



# DINERS – MAINSTAY OF COMFORT FOOD IN ROCKLAND

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One of the fantastic things about living in the NYC area is the plethora and variety of restaurants we are exposed to. You can go from Rockland to the South end of Manhattan and find food from practically every culture on the planet. In all of those styles of food, the one place you can go to get the biggest variety of comfort food is the local diner. In Rockland county, there are a number of diners from the south end in Orangetown to the north end in Stony Point where you will find the Stony Point Family Diner (Formerly Hogan’s) on Route 9W.

Archie, whose family owned the Airmont Diner for more than 3 decades, now owns the Stony Point Diner. The variety of food ranges from common appetizers like buffalo wings, mozzarella sticks, to less common ones like Tex – Mex Rolls, fried Mac and Cheese and baked stuffed clams. I have had the wings and from someone who has had Buffalo Wings in the city of their origin, Buffalo NY these are very close those.



The portion sizes are enough to feed a family of four. Recently I had the Turkey with stuffing, corn and potatoes. It was so big, I was only able to finish half of it and had the rest for lunch the next day. The variety of entrees is huge.

There are 6 regular burgers including a variety of cheese burgers, mushroom and bacon burgers. Then you go into the specialty ones. Stony Point Hero Burger, (on a hard roll, smothered with onions, Mushrooms, Bacon and Monterrey Jack Cheese) and two new burgers the Boom - Boom Burger and the Big Boy Burger. The burgers are big and juicy, no matter how you like them. The sides are plentiful and also cooked to your specifications.

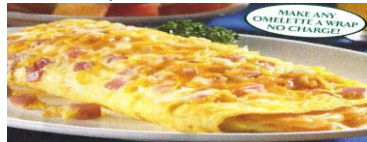


The menu has got an international flair to it. Fajitas, Greek, Italian Specialties, American, seafood, Roasts, steak, chicken and specialty sandwiches and a variety of soups.

I have had many of the dishes. The turkey was tender and tasty. The gravy was liberally poured on the meal but did not overpower or drown it. You were able to taste the individual flavors of the meat, stuffing and veggies.



Then you have breakfasts. Omelets are huge and will contain anything you want to put in them My favorite is egg white with, ham, bacon, sausage, mushroom, onion and mozzarella cheese.



There are two varieties of French Toast, old fashioned and Challah the slices are large and come two or three to a stack depending on how hungry you are. I can tell you that it is difficult at best to eat the three-slice stack. The pancakes are the size of the hub caps of a small car. The French toast and pancakes are brown on the outside and moist and fluffy on the inside. You can get any fruit they have to top your toast or pancake.

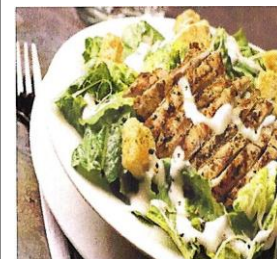


The breakfast menu also has an international flair to it. There is an Irish Breakfast which includes two eggs any style, Bangers (sausage) or Rashers (Bacon), Black and white pudding, Potatoes and Multigrain toast. On the Spanish end, a breakfast Burrito, eggs, sausage, cheddar, rice jalapeno peppers & salsa and can have French fries or home fries with it. The trip to France’s food starts with the toast and fries and continues to Eggs Benedict. Along with Italian Specialties, the Italian contribution brings in the Eggs Florentine.



To top off their vast menu is the salad selection. They have a selection of salads. There is a green tossed salad, cobb, chicken Caesar, Hollywood, buffalo and keeping with the international flavor a Greek salad.

The management and service here is fantastic. When you sit down there is a waiter or waitress right there asking you what you want to drink. Within a minute your drinks are on the table, and they are ready to take your order. No matter how busy it is, you don’t wait more than 5 minutes for your order to get to you to enjoy.



For comfort food, this is the place to go in North Rockland. I give this diner

