

# Western New York's Best Restaurants



## 1 Best Sub

*Rolls, Size, Quality*



## Marco's Italian Deli

Since 1998, Marco's has been serving up some of the tastiest "sandwiches" to the mouths of eager patrons, who have an appetite for the biggest and the best. Located at 1744 Hertel Ave., the Deli is the newest edition to the Marco's family. The menu is made up of specialty subs that can't be found anywhere else, made with Boar's Head meat and cheese- imported from New York City. The subs even have Italian influenced names, such as Nicky Whispers, How-you-doin', Hey Cuz, and Vinny Barbarino, as well as the favorite to many, the famous "Forget About It!" sub- spiced with Marco's original Chili Mayo. Come down for an authentic Italian Deli experience and sit in the cozy dining room and patio or take a sub to go. Either way bring your appetite. 862-9117

## Papa Jake's Saloon

Papa Jake's Saloon is an independently owned and operated full service restaurant and tavern. Since 1993, Chris Walter and staff have been providing their patrons with some of WNY's best causal dining. What sets them apart from the rest however, is their famous Fish Fry. The fresh 12 oz. Hand Breaded or Broiled Haddock is served with Coleslaw and either the American potato salad, or Crab Macaroni Salad- all homemade, plus hand cut French Fries that are some of the best in the city. Chris, with his experience from working at the Swannie House for his sister, has focused on quality, and the full menu of fresh seafood, charbroiled sandwiches, stuffed hot peppers, and homemade soups compliment the trade. From the bar, dining room, or outdoor patio, Papa Jake's can be enjoyed for lunch, dinner or late night seven days a week. 1672 Elmwood Ave. - Buffalo, NY n 874-3878

## Best Fish Fry

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*Quality, Portions, French Fries, Sides*



## 3 Best Caribbean

*Atmosphere, Quality, Variety, Service*



## Curley's bar & Grill

For a taste of the tropics Curly's Bar & Grill is "an oasis of good taste," says Buffalo News food critic Janice Okun. Curly's offers an award-winning selection of Caribbean specialties as well as exquisite traditional fare. Chefs/Proprietors Kirk and Krista Van Wagner are a third generation owned and operated restaurant, and have extensive travels from Europe to the Caribbean bringing tastes from around the world back to Buffalo. Preparing everything from their internationally famous Jamaican Jerk Chicken, Conch Fritters and Black Bean soup to fresh seafood daily, you will enjoy this dining experience from the fresh breads straight through to the homemade desserts. Come and enjoy the delicious cuisine in the warm, friendly atmosphere of this 1935 landmark, conveniently located near two major tourist attractions: Our Lady of Victory Basilica and the Botanical Gardens. 647 Ridge Rd. - Lackawanna- 824-9716

## Romeo & Juliet's Bakery Café

Need a vacation, but can't get away? Just travel to 1292 Hertel Avenue in Buffalo. Established in March of 1998, Romeo & Juliet's continues to pack them in, from everywhere! The husband and wife business brings many years of experience directly from the regions of Puglia, Lombardia and Sicily. With many helpers, Vitantonio and Susan Semeraro are always there to make sure that the menu remains fresh and of the best quality. Try any of the dozens of homemade breads, like the Toscana bread or the Focaccia bread made with Portobello mushroom and Gorgonzola cheese. Sip on a nice glass of Cecchi Chianti wine and nibble on cubes of Parmesan Cheese. Have a shot of creamy Italian espresso with a homemade almond Biscotti or a traditional Connolly. This authentic and friendly café has it all and does it the best! Ciao Amici. 873-5730

## Best Café

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*Quality, Atmosphere, Variety, Service*



## 5 Best Chicken Wings

*Sauce, Meatiness, Variety, Over All Flavor*



## Bar Bill

O.K. we're setting the record straight about Buffalo's Best Chicken Wing, which could also mean the best in the universe. As you know there are a lot of opinions out there about Buffalo's baby, and probably as many restaurants that serve up this specialty. If you have not been to the Bar Bill at 185 Main St. in East Aurora, all bets are off. This small, family- run tavern has a trusted staff that holds their recipes under lock and key. You have over fourteen different wing flavors to choose from, and they will all leave you nearly speechless. When it comes the good 'ole Buffalo Wing, it will leave you nearly breathless too. The sheer size, flavor, texture, and over all "Oh My God" factor is all you will need to convince yourself that you have found your new favorite wing. 652-7959

## Kenedy's Cove

For 23 years, Kennedy's Cove, 'Home of the Blackened Steak', has been specializing in blackened charbroiled steaks. Their famous Filet and Strip Steaks are cut to order to satisfy any hunger. Complimented with a two-pound potato on the side, these meals are fit for a king, but the prices are not. The record holder for the largest Filet consumed at Kennedy's, with all the extras, potato, dessert, and beer, is 42oz. The loyal and well-trained staff will guide you through the menu, consisting of a wide variety of seafood as well: Lobster Dainties, King Crab Legs, excellent Tuna Steaks, Salmon Filets and more. Sit next to one of their two new cozy fireplaces, while you sip on a glass of wine from their extensive wine list, selected by their customers by popular demand. Come and experience the good life at Kennedy's Cove located at 9800 Main St. in Clarence. 759-8961

## Best Steak House

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*Quality, Price, Service*



## 7 Best American Casual

*Quality, Atmosphere, Price, Burgers*



## Grover's Bar & Grill

Home to Grover Cleveland's hunting lodge in the late 1800's, this place has history, and still making it, with the mother and daughter duo that serves up the beefiest burger you will ever sink your teeth into. Grover's, located at 9160 Transit Road in Amherst, tempts you with their overwhelming 13oz. hamburger, made with 90% lean Angus ground beef, for a mere \$3.95. You can barley buy the meat for that price at a local supermarket! So how do they do it? Well, let me put it this way, with a smile and a lot of love. The staff at Grover's are the best, and people come back for the good company, friendly faces and a burger that is like no other. For 15 years Joanie, the mother of the duo, has set the stage for this restaurant to be once again put in the history books. 636-1803

## The New Rendezvous

Established in 1933 as an Italian restaurant, this little place on the West Side has transformed itself to an authentic New Orleans Style hangout. Scott Hartung, owner of The New Rendezvous has reopened the doors to a full menu of mainly Cajun Creole dishes, Crab Cakes, and Gumbo, which won the 2002 Taste of Buffalo Chairman's Choice award for Best Dish. If you are looking to feast in an atmosphere that can sooth your sole, The New Rendezvous is the place. As you walk on the back patio, you are blissfully taken from the West Side of Buffalo to an oasis in the Caribbean. The cool sounds of Marley, strings of softly lit red lights and flickering candles, all beneath the canopy of dense trees, make for the perfect setting and dining experience. 520 Niagara St.- Buffalo- 856-3309

## Best Patio

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*Atmosphere, Price, Food*



## 9 Best All Around

*Atmosphere, Portions, Quality, Price*



## Left Bank

If you are having trouble making up your mind of what to have for dinner, let the staff at Left Bank be your guide. Chances are they will have everything you may have thought of, plus much more. The varied menu boasts some of the best dishes in WNY, serving a large selection of pasta, steak, Asian fare, fish and Mediterranean entrees. The atmosphere is perfect for that casual evening, first date, or just a night on the town. Set amidst candlelight, and fresh flowers, this rustic yet tranquil setting has high ceilings with brick walls covered with large exquisite paintings hand selected by owner Michael Christiano. While you wait for your meal, take in the surroundings with a glass of wine from the extensive wine list, including a California Red Reserve List. When this perfect dining experience comes to an end, and the check arrives, you will think they have made a mistake; the prices are almost too good to be true. If you can't wait to come back, you don't have to wait long. The Sunday brunch is as good as the dinner with just as much to choose from. Complimented with a string quartet to set the mood, you will leave thinking about your plans for next Sunday. 511 Rhode Island- Buffalo- 882-3509.

## Bacchus

Bacchus Wine Bar & Restaurant opened in the Fall of 2002 and has become an instant hit with national magazine writers, locals and visitors. The progressive Ultimate Restaurants Group has brought to life the centerpiece of the Chippewa Street entertainment district: the historic Calumet Building. Named after the God of Wine, the restaurant is a temple for food and wine lovers, and delivers sophisticated and friendly service in a chic, yet comfortable, urban environment. The laid back atmosphere invites guests to enjoy small courses of contemporary cuisine, along with wines from an impressive list, representing the best the world has to offer. The staff is well trained and helpful, the food is of the highest quality, and the wine selection is second to none. This smart yet casual spot would be right at home in NYC or San Francisco. 54 West Chippewa- Buffalo- 854-Wine (9463)

## Best Savvy but Casual

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*Atmosphere, Wine Selection, Service*

