

JEFFREY ALLEN FEDEROWICZ/Sun-Gazette Correspondent

The dining area at the Main Street Grille in Muncy offers a and friendly setting.

## By JEFFREY ALLEN FEDEROWICZ

jeff.federowicz@sungazette.com

MUNCY — Has this dining dilemma ever happened to you? Your family decides to go out for dinner but your spouse wants a you're hungry for Greek cuisine and the kids want Chinese steak, you're hungry for Greek cuisine and the and a Philly cheesesteak. What a predicament!

Instead of visiting four different restaurants, here's a solution sure to please the entire family — The Main Street Grille in

Muncy.

The friendly, family owned and operated restaurant at 12 S.

Main St. has been serving up tasty and hearty dishes for the past

seven years.

The most impressive aspect of The Main Street Grille is their The most impressive aspect of The Main Street Grille is their vast and varied menu which features everything from flavorful saganki (\$4.75), a hearty Greek dish made with kasseri cheese, sauteed and served flaming hot, to tuna salad subs (\$6.25).

In charge of preparing the outstanding menu is Ted and Dana Pashakis, owners and cooks of the popular eatery.

"I love doing this," Ted Pashakis said. "I love to cook and to make people happy and we have the greatest customers stop in, they get to know you and they'll stop back in the kitchen when they come in and say 'Hello' before they sit down."

Pashakis brought with him numerous years of culinary experience from his time in the Greek Military to working in the hospitality industry.

tality industry.

"I learned to cook from my family back in Greece," he said.

His Greek heritage is evident throughout the charming restaurant where family photos and snapshots of Greece adorn the walls while Greek-inspired napkin holders sit on the tables.

The business is tastefully decorated and features black and white checkered wall coverings, high-top tables, booths and regu-

lar tables and chairs.

On a wall near the open kitchen, a collection of cinnamon, bay leaves and other spices can be found hanging in bunches. The spices come from Greece and are brought back to the states each year when the Pashakis' visit Greece on vacation.

Greece also is the inspiration for many of their unique dishes including dolmathes (\$4.75) made with young grape leaves stuffed with seasoned rice and served warm or chilled.

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Other Greek favorites include Greek salad (\$6.45), beef kabobs (\$10.99) and Greek-style lamb chops (\$14.99).

But The Main Street Grille is a true melting pot of flavors and cultures including Italian dishes such as spaghetti with meatballs (\$6.95), tasty chicken alfredo (\$9.99), shrimp stir-fry (\$11.99) and New York strip steak (\$10.99).

"We sell a lot of salads and soups," Dana Pashakis said. "Ted makes all the soups from scratch and our customers really like the different types he makes."

Soups are prepared fresh daily and are priced at \$2.25 a cure.

Soups are prepared fresh daily and are priced at \$2.25 a cup

and \$2.99 a bowl. Fresh salads include the charcoal-broiled chicken breast salad

(\$6.99) as well house salads (\$3.45) and shrimp salad (\$7.25). The Main Street Grille also features a large selection of sandwiches including hot sausage (\$5.45), fresh corned beef (\$5.25), grilled hot dogs (\$3.99) and hearty burgers like the mushroom cheeseburger (\$5.75).

Other menu highlights include stuffed shrimp (\$12.99), chicken marsala (\$9.99), fresh gulf clams (\$9.99) and charcoal broiled pork

chops (\$9.99.)

For dessert, the Pashakis offer a tasty assortment of ice cream and sundaes, fresh-baked pies (\$2.55), cream pies (\$3.25) and specialty items such as tiramasu (\$3.55), cheesecake (\$3.55) and Ted's homemade, melt-in-your-mouth baklava (\$2.25).

We both love running the restaurant and seeing the people

that come in each day," she said.

A familiar saying at The Main Street Grille is "Our goal is to please you" and anyone who has had the opportunity to dine at the