



TRAVEL

NEW YORK:
Headed to New York City
 (<https://www.nycgo.com>) and
 the Manhattan area?

Here is our latest tips of where to dine.



The Il Mulino Prime filet mignon.

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IL MULINO: For our family vacations in Sunny Isles, Florida, in years past one of our favourite dining establishments was Il Mulino New York at the Aqualina Resort. "I wonder what the New York City experience is like?" I always asked myself. Well on this trip we finally found out and it did not disappoint us. Our destination was *Il Mulino Prime* in Gramercy (<https://www.ilmulino.com/prime/gramercy>), located at 43 E 20th Street.

This modern steakhouse and Italian restaurant is

DINING OUT IN MANHATTAN:

IL MULINO NEW YORK, DEL FRISCO'S AND MORE

By Mike Cohen

wheelchair accessible. It features inspired cuisine and choice cuts by Executive Chef Michele Mazza. Located in the heart of Gramercy-Flatiron, Il Mulino Prime embraces the signature style and unparalleled service attributed to the success of Il Mulino New York. Savor prime dry-aged meats and inspired Italian cuisine at this modern Italian steakhouse. The dining room can accommodate 50 guests.

A nice plate of crackers, cheese, focaccia and cold cuts was brought to the table to get things started. We decided to share a bottle of Pinot Grigio. As appetizers we opted for two orders of delicious tuna tartare with avocado and chips, some jumbo shrimps, an order of burrata and tomato and crab cakes with zesty garlic

sauce. For the main course the ladies remembered how much they enjoyed the risotto langostino from the Florida location and for them this was the only option. They were pleased with their choice. As for me it was the veal chop Milanese, topped with a light arugula salad that got my attention. Then came time for dessert, a sensational plate which included cheesecake, chocolate cake and tiramisu. For a final nightcap we each had a glass of limoncello, an Italian lemon liqueur which had a very sweet taste to it.

DEL FRISCO'S DOUBLE EAGLE STEAK HOUSE: One of the restaurants very high on our list for this trip was Del Frisco's Double Eagle Steak House (www.delfrisco.com). The main entrance and floor are wheelchair accessible. An elevator will take you to the higher floor where the washrooms are located.

We had previously dined at this energetic, luxurious three-story restaurant, located at 1221 Avenue of the Americas, three years ago and we were anxious to return. Del Frisco's Double Eagle Steakhouse, with 16 locations across the United States, is an ultra-premium steakhouse providing a distinguished dining experience with personalized service in a breathtaking atmosphere, offering bold, delicious fare complemented by an expansive, award-winning wine list. Boasting a vast selection of USDA Prime wet and dry-aged steaks such as the 45-Day Dry-Aged Double Bone-In Prime Ribeye "Double Eagle Steak," modern takes on fresh seafood, signature

side dishes and mouth-watering desserts. The one-of-a-kind menu distinguishes each restaurant and features an impressive in-house wine list curated by teams of the industry's finest sommeliers. The latter are perennial winners of the Wine Spectator "Best of Award of Excellence."

The New York location can accommodate more than 500 people at a time. Our server Stephanie was excellent, providing us with superb guidance for both the food and drink menus. Two members of our party started off with their signature VIP cocktail, Svedka Clementine Vodka infused with fresh Hawaiian pineapple. I treated myself to a glass of prosecco.

For the appetizers we shared the shellfish plateau: Chilled Alaskan King Crab Legs, Iced Jumbo Shrimp and Chilled Crab Claws. We added six delicious oysters to the order. This was a meal in itself. Next came a Caprese salad, a simple Italian salad made of sliced fresh mozzarella, tomatoes, and green basil, seasoned with

salt and olive oil. It closely resembles the colours of the Italian flag: red, white and green. This was easily split in three.

Since Del Frisco's is known for its fantastic steaks, that is what we wanted to sample. Stephanie recommended the bone in filet and the bone in prime rib eye. As sides, she suggested we try the Cauliflower and Brie au gratin and the sautéed wild mushrooms and pearl onions. She was right on the mark. For our meal, the sommelier brought us a bottle of Chablis. We left just enough room to enjoy their fabulous lemon cake split in three for dessert.

Call 212-575-5129 for reservations.

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The beautiful interior of Del Frisco.



TRAVEL

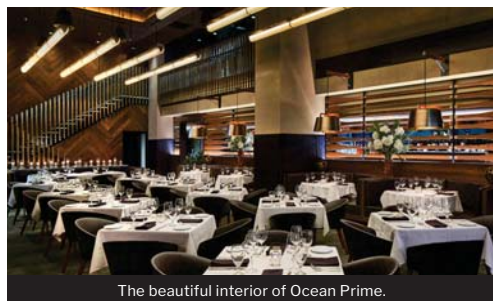
OCEAN PRIME:

If you are looking for one of the best seafood and steak restaurants in New York, Ocean Prime at 123 West 52nd Street should be at the top of the list. Located in the heart of Manhattan, Ocean Prime (www.ocean-prime.com) sits amongst world-class museums, theatres and corporate headquarters. Centrally located, it offers an impressive menu of seafood and prime cuts of steak, signature

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The restaurant specializes in incredible seafood and prime steaks. Their menu features classic dishes crafted with a modern sensibility and an appreciation for ingredients. With lighter fare, like their shellfish, cobb salad and sushi, as well as more indulgent items like the smoking shellfish tower, juicy steaks and decadent desserts, there's something for every occasion.

This place's passion is to offer exceptional service and truly genuine hospitality to each and every guest.



The beautiful interior of Ocean Prime.

cocktails, a Wine Spectator-honored wine list and truly genuine hospitality. The restaurant is wheelchair accessible. A service elevator can take patrons up to the second floor where there is seating and washrooms.

Spanning 7,400 square feet and a 2,500 square-foot mezzanine, Ocean Prime seats more than 275 guests and features private dining rooms to accommodate more intimate gatherings and celebrations. An expansive seasonal terrace seats 50 guests to enjoy al fresco dining. The bar and lounge area is a welcoming, relaxing space for guests to enjoy expertly created cocktails handcrafted by talented bar chefs, while a separate sushi bar showcases the freshest, most delicate and impeccably sourced fish, providing a total seafood experience.

This place only opened in 2015 and quickly gained a reputation for excellence.

A modern American restaurant and lounge, Ocean Prime falls under the umbrella of renowned restaurateur Cameron Mitchell. There are currently 16 locations from coast to coast, with the original, Mitchell's Ocean Club, in their home base of Columbus, Ohio.

Our server was Giscard and he guided us beautifully through the superb menu selections. We each started off with some glasses of wine and then indulged in a spectacular selection of Dutch Harbor King crab legs and six delicious oysters. In addition, we shared some sushi in the form of a lobster roll - poached lobster tail, kiwi, pickled serrano, masago and spicy mango. It had been a while since I enjoyed a bowl of lobster bisque and this piping hot option truly hit the spot.

The two ladies chose wisely with the sea scallops for their main course, accompanied by parmesan risotto, English peas and citrus vinaigrette. I was in a steak kind of mood and when Giscard described the bone in filet, dry-aged for 28 days, it sounded perfect. This was one fantastic cut of steak as others around the table concurred when sampling some pieces. I added some lobster mashed potatoes on the side, something I do not get to sample on each menu. One of the managers, Evan Walcher, came by and tempted our palate with one of their signature desserts - *the warm butter cake with fresh berries, vanilla ice cream and raspberry sauce*. It was the perfect way to end a fabulous dinner.

A special pre-show theatre menu is available Tuesday through Saturday from 4 pm to 6 pm and all night Sunday. There are also gluten-free friendly menus for lunch and dinner.

For reservations call (212) 956-1404.



Spaghetti at Patsy's

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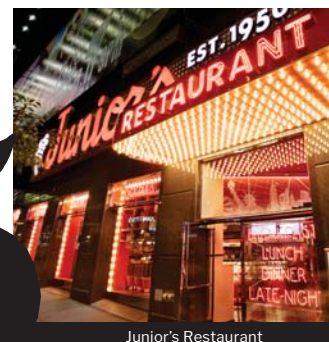
PATSY'S: A few years ago I made my first visit to Patsy's Italian Restaurant (www.patsys.com) and boy was I impressed. On the occasion of their recent 75th anniversary I was invited back to the iconic 235 West 56th Street location and I jumped at the opportunity.

Patsy's main entrance at street level is wheelchair accessible. Patsy's attracts a varied clientele, including an extremely loyal following of regular patrons, Italian food aficionados, tourists, and celebrities. They enjoy the restaurant's remarkable signature dishes, including succulent veal chops Siciliano, spicy lobster Fra Diavolo, tender chicken contadina, and savory calamari stuffed with seafood. Spectacular seafood such as striped bass marechiaro, lobster oreganata, and shrimp scampi are always requested, as are meat favorites like sirloin steak pizzaiola with peppers and mushrooms, stuffed veal chop marsala, and chicken livers cacciatora.

I was dining alone on this evening, as other members of the family enjoyed a show nearby. My server Adriano gave me time to review the appetizing menu. I started off with a glass of prosecco and an order of fried calamari, with some delicious marinara sauce on the side. I followed that off with a magnificent chopped salad. It was as good as I remembered from the last time. For the main course there were so many options. I looked at the signature dishes and elected to go with the veal rollatine marsala, stuffed with parmigiana, ano-reggiano and prosciutto. It was sautéed with onions, mushrooms, prosciutto and

marsala. Adriano brought me some fried zucchini sticks on the side, shaped just like French fries. I was pretty full after this absolute treat of a meal so with time on my hands I took a 30 minute break until Vinny passed by with the dessert cart. The chocolate mousse cake was screaming my name out and I absolutely could not resist the temptation. I finished every last decadent morsel, with some decaf to drink. Sal came by again to make sure I enjoyed my meal.

For more information call (212) 247-3491 or log on to www.patsys.com where you can view the entire menu.



Junior's Restaurant

JUNIOR'S RESTAURANT:

I experienced Junior's Restaurant (www.juniorscheesecake.com) for the first time on 49th Street near Times Square.

There is another location at 1515 Broadway, the original in Brooklyn, as well as another at the Foxwoods Casino in Connecticut and a bakery outlet in New Jersey. Known for its no-frills, diner-style comfort food, this iconic eatery was founded by restaurateur Harry Rosen in 1950. With a full menu ranging from steaks to seafood and sandwiches to salads and cheesecake, there was a lot to choose from. I enjoyed their trademark beverage: the chocolate egg cream, a hot bowl of matzoh ball soup, a big latke and a Reuben sandwich.

The entrance to Junior's is wheelchair accessible. Everything is at one level. There is also a special lane designed for wheelchairs and strollers which leads to the washrooms.