

'Reds & Greens' debut at Redamak's

Lettuce, tomato on burgers, salads and veggies now on the menu

By David Johnson
News Editor

Published: Wednesday, March 7, 2012

NEW BUFFALO — The re-opening of Redamak's Restaurant in New Buffalo on March 1 is a sure sign of spring's approach.

The annual event was a little greener this year as Redamak's unveiled salads, raw veggies and the availability of lettuce and tomato on "The Burger That Made New Buffalo Famous."

"Through customer feedback, through employee feedback, we got together and realized that people are trying to eat a little more healthy, and I think that was the driving force," said General Manager Chuck Maroney, a member of the family that is heading into its 37th year of running the eatery at 616 E. Buffalo St. (U.S. 12) in New Buffalo.

The opportunity to add lettuce and tomato to your burger, or any other sandwich, in 2012 has also spawned an all-new offering.

"We're bringing out a bacon, lettuce and tomato (sandwich), Maroney" noted.

And then there are the salads.

Maroney said four salads have been added to the iconic oval menu — a Tavern Salad (tossed greens, cucumbers, grape tomatoes, bacon crumbles, shredded Cheddar cheese and croutons with skinless chicken strips or fried chicken tenders available); a Caesar salad (fresh Romaine lettuce, Caesar dressing, croutons and shaved Parmesan cheese with skinless chicken strips or fried chicken tenders available); the Homestyle Salad (Angie's Famous Homestyle Chili served atop a bed of tossed salad greens with shredded Cheddar cheese, grape tomatoes, tortilla strips and sides of sour cream and salsa); and the "I Just Can't Decide Salad" (ham, turkey, skinless chicken strips, bacon crumbles, shredded Cheddar cheese, grape tomatoes and croutons atop tossed salad greens).

Another big change is the availability of "fresh veggies."

"A small veggie platter or a large veggie platter where the customer can get broccoli, cauliflower, celery, carrots with ranch or bleu cheese dressing," he said. "Again, just another alternative."

In addition to all of the green additions, The number of cheese choices for those who choose cheeseburgers have doubled.

"We're offering mild Cheddar and pepper jack to complement the Swiss and the Veleveeta,"



Heather Combs (left) and Karen Laws create one of the four new salads that have been added to the Redamak's menu for 2012 on opening day (Thursday, March 1) at the New Buffalo eatery. - photo by David Johnson

Maroney noted.

As always, the burgers (including doubles and triples) are freshly cut and ground in Redamak's kitchen.

The BLT isn't the only new sandwich offering this year.

"We're really excited about the fish taco, which is tilapia melded with our creamy cole slaw in a flatbread form of a taco" Maroney said. "We're bringing out what we're going to call a New Buffalo-style dog."

and there's also a Trio Club sandwich piled "HIGH" with round bacon, ham, turkey, lettuce, tomato, Swiss and mild Cheddar cheeses on a toasted pretzel bun.

Maroney added that the heart of the grilled chicken breast sandwich has been upgraded to an eight-ounce boneless, skinless.

Maroney said those who prefer their appetizers deep-fried can now create their own platter.

"So if they want mozzarella sticks and mushrooms, they can order it that way," he said. "There's a lot more flexibility in the menu, giving people more of a choice. I'm really excited about this menu, and hopefully customers will be too once they see it."

Maroney said the traditional Working Person's Special featuring a burger and fries will be offered from noon until closing Monday through Thursday and noon to 4 p.m. on Friday at the beginning of the year, before it reverts to a lunch-time (noon to 4 p.m.) offering on those days in the summer.

"For Redamak's we're stepping out of the box now," Maroney said. "We're preparing a lot of these new items to order — fresh products. We're not opening a can, we're slicing mushrooms, putting fresh mushrooms on a burger. The green peppers, red peppers going in our Italian beef or Happy's Pita are cut fresh and sauteed."

First in line on opening day was the 14-member eighth-grade class from St. Mary of the Lake School in New Buffalo.

"We're here to have a nice lunch and celebrate spring, although it might be a little bit premature," said teacher Mary Sullivan while waiting in chilly conditions for the doors to open at noon. "This is the beginning of a new tradition."

Next in line on March 1 was a group of Redamak's regulars that included 2008 River Valley High School graduates Kady Keolisack, Courtney Adkins and Nicole Hisaw (along with Hisaw's nearly 2-year-old daughter Haidyn Davidson).

Keolisack said the three have been regulars on opening day "at least for the past three years."

Adkins, who is Haidyn's aunt, noted that even the toddler is a regular.

"She's been coming since she was a newborn," Adkins said.

It wasn't long before Haidyn and her fellow diners (which also included Cassopolis High School grads Bugs Keolisack and Projo Keolisack) were rediscovering why they like coming back to Redamak's.

"We always get great service and you know the burgers are good," said Kady Keolisack.

For more information or to place a take-out order, call Redamak's at (269) 469-4522.