

# Kenilworth Diner: Fast, friendly and delicious

By Anne Santos  
Food Correspondent

I have been meaning to revisit the Kenilworth Diner, which has been bought by new owners — four brothers. The food has always been good but the chatter on the street is that now it is terrific so I went to see how much it has changed.

The dining team arrived late afternoon to avoid the lunch rush and sat in the back at a large table. The restaurant seats about 94 people. It was very clean, casual and comfortable, with a nice mix of couples, young people and seniors at a lot of the tables. A large-screen television adorned the wall.

Our server, Beatrice, greeted us and brought the menus. What a variety of selections — everyone can find something they like. I noticed there was a chalkboard on the wall with many hearty choices that, to me, mean comfort food: beef brisket, stuffed peppers, corned beef and cabbage, to name only a few. I am fond of Greek food and many Greek dishes are available at this diner. Early bird and senior specials are also on the menu.

We always start with soup and today was no different. A wide variety was available but pea soup and chicken soup were our soups of the day and arrived steaming hot. The pea soup was accompanied by croutons, which gave an added crunch. The chicken soup consisted of noodles, carrots and small pieces of chicken. Both broths were delicious and much enjoyed.

On to the appetizers: We chose a tossed salad, potato stuffed with cheddar and bacon, and mozzarella sticks with a sweet marinara sauce. The tossed salad was very fresh and consisted of carrots, tomatoes, cucumbers and iceberg lettuce. The blue cheese dressing worked well with it. The mozzarella sticks were very crispy and were complemented by the marinara sauce. The cheese was nicely melted on the potato, with bacon sprinkled on top. These appetizers helped to appease our appetite for the moment but we were looking forward to ordering our entrees.

Considering all the entrees, we selected the jumbo broiled shrimp with crabmeat, which came with a side of coleslaw and rice. We also ordered the broiled salmon with butter sauce with a side of mashed potatoes and a vegetable medley. It was a short wait before our dishes arrived but we knew everything was just being made.

It was worth the wait. I love broiled shrimp topped with crabmeat and this dish did not disappoint. The stuffing was fabulous — the best I've ever had. It was accompanied by delicately seasoned rice which worked perfectly and coleslaw. The two other team members had the salmon. Imagine crusty skin, juicy and tender inside. There was no fishy smell from either dish, they were so fresh. The salmon was accompanied by mashed potatoes freshly made, not from a box. The vegetable medley worked nicely. I must say, these entrees were like those from high end restaurants, but at diner prices. If you love shrimp with crabmeat, this dish is a must.

We took a short rest before ordering our desserts. I had heard the Star Ledger had voted the Kenilworth Diner's strawberry cheesecake as the best in New Jersey. Well, the cheesecake it was. The slice was a nice size and the taste was beyond words — absolutely terrific. We didn't have room for the cream puffs, but next time around I will definitely try those.

The dining team enjoyed an afternoon at the Kenilworth Diner. The food was excellent and Beatrice was very accommodating. We agreed we would now be regulars. So readers, take the ride, enjoy yourselves and become regulars. The Kenilworth Diner does not disappoint!



## Kenilworth Diner

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