

2018 A Special Supplement to
TIMES LEADER

Distinctive *Palate*



Posh @ The Scranton Club

404 N Washington Ave, Scranton, PA 18503

570-342-6114 • poshscranton.com

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 Yu Zu 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!

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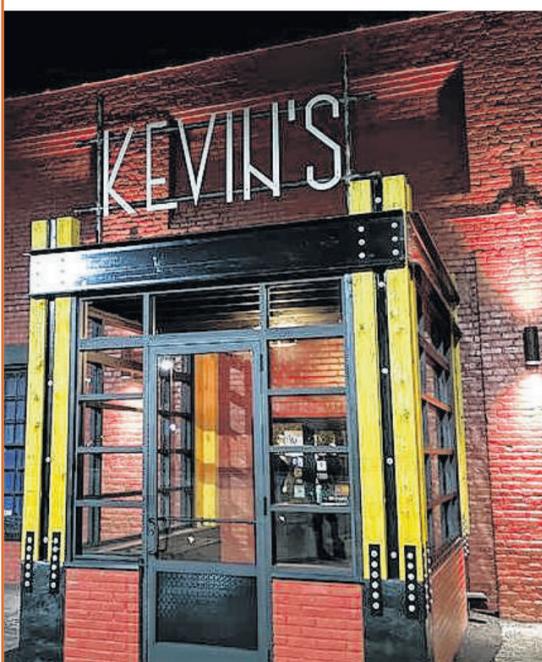
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Kevin's Bar & Restaurant

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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 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 Gilbert, 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 local patrons curious about the new décor and menu!

We opened the evening sharing the Kentucky Fried Quail. There were two large pieces that came on a plate with baked beans and corn bread. The quail was tender and literally fell off the bone. The breading was light and tasty. The added flavor from the beans made this truly a unique appetizer. The corn bread had a wonderful sweet taste to it. I have to say that I was "game" to try something new and I was glad I did and will order it again! On a side note, the bread that was served to the table was outstanding. It was fresh, tasty and had a hint of cinnamon. It was also served with an apple butter made from local orchard apples. The chef takes pride in working with local growers to provide unique seasonal touches like this one.

I ordered the Fall Salad. It was perfect. The Bibb lettuce was smooth, buttery and fresh that day from the farmers market. I love this lettuce and you don't see it a lot at other restaurants. The salad had an ample mix of fresh apples, pears and pistachio nuts. The dressing was a maple, poppy seed- a perfect pairing for this salad. My boss tried the potato leek soup. He loves potatoes but not always in a soup, but this was creamy and very flavorful.

For an entrée my boss chose the Seafood Sambuca. This creation of shrimp, scallops and crab was unbelievable. The presentation was great. A large bowl arrived with all the seafood tossed in penne pasta and a sambuca blush sauce. Every morsel was tender, and the sauce added even more to an already perfect dish.

I chose the 8 oz. Center Cut Filet Mignon with gorgonzola 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, Piñata 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 bite of the Crème Brule. Terrific, superb, 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!



Fall Salad



8 oz. Center Cut Filet



Seafood Sambuca



Desserts



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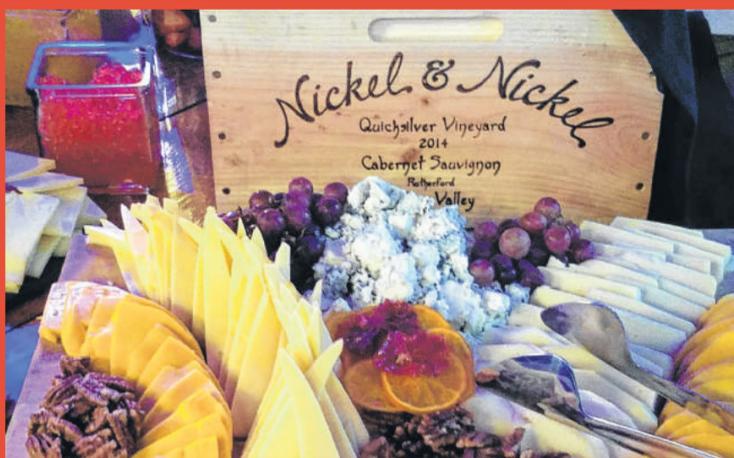
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Ruth's Chris Steak House

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The changing of the leaves, the slight drop in temperature.... it must be Fall in NEPA and close to my birthday. When I think of celebrating locally, the restaurant of choice is always Ruth's Chris located in Mohegan Sun Pocono. I think their knowledge and attentiveness make it truly one of the best restaurants in the area. And they are locally owned and operated. I think this is important and it certainly shows when you visit.

I picked up my best girlfriend after work and off we went!

Every time I walk towards the restaurant, I get a sense of excitement- what's not to love at Ruth's Chris? They treat you like family every day, birthday or no birthday and I always have the best experiences. On this Thursday evening, we strolled in at about 5:30 pm. I was planning to spend at least 2 hours enjoying my meal so why not get started right after work? The bar area was full of people already enjoying beer, wine, mixed cocktails and appetizers. We sat at the bar for a bit to people watch, talk about our day and enjoy a pre-dinner beer and wine. An important point of interest is the Ruth's Chris wine list. It's extensive and I've been told by wine lovers how good the list really is. Check out their website for their wine pairing nights!

After a drink, we decided we had to get going on this fabulous meal we had been thinking about for several days. The hostess led us to a comfortable half round booth in the bar that still gave a great vantage point of the coming and goings but still private enough to hear just our own conversations. The nice thing about Ruth's Chris is that there are multiple seating options. The bar, bar tables and booths plus several large dining rooms decorated with tasteful style.

What to order? Ruth's Chris offers multiple choices in appetizers, soups, salads, steaks, chops, seafood and an array of desserts. I've been lucky enough to have dined here a few times, so we wanted to be sure we selected some different items.

My friend decided there was no better way to start to a Ruth's Chris meal than the Seared Ahi-Tuna. Before she took her first bite she realized that the portion is nearly enough to call a meal. Even I could see that the tuna was cooked to perfection (in her case – rare), and the tuna literally melts in your mouth. We'd be remiss if we didn't point out it comes on a bed of lettuce with a nice sauce with hints of mustard and beer!

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 extremely fresh and crispy. Who doesn't love ranch dressing over bacon, blue cheese and lettuce?

We also shared something new to both of us. The Veal Osso Buco Ravioli. My friend's family is always cooking Italian, but this was something that she hadn't had before so we were both excited to try it. We were so glad we did. We were served 5 large raviolis with sautéed baby spinach and a white wine demi-glace. Delicious! They were tender and had a slight heat to them. I'm not usually a veal person, but I'd have these again without hesitation.

Next, the entrees. Love it when those sizzling plates are coming our way! I ordered Petite Filet & Shrimp that arrived on that 500-degree plate ready to enjoy. There were two 4 oz. medallions with



Seared Ahi-Tuna Appetizer

large shrimp perched on top of the filets. Great presentation and the portion size was more than I thought it might be! It was cooked to perfection, the way I enjoy steak at medium well, just enough pink! With just the salt and pepper and a little butter, the filet was melt in your mouth and truly the best. You just can't get this flavor at other restaurants.

My friend chose the Lamb Chops. Yes, that's right, the Lamb Chops. I grew up with a lot of overcooked lamb that my grandmother made, so I can't wait to hear what she says about this dish. In my experience, lamb can easily be undercooked or overcooked and seldom right on the money. Folks, these chops were 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 Brulee. 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. It's that 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 visit 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 ideas!

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?



Veal Osso Buco Ravioli Appetizer



Lettuce Wedge



Grilled Asparagus



Petite Filet & Shrimp



Lamb Chops

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Jonathans Restaurant

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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 Brookshire 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 coming in and out. These bar tables provide a great view of both 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.

We ordered a bottle of wine for the table, after much debate, as we perused the enticing dinner menu and features.

The dishes sounded amazing, so it took us a bit – and another bottle of wine – to come to our decisions.

I was immediately drawn to the dinner features because, well, let's just face it: who doesn't like something special and different? On deck this night were some special selections, for sure. They included Bang-Bang Scallops, Horseradish Cream Salmon, Steak Frites and Chicken Cerubi.

Usually I opt for one of the features. The Chicken Cerubi with its baked Italian sausage, mushrooms, peppers, onions and peas in Madeira wine with penne looked so mouth watering. I swooned over the dish when I saw others nearby feasting on all its glory.

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 and finished in a sour cream balsamic that's ever so tasty. 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.

Now, about those table companions ...

They were two picky ladies who enjoy fine cuisine and rarely eat anything less than in superb style. Basically, they're hard to please.

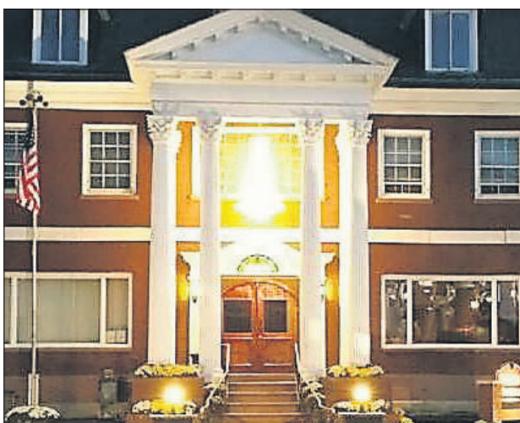
One went with the Crab Au Gratin, a colossal crab baked in a creamy cheese sauce with garlic toast and a vegetable. This was also on the regular menu and we could see why: it's mmm mmm good!

The portion was enough that she had some to take home. I imagine many other folks do the same given the large portions.

The other companion was more about having several starters rather than a full entrée, so the tomato bisque with grilled cheese croutons, paired with a salad with shrimp and lamb lollipops (two total) was her pleasure.

Both the soup and lamb lollipops were specialty features on this night in question.

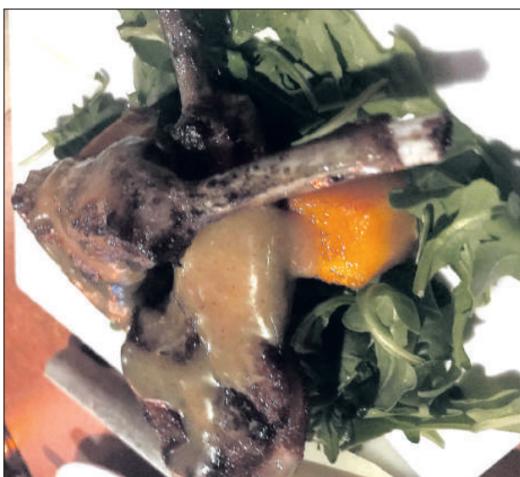
The soup was scrumptious and hot, my friend reported, as she scooped up spoonfuls



Jonathan's Restaurant



Table Setting



Lamb Chops



Roasted Duck



Crab Au Gratin



House Sliced Chips



Tomato Cheese Crouton Soup



Salad With Shrimp

in fast order.

The lamb lollipops were dressed in Maple Dijon sauce over roasted butternut squash. I sampled some so can say with certainty that they were nothing short of scrumptious.

To say we were full at this point would be an understatement.

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.

Our served surprised us from behind and the staff sang "Happy Birthday" to one friend at the table.

How special.

That's not the first time I've seen them do this, though.

I can attest, as a regular diner at Johnathans, it seems they're always doing above-and-beyond things, like preparing dishes a little differently or asking their pastry chef Melissa to create something luscious that you wouldn't expect.

An added perk was Executive Chef Wendy Fritz singing, too, and stopping by the table prior in the night to ensure the food was to our liking.

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.



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The Beaumont Inn

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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 homely 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 the many 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 with a side of pumpkin butter and caramel apple butter. 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 that 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 over a crispy fried truffle parmesan polenta cake and drizzled with a boursin cheese sauce. We both went for our forks 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 packed full of savory flavors. The cake was moist with a crunchy outer crust, which was a great combo with the creamy savory 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 off it was wrapped in a pastry and topped with candied pecans. I could figure out if it was an 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 head 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 dipped a piece into the brown buttered 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!

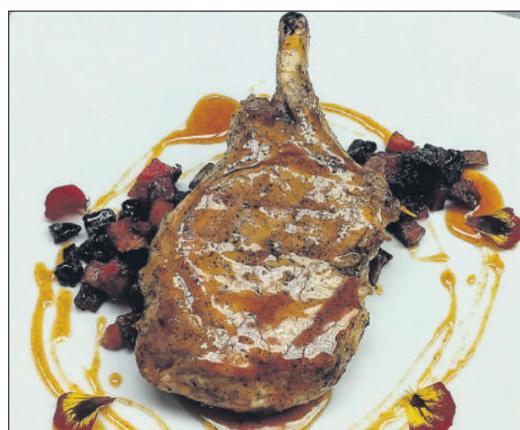
Then we went to the last dish of the night, the prime pork chops, which were grilled and placed over a red beet potato hash, and the pork chops were seasoned with apple cider gastrique. The presentation was superb and as we cut into the pork chop you knew it was cooked perfectly. The pork chop was savory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



Brie



Harvest Salad

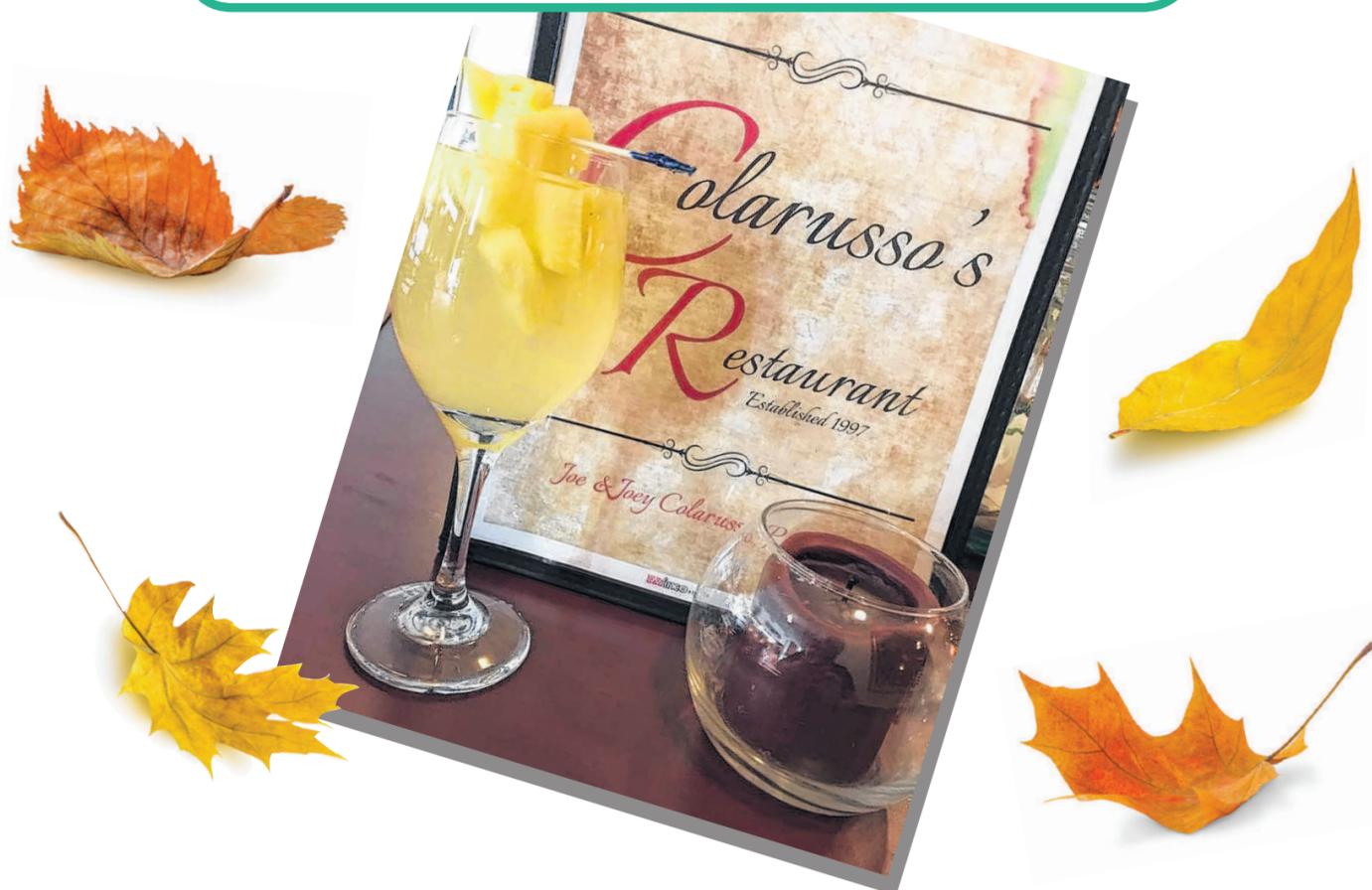


Pork Chop

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 leave! What a great "must try" spot with exceptionally exquisite seasonal food and a warm and welcoming experience you won't want to miss!

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Appetizers

Soups

Chicken

Veal

Seafood

Pasta

Desserts

RESERVATIONS HIGHLY RECOMMENDED.

PLEASE CALL 570-866-0431

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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



Buona Sera Ristorante

1287 North Washington Street, Wilkes-Barre

570-866-0431

Tony and Beckam are two gentleman 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 family 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 to 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 Ossobucco, 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 cannot 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!



Linguine Buona Sera



Homemade Chocolate Covered Ice Cream and Homemade Tiramisu



Handmade House Four Cheese Ravioli



House Caesar Salad



Homemade Four Cheese Ravioli



House Moscato and Pear Martini



House Cappuccino



Spinach and Egg Soup



Ossobucco



Sole with Crabmeat and Shrimp in Champagne Sauce



Mushroom Caps with Crabmeat in Champagne Sauce



THE
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 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
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powelldevelopment.com • Ken Powell 570.499.9449 • kpowell531@aol.com



Highlander Pub

The Club at the Highlands

2700 Highland Boulevard, Jermyn, 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 81 and Route 6 and we were there! We were immediately greeted by manager Glenn Junior. Glenn filled us in on the Club. There is no membership required which is surprising because

DID YOU KNOW?

The Club at the Highlands offers multiple rooms to fit any corporate, wedding, or holiday event. The club is open to the public.

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 drink selections were vast; sparkling water to fine wine selections and cocktails!

The menu is also handsomely arranged serving breakfast, lunch and dinner.

Cocktails are always a must. We chose a Margarita Slush, a frozen non-alcoholic refreshing drink and my friend had a Riesling. Perfect for the start of the fall weather.

I chose a Caesar Salad which turned out to be a lovely presentation of crisp greens, homemade croutons and a light perfect dressing!



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 – what 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 veggie. Delicious as well. Homemade warm sesame seed dinner rolls with butter was a perfect complement.

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

We shared a

Lemon sorbet Cheesecake with raspberry sauce And Triple layer chocolate cake. 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 mountain scape.

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 luncheon 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.

OH! save room for dessert...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.



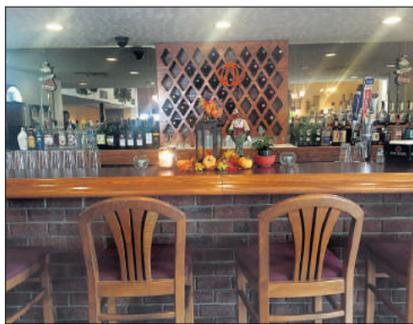
Banquet Room



Bar



Chicken Soup, Caesar Salad



Colarusso's Bar



Dining Room



Entrance



Exterior Design



Front Entrance



Lemon Chicken, Pierogies, Veg. Lasagna, Pizza

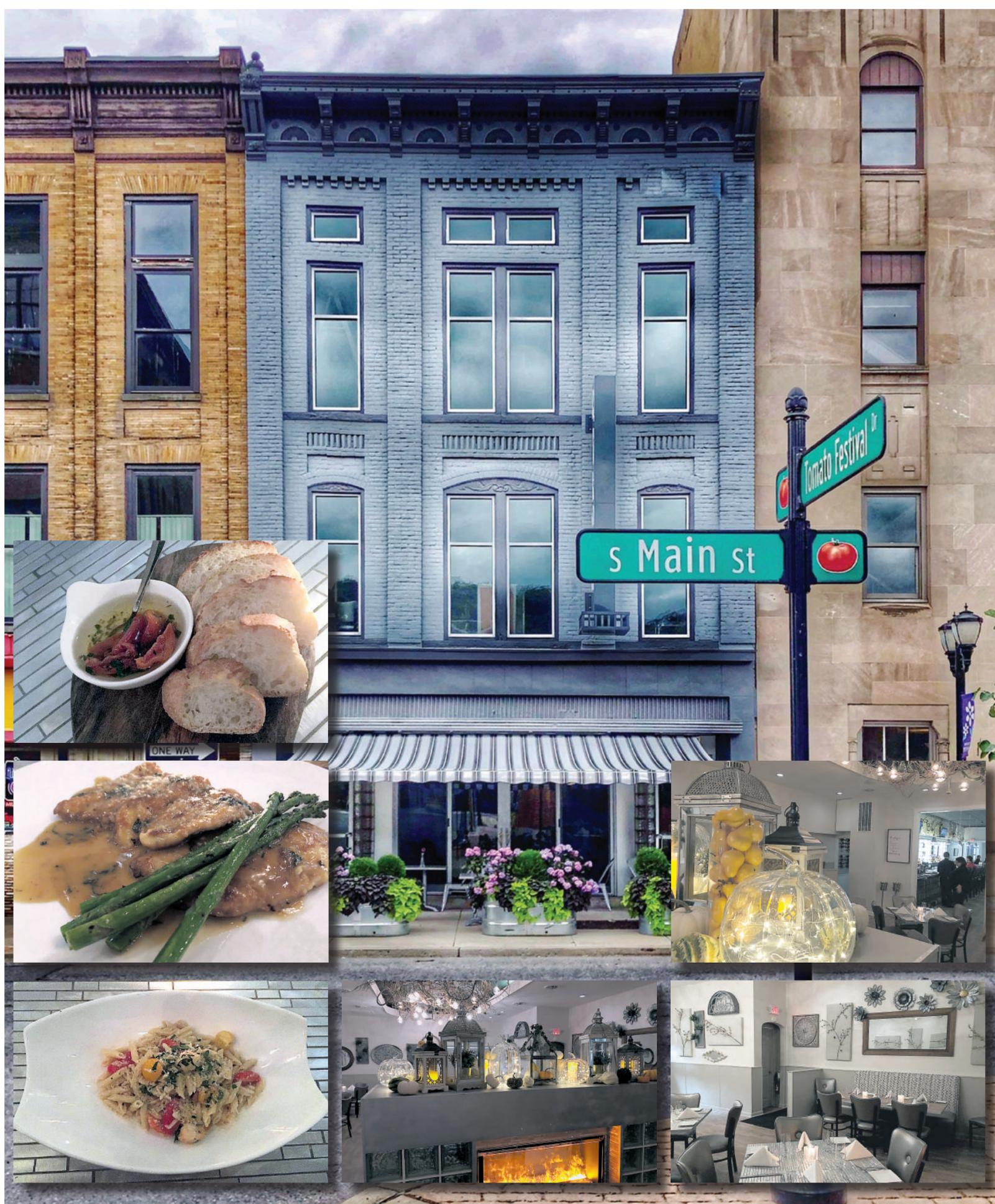


Photo by: Sakari Imaging

Rikasa

53 S. Main St., Pittston, PA
570-362-7777 • rikasa.net

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 twinkling 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 sundried 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

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.

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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



State Street Grill

114 S State St, Clarks Summit, PA
(570) 585-5590 • thestatestreetgrill.com

The State Street Grill, in the heart of Clarks Summit, was built on a vision which included “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.

The bar at State Street Grill is very popular! Beer on tap, 30 to 40 different bottled beers and a unique martini and wine menu make for a great place to reflect on your day and chew on tomorrow. How about a Katy Berry, a State Street Cosmo or a Walk of Shame?

Our luncheon 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 home-made 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.

114 South State Street | Clarks Summit, PA 18411 | 570.585.5590 | statestreetofmind.com



We Care About Our Customers' Feeling And Experience

STATE STREET GRILL



Hours:

Lunch 11:30 - 3:30 Monday thru Friday
Saturday & Sunday Brunch 10:00 - 3:00

Dinner 4:30-10:00 Sunday thru Thursday
4:30-11:00 Friday and Saturday

Leave the Cooking To Us!

Come Try What Everyone's Talking About!



Kids Eat Free Every Monday Night!

LOBSTER TAIL DINNER

\$16⁹⁵ 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

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

\$13⁹⁵ PER PERSON

Individual & bulk dinners available



Avenue
Restaurant & Catering

Best Place for Breakfast

5TH ANNUAL
TIMES LEADER 2018
READER'S CHOICE

Best Diner
2018 **Weekender**
Readers' Choice



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22 WYOMING AVE., WYOMING, PA 18644 | 570.613.1124



TIMES LEADER MEDIA GROUP

Avenue Restaurant & Catering

22 Wyoming Avenue, Wyoming

570-613-1124 • theavenuerestaurantandcatering.com

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 filmed an interview there with Diane Sawyer. The restaurant has since been remodeled but they kept the original counter stool that both Obama and Sawyer sat on while visiting PA. The stool is now a famous feature in the restaurant.

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, veal, chicken and so much more! Each dinner entrée is served with a complimentary glass of wine. 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 and Shrimp Ala, and Tri Colored 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 cole slaw. 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 ju 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 chose the peanut butter chocolate cream pie. The pie was topped with whipped cream and the entire plate was drizzled with a caramel sauce. It was the perfect ending to a great meal.

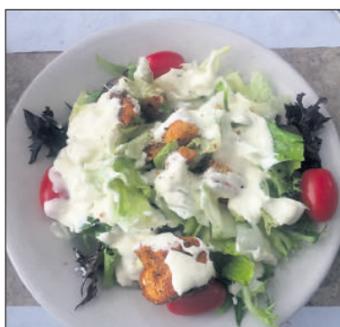
Whether your craving an omelet, a club sandwich or a juicy prime rib, The Avenue Restaurant and Catering is the place to go.



Cheeseburger Soup



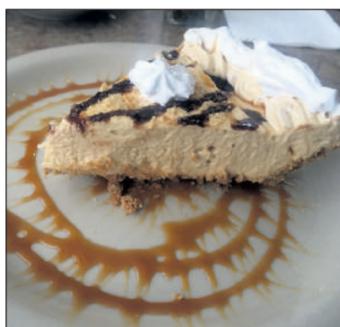
Chicken Platter



Garden Salad



Pasta Appetizer



Peanut Butter Pie



Prime Rib



CK's Seafood & Ice Cream Shack!

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Hours: Monday-Sunday 11:00am-9:00pm

570-674-5294



Seafood Platters

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Steamed Crab Legs.....	\$18.99
Baked Haddock.....	\$10.99
Sea Scallops(5).....	\$14.99
Breaded or Broiled	
Jumbo Breaded Shrimp(7).....	\$10.99
Crab Cakes(2)	\$12.99
Classic Fish & Chips.....	\$10.99
Chicken and Shrimp Kebabs.....	\$12.99
-Cajun- -Scampi- -Jerk-	
Honey Dipped Fried Chicken (4 pieces)	\$9.99
Chicken Fingers w/ choice of sauce	\$8.99

Bites & Nugs

Boneless Chicken Bites	\$6.99
-Crispy Fried Chicken Tossed In Sauce- -Mild-Hot-Cajun-BBQ- Garlic Parmesan-Red Garlic- -Blue Cheese and Celery included-	
Buffalo Shrimp(8)	\$11.99
Crispy Fried Shrimp Tossed In Sauce- -Mild-Hot-Cajun-BBQ- -Garlic Parmesan-Red Garlic- -Blue Cheese and Celery included-	
Fried Crab Nuggets	(4) \$5.99 (8) \$9.99
4 or 8 Fried Nugs with tartar sauce	

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Non-smoking

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with a

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PEEL-N-EAT SHRIMP

Medium \$.60 • Large \$1.00 each

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Your choice of: Mild, Hot, "Body Bag", Butter Garlic, Cajun Hot Blue Cheese, Cajun Dry Rub, & Fireball BBQ

6 wings 4.75 • 12 wings 8.50 • 30 wings 18.95

Blue Cheese \$1.00 or Celery \$.50

12 Wings Ponchartrain 10.99

1/2 lb. Boneless Bites 7.99

Ponchartrain Style 10.99

Sautéed in our New Orleans style butter garlic sauce
(Garlic Bread on Request)

Nachos

(salsa and sour cream on request)

Seafood Nachos 13.99

with shrimp, scallops, crawfish, and crab meat

HOMEMADE SOUPS

Iggy's New England Clam Chowder Cup 5.99 Bowl 7.99

Crock of French Onion Soup 5.99

Shrimp Bisque Cup 5.99 Bowl 7.99

Soup of the Day Cup 4.99 Bowl 6.99

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House Specialty 10.99

Cajun Shrimp PoBoy 12.99

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Breaded Fish Sandwich 9.99

Deep Dish Turkey 9.99

Crabby's Burger 14.99

Crabby's Bacon BBQ Burger 9.99

Back Mountain Burger 8.99

Black & Blue Burger 9.99

Beef or Chicken Cheese Steak 9.99

Grilled Chicken Sandwich 7.99

*All sandwiches served with chips and pickle salad

*All fresh cut fries to any sandwich for \$.99

*Add bacon to any burger for \$1.99

BASKETS

*Served with fries & coleslaw

King Neptune Fried Scallops 17.99

4 Piece Honey Dipped Chicken 9.99

Battered Cajun or Regular Shrimp One Dozen 14.99

Fish & Chips 11.99

Chicken Fingers 3 / 6.99 or 5 / 9.99 Served with Sauce

Sour Cream 1.00

(Ask To See Our Kids Menu)

SALADS

Caesar Salad 7.99

add Shrimp 4.99; Chicken 2.99

Wedge Salad 8.99

Cranberry Field Salad 10.99

Dressings: French, Thousand Island,

Italian, Blue Cheese, Ranch, House,

Oil and Vinegar, Caesar, Parmesan

Peppercorn, and balsamic vinaigrette

CRABBY ENTREES

Add a Snowcrab Cluster to any entree! 7.99

Most Entrees served with your choice of Baked Potato, Decadent Mashed Potatoes, Fresh Cut Fries, or Jambalaya and your choice of Candied Green Beans, Bacon Sautéed Brussel Sprouts, Vegetable of the Day or Cole Slaw

2 Homemade Jumbo Lump Crab Cakes 25.99

1 Crab Cake 16.99

Crab Au Gratin 21.99

Crab Ponchartrain 21.99

Snow Crab Clusters 21.99

Sautéed Sea Scallops 20.99

King Neptune Fried Scallops 20.99

10/12 oz Lobster Tail (market price)

Salmon Served with Raspberry Sauce 18.99

Crabby's Catfish 16.99

Crabby's Catfish Mulates 19.99

Fried Seafood Combo 16.99

Broiled Haddock or Flounder Fillet 16.99

Cajun Tilapia Fillet 16.99

Chicken Scampi 13.99 Shrimp Scampi 16.99

Lobster Mac n Cheese 22.99

Buffalo Shrimp 16.99

New Orleans Styled Marinated Shrimp 16.99

Seafood Stuffed Potato 15.99

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French Quarter's Famous Crawfish Etouffee 14.99

Seafood Gumbo 17.99

Baby Back Ribs 20.99 (full rack) / 11.99 (half rack)

Kim's Famous Stack 39.99

Grand Surf'n Turf 39.99

RibEye 24.99

Filet Mignon 26.99

Filet Blue 28.99

CRABBY SIDES:

Baked Potato, Decadent Mashed Potatoes, Fresh Cut Fries, Jambalaya, "French Quarter" Candied Green Beans, Vegetable of the Day, or Bacon Sautéed Brussel Sprouts 2.99

Pickle Salad 1.50 Coleslaw 1.50

Check with your server for our Dessert selection

CRABBY'S APPIES

Clams Ponchartrain 10.99

Steamed Clams 8.99

Gator Bites 9.99

Lemon Pepper Calamari 9.99

Stuffed Mushrooms 9.99

Oven Baked Crab Dip 13.99

Shrimp Kisses 7.99

Bubba Bills Old Bay Butter Shrimp

7 for 7.99 (you'll think you're at the shore)

Mozzarella Sticks 5.99

Crabby Pretzel 8.99

Pretzel Bites w/cheese 3.25

Bang-Bang Shrimp 9.99

Frog Legs 6.99

Reuben Rolls 8.99

Onion Rings 5.99

Fresh Cut Fries 2.99

Side Salad 2.99

Monday • Tuesday • Wednesday

• Thursday Specials

MONDAY: 49¢ Wings

TUESDAY: \$5.00 Dozen Clams • \$3.00 SBC Bottles

WEDNESDAY: Buck A Shuck (while they last)
Crabby's 10 oz. Back Mountain Burger \$4.99

THURSDAY: 10oz Strip Steak and Red Skin Potatoes and
Corn on the Cob \$11.99

Weekend Specials

Queen & King Prime Rib, Chef's Creation (Reservations Suggested)

BOTTLED BEER

Domestic Bottles 3.00

Import Bottles 4.00 - 4.25

Craft 4.25 to 6.00

*Ask your server for selections

DRAFT BEER

9 DRAFT BEER AVAILABLE

Ask your server for our Specialty Drink Menu!

Coffee 1.95

Root Beer 2.25

Fountain Soda 2.00

(Free Refills on Fountain Drinks)

Juices and Milk Available

Ask your server for our Merchandise! Tee Shirts & hats

Monday - Friday

Full Menu 4-10pm

Saturday & Sunday

Bar Opens at Noon / Full Menu Noon-10pm

Bar Menu

Friday & Saturday Night 10pm - 11pm/close

3159 Demunds Road

570-675-6692

TAKE OUT AVAILABLE



Crabby's Seafood Grill and Pipes Bar

3159 Lower Demunds Road, Dallas
570-675-6692 • crabbyseafoodgrill.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 tabletop.

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 go wild as the bacon works so well with the shrimp and the jalapeno pepper adds 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!

We then 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 incredi-



Beef Wellington



Bang Bang Shrimp



Crab Cakes Mashed Potatoes and Brussel Sprouts



Crabby Pretzel

ble flavor. This is a must have and can't 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 over power the flavor of crab which is perfect! The sides of Brussels sprouts

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 coma 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 expectations and left us wanting to come back for more!!

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Michael
VALENTI'S
RESTAURANT

Appetizers/Antipasti



Eppplant Rollantini
lightly breaded and filled with ricotta & pecorino, then baked with Michael's signature vodka sauce
7~

Calamari Fritti
crispy flash fried squid served with marinara & garlic/basil aioli
9~

Little Neck Clams
choice of preparation: steamed with drawn butter or garlic, wine, & herbs
11~

Over Stuffed Portobello
lump blue crab, roasted red peppers, garlicky spinach, aged provolone & balsamic reduction
12~

Italian Long Hot Peppers
stuffed with sweet sausage & ricotta, baked with mozzarella in a spicy tomato sauce
9~

Shrimp "Savoy"
sautéed with wild mushrooms in a sherry cream sauce, served over garlic crostini
9~

Valenti's Signature Antipasto
prosciutto, lonza, soppressata, aged provolone, fresh mozzarella, roasted peppers, mixed olives, pepperoncini, house Italian dressing
Personal \$12 / Family \$15



Casa di Valenti
prosciutto, fresh mozzarella, romaine & iceberg lettuce, roasted red peppers, balsamic vinaigrette
9~

Insalata Misto
mixed greens, gorgonzola crumbles, raisins, candied walnuts, orange/cognac citronette
9~

Classic Caesar*
hearts of romaine, Pecorino Romano, lemon/garlic emulsion, focaccia croutons
8~

Chilled Shrimp alla Pepe
crisp lettuce, banana peppers, shaved white onion, house Italian vinaigrette
11~



Add Gorgonzola to any salad \$3.00

Pizza/Pizze

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

Traditional Red
tomato sauce, house blend of cheeses, Italian herbs
8/14~

Fresh Tomato & Garlic
house blend of cheeses, oregano
9/18~

Bianco/White
roasted onions, fresh rosemary, house blend of cheeses
8/14~

Shrimp & Hot Peppers
tomato sauce, banana peppers, house blend of cheeses
11/20~



Toppings: pepperoni, wild mushrooms, spinach, meatballs, onions, sweet peppers, long hots, cherry peppers, sweet sausage
6 cuts \$2/12 cuts \$3.50~

Contorni/Side Dishes

Roasted Long Hots
roasted with fresh garlic & EVOO
6~

Eggplant Caponata
Sicilian ragu with capers, plum tomatoes, & vinegar
6~

Wild Mushroom Risotto
simmered with pecorino romano white truffle oil
9~

Garlic Bread
rustic bread baked with fresh garlic, parmesan, & herbs
5~

Baby Spinach
sautéed with fresh garlic and EVOO
5~

Meatballs al Forne/Baked
house red, mozzarella cheese
9~



Pasta/Paste/Primi

served with choice of garden salad or cup of soup

Add grilled chicken breast, shrimp, meatballs, or sweet sausage to any pasta \$5~
Smaller specialty salads may be substituted for complimentary garden salad for \$3~

Fettuccine e Polpette/Meatballs
delicate meatballs simmered in our house tomato sauce
14~

Pappardelle alla Bolognese
classic ragu of beef, pork & veal, wide hand cut semolina ribbons shaved Parmigiano Reggiano
16~

Black Pepper Tagliatelle alla Carbonara
pancetta lardons, caramelized onions, sweet peas, pecorino, pasteurized egg yolk
15~

Penne Rigate
served with choice of vodka blush sauce, house tomato, marinara or black pepper alfredo
12~

Nan's Ravioli
choice of meat or cheese or mixed, served with choice of house tomato or vodka blush sauce
15~

Ravioli di Aragosta/Lobster
napped with our house vodka blush sauce
21~

Ricotta Gnocchi/Dumplings
served with choice of house tomato or vodka blush sauce (Bake with Mozzarella add \$2)
14~

Linguine e Vongole/Clams
little neck clams in a white wine brodetto with Italian herbs
18~

Pasta Ripiene/Stuffed
braised veal, baby spinach, & a blend of Italian cheeses topped with house tomato sauce
15~

Frutti di Mare "Fra Diavolo"/Fruits of the Sea Devil Style
lobster tail, shrimp, clams, & calamari simmered in a spicy marinara and served over house made sriracha fettuccine
28~

Secondi/Main Course

served with choice of petite salad or cup of soup, tonight's potato & vegetable or side of pasta
Smaller specialty salads may be substituted for complimentary garden salad for \$3

Di Mare/From the Sea

Filet of Sole "Imperial"
stuffed with deviled blue crab & baked with fresh lemon, butter, & our blend of herbs & spices
22~

Faroe Island Salmon*
pan seared filet served with an artichoke heart & citrus beurre blanc
24~

Warm Water Rock Lobster Tail
simply roasted with drawn butter & fresh lemon
30~

Terre e Bosco / From Earth & Forest

Black Angus NY Strip Steak*
cast iron seared with house spices, served with roasted, garlic bordelaise
29~

Premium Reserve Pork Mignon*
pan roasted and served with a balsamic/mission fig agro-dolce
24~

Chicken "Cacciatore"
drums & thighs simmered in our house red sauce with sweet Italian sausage & bell peppers
18~

Casa di Classico/House Favorites

Romano alla Pepe
topped with pecorino & broiled in a red hot butter sauce
Chicken \$16/Shrimp \$21~

Scampi
broiled with fresh garlic, herbs, lemon, butter, white wine
Chicken \$16/Shrimp \$21~

Parmigiano
lightly breaded and baked in our house tomato sauce with pecorino & mozzarella
Chicken \$16/Eggplant \$15/Veal \$21~

Della Roma
plum tomatoes, artichoke hearts, baby spinach, fresh basil, garlic, & white wine pan sauce
Chicken \$18/Veal \$22~

Marsala
sautéed mushrooms, sweet Sicilian wine, garlic demi-glace
Chicken \$17/Veal \$21~

Calabrese
sautéed onions, peppers, & crispy potatoes, served sweet, mixed, or hot
Chicken \$17/Veal \$21~

Saltimbocca
layered with prosciutto, baby spinach, & aged provolone, served with a sherry/sage pan saute
Chicken \$19/Veal \$22~

Picatta
aromatic chardonnay and citrus-pan sauce with caper berries
Chicken \$16/Veal \$21~

Francaise
egg dipped & pan fried, fresh lemon & chardonnay beurre blanc
Chicken \$18/Sole \$20/Shrimp \$22/Veal \$22~



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*Consuming raw or undercooked meal, seafood, poultry, or dairy products may increase the risk of food borne illness



TIMES LEADER MEDIA GROUP

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 conversation.

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 very 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, lonza, sopresata, aged 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. There is also a "Family Size" Antipasto on the menu, which we had seen at another table - and it was huge!

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, which was difficult to choose, but I ultimately selected Eggplant Milanese, which was an evening special. The eggplant was thinly sliced, fried to perfection with a Panko crust, wrapped around basil seasoned risotto, and drenched in a fabulously tasty sun-dried tomato pesto cream sauce. My guest chose Colossal Sea Scallops, which were perfectly seasoned with pancetta and sautéed in apple brown butter, served over parsnip potato seasoned risotto. We obviously could not help tasting each other's food and so far, this meal was fabulous!

Owner Mike Valenti was very attentive, visiting not only our table, but all of the tables of those enjoying the evening dinners. Mike has been the owner for nearly 20 years and

throughout the entire evening, he continued to come over to our table to be certain our stay comfortable, engrossing us in conversation and making sure our experience was pleasant and a memorable one.

With the recent addition of Executive Chef Rob Musto, Sous Chef Bob Amos and Sous Chef Joe Kozo, we were anticipating and anxiously awaiting what was yet to come.

Our choices for entrées were Chicken Marsala for me and Pappardelle alla Bolognese for my guest.

The Chicken Marsala was done to perfection, with two breasts smothered in sautéed mushrooms and a sweet wine, garlic demi-glace sauce. The chicken was which was extremely tender, and the sauce was incredibly tasty. My guest chose Chef Rob's signature dish, Pappardelle alla Bolognese, which consisted of wide, hand-cut ribbons of semolina pasta, drenched in a ragu of beef, pork and veal, topped with freshly shaved Parmigiano Reggiano. This was delicious.

For dinner, we were also served a side of Eggplant Caponata, 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 home-made, 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 their 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.



Valenti's Signature Antipasto



Lemon Lush



Eggplant Milanese



Colossal Sea Scallops



Eggplant Caponata



Chicken Marsala

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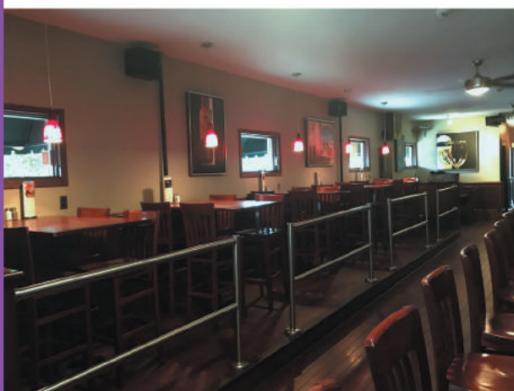
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TIMES LEADER MEDIA GROUP

Cork Bar & Restaurant

463 Madison Street Wilkes-Barre

570-270-3818 • corkdining.com

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 my 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, croutons 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-



Chicken Milanese

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



Chocolate Peanut Butter Cake



Coconut Cake



French Onion Soup



Fresh Salads and Warm Dinner Rolls



Neapolitan Style Meatballs

to pass up and we were delighted to take the leftover portions home.

Cork was a wonderful choice to enjoy a nice, relaxing, din-



Peach Whiskey Glazed Pork Filet

ner with a variety of appetizers, entrees and desserts to choose from. If you haven't been there - I suggest you add it to your dinner list next week ... and enjoy.

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**Sunday, December 16th
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Isabella Restaurant & Bar

1140 PA-315, Wilkes-Barre, PA

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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 up-scale 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 delicious. The Crab cake lollipops were rich and delectable, served with a spicy aioli.

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 Friech. The tuna was cooked perfected 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.



Table setting



Shrimp Tempura



Lollipop Crab



Cheese Board



Ahi Tuna



Salted Caramel Brownie



Mayor Tony George

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the Café



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The Café – An American Bistro

1120 PA-315, Plains Township, PA
(570) 821-5900 • 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 marina 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, affable 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.

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.



Stone Crabs



Carrot Cake



Lobster-Topped Nachos



Champagne



Tanqueray and Tonic



Turkey Rice Soup



Veal Parmesan

Pennsylvania

RESTAURANT INDUSTRY AT A GLANCE

Restaurants are a driving force in Pennsylvania's economy. They provide jobs and build careers for thousands of people, and play a vital role in local communities throughout the state.

25,846
Eating and drinking place locations in Pennsylvania in 2016

582,800
Restaurant and foodservice jobs in Pennsylvania in 2018 = 10% of employment in the state

\$21.5 billion
Estimated sales in Pennsylvania's restaurants in 2017

AND BY 2028, THAT NUMBER IS PROJECTED TO GROW BY 5.8%
= 33,900 additional jobs, for a total of 616,700

HOW BIG IS AMERICA'S RESTAURANT INDUSTRY?	LOCATIONS	1 MILLION+ serving millions every day
	SALES	\$800 BILLION = 4% of the U.S. GDP
	EMPLOYMENT	15.1 MILLION PEOPLE = 10% of the nation's workforce

Pennsylvania's Restaurants

JOBS AND ENTREPRENEURIAL OPPORTUNITIES IN EVERY COMMUNITY

EATING AND DRINKING PLACES:		
U.S. SENATORS	Establishments in the state	Employees in the state*
Robert Casey, Jr. (D)	25,846	402,400
Patrick Toomey (R)		
EATING AND DRINKING PLACES:		
U.S. REPRESENTATIVES	Establishments in the state	Employees in the state*
1 Robert Brady (D)	1,710	26,616
2 Dwight Evans (D)	1,920	29,896
3 Mike Kelly (R)	1,298	20,207
4 Scott Perry (R)	1,333	20,761
5 Glenn W. Thompson (R)	1,293	20,124
6 Ryan A. Costello (R)	1,234	19,211
7 Patrick Meehan (R)	1,642	25,557
8 Michael G. Fitzpatrick (R)	1,400	21,804
9 Bill Shuster (R)	1,252	19,492
10 Tom Marino (R)	1,334	20,766
11 Lou Barletta (R)	1,317	20,506
12 Keith Rothfus (R)	1,531	23,836
13 Brendan F. Boyle (D)	1,280	19,924
14 Michael F. Doyle (D)	1,862	28,985
15 Charles W. Dent (R)	1,503	23,396
16 Lloyd Smucker (R)	1,145	17,822
17 Matt Cartwright (D)	1,464	22,795
18 Conor Lamb (D)	1,330	20,701
TOTAL	25,846	402,400

*Pennsylvania's 402,400 eating-and-drinking-place jobs represent the majority of the state's total restaurant and foodservice workforce of 582,800 jobs, with the remainder being non-restaurant foodservice positions.

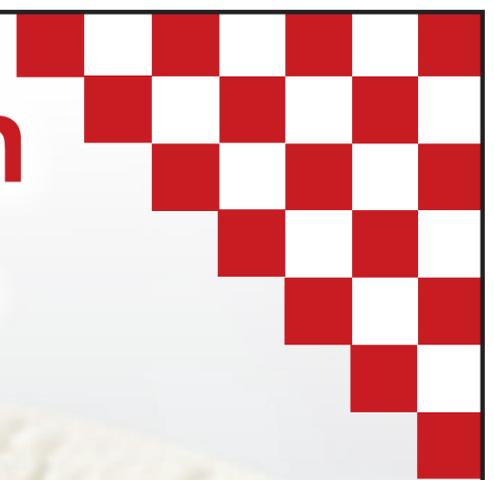


FOR MORE INFORMATION: Restaurant.org • PRLA.org





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!**

HOURS

***Dinner reservations
suggested on weekends***

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



TIMES LEADER MEDIA GROUP

Andy Perugino's Restaurant

258 Charles Street, Luzerne, PA

570-288-5337 • andyperuginos.com

There is a staple in the Wyoming Valley that resonates what the Italian American Restaurant should always feel like. Andy Perugino's located at 258 Charles Street in Luzerne has been a family owned restaurant for over 70 years. The tastes of our present day are constantly changing and restaurants are always changing menus and ideas while Andy Perugino's provides the original Perugino family recipes that have been served since the 1930s. Upon entering the restaurant, you feel like you are walking into someone's home in the 30's with the soft ambient lighting, red velvet curtains and starched white table cloths. Andy Perugino's atmosphere gives you that nostalgic reminder of old school dining. Seated at our table we enjoyed the music of Chet Baker, Ella Fitzgerald, and Dexter Gordon that remind us of this simpler time. A time when people were mostly happy, maybe they just got back from a war, or just started a family.

Our wonderful and attentive server came out and greeted us with the most pleasant smile and introduction. He shared with us their daily features which all sounded phenomenal. We then started off our dining experience with an Antipasto and their homemade Gnocchi with Marinara Sauce. Both appetizers were absolutely delightful. All the meats and cheeses on the Antipasto were so fresh and appetizing, while the homemade Gnocchi had the most incredible flavor and texture that made it the perfect starter plate.

We were then served our Caesar Salads with their own homemade caesar dressing. The dressing was full of so much flavor mak-

ing the perfect side salad before our entrees. Finally, the best part - our made from scratch entrees. I ordered the Crab En Casserole with Lemon served with a Twice Baked Potato. This entree was nothing shy of absolutely delicious. The crab lumps were soaked in butter which made it to die for, and sprinkled with some fresh lemon on top gave it that extra flavor that I love. The twice baked potato was perfectly prepared and had the most tasteful and creamy texture to it. My guest ordered the Homemade Chicken Marsala also served with a twice baked potato. This delicious and classic chicken dish is a family favorite that you just can't pass up. Many restaurants have their own version of chicken marsala, but you can taste the homemade family recipe in every bite of chicken marsala at Andy Perugino's.

Mama Mia we are stuffed! Just when I thought I couldn't eat anymore, our server shared with us their list of homemade desserts and I just couldn't resist. He brought us out the most incredible slice of their Homemade Chocolate Eclair Crusted Cheesecake. It was heaven! The crust on the cheesecake had the most wonderful and rich flavor with just the right amount of crunch to it. If I had room to try every single one of their amazing desserts I would have. No one can truly pass up the opportunity at a homemade Italian family style dessert. It is just unheard of.

If you are in the mood for incredible homemade Italian food or a hot meal during these cold months approaching, look no further than Andy Perugino's in Luzerne. There is no way you won't enjoy their huge selection of Italian dishes that are made from scratch



Marsala



Antipasta Salad

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 Restaurant & Catering

1074 Wyoming Ave, Exeter, PA

(570) 654-9120 • gricosrestaurant.com

Grico's has a rich history of serving up deliciousness to area diners who flock here to sample the culinary creations of chefs Jim Yankovich and Bill Kravits. Dining at Grico's enables you to experience the charm of a bygone era. The restaurant was actually opened back in 1935 by the Grico family. Although, it's been through several owners and menu changes since then, one thing has remained constant – a commitment to serving delicious food. The restaurant has achieved the rare feat of providing diners with an experience that is both upscale and elegant while also being friendly and unpretentious.

If you enter through the front, you will see the lovely vintage bar where you can enjoy a crafted cocktail or glass of wine before dinner. The bar is cozy and usually packed with customers who have become regulars of this fine dining establishment. When we entered on a recent Monday night, we spotted owner Rob Friedman and his father enjoying dinner at the bar and met the new general manager, Joe Miller. We chose to sit at a booth in the bar, which is ideal for people watching. If you're looking for something a bit more romantic or are celebrating a special occasion, Grico's has a section of intimate private booths that close with curtains. The secluded booths are a huge hit with couples and can also accommodate up to four people if you're looking for a little more privacy. I'd recommend a reservation if you're interested in a private booth, as they seem to book up quickly. There's also a dining room that can accommodate larger groups.

Now on to the main event. The menu has ample choices of appetizers, salads and entrees to fit any taste. Some are old favorites that continue to wow, while others are newer creations. You'll find everything from steaks, prime rib and a large selection of seafood dishes to crowd-pleasing Italian dishes. We started our meal with two appetizers, the Eggplant Fritti from the menu and an escargot feature. The escargot was rich and delicious, prepared with fresh mushrooms, sherry and lemon butter over a garlic crostini. The Eggplant Fritti was crisp

and light, panko-crusted and topped with fresh mozzarella and tomatoes. It was a perfect start to our meal. We moved on to our salad course, trying the house mixed green and a Caesar. Both were fresh and delicious. The house salad was dressed with a creamy peppercorn dressing which nicely complemented the greens. The Caesar was traditional with crunchy croutons and plenty of Parmesan cheese.

I asked our server for an entrée recommendation that was a customer favorite. She suggested either the Jumbo Lump Crabmeat Casserole from the dinner menu or the Jumbo Lump Crab Cakes, which aren't on the menu, but can be requested. She had me at crab cakes, as I consider myself a real connoisseur. I wasn't disappointed; they were some of the best crab cakes I've ever eaten, plenty of jumbo lump crab and no filler. They simply melted in your mouth. I opted for a side of angel hair with Grico's famous red sauce. My dining companion tried the lamb chops, which were the entrée feature for the evening. He raved about them. Prepared to a perfect medium rare, they were served with a Madeira wine sauce, which nicely complemented the lamb. They came with creamy mashed potatoes and fresh vegetables. We paired our meal with a Merlot Cabernet blend. The wine was a perfect complement to our entrées.

Although we were full, our waitress tempted us with the selection of homemade desserts. I couldn't pass up the flourless chocolate cake with homemade whipped cream. Warm and oozing molten chocolate, it was a sweet ending to our delicious meal and definitely worth the extra calories. All of the food we enjoyed was beautifully presented. It's obvious the culinary team takes great pride in everything they do.

Our service was also impeccable, from the bar and bus person to the wait staff, they all truly worked as a team. The server was extremely knowledgeable about the menu and the wine, we never had to ask for a water refill and dishes were removed promptly. The well executed menu and an enthusiastic and friendly staff will encourage you to come back again and again. We know we will be returning soon.



Lamb



Chocolate Dessert

In addition to serving dinner Monday through Saturday from 5pm to 10pm, Grico's is available for both on or offsite catering for any type of event, from a small family gathering or cocktail party to a large wedding or corporate event. Onsite they can accommodate an intimate dinner for eight in a private room or up to 40 people in their larger dining room. They also offer fully prepared holiday meals for purchase for all of your holiday entertaining needs. You can learn more about their holiday party and catering options by visiting www.gricosrestaurant.com. You can also follow them on social media to learn about their special events, which include seasonal farm to table dinners, wine pairing dinners and even a book club.

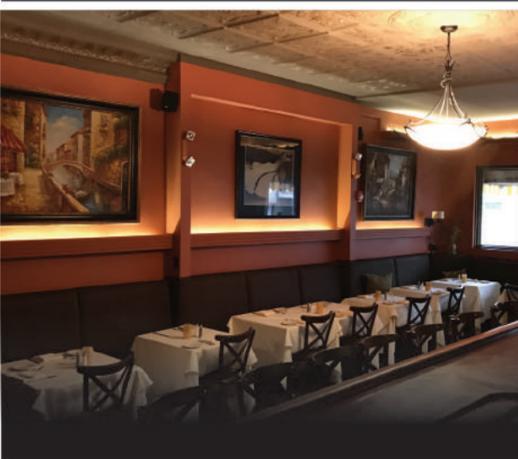


Grico's

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 Communion
Christenings
Cocktail parties
Golf Tournaments
Clam bakes and picnics

In-House Luncheons & Private Parties

Are you looking for an intimate place to hold 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
Bereavement 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