Nothing says fine-dining like enjoying a well-crafted meal in a tasteful and classical setting such as POSH Restaurant @ The Scranton Club. As soon as you enter the restaurant, you are welcomed by the most elegantly chic atmosphere of table and booth seating arrangements, high vaulted ceilings, and a beautiful brick fireplace on the far-left wall. On the right features the charming City Hall Bar where you can order your favorite cocktail while overlooking the profound municipal building of the City of Scranton. Their menu is truly superb and perfect for any special occasion.

The fabulous and sharp wait staff at POSH treated us nothing less than VIP. Typically, fine restaurants will start you off with a basket of bread and butter to enjoy while waiting. However, POSH provides a more unique approach and serves Pretzels with Roasted Red Pepper Cream Cheese and Grain Mustard. It was a wonderful palate-prep while we waited for our dishes. The wonderful chefs in the kitchen prepared us a whole sample of enticing appetizers to start off. They brought out Mahi Mahi Tacos, Lobster Mac and Cheese in a smoked gouda cream sauce topped with an herb-panko crust, Lemongrass Pot Stickers finished with a Yuzu glaze, Spicy Cauliflower Bites, and Truffle Fries. Every single appetizer was out of this world, but I will say that the Lobster Mac and Cheese and Truffle Fries were my outright favorite. The flavors were so rich and enticing! I tried not to eat too much before the entree was served, but I couldn’t help myself.

Now it’s time for the best part of the experience - the entrees. The chefs and wait staff surprised us with not two, but three of the most impressive entrees they have. We were served Pan Seared Scallops over Spring Pea and Sundried Tomato Risotto, Chicken Saltimbocca with seasonal vegetables, and Beef Tenderloin Medallions topped with Wild Mushroom Demi-Glace and Mashed Potatoes. The scallops, chicken, and beef medallions were all cooked to perfection, while the sides were prepared with much flavor and matched very well with each entree. The homemade mashed potatoes were so creamy, and the risotto was probably the most flavorful side dish I have ever savored. I am sure that it goes without saying that my guest and I were exceptionally full and satisfied at the end of our meal.

If you are not like me and have room to top off your dining experience with a decadent dessert, there is a sumptuous tray full of the most delicious looking desserts to satisfy any sweet tooth. Whether it is the Chocolate Peanut Butter Explosion, Limoncello Mascarpone Cake, Salted Caramel Cake, Brownie A La Mode, or Fried Vanilla Ice Cream, there is something for every taste bud to choose from and be more than happy.

POSH Restaurant is not your average dining experience. They have so much decadency to offer to anyone looking for the finest and well-made dining experience. POSH is well known for creating an exceptional and unique environment for entertaining and dining. They offer daily lunch and dinner specials and seasonal farm to table selections by their Chef de Cuisine Jourdan Azevedo and Sous Chef Damien Miseo. Call and book your dinner reservation or call about their many other amenities today!
Happy Customer
Mike M
“The food at Kevin’s is outstanding. I love the new booth seating with the local historic photos. Great idea!”

247 Wyoming Avenue-Kingston
570-285-3071
KEVINSRESTAURANT.US
Tues- Thurs 5pm-10 pm. Fri & Sat. 5 pm-11 pm
Kevin’s Bar & Restaurant
247 Wyoming Ave, Kingston, PA 18704
(570) 285-3071 • Kevinsrestaurant.us

I’ve been coming to this restaurant for years. I’ve always loved the space; the ambience and the food have always been superior throughout the different ownerships. Today, we introduce the new Kevin’s and we are excited to share our experience.

Local Restaurateur, Rob Friedman, has taken this Kingston neighborhood gem to the next level. Whether you sit inside in the newly remodeled dining area, the welcoming bar area or the private outside patio, the ambience draws you in and you feel at home.

Who knew you could enjoy the outdoor space in the heart of Kingston Corners? Friedman worked with architects to design a beautiful patio space with awnings and lush green plants to shield diners from the heat and the bustling day to day of Kingston businesses and travel. We are looking forward to next spring to further enjoy the space.

On the inside, you’ll have to check out the new booths that separate the bar from dining area. Friedman created booths to accommodate four or more, and cozy booths for two. Friedman chose historic photos of the Wilkes-Barre area to use as a backdrop and divider. It’s a clever design and enjoyable to look at.

John Lahr, the restaurant’s general manager greeted us on arrival. What’s more impressive is that he does this with everyone who walks through the door. Don’t be taken back when you see him making a tableside Caesar salad or walking and talking from table to table. John’s approach changes an ordinary dinner to a fine dining experience. Lahr has over 8 years of managing experience from other local fine dining establishments. It shows.

We were extremely fortunate to also be greeted and visited at our table by Matt Gilber, the chef. As captain of the kitchen, you quickly understand why the menu is so well thought out. These are Matt’s creations and every evening there are specials. A side note of interest; Matt is a weekly shopper at the Wilkes-Barre farmer’s market where he buys all the local, fresh produce he can. He also noted that most of food items are made fresh, in house on premise. We like the sound of that!

Our drinks were waiting for us at the table upon arrival. We like a place where the manager and staff learn your preferences! Lahr and Gilbert shared the daily specials. Tonight’s were a Blue Nose Bass and a Pan Roasted Duck Breast. The accoutrements also sounded amazing. Important to note that usually once a week, Kevin’s will have oysters if they can get them fresh from the docks. My boss has had them before and said they are one of the best he’s had in the area.

On a side note, it was just about 7 pm on a Thursday night and most of the tables were full. The news of the grand reopening has spread throughout the area and we are excited to share our experience.

The meal was superb, and the hosting and hospitality was spot on! As if we hadn’t had enough to eat we had to try some dessert. I chose the 8 oz. Center Cut Filet Mignon with prosciutto and whole grain mustard infused demi-glace. It was made to order, tender and delicious and served with my favs, mashed potatoes and carrots. A perfect combination for me. Personally, I like a sauce on filet so this mustard demi-glace was a hit. I’ve made similar at home but can never get the flavor quite like this, so I thoroughly enjoyed it.

I also like the Chicken Your Way option on the menu. You can order it Marsala, Fettuccine or Scampi. Great choices for us chicken folks.

As if we hadn’t had enough to eat we had to try some dessert. My boss had a hankering for the Crime Brules. Terrific, super cute, delicious, you get the point. I had the Chocolate Lava Cake with a big scoop of ice cream on top and it was wonderful. I rarely eat dessert, so it was a nice treat.

The meal was superb, and the hosting and hospitality was spot on and refreshing. We wish Friedman, Lahr and the team much future success. Kevin’s will become a weekly spot whether it is after work drinks, a client meeting, or a family dinner. See you next week!
The holiday’s are upon us, 
let Ruth’s Chris make sure your event goes flawlessly!

Book your next private party with us! Our private dining rooms and outstanding service are perfect for your lunch or dinner gatherings for up to 100 people.

From hand-passed hors d’oeuvres to eye catching table displays, sit down dinners, cocktail parties, bridal and baby showers, our signature menus have the best selection of classics and specialties to serve your guests. We do it all! Our private event manager will help you plan every part of your event down to every detail.

Let us bring our Signature Catering experience to you with our off site catering!

From office lunches, corporate events, social gatherings and special life moments, we are here to personalize your celebration or event to your specific taste and budget ensuring those moments last a lifetime.

To make your holiday’s even sweeter book your holiday event now and receive a $50 holiday bonus card for every $500 spent on Food and or Beverage

Holiday Gift Giving just got easier with our new Wine Pairing Dinner for Two Package from Ruth’s Chris Steak House. Call for details

Mohegan Sun Pocono
1280 Highway 315
Wilkes-Barre, PA 18702
570-208-2266
There were two 4 oz. medallions with on that 500-degree plate ready to enjoy. I or - without hesitation. Try it. We were so glad we did. We had before so we were both excited to try the Veal Osso Buco Ravioli. My friend chose the Lamb Chops. Yes, that's right, the Lamb Chops. I started off with the Lettuce Wedge. When I am hosting at home, I love to make these because it is "steak house" elegant and my guests always enjoy them. Tonight, I was certainly glad to try Ruth's Chris' version and it was wonderful! Cooked medium, they were pink in the middle and very tender. A buttery sauce added to the flavor. Know up front that you get three of these large chops! We added Grilled Asparagus as our side. As you might assume, the sides are large enough to share. They were cooked al dente just the way they should be. Ruth's Chris offers a lot of potato and vegetable side dishes. My personal favorites are the potato au gratin and the Mashed with a hint of garlic.

Ruth's Chris has delectable desserts also, and I would normally have the incredible Crème Brûlée. The joke is that both my friend and I are watching what we eat so we thought leaving out dessert would be the right thing to do this evening. I now wish I would have just gone for it. That's good.

We ate a lot. But we always do here because it is delicious and because it's usually a celebration. There are other ways to eat here, however, which is important to point out. I've been here for lunch and I've had some great salads and sandwiches! The service is excellent, so you can easily fit it in to your lunch hour. You also can visit Ruth's Chris and have a lighter dinner of salads and appetizers. No matter what your preference is, Ruth's Chris staff are ready to accommodate!

Mark Massetti, Ruth's Chris General Manager, always comes over to ask how our meal and service has been. He also told me about how they host holiday parties and do off site catering. I've been to several events where they have catered, and the food selection has been fantastic! And tasty too, of course. As for holiday parties, we love them! I think having a party at Ruth's Chris is a fabulous idea for employees or clients! Thanks Mark, for the idea!

Sadly, all good meals must come to an end, and we certainly had another wonderful time at Ruth's Chris at Mohegan Sun Pocono. What's your next celebration?
45 North River Street Wilkes-Barre
Located In The Brookshire Event Manor
(The Former American Legion)

570.371.DINE  JonathansNEPA.com

Open Thanksgiving Day,
Christmas Eve & New Year's Eve
Accepting Reservations
Do you remember Johnathans at Harveys Lake? You know, the popular restaurant where lake homeowners and visitors frequented for fine food, dining and cocktails. It was the popular place to be.

Owners Jonathan Grimes and George DuMont treated customers like family, and while many lake dwellers were sad when they decided to relocate, the fine food and company are now available in the Diamond City, much to the delight of area residents and others who pass through Wilkes-Barre City. Located in historic Brokowski Event Manor (home of the former American Legion) building on North River Street, Johnathans has been open in downtown Wilkes-Barre for about a year.

Two friends and I stopped in on a recent Saturday night and witnessed a full house. Dining room tables and bar seats were all occupied, so we made ourselves at home with a cozy bar table, where we could spot the local movers and shakers in and out. These bar tables provide a great view of both the bar and main entry way.

Our waiters (we felt like we had two, not one) checked on us several times throughout the night, but not overly so (they didn’t hover over our part of three, thankfully). Towards the end of the evening we received our special treat: a vanilla cake with cheesecake on top and fresh strawberries spread over it. We ordered a bottle of wine for the table, and the staff sang “Happy Birthday” to one friend at the table. Our served surprised us from behind us, so we made our way to the bar and main entry way.

Our bar table was fabulous because as we pondered our drink selection we made conversation with the friendly faces at the bar and DuMont himself as he poured the drinks. We also observed the many diners laughing and enjoying their dishes. Needless to say, we couldn’t wait to eat.

I debated. I pondered. I changed my mind more than once. Eventually I came to a decision. The winner of the night was a regular favorite: Roasted Duck. It comes served over a Brie cheese turnover, please. It’s mmm mmm good! The turnover is baked just right and the Brie oozes out as you bite in. I quickly broke pieces apart (as best I could) so my table companions could sample. They couldn’t have been more thankful.

The staff made the night memorable for us, so we’ll be sure to be back – perhaps even as soon as next weekend. Cheers to Johnathans.
POSH Restaurant

Enjoy classic and affordable American cuisine in an elegant and historical setting. We offer daily lunch and dinner specials and seasonal farm to table selections by our Chef de Cuisine Jourdan Azevedo and culinary staff. POSH offers 4 private rooms for special events and off-site catering.

Happy Hour at the City Hall and Oak Bar: Wednesday, Thursday, and Friday from 5pm to 7pm, $2 off all drinks and $5 appetizers.

Wine Wednesday: All bottles of wine are 1/2 off every Wednesday. Call to make a reservation for first Wednesday of every month $20 Wine and Food tasting.

Every Thursday — 1/2 lb Lobster tail served with potato and vegetable for $19.99.

Sunday brunch served from 11 AM to 2 PM with brunch and lunch specialties.

Serving Thanksgiving Dinner 11:30 AM to 4 PM $39.99 (5 course meal)

Breakfast with Santa on Sunday, December 3rd from 11 to 2 PM

Book your Private Holiday Party with POSH. Packages starting at $19.99 per person

POSH @ The Scranton Club
404 North Washington Avenue
Scranton, PA 18503
570-955-5890

Serving Lunch Wednesday through Saturday at 11:30 am
Serving Dinner at 5:00 pm and Sunday brunch from 11:00 am – 2:00 pm.

Join us for Leadership ON TAP
A Social Mixer

Friday, November 9
5pm—8pm

The F.M. Kirby Center for the Performing Arts
71 Public Square
Wilkes-Barre, PA

Tickets $20 in advance $25 at the door

Admission includes beer and wine tasting, beverages, food tasting courtesy of area restaurants

LIVE MUSIC with Beth Connor of Perfect Harmony

Proceeds benefit the LWB Scholarship & Development Fund

To purchase advance tickets, stop by the Leadership Wilkes-Barre office, or call (570) 270-5323. 4 Public Square, W-B, PA 18701: www.leadershipwilkes-barre.org
The Beaumont Inn

Fireplace Season is here at The Beaumont Inn!

Open Wednesday through Sunday. Located just five minutes from downtown Dallas
Dinner Wednesday -Saturday 5pm-9pm/10pm Fri & Sat
Sunday brunch 9:30am-2pm

Now accepting reservations for Thanksgiving day
November 22nd from 12:30pm-6:30pm

Book your holiday parties now! We are proud to accommodate all corporate or personal gatherings this holiday season.

4437 SR 309
Dallas, PA 18612
570-675-7100
www.thebeaumontinn.com
The Beaumont Inn
4437 PA-309, Dallas, PA
570-675-7100 • thebeaumontinn.com

I love the Beaumont Inn nestled within the outskirts of Dallas, it literally revolutionizes the concept of fine dining. This stylish, quaint cottage bed and breakfast restaurant provides an inviting and comfy feel as my friend and I went Thursday to visit for dinner. We were immediately welcomed and seated at a table by the fireplace. This dining room setting provided a warm and homey feel as it was such a nice surprise, after a cold and rainy day. As we sat down, we began to look over the menu and take in the ambiance. The atmosphere and the friendly wait staff exceptionally pleased us. We pondered; does the food taste as good as the place looks? I put the Beaumont Inn to the test and I must say this place is a fine gem. In the Back Mountain where the food will surpass your expectations and leave you wanting to plan another visit.

Our waitress, Kalina, greeted us with a smile and shared with us all the wonderful options available. That evening we were going to start the evening off with sharing duck confit and seasonal baked brie which then followed a fall harvest salad and rounded off the evening by sharing the prime pork chops and pan seared scallops. Kalina brought us our waters and some warm fresh bread. The bread was soft in the center with a crispy crust and I tried the pumpkin butter first as it is that time of the year and I was pleasantly surprised, as the pumpkin flavor was apparent but not overbearing and provided a great addition to the warm bread. I next tried the caramel apple butter, which with one bite provided a great addition to the warm bread. This was my favorite as the warm bread with the sweet flavor of caramel and creamy butter was the perfect combination.

We started with the duck confit, which was served on a bed of creamy herbed polenta cake and drizzled with a boursin cheese sauce. We both went for our forbs and slowly sliced into the cake making sure it included some of the duck. As I took a bite, the duck was cooked to perfection as it was tender and juicy filled with savory flavors. The cake was moist with a crunchy outer crust, which was a great combo with the creamy savoury duck. We were off to a great start! We then cut into the seasonal baked brie which was brie cheese and caramelized pears wrapped in a puff pastry and baked and golden brown. It was topped with candied caramelized pecans and drizzled with pomegranate infused maple reduction. This little bomb of sweetness was amazing as the sweet flavors of caramelized pears and maple reduction provided a nice balance to the creamy brie. Then to top it all off it was wrapped in a pastry and topped with candied pecans. I could figure out if it was a appetizer or a dessert. Either way my friend and I couldn't get enough of it.

Shortly after we clean the plates of the appetizers Kalina brought us our fall harvest salads which looked incredible as it was a bed of boston bib lettuce topped with roasted chunks of beets, candied pecans, local pears crumbled goat cheese and topped with sweet potato frites and lightly drizzled with a honey vinaigrette. Now I love salads and this one hit the mark. My taste buds were going wild with each bite. The roasted beets were tender and juicy and the goat cheese added the perfect amount of creamy. The sweet potato frites added just enough crunches! Great combo and a must have! By this point, my friend and I were beginning to feel full but knew we needed to make room for the last two entrees that we were going to share. As the wait staff brought out the dishes we knew we had to make room. We started with the pan-seared scallops, which were cooked to perfection! I drifted a piece into the brown-butter cauliflower puree with pear cranberry relish and toasted pumpkin seeds. As I began to chew the flavors came alive in my mouth and had a "party" as it was just the right combination of creamy, and sweet. Absolutely, hands down my favorite dish that night!

Then we went to the last dish of the night, the prime pork chops, which was served over a red beet potato hash, and the pork chops were seasoned with apple cider gastrique. The presentation was superb and as we cut into the pork chop you knew it was cooked perfectly. The pork chop was savory and tender and the potato hash provided a perfect tangy and sweet flavor that reminded you of a fine French restaurant.

Either way my friend and I couldn't get enough of it. As we sat down, we began to look over the menu and take in the ambiance. The atmosphere and the friendly wait staff exceptionally pleased us. We pondered; does the food taste as good as the place looks? I put the Beaumont Inn to the test and I must say this place is a fine gem. In the Back Mountain where the food will surpass your expectations and leave you wanting to plan another visit.

This was my favorite as the warm bread with the sweet flavor of caramel and creamy butter was the perfect combination.

We started with the duck confit, which was served on a bed of creamy herbed polenta cake and drizzled with a boursin cheese sauce. We both went for our forbs and slowly sliced into the cake making sure it included some of the duck. As I took a bite, the duck was cooked to perfection as it was tender and juicy filled with savory flavors. The cake was moist with a crunchy outer crust, which was a great combo with the creamy savoury duck. We were off to a great start! We then cut into the seasonal baked brie which was brie cheese and caramelized pears wrapped in a puff pastry and baked and golden brown. It was topped with candied caramelized pecans and drizzled with pomegranate infused maple reduction. This little bomb of sweetness was amazing as the sweet flavors of caramelized pears and maple reduction provided a nice balance to the creamy brie. Then to top it all off it was wrapped in a pastry and topped with candied pecans. I could figure out if it was a appetizer or a dessert. Either way my friend and I couldn't get enough of it.

Shortly after we clean the plates of the appetizers Kalina brought us our fall harvest salads which looked incredible as it was a bed of boston bib lettuce topped with roasted chunks of beets, candied pecans, local pears crumbled goat cheese and topped with sweet potato frites and lightly drizzled with a honey vinaigrette. Now I love salads and this one hit the mark. My taste buds were going wild with each bite. The roasted beets were tender and juicy and the goat cheese added the perfect amount of creamy. The sweet potato frites added just enough crunches! Great combo and a must have! By this point, my friend and I were beginning to feel full but knew we needed to make room for the last two entrees that we were going to share. As the wait staff brought out the dishes we knew we had to make room. We started with the pan-seared scallops, which were cooked to perfection! I drifted a piece into the brown-butter cauliflower puree with pear cranberry relish and toasted pumpkin seeds. As I began to chew the flavors came alive in my mouth and had a "party" as it was just the right combination of creamy, and sweet. Absolutely, hands down my favorite dish that night!

Then we went to the last dish of the night, the prime pork chops, which was served over a red beet potato hash, and the pork chops were seasoned with apple cider gastrique. The presentation was superb and as we cut into the pork chop you knew it was cooked perfectly. The pork chop was savory and tender and the potato hash provided a perfect tangy and sweet flavor that reminded you of a fine French restaurant.

It was a perfect experience of fine dining that would exceed your expectations and provide you with a wonderful array of seasonal and savory dishes that you can't wait to share with your friends and family when you come! What a great “must try” spot with exceptionally exquisite seasonal food and a warm and welcoming experience you won't want to miss!
For a dining experience that exceeds all expectations, make it a night at Buona Sera Ristorante.

Enjoy the relaxed ambience of our intimate restaurant as much as you will enjoy our Italian cuisine.

Appetizers
Soups
Chicken
Veal
Seafood
Pasta
Desserts

Reservations Highly Recommended.
Please call 570-866-0431

See us on Facebook

1287 N. Washington Street
Wilkes-Barre, PA 18705
Open Sunday 3:00 PM - 9:00 PM; Monday, Wednesday, Thursday, Friday and Saturday 4:00 PM - 9:30 PM; Closed on Tuesdays
Tony and Beckam are two gentlemen who truly care about their community and their customers. They wouldn't even call it that because they want every person that comes into Buona Sera to feel comfortable and at home. Buona Sera is a true Italian Family Dining experience. Whether it be for a night out with the family or an intimate anniversary dinner with your significant other, this Italian restaurant should be your go-to.

Our server was so friendly and made sure that our waters were full and that everything came out OK. The thing is, everything came out exceptionally delicious. Tony's special Pear Martini was extremely refreshing. It is available either with alcohol or without, so it is enjoyable for all. It was light and tasty and went perfectly with my meals.

To start, we had Stracciatella soup which was a perfect beginning for the palate. Spinach, light egg and chicken broth were all homemade with the spinach perfectly cooked. My dining companion had the Minestrone and it was the best she had ever had. It had the perfect balance of vegetables, potatoes and broth. Bread and butter were also served to the table and you were able to tell that the bread was so fresh, and it was warm too. It turns out, they have the bread made and delivered fresh every day!

Tony said that he would only want the freshest and best ingredients for his customers. His goal was to have an intimate, fine dining experience that is affordable to all for an enjoyable night out.

For appetizers we were served Mushroom Caps stuffed with crabmeat in a champagne sauce. The mushrooms were perfectly seared and burst with flavor in your mouth. The sauce was savory and had a hint of lemon to complement the crab. We couldn't help ourselves but finish every bite!

Before our entrees we had two more appetizers, one being a house Caesar salad and a house salad with homemade dressing. The salad dressings were delicate and light and perfectly tossed with the lettuce. The Caesar house salad had all fresh romaine lettuce and the house salad had a variety of fresh mixed greens. Next, we were served Buona Sera's homemade and handmade ravioli in their freshly made light tomato and basil sauce. The sauce hit your palate with the sweetness and zest of a true tomato sauce. The four-cheese raviolis were big in size and with the first bite in, I was in love. The cheese was perfectly cooked inside, and I loved that the taste of the ricotta cheese came through as well.

As for our entrees, we had the Osso Bucco, which is a Pork Shank cooked to absolute perfection. The meat fell right off the bone and it was so tender and juicy. The flavor exploded in your mouth and the side of squash vegetables was the perfect pair. This dish is very popular for Buona Sera and I can definitely see why!

Another dish was Sole Fish with fresh crabmeat and shrimp in a champagne sauce. I can quite honestly say it was the best seafood dinner I have ever had. The sole was full of flavor and cooked perfectly. The champagne sauce really complemented the seafood immensely. I was so full at this point, but I couldn’t help myself, I finished the whole dish!

My dining companion had the Linguine Buona Sera and it was a dish with just the right amount of shrimp paired with garlic, olive oil and thinly sliced peppers. The red peppers added the perfect amount of spice to this delicious pasta dish.

For dessert we ordered the Buona Sera Homemade Tiramisu and Spumoni which is chocolate, vanilla and pistachio chocolate shell covered ice cream. Bottom line, I could consume these daily. They were phenomenal. You could tell the Tiramisu was homemade, the top was so creamy, and you could taste the espresso in the ladyfingers.

Buona Sera is a true hidden gem in Wilkes-Barre. Tony, Beckam and their staff really are the best. They made us feel at home and I can not wait until my next night out because I now have a great go-to restaurant for any occasion!

They did let me know that reservations are recommended because they sure do fill up and I can definitely see why!
$5.00 OFF with purchase of $25.00 or more
Not to be combined with any other offers • Expires 11/30

50% OFF ANY ENTREE with purchase of any entree
Not to be combined with any other offers • Must order & eat by 11/30

Burgers • Salads • Hoagies • Sandwiches • Pizza
Full Service Bar • Happy Hour • Drink Specials
All New • Live Music Every Friday

2700 Highland Blvd. Archbald, PA 18433
(570) 521-4143 • Clubatthehighlands.com

THE CLUB AT THE HIGHLANDS

Golf Course • Bar & Restaurant • Gym • Pool
All of our facilities are available to the public

Indoor Golf Simulator Now Available!
Call 570-521-4143 For Tee Times

powelldevelopment.com • Ken Powell 570.499.9449 • kpowell531@aol.com
Highlander Pub
The Club at the Highlands
2700 Highland Boulevard, Jermy, PA  •  570-521-4143  •  clubatthehighlands.com

We wanted to try something new and go beyond our usual scope of restaurants near home in the Wilkes-Barre area. We saw in a local magazine, that The Highlander Pub at the Club at the Highlands in Archbald, Pa. was a new restaurant and we were shortly on our way!

Just a short drive up I-81 from Route 6 and we were there! We were immediately greeted by manager Glenn Giordano Junior. Glenn filled us in on the Club. There is no membership required which is surprising because it looks like a private club. There is an eighteen-hole golf course, beautiful outdoor pools for outdoor dining, two expansive banquet rooms to accommodate all special occasions and a nice grille room where we chose to dine this evening. The Grille serves sandwiches, pizza and light dinners.

What a welcoming atmosphere! It’s warm, comfortable, and new! You can go from casual to business or party atmosphere depending on the occasion.

The tables were adorned with various centerpieces; from glowing lanterns to vases of seashells and flowers. How unique!

The drinks selections are vast; sparkling water to fine wine selections and cocktails!

The menu is also handsomely arranged; appetizers to a full course meal. Choose from extensive selections from appetizers to a full course meal or lunch favorites. We tried to order a bit of a dessert. Tonight, was no exception.

My friend chose the Shrimp Cocktail – delicious! We also splurged and chose Calamari which was crisp and lightly breaded along with Stuffed mushrooms with crab – a tangy combination!

Appetizers were a perfect beginning! On to the entrees. I chose Veal Marsala, baked sweet potato and a vegetable medley. You don’t often find a baked sweet potato as an option, so I thoroughly enjoyed it! Veal was tender with just the right amount of sauce and mushrooms.

My friend chose the Chicken Milanese with the same sweet potato and mixed vegetable medley. Delicious as well. Homemade warm sesame seed dinner rolls with butter was a perfect complement.

When we are out we always must have a perfect dessert. Tonight, was no exception.

We shared a Lemon sorbet Cheesecake with raspberry sauce And Triple layer chocolate cake.

The experience. We will certainly return on a Friday when there is music entertainment!

What is not to like about these two treats! The timing of the service was perfect. It allowed us time to relax and enjoy good conversation after a busy day at work. Lovely views of the golf course and pool, highlighted with unusual exterior lighting added to the experience. We will certainly return on a Friday when there is music entertainment!

We learned that the Club had been open for about one year but is already gaining a glowing reputation! If there is a family wedding in the future, you want to put the Highlands on the top of the list. We could certainly picture a beautiful outdoor wedding overlooking the pools and the mountainscape.

The Club at the Highlands

Times Leader
Sunday, October 28, 2018

Colarusso’s Cafe
100 E. Grove Street, Clarks Summit, Pa (At the top of the hill)
570-586-0608  •  Hours: 11 a.m. - 10 p.m. Monday thru Sunday

The lunchen buffet varies every day. The selections are always filled to the brim – fresh and piping hot. Every day is a new experience.

A warm and friendly staff will greet and seat you and provide top-notch service. Seating is ample at either a private booth or a comfortable table. A magical décor featuring soft music lends to a lovely dining experience.

Just in the mood for some good conversation and a refreshing cocktail or beer selection, the bar area is perfect.

A full menu (available online) is not to be overlooked. Choose from extensive selections from appetizers to a full course dinner or lunch favorites. OHEE! saw some delicious desserts...we sampled cakes, cookies, brownies, just to name a few.

You’ll see why Colarusso’s is a multiple yearly winner of BEST OF THE ABINGTONS.

Stop in to visit the Colarusso’s today.
Class, and then some.

During eight months or so in business, Rikasa on Main has brought a distinctive blend of sophistication and cozy charm to downtown Pittston. Faultless service, beautifully executed dishes and truly inviting decor combined to make it the perfect venue for catching-up over dinner with a dear friend.

The Tomato Capital has expanded and improved its dining and entertainment options in recent years, and Rikasa truly raises the bar another notch. Its cuisine fuses modern American with classic Italian, making the venue perfectly in step with the region’s tastes.

It’s not uncommon for reviews such as this to compare local eateries favorably with the best of Philadelphia or New York. Likewise for Rikasa, with a definite European flair hanging comfortably in the air.

Think clean lines and soft tones, with twin-killing lights in crystal ornaments, enchanting thickets of decorative branches and a delightful gas fireplace that added a touch of comfort on a chilly October evening.

Before I get to describing the food — oh, my, the food! — a shout-out for the warm welcome we were accorded by Bill, the manager, and Michael, our server.

Right, so then we ate.

Apologies to those of you who enjoy a fortifying adult beverage with dinner, as my friend and I did not partake. That said, Rikasa’s front bar was as stylish and inviting as the dining room, with offerings to match.

We started with crusty Italian bread — what else? — accompanied by light olive oil and sun-dried tomatoes.

For appetizers, the menu includes a mix of small plates, soups and salads. My friend opted for arancini: lightly breaded balls of rice and cheese with a somewhat zesty creamy tomato sauce and a delicate green garnish.

We shared these. Every bite was flaky and savory; imagine the hush puppy’s light, slightly spicy cousin.

French onion soup was on offer, and it was among the best I’ve ever had. The onions, in particular, were both plentiful and slightly sweet, giving the broth a delightful tang.

Bring on the main course!

For my friend, that was shrimp and crab with penne pasta, served in a light-roasted garlic cream sauce with cherry tomatoes. This I also sampled, and this we both thoroughly enjoyed.

For myself, it was a chicken Francaise night. It happens to be one of my personal favorites, and I have enjoyed the dish everywhere from home kitchens and neighborhood diners to distinguished high-end restaurants. I am pleased to say Rikasa’s interpretation of this classic entree ranks with the best I have tasted.

The sautéed chicken breasts were served in a tangy lemon-butter white wine sauce with a pleasant citrus flavor, accompanied by asparagus stalks.

The helpings were generous. While I unabashedly cleaned my plate, my friend had enough pasta left over to take home for the next day’s lunch.

Before we had even received our entrées, my friend smiled across the table and suggested we really need to come to Pittston more often. By the time dinner was over, I think we were both sad to leave.

I was impressed by the diversity of the clientele during our visit — the mix included couples, suited businesspeople and a young family. To each and all, Bill, Michael and the staff were genuinely hospitable and attentive.

If you’re looking for a truly special night out with an atmosphere and food to match, go to Rikasa.

Rikasa
53 S. Main St., Pittston, PA
570-362-7777 • rikasa.net
Fine food and Drinks

Fine Dining in beautiful downtown Pittston. Enjoy American fusion cuisine with an Italian Flare.

Serving Dinner Tuesday through Saturday from 5 until 10.
Now booking Holiday Parties and Private Events

For Reservations or event information, Please call 570-362-7777
www.rikasa.net

Events
Add an elegant touch to your special occasion. Perfect for engagement parties, anniversaries, birthdays, corporate events and more, our dining experiences make life's most important moments even more memorable.

We can accommodate everything from an 8 person board meeting to a cocktail reception for 150.

53 South Main Street Pittston
570-362-7777
@RikasaOnMain
The State Street Grill, in the heart of Clarks Summit, was built on a vision which included “a wonderful feeling and tasting experience.” With experience, comes changes, however, this simple idea continues to be a beacon and the essence of our hospitality.

The stunning new atmosphere will set the New York kind of feeling, sophisticated, yet casual.

Kick back and relax while enjoying Sunday brunch, lunch, dinner or celebrate a special occasion.

Fresh and exquisite American cuisine will exceed your expectations. There is even a “kids” menu which will add a dash of fun for the entire family.

Our lunch menu at State Street Grill began with a warm greeting, a seat of our choice and exemplary service from beginning to end with professional, experienced, knowledgeable staff. The specials of the day were explained to us along with any questions we had on the delightful menu.

We began with an unusual house made potato chip and dressing appetizer. This set the stage for a beautiful pear salad featuring baby spinach, walnuts, goat cheese and a smooth dressing – of course, pears. This was followed by our lunch selections.

I enjoyed a stuffed full of crab broiled crab cake; crispy, crunchy sweet potato fries and a unique salad adornment.

My companion selected a vegan sweet potato burger with additional vegan side dishes. Her comment the best burger I ever ate.

Our meals were delightfully colorful, appetizingly placed and filling.

State Street Grill offers vegan, gluten free and dairy free menu choices.

Our beverages were always refilled, and the perfect attention paid to our needs.

Our server explained the tempting homemade desserts. One could lose their mind! We just had to sample a few.

State Street Grill also caters. Whether you want to host a special dinner party, a shower, luncheon, rehearsal dinner, an anniversary party, a corporate meeting, you name it...STATE STREET GRILL will cater it on or off premises. Just give Tom a call.

State Street Grill has earned many awards over the years and entertained quite a few notable guests.

In warmer months, outdoor patio dining and entertainment is outstanding. Come early to get a table.

When the temperature is chilling, how about the one-of-a-kind outdoor ice bar? We gave State Street Grill 5 Stars for experience, food selections, service and that New York Kind of Feeling. A must add to your restaurant bucket list.
Kids Eat Free Every Monday Night!

Leave the Cooking To Us!
Come Try What Everyone’s Talking About!

LOBSTER TAIL DINNER
$16.95 NO DISCOUNTS APPLY
Every Wednesday & Friday

ANTHONY NATIELLO, SAXOPHONIST
plays in back dining room
Every Wednesday 5:30-9:30pm

WEEKLY SPECIALS
THURSDAY- PRIME RIB
SATURDAY- STEAK NIGHT
TUESDAY- $3.99 BREAKFAST SPECIAL!
2 eggs, home fries, toast, choice of bacon, sausage or Canadian ham and a bottomless cup of coffee.
Complimentary Wine With Any Dinner Entree • BYOB

AVENUE RESTAURANT & CATERING
THANKSGIVING TAKEOUT DINNER
PICK UP BETWEEN 7AM & NOON THANKSGIVING DAY
$13.95 PER PERSON

Individual & bulk dinners available

Takeout Includes: Roasted Tim Turkey, Homemade Stuffing, Mashed Potatoes & Gravy, Cranberry Sauce, Corn, Pumpkin Pie, Bread & Butter

ON AND OFF PREMISE CATERING AVAILABLE. IN HOUSE PACKAGES START AT $13.95 PER PERSON. CALL FOR DETAILS.
The Avenue Restaurant and Catering has been a staple in Wyoming for 14 years. You may be a fan of dining there, or you may remember them from being in the news. When president Obama was campaigning for presidency, he stopped at the Avenue Restaurant and Catering.

He dined with a local politician and enjoyed a delicious lunch. The restaurant has since been photographed several times by the paparazzi and has become a celebrity magnet. The restaurant is now a famous feature in the local community.

The restaurant is serving breakfast, lunch and dinner 7 days a week. Their extensive menu offers a variety of breakfast items, sandwiches, soups, salads, appetizers, pasta, fish, and more! Each dinner entree is served with a complimentary glass of wine. The restaurant is serving breakfast, lunch and dinner 7 days a week.

The Avenue Restaurant and Catering is the perfect place to enjoy a meal before or after a festival or event. The restaurant is also a BYOB establishment.

I dined on a Wednesday evening, when the special dinner selections of the day included Lobster tail dinner, Lobster Fra Diavolo, Haddock Parmesan, Bourbon Steak Tips, Chicken LoBu, and Tri-Color Tortellini Alfredo.

We began our meal by sharing an appetizer. We chose the pasta appetizer. It was a generous portion of penne pasta smothered in a creamy vodka sauce and topped with shaved parmesan cheese. I decided to try the prime rib dinner as my entree and my dinner guest chose the chicken platter.

Each entree was accompanied by bread, a soup or salad, choice of potato and mixed veggies or coleslaw. I opted for the cheeseburger soup, mashed potatoes and mixed veggies to be served with the prime rib. My guest chose the chicken platter to be accompanied by a classic garden salad, baked potatoes with butter and sour cream, and mixed veggies.

The cheeseburger soup was delicious. It was filled with a large amount of hamburger meat, creamy cheese, celery and spices. I ordered the prime rib medium rare. It was cooked perfectly – juicy and tender. It was served with a side of au jus sauce that was bursting with flavor. The homemade mashed potatoes were light and creamy. The mixed vegetables consisted of steamed carrots, broccoli and cauliflower. The chicken platter was grilled to perfection. It was 3 large flavorful pieces of chicken, also juicy and tender. The portions at the Avenue Restaurant and Catering are so large that we could not finish our meals. We had to wrap half to go.

No great dinner is complete without ending it with a sweet dessert. We ended it with a sweet dessert. We ordered a cake and a pie. The Avenue Restaurant and Catering is the place to go.

Whether your craving a salad, a club sandwich or a juicy prime rib, The Avenue Restaurant and Catering is the perfect place to enjoy a meal. Each dinner entree is served with a complimentary glass of wine. The restaurant is serving breakfast, lunch and dinner 7 days a week.

The Avenue Restaurant and Catering is the perfect place to enjoy a meal before or after a festival or event. The restaurant is also a BYOB establishment.

I dined on a Wednesday evening, when the special dinner selections of the day included Lobster tail dinner, Lobster Fra Diavolo, Haddock Parmesan, Bourbon Steak Tips, Chicken LoBu, and Tri-Color Tortellini Alfredo.

We began our meal by sharing an appetizer. We chose the pasta appetizer. It was a generous portion of penne pasta smothered in a creamy vodka sauce and topped with shaved parmesan cheese. I decided to try the prime rib dinner as my entree and my dinner guest chose the chicken platter.

Each entree was accompanied by bread, a soup or salad, choice of potato and mixed veggies or coleslaw. I opted for the cheeseburger soup, mashed potatoes and mixed veggies to be served with the prime rib. My guest chose the chicken platter to be accompanied by a classic garden salad, baked potatoes with butter and sour cream, and mixed veggies.

The cheeseburger soup was delicious. It was filled with a large amount of hamburger meat, creamy cheese, celery and spices. I ordered the prime rib medium rare. It was cooked perfectly – juicy and tender. It was served with a side of au jus sauce that was bursting with flavor. The homemade mashed potatoes were light and creamy. The mixed vegetables consisted of steamed carrots, broccoli and cauliflower. The chicken platter was grilled to perfection. It was 3 large flavorful pieces of chicken, also juicy and tender. The portions at the Avenue Restaurant and Catering are so large that we could not finish our meals. We had to wrap half to go.

No great dinner is complete without ending it with a sweet dessert. We ended it with a sweet dessert. We ordered a cake and a pie. The Avenue Restaurant and Catering is the place to go.

Whether your craving a salad, a club sandwich or a juicy prime rib, The Avenue Restaurant and Catering is the perfect place to enjoy a meal. Each dinner entree is served with a complimentary glass of wine. The restaurant is serving breakfast, lunch and dinner 7 days a week.

The Avenue Restaurant and Catering is the perfect place to enjoy a meal before or after a festival or event. The restaurant is also a BYOB establishment.

I dined on a Wednesday evening, when the special dinner selections of the day included Lobster tail dinner, Lobster Fra Diavolo, Haddock Parmesan, Bourbon Steak Tips, Chicken LoBu, and Tri-Color Tortellini Alfredo.

We began our meal by sharing an appetizer. We chose the pasta appetizer. It was a generous portion of penne pasta smothered in a creamy vodka sauce and topped with shaved parmesan cheese. I decided to try the prime rib dinner as my entree and my dinner guest chose the chicken platter.

Each entree was accompanied by bread, a soup or salad, choice of potato and mixed veggies or coleslaw. I opted for the cheeseburger soup, mashed potatoes and mixed veggies to be served with the prime rib. My guest chose the chicken platter to be accompanied by a classic garden salad, baked potatoes with butter and sour cream, and mixed veggies.

The cheeseburger soup was delicious. It was filled with a large amount of hamburger meat, creamy cheese, celery and spices. I ordered the prime rib medium rare. It was cooked perfectly – juicy and tender. It was served with a side of au jus sauce that was bursting with flavor. The homemade mashed potatoes were light and creamy. The mixed vegetables consisted of steamed carrots, broccoli and cauliflower. The chicken platter was grilled to perfection. It was 3 large flavorful pieces of chicken, also juicy and tender. The portions at the Avenue Restaurant and Catering are so large that we could not finish our meals. We had to wrap half to go.

No great dinner is complete without ending it with a sweet dessert. We ended it with a sweet dessert. We ordered a cake and a pie. The Avenue Restaurant and Catering is the place to go.

Whether your craving a salad, a club sandwich or a juicy prime rib, The Avenue Restaurant and Catering is the perfect place to enjoy a meal. Each dinner entree is served with a complimentary glass of wine. The restaurant is serving breakfast, lunch and dinner 7 days a week.
**Offering Seafood Steaks Ribs**

**And dishes with a Cajun Twist**

Family friendly  
Non-smoking

Crabbysseafoodgrill.com
It may look like your average neighborhood seafood joint, but Crabby’s Seafood Grill & Pipes Bar is anything but! I strolled in with a friend on a Friday night to instantly be greeted by smiling faces and this amazing aroma that brought me back to my childhood summers at Cape Cod. The crowd was rolling in and the restaurant was filling up quickly (it was a little after 5:00pm), as we managed to snag a corner high-top table versus a regular table/counter.

The décor gave you the feeling of being in a seafood shack off the New England shore. The wait staff, Kimmy, immediately welcomed us and navigated us through the menu filled with various seafood options from hush puppies to crab cakes to lobster tails. She was attentive and made us feel right at home.

We ordered shrimp kisses, bang-bang shrimp, homemade hushpuppies and of course needed to try their own “Crabby” pretzel for starters. She also brought out some of their famous shrimp bisque to share.

The shrimp kisses were little bombs of goodness as any combination where shrimp and bacon are combined is a hit! This creation was a jumbo shrimp and jalapeno pepper wrapped in bacon. The moment you bit into this crispy ball your taste buds went wild as the bacon works so well with the shrimp and the jalapeno pepper ads just the right kick!

The bang-bang shrimp was next as these little amazing creations laid on a bed of shredded lettuce and were covered in a creamy Thai Chili sauce. These are a must try as each bite is just the right combination of sweet and tangy. It leaves you wanting more!

Then we tried a bite of the homemade hush puppies. I lived in the south where hush puppies were a staple to every meal and these little bites were amazing as they were just the right combination of crispy and sweet. They reminded me of great southern cooking. They were the perfect side and cooked just right as they were a hint of sweet but still crispy crunchy.

From there we tried the famous shrimp bisque soup and wow! This flavor packed soup was creamy and smooth with just enough spice to give it the right fiery kick!

Last of the appetizers was the must try “Crabby” pretzel. This pretzel was topped with crabmeat and cheese. As we cut off a bite, the pretzel cut with ease and was soft. As we bite into the pretzel my taste buds went wild. Just the right combination of salty pretzel with the creamy crabmeat and the sharp flavor of the cheese left you wanting another bite. The pretzel was soft on the inside. Any first time visitors to Crabby’s must try the Crabby Pretzel!

After all of that our wonderful waitress took our order for the main course as we proceeded to order two entrees to share, homemade jumbo lump crab cakes with decadent mashed potatoes and Brussels sprouts and the weekend special: beef Wellington with asparagus.

Shortly after, our entrees arrived, as the wait was not long at all. We both looked at each other trying to figure out how to make room for more, but knew we had to as these dishes looked incredible.

The arrangement for the beef Wellington was superb as it was topped with asparagus wrapped in phyllo! The filet was cooked to perfection (medium) surrounded by phyllo and a vinaigrette reduction sauce. As I cut into the beef it was so tender and easy to cut. The first bite was like fireworks in my mouth as this dish is very difficult to make, but the chef created this dish flawlessly and each bite was better than then next! I looked at my friend as we both simultaneously said this is amazing! The phyllo was incredibly moist and the beef was juicy and soaked in incredible ble flavor. This is a must have and cant miss out on this!

Then we shared the homemade lump crab cakes, which were thick and packed with so many flavors. One bite left your taste buds busy as the crab tasted like it was fresh off the ocean. This crab cake is packed full of spice, but doesn’t overpower the flavor of crab which is perfect! The sides of Brussels sprouts and mashed potatoes were thick and creamy providing a trio that balanced each other well.

At this point we were in a food comma and knew we just found our new “hot” spot in the Back Mountain! This spectacular “gem” had hands down the best seafood dishes that exceeded our expecta-

Crabby’s Seafood Grill and Pipes Bar
3159 Lower Demunds Road, Dallas
570-675-6692 • crabbysseafoodgrill.com

Beef Wellington
Bang Bang Shrimp
Crab Cakes Mashed Potatoes and Brussels Sprouts

Crabby Pretzel were juicy and tender and the mashed potatoes were thick and creamy providing a trio that balanced each other well. At this point we were in a food comma and knew we just found our new “hot” spot in the Back Mountain! This spectacular “gem” had hands down the best seafood dishes that exceeded our expecta-

OPENING ON NOVEMBER 24TH • FRIDAYS, SATURDAYS & SUNDAYS
MIDTOWN VILLAGE 41 S. MAIN STREET, WILKES-BARRE, PA

DOWNTOWN WILKES-BARRE

Sunday, October 28, 2018 21

TIMES LEADER MEDIA GROUP

Distinctive Palate
Appetizers/Antipasti

**Gnocchi Alfredo**
pan seared, served with garlic, ricotta, parsley, and pecorino

**Pasta & Bruschetta**
hand battered calamari served with diced tomatoes and garlic aioli

**Fresh Tomato & Garlic**
garlic bread served with house made sriracha fettuccine

**Salads**

**Insalata Caprese**
mixed greens, prosciutto, tomatoes, mozzarella, and balsamic vinaigrette

**Insalata Mista**
mixed greens, prosciutto, parmesan, candied walnuts, orange/clove vinaigrette

**Insalata Di Marc/From the Sea**
shrimp “Savoy”

**Meatballs al Forne/Baked**
stuffed with sweet sausage and mozzarella cheese baked with Michael’s signature vodka sauce

**Prezzi/Priced**

served by the 6 cut Half Trays or 12 cut Full Tray

**Secondi/Main Course**

served with choice of petite salad or cup of soup

**Insalata Misto**
mixed greens, prosciutto, parmesan, candied walnuts, orange/clove vinaigrette

**Insalata Di Marc/From the Sea**
shrimp “Savoy”

**Meatballs al Forne/Baked**
stuffed with sweet sausage and mozzarella cheese baked with Michael’s signature vodka sauce

**Prezzi/Priced**

served by the 6 cut Half Trays or 12 cut Full Tray

**Secondi/Main Course**

served with choice of petite salad or cup of soup
Valenti’s Restaurant
1181 Wyoming Ave, Exeter, PA 18643
(570) 654-6604

If a restaurant with an incredible food selection, along with a friendly, warm and comfortable atmosphere is what you are looking for when you go out for dinner, then Valenti’s Restaurant on Wyoming Avenue in Exeter is the place to go!

From the moment my guest and I entered the restaurant, we felt right at home! We were welcomed with a friendly greeting and handshake from owner Mike Valenti - and once seated, we had a definite feeling that this restaurant was going to be a wonderful experience! With soft lighting and soft music playing in the background, it was easy to speak with each other and decide on our choices of food. We chose to be seated in the main restaurant which can seat approximately 50 guests rather than one of the tables near the bar, which can actually seat another 20 guests. As we discussed our choices, it was a pleasure to be able to speak with each other without the worry of loud music or others sitting extremely close, listening in on conversations.

Once seated, we were introduced to Denise, who was our Hostess for the evening. Denise was pleasant and accommodating, and with a long history of working at the restaurant, she was also knowledgeable of the food on the menu.

We chose to begin our evening with a personal size of Valenti’s Signature Antipasto. A delicious blend of prosciutto, bresaola, soppressata, breaded provolone, fresh mozzarella, roasted peppers, mixed olives, pepperoncini and their homemade Italian dressing, this was wonderful! Though this was the personal size, it was definitely enough for two.

Once our Antipasto was complete, a generous portion of Fresh Italian Bread was brought to our table, which was soft with a great crust! This was served with our appetizer, or what I usually selected Eggplant Milanese, which was an evening special. The eggplant was thinly sliced, fried to perfection with a Panko crust, topped with crushed walnuts. So light and refreshing and a fantastic way to end the meal.

For dinner, we were also served a side of Colossal Sea Scallops, which consisted of eggplant served in a Sicilian ragu with capers, plum tomatoes and vinegar. After a short rest from dinner, we could not leave the evening without choosing a dessert. We asked Mike for his suggestion on a dessert since we were truly stuffed, but knew we wanted to try something to end our wonderful evening. All desserts are homemade, and he chose his mother’s Lemon Lush. This consisted of a fresh whipped topping and a tangy sweet lemon filling on a graham cracker crust, topped with crushed walnuts. So light and refreshing and a fantastic way to end the evening.

This evening was incredible! From the moment of walking in the door and being greeted and seated – to the vast menu selection consisting of food from both their new menu and seated – to the main menu selection of walking in the door and being greeted and seated – to the vast menu selection of food from both their new menu and original menu, Valenti’s in Exeter is highly suggested to everyone and is definitely a new “go-to” place for our family and friends when they are in from out of town.

Times Leader  Sunday, October 28, 2018  23
Now Open On Monday Evenings!

Eat, Drink & Be Merry
In our dining room or yours!
Now Booking Holiday Parties

Private Party Reservations, Luncheons available for 20 or more

On Site Catering - Take Away & Delivery

Prime Rib Every Friday & Saturday

463 Madison Street + Wilkes-Barre
www.corkdining.com + info@corkdining.com
570.270.3818
It was a Tuesday night and we walked into Cork, expecting nothing less than an enjoyable atmosphere, exceptional service and a delicious meal - we were not disappointed.

When we entered, Luanne, our waitress, greeted us at the door and asked if we'd like to sit upstairs or down. We chose the latter - a high top table near the bar.

I started the evening with a nice glass of Canyon Oaks Moscato while by husband selected a glass of iced water.

Looking at the extensive menu of appetizers, entrees and desserts, we knew we would have some difficult decision ahead.

For appetizers, I selected the Neapolitan style meatballs which were served in San Marzano tomato sauce, garlic toast and Romano cheese. When they arrived, I was pleasantly surprised to see the size of these meatballs - and they tasted out of this world! My husband ordered the French onion soup. The soup had the right blend of caramelized sweet onions, aged Sherry wine, Swiss cheese, crotons and Romano cheese which was rich and flavorful.

It was then time to order our entrees which both came with fresh side salads and warm baked rolls. The salads were a mix of fresh greens, cucumbers, tomato, black olives, red onions and Cork's house dressing - roasted red pepper vinaigrette. I selected the peach whiskey glazed pork filet - 8-ounce pork filet wrapped in bacon and finished with a peach whiskey glaze. It also came with garlic mashed potatoes, carrots and broccoli on the side. Yes, it tasted as good as it sounds.

My husband ordered the chicken Milanese - pounded, breaded and pan fried, topped with arugula, chopped tomato and basil salad with a Balsamic reduction, served with Linguini. The chicken Milanese looked so good, I had to taste it myself. As much as I enjoyed the pork filet, my mouth melted when I tasted the chicken.

The portions on both entrees were more than generous! Could we possibly have room for dessert - of course! Luanne listed a variety of dessert items and after much consideration I chose the coconut cake and my husband chose the chocolate peanut butter cake. Even though we only had room for a forkful, it looked too delicious...
When you dine with us mention this ad to be entered in weekly $100 gift certificate drawing.

Private Event Room seats up to 45. Also intimate enough for smaller parties.

Private Room available for business & pharmaceutical dinner presentations with 80 inch flat screen TV. Wi-Fi.

Known for Seafood as well as steaks and Italian. Ahi Tuna & daily fish offerings flown in overnight from Hawaii.

Full bar featuring signature seasonal cocktails.

4.5-5 stars across all dining websites Open Table, Yelp and Trip Advisor.

What’s Happening at Isabella...

STARTING OCTOBER 31st.
ORDER YOUR FAVORITE ISABELLA DINNER ON UBER EATS.COM AND GET IT DELIVERED TO YOUR DOOR!

Sunday, November 18th
Trans-Siberian Orchestra at the Mohegan Arena
Dine with us before or after the show
Open 5:00-9:00 PM

Thursday, November 22nd
Thanksgiving at Isabella Serving Noon – 3:00 PM

Sunday, December 16th
Breakfast with Santa 10AM-1:00PM

When you dine with us mention this ad to be entered in weekly $100 gift certificate drawing.
One does not have to travel far to find big city sophistication, and delightfully good food, just make a reservation at Isabella Restaurant. Isabella, opened in 2003 at 1140 Pa Route 315 gives you a sense that you are dining in Chicago, New York, or Boston. The difference is the comfort in the spacing of tables, and nominally priced fare and beverages. The décor is what you would expect from a fine dining restaurant, pressed white table covers, perfect lighting and a candle at every table, accented with seasonal items the windows give you a view of the sky. The staff was extremely hospitable and professional citing knowledge of all things the restaurant has to offer.

Arriving, we were greeted and sat immediately at a two top with one seat being a leather bound bench. The music was a pleasant mix of Pre and post War favorites, which really send home the upscale atmosphere. My college and I ordered wine. I chose a surprisingly light cabernet called “The Crusher” out of California, while she chose a French Savignon Blanc out of Touraine. The two appetizers we sampled were astounding. The Shrimp Tempura topped a house-made citrus soy slaw with a wasabi vinaigrette, was crispy and delectable, served with a spicy alioli. The entrees arrived the perfect amount of time after the appetizers. I was presented with sushi grade edamame encrusted ahi tuna, a top a bed of coconut rice with soy yuzu and Wasabi Creme Fritch. The tuna was cooked perfection on the outside the color showed it was of great quality. The marrying of the soy yuzu and the wasabi created a complex flavor.

My college had the pork chop with was cooked beautifully and complemented the fingerling potatoes and peppadew peppers, the entree was topped with a demi glace, with created a good balance of sweet and savory.

We shared a dessert that only be described as decadent: The Salted Caramel Brownie. The brownie was crunchy on the outside served warm with locally produced icecream on top. The salty sweet nature makes you want to order a second.

Isabella Restaurant is in a league of its own and should be your first thought when looking for a fine dining venue.
CELEBRATING
25 YEARS
THE CAFÉ,
AN AMERICAN BISTRO

A Casual, Fine-Dining Restaurant with the Highest Quality Foods, Service and Atmosphere

Two private dining rooms with seating for 18 or 80. We handle audio and visual needs.
Corporate and Family Occasions.
Warm-weather Outdoor Patio.
On-Site and Off-Site Catering.

Full Lunch and Dinner Menus
Lunch: Monday – Saturday
Dinner: Tuesday - Saturday

Now Booking Holiday Parties

1120 Highway 315, Plains Township
570-821-5900 | info@cafe315.com

Cafe315.com
“You have to go,” a friend told me. “You won’t regret it,” another said. “It’s a must,” said a third friend last weekend.

The place “to go” was none other than The Café – An American Bistro – the beloved family friendly and exquisite restaurant located on Highway 315 in Plains Township just off the Cross Valley. Its décor is Manhattan-style flair with all sorts of fabulous charm and elegance. I almost felt I was in the Big Apple as opposed to Plains Township.

The pendant lighting and contemporary color scheme transform what was formerly known as “Pic-A-Deli.” I can’t stress enough that this is no deli; it’s an upper-scale, neat restaurant that you’ll love. I sure did.

We walked in around 7 p.m. on a weeknight to see a dining room of happy people. They were eating, drinking, laughing and having a grand ole time, which was refreshing to see after having worked a 10-hour day and needing a respite.

We were greeted promptly by a nice young attendant who took us to a lovely table in the dining room, although the bar was certainly a sitting option as well.

As we sat and began surveying the menu, I realized there’s so much to choose from it could be challenging for a person with commitment issues. Do you commit to one of the fabulous seafood dishes? Or, maybe one the Italian entrees fits your fancy? There’s beef and veal, seafood and poultry, pasta and vegetarian. Basically, there is so much here that you need ample time to make a decision.

Fortunately, my dinner pal knew she wanted the stone crabs (this was after the massive lobster-topped nachos we downed as an appetizer). The friends from last weekend were the ones who put the idea in our heads. They’d been at the eatery last weekend and indulged in the fresh stone crabs that are flown in from Florida twice per week.

They’re beautifully displayed, perfect for photo taking and come with a honey mustard Lager dipping sauce. She was done with them well before I was able to make a dent in my massive veal parmesan (which I enjoyed later as a late-night snack and the next day for lunch). The tender veal with marinara and mozzarella cheese was eye-appealing and palate-pleasing.

Owner Jeff Woytovich stopped by the table, too – an added value to the night because he’s friendly, humble and passionate about the business he’s been operating more than 25 years.

Staff members attest to the enthusiasm he exudes, too.

While we were almost too full, April, our lovely waitress, convinced us to try the homemade carrot cake. We split it with owner Jeff, each grabbing a fork and digging in. It was savory and delicious and more than our trio could finish, but nonetheless a super suggestion.

As we were leaving we promised to be back soon – especially since the stone crabs are now coming in on the regular.

While we were almost too full, April, our lovely waitress, convinced us to try the homemade carrot cake. We split it with owner Jeff, each grabbing a fork and digging in. It was savory and delicious and more than our trio could finish, but nonetheless a super suggestion.

As we were leaving we promised to be back soon – especially since the stone crabs are now coming in on the regular.

On our way out my friend, a true foodie and industry restaurant vet, remarked that stone crab season was always her favorite and couldn’t wait to come back.
The Tradition Continues...

Enjoy homemade Italian specialties served with a warm and welcoming touch.

Same Great Food, Atmosphere and Service

Pasta, Seafood, Steaks, Chicken, Pasta and more

PRIVATE PARTY ROOM
CATERING UP TO 90 GUESTS.

Corporate holiday parties, family reunions, bereavement luncheons, birthday parties, rehearsal dinners, baby showers, graduation parties and all other special occasions.

4 Generations of homemade Italian food from scratch

TRY OUR NEW HOMEMADE SAUSAGE!

Lunch Monday-Friday 11:00am - 2:00pm
Dinner Monday-Thursday 4:00pm-9:00pm; Friday & Saturday 4:00pm-10:00pm
Closed On Sunday

Andy Perugino’s Restaurant
258 Charles St. | Luzerne, PA 18709
570-288-5337 | www.Andyperuginos.com
Antipasto Salad

The Eggplant Fritti was crisp and the perfect side salad before our entrees. Finally, the best part – our made from scratch desserts! The server was extremely knowledgeable about the menu and an enthusiastic and friendly team takes great pride in everything they do.

Grico’s has a rich history of serving up deliciousness to area diners who flock here every single day. From pasta and seafood to antipasto, Andy Perugino’s can beat any taste bud at a reasonable price. There is no way you will leave here hungry! Call and make your reservation today.

Antipasto Salad

If you are in the mood for incredible homemade Italian food or a bit of Africa with a hint of Asia, Andy Perugino’s provides the original Perugino family recipes that have been served since 1935. Upon entering the restaurant, you feel like you are walking into someone’s home in the 1930s with the soft ambient lighting, red velvet curtains and studded white table cloths. Andy Perugino’s atmosphere gives you that nostalgic reminder of old school dining.

The dressing was full of so much flavor making the perfect side salad before our entrees. Finally, the best part – our made from scratch desserts! The server was extremely knowledgeable about the menu and an enthusiastic and friendly team takes great pride in everything they do.

Grico’s has a rich history of serving up deliciousness to area diners who flock here every single day. From pasta and seafood to antipasto, Andy Perugino’s can beat any taste bud at a reasonable price. There is no way you will leave here hungry! Call and make your reservation today.

Antipasto Salad

If you are in the mood for incredible homemade Italian food or a bit of Africa with a hint of Asia, Andy Perugino’s provides the original Perugino family recipes that have been served since 1935. Upon entering the restaurant, you feel like you are walking into someone’s home in the 1930s with the soft ambient lighting, red velvet curtains and studded white table cloths. Andy Perugino’s atmosphere gives you that nostalgic reminder of old school dining.

The dressing was full of so much flavor making the perfect side salad before our entrees. Finally, the best part – our made from scratch desserts! The server was extremely knowledgeable about the menu and an enthusiastic and friendly team takes great pride in everything they do.

Grico’s has a rich history of serving up deliciousness to area diners who flock here every single day. From pasta and seafood to antipasto, Andy Perugino’s can beat any taste bud at a reasonable price. There is no way you will leave here hungry! Call and make your reservation today.

Antipasto Salad

If you are in the mood for incredible homemade Italian food or a bit of Africa with a hint of Asia, Andy Perugino’s provides the original Perugino family recipes that have been served since 1935. Upon entering the restaurant, you feel like you are walking into someone’s home in the 1930s with the soft ambient lighting, red velvet curtains and studded white table cloths. Andy Perugino’s atmosphere gives you that nostalgic reminder of old school dining.

The dressing was full of so much flavor making the perfect side salad before our entrees. Finally, the best part – our made from scratch desserts! The server was extremely knowledgeable about the menu and an enthusiastic and friendly team takes great pride in everything they do.

Grico’s has a rich history of serving up deliciousness to area diners who flock here every single day. From pasta and seafood to antipasto, Andy Perugino’s can beat any taste bud at a reasonable price. There is no way you will leave here hungry! Call and make your reservation today.

Antipasto Salad

If you are in the mood for incredible homemade Italian food or a bit of Africa with a hint of Asia, Andy Perugino’s provides the original Perugino family recipes that have been served since 1935. Upon entering the restaurant, you feel like you are walking into someone’s home in the 1930s with the soft ambient lighting, red velvet curtains and studded white table cloths. Andy Perugino’s atmosphere gives you that nostalgic reminder of old school dining.

The dressing was full of so much flavor making the perfect side salad before our entrees. Finally, the best part – our made from scratch desserts! The server was extremely knowledgeable about the menu and an enthusiastic and friendly team takes great pride in everything they do.

Grico’s has a rich history of serving up deliciousness to area diners who flock here every single day. From pasta and seafood to antipasto, Andy Perugino’s can beat any taste bud at a reasonable price. There is no way you will leave here hungry! Call and make your reservation today.

Antipasto Salad

If you are in the mood for incredible homemade Italian food or a bit of Africa with a hint of Asia, Andy Perugino’s provides the original Perugino family recipes that have been served since 1935. Upon entering the restaurant, you feel like you are walking into someone’s home in the 1930s with the soft ambient lighting, red velvet curtains and studded white table cloths. Andy Perugino’s atmosphere gives you that nostalgic reminder of old school dining.

The dressing was full of so much flavor making the perfect side salad before our entrees. Finally, the best part – our made from scratch desserts! The server was extremely knowledgeable about the menu and an enthusiastic and friendly team takes great pride in everything they do.

Grico’s has a rich history of serving up deliciousness to area diners who flock here every single day. From pasta and seafood to antipasto, Andy Perugino’s can beat any taste bud at a reasonable price. There is no way you will leave here hungry! Call and make your reservation today.

Antipasto Salad

If you are in the mood for incredible homemade Italian food or a bit of Africa with a hint of Asia, Andy Perugino’s provides the original Perugino family recipes that have been served since 1935. Upon entering the restaurant, you feel like you are walking into someone’s home in the 1930s with the soft ambient lighting, red velvet curtains and studded white table cloths. Andy Perugino’s atmosphere gives you that nostalgic reminder of old school dining.

The dressing was full of so much flavor making the perfect side salad before our entrees. Finally, the best part – our made from scratch desserts! The server was extremely knowledgeable about the menu and an enthusiastic and friendly team takes great pride in everything they do.

Grico’s has a rich history of serving up deliciousness to area diners who flock here every single day. From pasta and seafood to antipasto, Andy Perugino’s can beat any taste bud at a reasonable price. There is no way you will leave here hungry! Call and make your reservation today.

Antipasto Salad

If you are in the mood for incredible homemade Italian food or a bit of Africa with a hint of Asia, Andy Perugino’s provides the original Perugino family recipes that have been served since 1935. Upon entering the restaurant, you feel like you are walking into someone’s home in the 1930s with the soft ambient lighting, red velvet curtains and studded white table cloths. Andy Perugino’s atmosphere gives you that nostalgic reminder of old school dining.

The dressing was full of so much flavor making the perfect side salad before our entrees. Finally, the best part – our made from scratch desserts! The server was extremely knowledgeable about the menu and an enthusiastic and friendly team takes great pride in everything they do.

Grico’s has a rich history of serving up deliciousness to area diners who flock here every single day. From pasta and seafood to antipasto, Andy Perugino’s can beat any taste bud at a reasonable price. There is no way you will leave here hungry! Call and make your reservation today.

Antipasto Salad

If you are in the mood for incredible homemade Italian food or a bit of Africa with a hint of Asia, Andy Perugino’s provides the original Perugino family recipes that have been served since 1935. Upon entering the restaurant, you feel like you are walking into someone’s home in the 1930s with the soft ambient lighting, red velvet curtains and studded white table cloths. Andy Perugino’s atmosphere gives you that nostalgic reminder of old school dining.

The dressing was full of so much flavor making the perfect side salad before our entrees. Finally, the best part – our made from scratch desserts! The server was extremely knowledgeable about the menu and an enthusiastic and friendly team takes great pride in everything they do.

Grico’s has a rich history of serving up deliciousness to area diners who flock here every single day. From pasta and seafood to antipasto, Andy Perugino’s can beat any taste bud at a reasonable price. There is no way you will leave here hungry! Call and make your reservation today.

Antipasto Salad

If you are in the mood for incredible homemade Italian food or a bit of Africa with a hint of Asia, Andy Perugino’s provides the original Perugino family recipes that have been served since 1935. Upon entering the restaurant, you feel like you are walking into someone’s home in the 1930s with the soft ambient lighting, red velvet curtains and studded white table cloths. Andy Perugino’s atmosphere gives you that nostalgic reminder of old school dining.

The dressing was full of so much flavor making the perfect side salad before our entrees. Finally, the best part – our made from scratch desserts! The server was extremely knowledgeable about the menu and an enthusiastic and friendly team takes great pride in everything they do.

Grico’s has a rich history of serving up deliciousness to area diners who flock here every single day. From pasta and seafood to antipasto, Andy Perugino’s can beat any taste bud at a reasonable price. There is no way you will leave here hungry! Call and make your reservation today.
Grico's
Classic Cuisine & Catering

Classic Italian dishes, steak, seafood
Monday - Saturday  |  5 - 10pm

– Celebrating 82 years of good taste –

Any Occasion Catering
Weddings
Bar/Bat Mitzvahs
Private Parties
Showers
Family Celebrations
Graduations
Holiday Dinners
First Communions
Christenings
Cocktail parties
Golf Tournaments
Clam bakes and picnics

In-House Luncheons & Private Parties
Are you looking for an intimate place to host a private event?
Larger rooms can accommodate up to 40 people, and our private room seats up to 8 guests.
Private Parties
Rehearsal Dinners
Showers
Eloquence Luncheons

Corporate Catering
Whether it's a simple weekly sales staff luncheon of sandwiches and salad, or a hot buffet for a quarterly meeting, Grico's can provide catering for any occasion.
Corporate parties off premise or on premise, full service or drop off, we've got you covered.

Only local restaurant with private booths!

1074 Wyoming Avenue • Exeter, Pennsylvania 18643
570.654.9120  |  gricos@gricosrestaurant.com
www.gricosrestaurant.com