

THE RARE " DINING GEM" OF MAYWOOD

122
TWIN DOOR TAVERN



Dining here is fun, but also a truly memorable experience for the discerning diner. The tantalizing tastes of the superb appetizers include the distinctive CHEF'S CHAR- CUTERIE BOARD, the PEI MUSSELS, in a matchless White Sauce (\$13), the ROASTED PEAR & BEET SALAD with delicious Buffalo Mozzarella & the MEDITERRANEAN CAL- AMARI with Bruschetta (\$16). We also recommend the savory CHICKEN POT PIE entree & the RIGITONI with BROCCOLI RABE & SWEET ITALIAN SAUSAGE pasta (\$21). The dishes we tasted were enticing, due to the elements of great finesse & culinary imagination.



Desserts, like their predecessors, are utterly exquisite. Chef Marcos enchanted the ladies with the homemade dazzling German Chocolate Cake, the delectable Croissant Bread Pudding, the scrumptious Apple Strudel & the mouthwatering NY Apple Crumb Cake.



★★★★★ AMERICAN COMFORT FOOD

122 West Pleasant Ave. Maywood, NJ 07607; 201-843-8022 www.twindoortavern.com
Open 7 days: Kitchen - Mon-Thurs 12-10pm, Fri & Sat 12pm-11pm; Bar - 12pm-12am; Sunday 11am-9pm: A La Carte Tavern Brunch Menu 11am-2pm: Take Out Available; Full 'Eat-in' Bar - Flat Screen TV's; Diverse Party Menu - custom designs according to your budget; Event Beverage Packages; Important: 1 month notice to book a party; Full Service Outside Catering - Call for info; Children's menu from \$7.50; Dining Room Seats 140; Back Dining Room Seats 40-50; Private Parties - 35 Min; Catering Trays for Pick-Up; Parking on site; Free Wi-Fi; Outdoor Seats 25, Weather Permitting; Credit Cards - All Major; Special Orders Accommodated; Seasonal Specialties, Cocktails; Reservations Accepted; Near Rt 17, Rt 46 & Rt 80; Moderate Prices; Entertainment Schedule - Wed 7:30-9:30pm, Jazz; Thurs 6-9pm, Acoustic; Fri & Sat 8-11; Happy Hour Specials 4:30-6:30pm; New Year's Eve - Prix Fixed - Accepting Reservations; THANKSGIVING FEAST TO GO - Feeds 8-10, \$260+Tax, Must Prepay



The Tavern Specialties are exquisite. My SIZZLING FLAT IRON (\$23) is amazing as is the 14 oz New York Strip. Irish dishes like Bangers & Mash will delight you.



Derek's Wine Braised LAMB SHANK is a tumultuous treat that his taste buds will not soon forget. He also raved about the CHEF'S BOARD with imported cheeses & meats.

BY GAIL GERSON

The remarkable food at the Twin

Door Tavern is built on sturdy principles: buy good products & cook & serve with a uniquely creative style. This 65-year-old eatery reflects the diversity of Bergen County residents & is a modern interpretation of "American."

The dream team consists of the knowledgeable owner Larry Lita, the very caring & well-informed General Manager Victoria & the wonderful French trained Culinary Executive Chef Marcos. Victoria's grandfather was the original owner 70 years ago, followed by her father, until Mr. Lita became the current owner. They are the directors of a very creative cast that thrilled our restaurant researchers with every dish that arrived at the tasting table. This spot should definitely be on your "Must Try" list as it is a highly recommended destination with a menu that presents a continental & rather global touch.



My (Gail, center) FRUITA DE MER with yummy Saffron Risotto was so lip-smacking. Mike (left) wrote, "DAVE'S TWIN DOOR BURGER & the SIRLOIN CHEESEBURGER are a succulent, tasty blend." Ray (right) commented, "The MEDITERRANEAN BRONZINO with Tomato & Spinach Cous Cous is a perfect preparation. He also recommends the delectable CENTER CUT PORK CHOP with a Balsamic Glaze & Roasted Mushrooms."

stage for Chef Marco's wonderful cookery. He is a graduate of the French Culinary Institute of America & according to our very erudite reporters, works magic in the kitchen. The mood is upbeat & friendly, although I observed several business gatherings & family dinner by

parties. Service Ekaterina & the entire team was truly outstanding. One can say everything best over a good meal & the exquisite dishes we tasted were picture-perfect,

if you are like myself & dote on the trendy. I appreciate cuisine with character &

Chef Marco's kitchen is impeccable. Conversation is quite easy in this soothing atmosphere where the food is the real star. What a wonderful place for meeting & eating. The bartenders are charming & personable

The comfortable design sets the the delicious "Drink Board" with SANGRIA by the glass or pitcher, a rocking MARGARITA & MOSCOW MULE were flawless. The Martinis & creative cocktails are part of a long list of mixtures that loyal devotees try daily in this dining theatre of good tastes. GAIL SAYS "GO!"

RESERVE YOUR SEAT! ORDER WHILE TURKEY DORIES TO SET

THANKSGIVING

Thursday, November 27th
Seatings to start at 12:00pm

DINNER

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