

Muncy's Main Street Grille: Just Right Anytime



MAIN STREET GRILLE, MUNCY, IS FAMILY AFFAIR
... for Ted and Dana Pashakis and their son, Gianni, 6

RALPH WILSON/Sun-Gazette

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MUNCY – With today's "dining out" consumer, the trend toward casual restaurants offering good food at a reasonable price is on the rise.

Sandwiched in the middle of Main Street in Muncy, the Main Street Grille (formerly Hurr's Restaurant) is just that. A cheery, cafe-like restaurant, the Grille offers its customers fresh and tasty homemade food with fast and friendly service.

The Grille's menu selections for breakfast, lunch and dinner are available all day long — offering a long list of dishes that "never sleep." So, if you have a hankering for a traditional breakfast at dusk, the Main Street Grille can accommodate.

And, perhaps when the weather warms, passersby may simply dash in for a dip of ice cream or a piece of pie with coffee. The Main Street Grille, catering to the needs of its customers for the last 2 1/2 years, creates an atmosphere of a "just right anytime" eatery.

The restaurant's interior is friendly, casual and inviting. It's decorated with a lively black and white checked wallpaper. Seating is quite varied and is comprised of small window tables, roomy bright yellow booths and swivel stools at its

inviting luncheon counter. My first visit to the Main Street Grille was with my older daughter for lunch when we sampled the Mediterranean chicken specialty from the "Saute Pan" portion of the menu and the 7-ounce ribeye hot sandwich. Maybe a tall order for lunch, but again the Grille's main menu is designed with both lunch and dinner in mind. A separate breakfast menu can be requested any time of the day as well.

Also, special attention is paid to the Grille's health conscious consumer, with a variety of low-fat entree selections like vegetable stir-fry or charcoal broiled chicken breast.

Our Mediterranean chicken at \$9.99 was a generous portion of seasoned, sauteed chicken prepared with feta cheese, Greek olives, scallions and fresh tomatoes served over pasta. This item, considered more a dinner selection came with soup or salad and Texas toast or dinner roll.

Although we ate just a fraction of our entree, it was fresh, hot and very appetizing. Our choice of accompaniment was the Grille's homemade New England clam chowder, which was rich and delicious. Our ribeye sandwich at \$5.99 was equally good, marinated in a unique blend of flavorful, fresh spices which the owners bring

back from Greece every year.

Returning on another occasion, I chose to sample perhaps more lunchtime appropriate choices. Meeting a friend at noon, we shared the tuna salad club and the cheeseburger special.

We both began with a cup of homemade soup of the day, cream of tomato, which was delightful. Our tuna salad club at \$5.75 was huge, piled high with fresh tuna salad and crisp bacon. The cheeseburger special was just right, juicy and flavorful. We were both quite satisfied — just what we'd expected for a quick bite out. Later after meeting owners Ted and Dana Pashakis, I was impressed with their dedication to the restaurant.

Ted Pashakis was born and reared in Greece, as his thick accent will attest. Having more than 30 years experience in the restaurant business, his food career began at the age of 13 while apprenticing at his aunt's steak house restaurant in Greece.

He served as food and beverage director for the Merchant Marines, where he had the opportunity to travel throughout the world, exposing him to a more global view of foods.

Pashakis came to the United States in 1980 and hopscotched around the country

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