



Five Towns Restaurant Review

Sutton Place

Great American Bar and Grill

Sutton Place opened its doors on the hottest restaurant/bar night of the year, Thanksgiving Day eve to crowds waiting in line in the cold on Park Avenue. After months of renovation, the owners transformed both the interior and exterior of what was once a mediocre local hang-out into an upscale, chic Manhattan style eatery and watering hole with Long Island prices.

As real estate prices soar in Long Beach, the faces of the crowds are changing, and the demand for more fashionable establishments is increasing. Sutton Place, as its name suggests, is providing atmosphere and quality without compromising comfort, which many locals are accustomed to.

In addition to traditional pub food, Executive Chef Joseph Ricci, has created a menu that will tease your discriminating palate from which you can choose daily specialties. Dine in more sophisticated style in their cozy upstairs dining room with 12 tables or in their ample "library" dining area, adjacent, but separated from the large bar, which provides a comfortable and friendly atmosphere for your dining pleasure.

We arrived on a Sunday evening and were whisked off to the comfortable library dining room by our charming host, Tommy Clancy, the manager. We were offered drinks and a tasting of an assortment of specialties from appetizers to entrees including burgers.

The Maryland crab cakes were crisply pan-fried and were served with a tomato black bean corn salsa and garnished with a smoked Chile remoulade. They were absolutely delicious, per-

fectly light and tasty, and, exceptionally balanced by the garnishes. The cornmeal crusted Fried Calamari served with roasted garlic aioli and a spicy tomato sauce was also light and piquant. The Autumn salad arrived next and deserves applause. An assortment of mesclun greens with raisins, goat cheese, walnuts, pears and tomatoes in a raspberry fat free dressing, affords you sweet tooth an indulgence of a wonderfully aromatic mixture of flavors and textures without the worry about too much fat. The Onion Crusted Breast of Chicken on their specialties menu arrived with its complementary angel hair pasta and tomato with fresh basil in an extra virgin olive oil to begin the adventure into the main course. The chicken was moist and tasty. Following in its footsteps was the Pepper Crusted Tuna which was delicately seared and was served with ginger scallion whipped potatoes, grilled asparagus in a wasabi soy vinaigrette. This was quite savory, luscious, light and low calorie as long as you just nibble on the perfectly spiced whipped potatoes.

For the indefatigable meat eaters among us, you can choose from an extensive burger menu, which treats you to a half a pound of certified Angus beef with seasoned fries and you can select either an original, Smokehouse, Buffalo, Classic cheese, Alpine, Cajun, or you can create your own by adding choice items including sautéed mushrooms. My one bite confirmed the quality of the meat. You carnivores will be delighted. After a mild break, the desserts appeared, including a "Great Slam" (a layer of cheesecake, a layer



of wet walnuts with caramel fudge and a drizzle of chocolate) and a Turtle cheesecake with a caramel graham cracker crust and raspberries. These two very tempting sweets taxed my waistline. A bite of each couldn't hurt, and were both worth it...teasers to satisfy your cravings.

Other noteworthy items on their extensive specialties menu include a Pesto Crusted Pacific Salmon served with vegetable rice pilaf, seasonal vegetables in a lemon herb sauce, a Shrimp Scampi served with a lemon pepper pasta, Jumbo Shrimp, garlic tomatoes, garlic butter and white wine sauce, or a China Town Stir Fry with chicken, stir fry shrimp, red bell peppers, asparagus, baby corn, carrots, angel hair pasta and ginger soy sauce, or the Jambalaya with chicken andouille sausage, shrimp, red bell peppers, onions, in a spicy tomato creole over rice pilaf. You can choose most fresh fish items and assorted cuts of steak or a chicken breast from their wood roasted grill selections which come with a dinner salad, seasonal vegetables and a choice of rice pilaf, baked potato, or roasted garlic whipped potatoes. For lighter meals, choose something from their extensive creative sandwich selections including a pulled Carolina Pork sandwich, a Mile High Meatloaf or a Grilled Portabella Mushroom sandwich. For a meal in itself, they serve an iron pot of Prince Edward Island Mussels (\$12.95) prepared either as a scampi, black bean and ginger, buffalo, angry tomato, in a green sauce or as an old fashion (Mom's red sauce, garlic and basil). Whether you are hungry for a

Sutton Place

124 West Park Avenue
Long Beach, NY 11561
516-431-3133

Serving Lunch from 12 -4 everyday
Dinner from 4 - 10:30 weekdays
From 4 - 11 weekends

Appetizers from \$7.95
Entrees from \$13.95
Burgers and Pub Food from \$6.50



burger or looking for fine dining, you can find something satisfying on their extensive menu.

In April, their outside patio will open to afford you the benefits of café style pleasure with ample room for choosing either sun or shade. In the meantime, I suggest that you make reservations during these cold winter months as crowds are looming large to take in the refreshments and watch the games that may put New Yorkers back on the map.

Don't miss the late nite DJ spinning the greatest hits of the 80's, 90's and of today for a hip crowd over 25.

Bon Appetit!

See you there!

Bettina Marks

Book Reservations for the
SUPERBOWL

And Catch All Your
Sporting Events
on our

20 Satellite T.V.s

HAPPY HOUR
Monday—Friday
4:00—7:00 PM

Extensive
Wine List
Martinis

SUTTON PLACE
GREAT AMERICAN BAR & GRILLE

• N E W Y O R K •

Sunday Brunch
12:00—3:00

Late Nite
DJ
Friday
& Saturday
Nights

Private
Catering
Available
for
All
Events

124 West Park Avenue • Long Beach, NY 11561

516-431-3133

January 8, 2003 — The Forum — Page 17

Forum Edition:

5 Towns

Valley Stream/Lynbrook

