

AROUND ALHAMBRA

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Something for everyone at Twohey's — including those on a budget

Look for Valentine Day specials —

By MARK NIU

Step into Twohey's, and one is immediately struck by the cozy atmosphere. Around each corner, it's not hard to find customers who come here every week, and some like Alhambran Edith Roth, who come in nearly three times a week.

"The food and the people keep me coming," said Roth. "It's the home cooked feeling."

Twohey's opened in Alhambra at 1224 N. Atlantic in 1943. General Manager Charlie Christos's family has owned the restaurant for the past 11 years and is gradually transforming the menu. There are burgers, breakfast, pasta, sandwiches, ribs, salads and its latest specialty, a live Maine whole lobster for just \$25.

"I worked in the seafood business in Boston when I was a little kid. And over the years we talked about introducing lobster to the menu and a lot more seafood items, but we always thought we would wait for the right time," said Christos.

"We just felt, let's do lobster for the holidays. It was very successful. People love them and we know how to cook 'em — given our background back East."

Their expertise in seafood is why Christos urged me to try the filet of sole. It was served grilled and lightly coated in bread crumbs. I half expected it to taste rubbery and microwaved like at so many cafes and diners.

But when I sank my teeth into the light and amazingly tender and crispy filet, I was practi-



Twohey's latest addition to the menu is live Maine whole lobster, being served by waitress Amanda Lee.

cally blown away. Adding to the freshness was the fact that it was served nice and hot. I expected to have a few bites but ended up cleaning the entire plate.

It was also served with some fresh asparagus with a really tasty and sweet balsamic vinegar sauce. It was blatantly obvious that these boys from back East

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Twohey's has home-style cooked meals for the right price

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really do know seafood. In fact, Christos said they're planning to introduce more lobster dishes and even fried clams in the near future. Upscale items like Angus steaks and lamb chops also lie on the horizon. But don't expect the restaurant to ever become stuffy.

"I think people want to come to this restaurant to enjoy a home-style cooked meal for the right price," said Christos. "If they don't feel like getting dressed up or going up town and paying valet service, we'll have it over here for them."

Another area Twohey's is beefing up

their menu in is the pasta section, offering such items as spaghetti, sausage penne pasta and chicken pomodoro with angel hair pasta. I gave the chicken pesto a try and was impressed by the satisfying and full flavors of the dish.

I couldn't leave without trying the trademark menu on the item, the Stinko Burger for which the restaurant's "little stinko logo," a man with a nose clip, gets its name.

"Back in 1943, a gentleman sat at a counter and the customer next to him could smell the onions on his burger and he called it a Little Stinko," said assis-

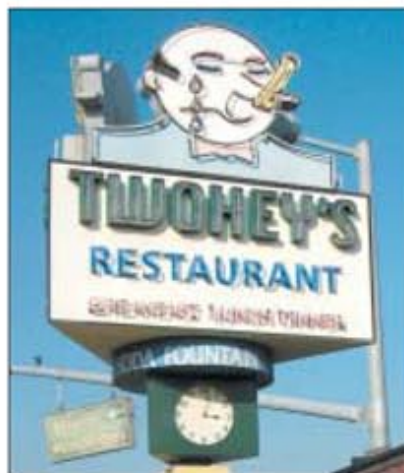


Customers flock to Twohey's at lunch time for quality and reasonable prices.

tant manager Bill Hamal. "The name stuck and carried on for all these years."

The Stinko Burger stays true to its name: a quarter pound angus beef burger served with a slice of fresh raw onions and pickles. It's a quality burger, but unlike the old days, it has a lot of competition right on its very own menu. There are 15 burger choices including the Triple Double—two double quarterpound patties with three types of cheeses, lettuce, onion, pickles and dressing.

There's something for everyone at Twohey's including those who are on a budget. The restaurant started a stimulus package, which is an entire month of 10% discounts on items purchased between 2:30-5:30 p.m. Christos also wants customers to help celebrate the restaurants' 66th anniversary next month, when Twohey's promises to have more reasonable and delectable specials for a variety of tastes.



Twohey's famed character logo "Little Stinko" has been with the restaurant since 1943.

On Valentine's Day, Twohey's specials will offer for breakfast, Lobster Benedict. For dinner, there will be a choice of filet mignon, lobster, 16 oz. bone in ribeye or prime rib. The appetizer is shrimp cocktail.