouse restaurant in White Haven.

It is located just off Interstate 80 at Exit 273.

In what was once the building dedicated to producing the electrical supply for the growing White Haven Sanatorium and medical complex in the early 1900s, a beautiful bar and inviting restaurant fills this generous space.

As we reviewed the dinner menu and considered our options, our waiter brought our drinks, chosen from an extensive list of wine, beer and cocktail offerings – Tanqueray and tonic for my dining partner with a perfectly sized slice of lime and a glass of Lost Angel Cabernet Sauvignon for me.

The menu offered a wide variety of delicious sounding appetizers and entrees from which to choose. However, we settled, after a brief debate, on the stuffed mushrooms topped with Italian sausage stuffing and mozzarella cheese plated so perfectly into a delicious pool of marinara sauce. Within 10 minutes four generously sized mushrooms were quickly devoured by this dining duo.

Although, the tomato cream basil soup of the day sounded especially appetizing, my dining partner chose the French onion soup, a staple and favorite of many on the menu. The cheese was burnt ever so lightly and clung to the top of the brown crock, making it fun to start nudging through this delicious layer into the tasty onions and soothing broth that waits just below the surface.

As we sipped our drinks and enjoyed the evening, our entrees soon arrived. My dining companion chose the hand-cut twin filet mignon, featuring two

four-ounce filets covered in gorgonzola crust and marsala brown sauce. The steak's savory and juicy flavor was not diminished by the crisp gorgonzola and tasty marsala sauce, which were special treats to have a steak adorned with. The two steaks were accompanied with a perfectly baked potato with sour cream and fresh steamed vegetables.

One of that evening's specials was my entree of choice: the salmon with seafood risotto topped with herb butter served over rice pilaf and a side of fresh steamed vegetables. The salmon was absolutely delicious and very well prepared; it lent itself well to the creative combination when served with the seafood risotto.

You could easily taste that each entree was carefully and skillfully prepared and served with the utmost attention to detail.

We enjoyed ourselves so much, we are considering returning Friday, July 27 for a live music show featuring young singer and songwriter R.J. Scouton, who recently prepared his debut album "Wreck My Head" while in Nashville.



Stuffed mushrooms



French onion soup



Salmon with seafood risotto



Hand-cut twin Filet Mignon

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7 - 9PM



VINE STREET AUGUST 3

Influenced by bands like The Red Hot Chili Peppers and Alabama Shakes, Vine Street is one of the hottest up-and-coming acts in the area--you won't want to miss the fun, high-energy performance from this 4-piece band

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Cafe Sevda

323 North Washington Avenue, Scranton • (570) 851-2017

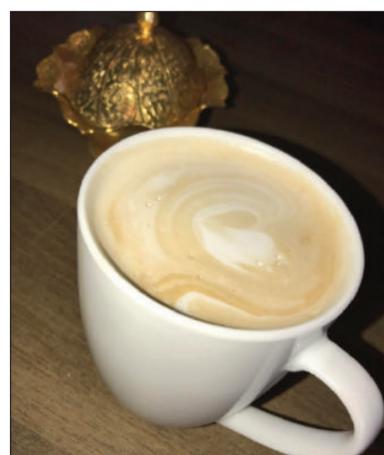
SCRANTON -- Cafe Sevda is the perfect example of an authentic Turkish-American experience. The cafe is located in downtown Scranton and is walking distance from many of the businesses and attractions. Their menu is full of so many different food and beverage items. Between the House Brewed coffee, sweet and savory crepes, and variety of desserts and delicacies, there is something on the menu to satisfy every craving. What sets Cafe Sevda apart from your average cafe is that they not only offer coffee, pastries, and lunch options, but they also have many delicious dinner options!

I was lucky enough to visit Cafe Sevda to try some of their menu items, and my experience was nothing less of spectacular. As soon as you walk in, you notice the inviting atmosphere of Turkish/American decor and ambiance. When you walk in, you will see photos of their different food items, as well as Turkish and American artwork above their various seating options. One may choose to sit at a regular table, or at a more comfortable seating option in their lounge area.

When I visited Cafe Sevda, there were so many delicious options to choose from. They have several types of crepes, savory and sweet options. They also have several types of coffee. I ordered myself a Cafe Mocha, their version of a dark chocolate latte. It was absolutely phenomenal. Being a dark chocolate lover, I absolutely loved the rich flavor of this warm drink after a long day. Being that I visited during dinner hours, I went with a dinner time option and ordered the Chicken Gyro Platter. This platter was served on a large plate with shredded and seasoned chicken, accompanied by rice, a Turkish bagel, and a cucumber tomato salad on the side. They also served a side of special sauce and feta cheese. The Chicken Gyro Platter is an excellent option for someone who is looking to eat a healthier dish. The combination of all of the flavors put into this platter were exquisite without question. This dinner platter will without a doubt leave you feeling stuffed. However, if you have enough room left over after finishing, I would highly recommend ordering something for dessert. Between the daily dessert

specials, various Turkish delicacies, and different coffee options, there is something sweet and delectable to top off any meal here.

If you're looking for a relaxing place to sit and do homework or business work, or to just enjoy a nice meal and coffee after a long day, Cafe Sevda is the spot for you. They offer a cozy and intimate atmosphere that is perfect for a single person and even small gatherings. Make sure to check out their Instagram and Facebook accounts for more photos and information about what they have to offer. Also, make sure to stop into Cafe Sevda and ask about their daily dessert specials! Time to take a break from your busy day and stop into Cafe Sevda. You will not be disappointed.



Cafe Mocha



Chicken gyro platter

Cafe Sevda

323 N. Washington Ave
Scranton PA, 18503

Open: M-Th: 8-8
Fri: 8-9
Sat: 9-9
Sun: 10-7

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Dinner

The cafe provides customers with a cozy atmosphere, one lined with traditional Turkish artwork and decor, American artwork and enlarged photographs of places such as the Brooklyn Bridge. Complemented by huge windows bringing in natural light, Café Sevda contains a variety of seating options, such as couches fit for big groups and intimate tables perfect for smaller gatherings and people studying.



Salads	Savory Crepes	Sweet Crepes	Espresso Based Drinks
<p>Chicken Caesar Salad\$6.99</p> <p>Greek Salad\$6.99</p> <p>Tuna Salad\$6.99</p> <p>Julienne Salad\$6.99</p> <p>Shepherds Salad\$5.99</p>	<p>Meat</p> <p>Chicken Gyro</p> <p>Beef Gyro</p> <p>Tuna</p> <p>Turkey</p> <p>Buffalo Chicken</p> <p>+Special Items</p> <p>Toppings</p> <p>Lettuce</p> <p>Spring Mix</p> <p>Tomato</p> <p>Cucumber</p> <p>Hummus</p> <p>+Special Items</p> <p>Savory Crepe: \$10.50</p>	<p>Fruits</p> <p>Strawberry</p> <p>Banana</p> <p>Raspberry</p> <p>Blueberry</p> <p>Pineapple</p> <p>+Special Items</p> <p>Drizzle's</p> <p>Nutella</p> <p>Reese's</p> <p>Chocolate</p> <p>Caramel</p> <p>White Chocolate</p> <p>+Special Items</p> <p>\$7.50 for any 2 picks Additional + \$1</p>	<p>Espresso</p> <p>Cappuccino</p> <p>Café Mocha (Dark Chocolate Latte)</p> <p>Café Americano</p> <p>Latte</p> <p>Café Blanca (White Chocolate Latte)</p> <p>Coffee</p> <p>Fresh House Coffee</p> <p>Turkish Coffee</p> <p>Hot Chocolate</p> <p>Cold Brew Ice Coffee</p> <p>Turkish Tea</p> <p>Soft Drinks</p> <p>Sevda Frappe's</p> <p>Café Vanilla, White Chocolate, Mocha, Hazelnut, Caramel</p> <p>Milkshakes</p> <p>Vanilla, Chocolate, White Chocolate, Caramel, Reese's, Oreo</p> <p>Smoothies</p> <p>Mango, Strawberry, Strawberry Banana, Piña Colada, Peach</p> <p>Add Flavor to Any Drink! + .50 Vanilla, Caramel, Hazelnut, White Chocolate, Dark Chocolate, + Our Seasonal Flavors!</p>
<p>Desserts</p> <p>Baklava 3 - \$3.99</p> <p>..... 1 - \$1.50</p> <p>Cheese Cake\$3.50</p> <p>Slice of Cake\$3.25</p> <p>Daily Dessert Specials.....Varies</p>	<p>Soup</p> <p>Soup of the Day\$3.75</p>	<p>Wraps</p> <p>Turkey\$6.99</p> <p>Chicken Salad\$6.99</p> <p>Veggie Hummus.....\$6.99</p> <p>Tuna\$6.99</p> <p>Buffalo Chicken\$6.99</p> <p>Chicken Gyro Wrap\$6.99</p> <p>Beef Gyro Wrap\$6.99</p>	<p>Delicacies</p> <p>Turkish Borek Simit (Turkish Bagel) Bagel</p> <p>Sigara - \$2.89 Plain - \$2.50 Plain - \$1.50</p> <p>Rose - \$3.99 Stuffed - \$3.50 w/Creme Cheese - \$2.50 (Cucumber, Tomato, Fetta Cheese)</p>

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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.

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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The Beaumont Inn

4437 PA-309, Dallas • (570) 675-7100

DALLAS -- I moved to this town a year ago and have been exploring various hot spots throughout the Back Mountain area.

This past Thursday I had the pleasure of discovering one of its' finest, The Beaumont Inn. I was told I would encounter an elegant and exquisite experience and little did I know how true that would be.

From the moment you enter the parking lot the adventure begins and you feel like you've stepped into a magical place filled with beautiful landscaping, gorgeous flowers and a stunning architecture. As you enter the doors you are immediately welcomed with a smile. This is one place that you won't mind waiting in the lobby.

Within minutes I was taken to my table. As I passed through the indoor dining room I couldn't help but notice the ornate ceiling and beautiful woodwork throughout the restaurant. The hostess took me through to the back flagstone patio where my table awaited me. As I sat down in the comfy chair, I took a look around as the patio overlooked a secluded grounds filled with beautiful wooded hills, flower trails and Adirondack seating to lounge. Immediately I sensed a feeling of an oasis. The table was not your average patio furniture as the chairs left you feeling at ease and the tables were solid stone with large sturdy umbrellas that provided ample shade. This was a perfect setting for a beautiful summertime fun.

I was quickly greeted by the server assistant, Matt who provided me with ice water and a basket of warm bread that was served with a side of red raspberry butter. Together it was a pleasant mixture of sweet and savory.

Within moments Kalina, my waitress arrived and with her friendly greeting, she went through the order for the evening as it included pan-seared scallops, summer harvest salad and finishing with grilled hanger steak frites. From the description in the menu the three course meal sounded incredibly delicious.

Kalina returned with the appetizer which was a plate of two large scallops served over summer

vegetable succotash and spinach couus.

The scallops were cooked to ultimate perfection and these paired with the spinach couus were hands down the best scallops I have ever had. It is a must try!

Next, I was served a light summer harvest salad which was a bed of Boston Bibb lettuce, fresh blueberries, sweet nectarines, creamy goat cheese, toasted pistachios -- drizzled with a peach mint vinaigrette.

Wow, one bite and my mouth couldn't figure out what it liked most, the sweet fruit, savory nuts or the creamy tart goat cheese.

It was a powerful packed salad that made my taste buds go wild. It was a salad you didn't want to stop eating. By this time, I was not sure if I was going to have room for the main dish, but knew I needed to figure out a way as it was the main course and steak.

The last entree arrived and the smell of steak began to fill the table.

As she placed the dish in front of me, I began to admire the presentation as my steak was topped with truffle oil and parmesan matchstick frites, accented with a caramelized shallot bacon. On the side were fingerling potatoes and freshly cooked green beans.

The steak was cooked to absolute perfection, one bite and my taste buds were on cloud nine. The tender, juicy steak was cooked medium rare, which is in my opinion is the best way, and when I combined it with the caramelized shallot bacon aioli, it was like fireworks went off in my mouth! I slowly savored every bite.

As I finished the plate, I began to look back on my night and how amazing the adventure was. I have tried many places and this made it to the top of my list. I have always had a love for food and exploring new places. The whole experience was definitely one for the books and left me with memories wanting to go back and explore more of the chef's creations! If you are looking for an oasis and exceptional food, The Beaumont Inn is a hidden gem that everyone must try!



Scallops over summer vegetable succotash



Light summer harvest salad



Steak with parmesan matchstick frites

The Beaumont Inn



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Marzoni's Brick Oven & Brewing

26 Montage Mountain Road, Moosic • (570) 342-7027

MOOSIC -- If you want a dining experience with a plethora of options, Marzoni's on Montage Mountain (one of several Marzoni's locations) is a place to stop.

The eatery, one time the location of Marvelous Mugs near the Shoppes at Montage and PNC Field, has a menu consisting of pub grub, sandwiches, salads, entrees, specials and pizza.

And with Marzoni's brewing its own beers out of its Duncansville store, it makes for a night out to dinner – or a relaxing lunch stop any day of the week (with or without the beer on weekdays).

Last week, my dinner companion and I settled on what appeared to be a few staples: the Marzoni's Brewer's Burger for me and a steak for her.

Other orders we decided on included deviled eggs, calamari and a house salad for starters.

It was tough to decide what to order though because the menu is so expansive.

In addition, there's the brick-oven pizza of all different flavors: Hawaiian, pepperoni, buffalo chicken and more.

There's something for a wide range of foodies, so we deemed it fine to sample a bit of everything.

There was plenty of food to choose from, as well as plenty of seating areas available, too.

Do we sit outside under an umbrella? Perhaps a high-top at the bar might be comfortable? We opted for one of the spacious booths in the main dining room, which provided more than enough room for two.

On this summer night, several parties outdoors were imbibing in beer flights, which seem popular at this Lackawanna County eatery.

The Marzoni's drafts menu deserves a look. It has IPAs, lagers, stouts and more, so I encourage you to take a glance.

With its convenient location off Interstate 81, it's a great restaurant for quick and easy dining.

Stop by and say hi to the friendly staff, peruse the lunch and dinner menus, and have your pick of places to sit.

There's also a fun happy hour menu with specials every day of the week.



Sangria



Marzoni's Brewer's burger



Steak with mushrooms

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26 Montage Mountain Rd. Moosic, PA 18507 | 570-342-7027 | www.marzonis.com
Hours: Sunday-Thursday 11am – 10pm | Friday & Saturday 11am – 11pm



Coney Island of Scranton

100 Cedar Avenue, Scranton • (570) 961-8288

The Beginning | Excerpt from www.coneyislandofscranton.com

It all started out in 1923 when Steve Karampilas having left Greece three years earlier, set up shop as a tenant in the basement of a circa 1865 building in downtown Scranton on the corner of Cedar and Lackawanna Avenues. He named his luncheonette Coney Island Texas Lunch and did what he knew best, serving affordable and quality food to hard working friends.

Ted Karampilas began working for his dad as a sophomore in high school all while the Coney Island legacy, and fan base, continued to grow. As new fans joined the original customers in the booths and at the counter, Ted and his brother Jack assumed control of the restaurant when Steve Karampilas died in the early 1970s. Ted and Jack continued their father's hard work and success. In 1988, with a renewed passion for his father's original dream, and new business partners, Ted Karampilas and Tom Moran rekindled the charm and success of the original family operation, this time as both the owners and operators of the original location with great success. In 2014 Brendan Bell took over as owner operator and continues the tradition of the 94 year old business.

We pride ourselves on our ability to outlast our competitors and adversaries with our integrity, honesty and hard work. Over the years the faces have changed, but The Original Coney Island of Scranton staff is always dedicated to maintaining Steve's original concept and formula. We offer a casual atmosphere with great service and a great product at an affordable price in a place that everyone can enjoy. Our old fashioned sentiment and our customers unwavering

support have made us a local landmark.

We can't thank you enough for your patronage. The loyalty of our customers is what we view as the ultimate mark of success in this town. After all, how many establishments do you know of that have been operating continuously, and in the same location, since 1923? Not many.

We think that it is a testament to The Original Coney Island's contribution to the legacy of Scranton that in 2007 we were honored by the Lackawanna Historical Society, which is the "oldest cultural institution in the county...committed to preservation of the historical, social, cultural and economic developments of Lackawanna County," by being featured prominently on two of six postcards they offered through their organization (www.lackawannahistory.org). One of the postcards features our restaurant, and another includes our building in a photograph of the pre-construction 500 block of Lackawanna Avenue.

The next time you are downtown, come in and sit at the same booth your parents or grandparents did when they were dating, or maybe sit in the same spot where you carved your initials years ago. Reminisce a while or share stories on current events and local news while you enjoy good company, friendly service and a great Texas Wiener. It's still the best deal in town. The Original Coney Island of Scranton has survived the test of time, and Scranton, over the past 91 years. We plan to be right here for the next 91 years at least, serving many more generations of fans as they pass through the doors and down the ramp to sit and enjoy the "Original" uniquely Scranton treat.



Texas wiener with chili
Photo from coneyislandofscranton.com



Beverages at Coney Island of Scranton
Photo from coneyislandofscranton.com



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www.coneyislandofscranton.com



Cosmo's Cheesesteaks

532 Moosic Street, Scranton • (570) 341-5100

SCRANTON – Looking for the best cheesesteak in town? Look no further. Cosmo's Cheesesteaks on Moosic St. in Scranton is the place you want to be. It may look like your average neighborhood restaurant, but Cosmo's is anything but! Their menu is fit for anyone with a big appetite, and has something unique for every craving. Between the different specialty cheesesteaks, chicken cheesesteaks, and smothered fries, it is impossible to leave Cosmo's any way other than happy.

I had the pleasure of going to Cosmo's on a warm Monday afternoon, and the owner, Cosmo, greeted us with a smile. My guest and I took a look at the menu and had a hard time choosing just one sandwich! They are all so unique and sound so delicious. We finally made a decision. I ordered the Pepperoni Pizza Cheesesteak and my guest ordered the Chicken Bacon Ranch Cheesesteak. It didn't take long for Cosmo to prepare everything for us. My Pepperoni Steak came out and just looking at it was as appetizing as eating it. It was topped with mini round pepperoni's and they were fantastic. I couldn't help but stare at my guest's Chicken Bacon Ranch as well. Cosmo also brought out our meals with a few delicious extras for us to enjoy. We also enjoyed a side of Garlic Parmesan Boneless Bites, and two very appetizing versions of their french fries! He brought us their specialty Volcano Fries, topped with hot sauce and blue cheese, as well as a specialty side of Cajun Fries, consisting of cajun seasoned fries and topped with ranch. Every single thing was absolutely delectable. The Garlic Parmesan Bites were so tender and the perfect size to eat, and the sauce on top had such a

distinctive flavor. Also, the fries were amazing. The sauce mixture on the Volcano fries created the perfect sloppy french fry that nobody can resist, while the spices on the Cajun fries were to die for. I highly recommend all of these incredibly appetizing options!

Cosmo's Cheesesteaks has so much more to offer outside of your regular cheesesteak hoagie. They have your average cheesesteak as well as more unique options. There is the Three and Four Cheese Cheesesteaks for all of you cheese lovers out there, one with mozzarella sticks on it, and even the Rodeo Cheesesteak topped with onion rings, BBQ, and ranch! One may also choose from several french fry options, such as the Super Volcano Fries, Cosmo's Specialty Cheesesteak Fries, and Salt and Vinegar Fries. Dying to try their Boneless Wings? Choose from the Mild, Honey Mustard, Sriracha Ranch, and even Hot Honey Sriracha. Their menu even features options for your kids, with their specialty Grilled Cheese, Macaroni and Cheese Bites, and Chicken Tenders. The menu options will have the whole family leaving happy and full!

Everyone should check out Cosmo's Cheesesteaks in Scranton. They have so much to offer, and the owner created a very authentic atmosphere and choice of cuisine that no foodie could pass up. Want to skip the line? Check out Cosmo's online ordering option! Submit what you're craving for lunch/dinner and it'll be ready when you get there! For those who crave the authentic and delicious cheesesteak recipe but don't want to make the drive to Philadelphia, Cosmo's Cheesesteak is the place for you. Mangia!



Cheesesteaks, boneless bites and more



Pepperoni pizza cheesesteak

532 Moosic St., Scranton
570-341-5100

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