

DINING

REVIEW

Mollyz hitz the spot



VALERIE MANSOUR

There is one thing you need to know about Mollyz Diner: where you expect an S, there is a Z. This inspiration comes from an entertaining legend on the menu about one Melinda-Lyzette Melanson, born in 1836, and known as Mollyz.

This menu is a most interesting read, although I must say starting with four varieties of Poutine is a little hard on the heart. My two friends and I decide to go for something healthier: chicken wings. Cape Breton Tar Pond Buffalo Wingz (\$5.96 for 10) to be precise. Where else would you find buffalo with wings, asks the menu? Good question.

Mollyz' wings are actually the best in town. Our server neglects to give us individual plates, and the wings are too vinegary, but since the competition is slim, they still win. The wings are meaty, tender, and the outside is crispy. And most importantly, hot means hot!

With this, two of us sip a Propeller Ginger Beer (\$1.96). This sharp, delicious, and gingery drink hits the spot. My other friend sips Mollyz Chardonnay (\$4.57 glass) and she, too, is pleased.

Our enthusiastic server brings our entrees promptly. The Cape Breton Seafood Chowder (\$4.96 cup) is cream based and chock full of baby shrimp, salmon, scallops, haddock, potatoes and onion. Despite all these ingredients, the broth is flat and my friend quickly reaches for the salt and pepper. The biscuit on the side is dry.

The Thai Chicken Wrap (\$8.69) has sliced grilled chicken, shaved red cabbage, grated carrot, bell pepper, tomato, and a flavourful Thai chili sauce, wrapped inside a soft tortilla. It's huge and presented appetizingly. The chicken is tender and it's quite tasty. Accompanying the wrap is Mollyz Famous House Salad, a crisp con-



MOLLYZ: Doug Melanson holds a plate of Cape Breton Tar Pond Buffalo Wings with his staff Christian Parsons (from left), Bryce MacAskill and Jason Metcalfe.

coction of purple cabbage, white onion, tomato, carrot and lettuce.

My Indonesian Hoagie (\$8.69) consists of curried grilled beef with melted cheddar cheese, onion, mushroom, Indonesian BBQ sauce, on a hoagie bun. The meat has excellent flavour but it should be cut into smaller chunks so it's easier to chew. The bun is huge and unremarkable, so I leave a lot of bread behind. The Golden Frieze on the side are above average, with peel on, but they cool quickly.

We share Mollyz Baby Spinach Salad (\$3.96 side), a nice mix with grated cheddar cheese, red onion, mushrooms, tomato, hard-boiled egg and a maple dressing.

For dessert we dig our three forks into a Turtle Cheesecake (\$5.69) that, our server tells us, is made by someone named Laura Secord.

Mollyz is a pleasant enough place. It seats about 50. The second room on this day is being prepared for a function. The tables are adorned with blue tablecloths, a strip of brown wrapping paper, and a blue iris on each. There are grey stucco walls, a propane fireplace, and a long bar with nice brick behind it. Some of my favourite Latin music is playing. Upstairs is the Menz Bar.

There are several items on the menu I'd still like to try, including one of the temptingly described burgers. I'll be back one of these "dayz."

vmansour@eastlink.ca

IF YOU GO

WHAT: Mollyz Diner, 2104 Gottingen St., Halifax. 405-3376.

CHEF: Doug Melanson

HOURS: Sun. - Thurs.: 7 a.m. - 9 p.m. Fri. - Sat.: 7 a.m. - midnight

RESERVATIONS: Accepted

COST: Appetizers: \$2.69 - \$9.96.

Entrees: \$5.96 - \$13.69.

RATING: ★★☆☆☆