

Manhattan Steak House



Five Star Quality for the Discriminating Diner

Manhattan Steak House

531 Central Avenue
Cedarhurst, NY 11516
516-374-6768

Appetizers:

from \$9.50-\$12.50

Entrées:

from \$19.00-\$34.50

My first thought upon endeavoring to review this restaurant was that it was odd to call a steak house on the South Shore of Long Island, a Manhattan Steakhouse, but I now know why. It is very hard to find superb quality, like that of restaurants in Manhattan on Long Island. The Manhattan Steak House reaches those heights and I'd dare any New York City critic to compare the meal I ate with those in the finest restaurants in Manhattan.

And, to think, I drove right past its modest storefront last Saturday night on Central Avenue. However, once inside, I found a small, but packed dining room filled with many regulars who have sung owner and chef, Bruno Peros' praises for the last nine years that he has operated this establishment. And a song they should sing!

Although it was a bit noisy, and the atmosphere could be improved, the food is outstanding. The quality, choice and cuts of the meat and fish are of the very highest, exhib-

iting Bruno's experience and love for the art of fine cuisine which is shared by his dedicated staff.

We started with appetizer specials of homemade crab cakes with chopped pieces of zucchini, a real delicacy, that was delicious and an order of New Zealand mussels in a garlic white wine sauce, that was absolutely magnificent. A unique "Mia Salad", named after one of their long time patrons of chopped onions, chopped tomatoes, string beans, and bits of real bacon beautifully arranged and delicately sprinkled in light oil and vinegar whet my palate for the main course.

The menu features such special entrees which include lamb chops, veal chops, filet mignon, sliced steak, prime sirloin, chopped steak with sautéed onions along with a half broiled chicken and grilled pork chops. The special fish Marino offered to grill whole for us was a choice of either white sea bass, the smaller and sweeter version or the Icelandic sea bass.

I chose the broiled shrimp with lemon butter, garlic and thyme and my friend ordered the veal chop. The entrees arrived with sides (all a la carte) of creamed spinach, swiss chard and a large plate (on the menu "for two") of hash brown potatoes, an unusual complement to dinner, that were tossed on the grill in light olive oil and actually worked quite well in tandem with the rest of the meal.

While opera played throughout the dining room occasionally subduing the chatter from the other tables, we dined on our scintillating palate pleasers. Each taste exceeded my expectations! And, I later found out that Bruno was alone in the kitchen orchestrating every meal, not an easy task for even the most experienced and celebrated chefs.

After we thoroughly enjoyed every bite, a splendid sampling of their dessert offerings arrived to grace our table. Pastries with ice cream centers drizzled with dark

chocolate, fruits including fresh pineapple, raspberries, blueberries, melon and cantaloupe, and raspberry sorbet were of the highest quality. A dish of butter cookies lightly sprinkled with powdered sugar balanced the richness of the fruit and together with my espresso, delightfully ended this luxurious meal.

I hope to see all of you there after they return from vacation in two weeks.

Bon Appetit!
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Letters to the editor

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she began to show her true colors. This is the Teena I know from SEPTA, who chose to secretly tape record a meeting when she could not control the outcome of the SEPTA elections. When discovered by her co-members she did not even offer an apology, but rather resigned her positions in the organization, and never attended another meeting.

Korman supporters and the rest of the community will now find out firsthand, that her definition of unity in the community is that everyone else line up behind her and show their unity by supporting her point of view.

This is exemplified by her typical response in the Forum article (6-26-02) in which Korman states "It is a disgrace that 2,218 of our residents didn't feel it was necessary to approve a solution to the multitude of problems that the WMS has."

The same sentiment was echoed by board member Ellie Greenberg when she was quoted as saying in another local publication (6-20-02, "I am very disappointed in the residents. I thought they cared for public education as citizens of this community."

How arrogant and insensitive to

the community can board members become?

How dare Greenberg and Korman presume to know the reasons why a majority of the community voted no, and then malign them with the accusation that they voted no because of their lack of concern for public education!

There are other solutions to the middle school problems. This board and superintendent will just not consider them.

Many residents feel as I do, that the school board has definitely crossed the line in its handling of the bond issue, and we, the majority, are the ones who have the real right to be terribly disappointed in them.

They have made a mockery of the democratic process by essentially putting up the same bond three times!

Al Gore lost the presidency by a very small margin. Does that mean he has the right to force the American voters to keep voting until he wins the presidency? I for one strongly believe in the democratic process, and will not allow this board to usurp it and make a shambles of our community in the process.

Sincerely
Gilda Tesser
North Woodmere