

A woman in a black top and white apron is pouring wine from a bottle into a glass held by a man seated at a table. A woman is seated next to him, smiling. The restaurant has a rustic, stone-walled interior with warm lighting. Other patrons are visible in the background.

The Chef
Recommends

*EDGE takes you inside
the area's most creative kitchens.*

restaurants on the **EDGE**

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the area's most creative kitchens.*

The Chef Recommends



Paragon Tap & Table • Beef Ramen

77 Central Ave. • **CLARK**
(732) 931-1776 • paragonnj.com

As we constantly introduce new flavors from around the world to our customers at Paragon Tap and Table we have added an Asian inspired Noodle Dish with a touch of the south. Our beef ramen noodle showcases all the characteristics of a traditional ramen but twisted with the smokiness of the smoked beef brisket.

— Eric B. LeVine, Chef/Partner



Airang Hibachi Steakhouse • Wasabi Crusted Filet Mignon

1230 Route 22 West • **MOUNTAINSIDE**
(908) 518-9733 • partyonthegrill.com

We prepare a crusted 8-ounce filet mignon served with gingered spinach, shitake mushrooms, and a tempura onion ring.



Daimatsu • Sushi Pizza

860 Mountain Ave. • **MOUNTAINSIDE**
(908) 233-7888 • daimatusushibar.com

This original dish has been our signature appetizer for over 20 years. Crispy seasoned sushi rice topped with homemade spicy mayo, marinated tuna, finely chopped onion, scallion, masago caviar, and ginger. Our customers always come back wanting more.

— Chef Momo



The Barge • Cioppino

201 Front Street • **PERTH AMBOY**
(732) 442-3000 • thebarge.com

Our Cioppino, the signature dish of San Francisco, features a fresh, healthy selection of clams, mussels, shrimp, Maine lobster and Jersey scallops—drizzled in Greek virgin olive oil, with fresh garlic and white wine—over homemade Italian linguini. I know it will become one of your favorite dishes.

— Alex Vosinas Chef/Owner

restaurants on the **EDGE**



Luciano's Ristorante & Lounge • Jumbo Lump Crab Cake Bruschetta

1579 Main Street • **RAHWAY**
(732) 815-1200 • lucianosristorante.com

Jumbo lump crab cake bruschetta, finished with virgin olive oil and a balsamic reduction has been one of Luciano's signature appetizers since we opened.

— *Joseph Mastrella, Executive Chef/Partner*



Morris Tap & Grill • The Monster Burger

500 Route 10 West • **RANDOLPH**
(973) 891-1776 • morristapandgrill.com

As the leader in the gastropub world in New Jersey, Morris Tap and grill has been providing creative, quality, fresh certified burgers for over 6 years. Here's an example of what we do creatively with our burgers, The Monster Burger. Two certified Angus beef burgers topped with chorizo sausage, slaw, bacon, cheddar cheese and a fried egg!

— *Eric B LeVine, Chef/Partner*



LongHorn Steakhouse • Outlaw Ribeye

272 Route 22 West • **SPRINGFIELD**
(973) 315-2049 • longhornsteakhouse.com

LongHorn Steakhouse has opened in Springfield, and we are looking forward to meeting all of our future guests! When you visit us, we suggest you try our fresh, never frozen, 18 oz. bone-in Outlaw Ribeye—featuring juicy marbling that is perfectly seasoned and fire-grilled by our expert Grill Masters.

— *Anthony Levy, Managing Partner*



Outback Steakhouse • Bone-In Natural Cut Ribeye

901 Mountain Avenue • **SPRINGFIELD**
(973) 467-9095 • outback.com/locations/nj/springfield

This is the entire staff's favorite, guests rave about. Bone-in and extra marbled for maximum tenderness, juicy and savory. Seasoned and wood-fired grilled over oak.

— *Duff Regan, Managing Partner*



Arirang Hibachi Steakhouse • Volcano Roll
 23A Nelson Avenue • **STATEN ISLAND, NY**
 (718) 966-9600 • partyonthegrill.com

Hot-out-of-the-oven, crab, avocado and cream cheese rolled up and topped with a mild spicy scallop salad.



Galloping Hill Caterers
 Galloping Hill Road and Chestnut Street • **UNION**
 (908) 686-2683 • gallopinghillcaterers.com

Galloping Hill Caterers has been an incredible landmark for nearly sixty years. We pride ourselves in delivering “over the top” cuisine, impeccable service and outstanding attention to detail. That is the hallmark of our success! Simply, an unforgettable experience. Pictured here is one of our crepes flambé that really creates lots of excitement!

— George Thomas, Owner



Ursino Steakhouse & Tavern • House Carved 16oz New York Strip Steak
 1075 Morris Avenue • **UNION**
 (908) 977-9699 • ursinosteakhouse.com

Be it a sizzling filet in the steakhouse or our signature burger in the tavern upstairs, Ursino is sure to please the most selective palates. Our carefully composed menus feature fresh, seasonal ingredients and reflect the passion we put into each and every meal we serve.



Vine Ripe Markets • Filet Crostini with Horseradish Cream Sauce
 430 North Avenue East • **WESTFIELD**
 (908) 233-2424 • vineripemarkets.com

Savory, tender, with a touch of aromatic and toasted flavors that tantalize the senses! Filet Mignon served rare and shaved onto homemade Garlic Crostini, topped with our Horseradish Cream Sauce is a medley of tender and crispy textures perfect for sharing with family and friends, any time of year!

— Frank Bruno, Chief Culinary Officer