Dining Out With

Mountain Jacks Claims Four Special Steaks

Special occasions are made even more special at Mountain Jacks restaurants by four unusual house specialties. These include a Filet Mignon stuffed with seasoned unstabnoms, wrapped in bacons attended to the seasoned unstabnoms, wrapped in bacons attended in Chablis wine-butter. The Crub-Stuffed New Yorker features a New York strip steek stuffed with a tempting mixture of crabment, musbrooms, butter and par-slev charbonied and heaped with musbrooms statted in brandied-butter. And, the Peppercorn Filet Mignon, a gournet-tender filet, wrapped in bacon and coated in freshly cracked peppercorns. The popular Beef Feast For Two offers the three cuts bed lowers prefer, top sirloin, filet mignon, and prime rib. In addition to the house specialties, the menu ofters more than 15 cuts of beef, fresh fish and sealoud entries.

lond entrees.

The five Mountain Jacks restaurants, located in Troy, Farmington Hills, Warren, Ann Arbor, and Dearborn Heights, last fall introduced a new specialty menu. Since that time customer comments have

ranged from "outstanding" to "truly unique," according to local managers. Two of the locations. Warren and Dearhorn Heights, were formerly known as Stag & Hound. While ownership and management remain the same, the names of the restaurants have been changed to provide continuity and eliminate any confusion caused by restaurants of different names serving identical menus.

Don't forget your American Express Card!

J. Ross Browne's... A Seafood Success Story

SOUTHFIELD...The old Shakespearian question. "What is in a name?" is being asked these days at Southfield's J. Ross Browne's, formerly known as the Dry Dock. Those who enjoyed the Dry Dock may be wondering if their old favorite by any other name would be as good. The answer to that question, from J. Ross Browne's

Half Off Your **Other Hal** Buy one entrée

and get 50% off 40008 the second one. 13.95 With this coupon order any with this coupon order any two dinner entrées and get 50% off a second entree of equal or lesser value. Choose from fish, to shellfish, to seafood platters. Or anything in between. Just Brandled Lobster 76.47

Two dinner entrees tours, sound, responder portation, and responder portation, and the power of the portation of the power of the portation of the power of the portation of the power of t bring this coupon with you when you visit. We'll show you how to drown your appetite in a sea of satis-Traction of the state of the st

Buyone

Brownes entrée and get 50% off the second one.

2262 Telegraph Road Bloomfield Hills, 334-4694

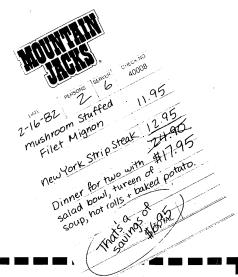
26855 Greenfield Road Southfield, 557-0570

30140 Van Dyke Warren, 574-9440

Purchase any entrée and get a second entrée of equal or lesser value for half price.

Offer good during regular dinner hours through May 31, 1982. Does not include tax, tip or any items not in

Check the savings at **Mountain Jacks**



Dinner for Two

That's right, With this coupon, you and your guest can choose any two of the following complete dinner entries and pay only \$17.95. Our House Specialties: Mushroom Stuffed Filet Mignon, Crab Stuffed New Yorker, Peppercorn Filet Mignon, or the Beef Feast for Two for our Steak Market's Full Cuts: Delmonico Steak, Top Sirichn, Filet Mignon, or New York Strip Steak, Choose any two and sink your teeth into the savings.

26207 West Warren Dearborn Heights 562-9000

MOUNTAIN **JACKS**

24275 Sinacola Ct. Farmington Hills, 476-5333 (Grand River Ave. at Ten Mile Rd.) 300 South Maple Ann Arbor, 665-1133

through May 31, 1982. Does not include tax, tip or any items not included with the entire ing. Limit one composition per customer. Not valid in conjunction with any other special offers. _____ Manager Mike Hunter, is an unqualified yes and no! "We won't be just' as good as the old Dry Dock. The name change signifies a whole new look and exciting additions to the menu which we feel will mean an even better dining experience for our old

cases an even better dising experience for our old and new guest.

Hunter gues on to explain that "The Dry Dock and and new guest.

Hunter gues on to explain that "The Dry Dock and J. Ross Browne's are wind by the same company that operates the J. Ross Browne's in Bloomfield Hills and Warren. This means that the same level of quality and service will be maintained at all three Detroit restaurants. However, by changing the name to J. Ross Browne's it will be less confusing for our guests in the greater Detroit area.

Diring will be an all now pleasure with a large selection of gournet seafood dishes, a daily variety of fresh fish, and a selection of steaks and prime rise. The American Express Card is accepted at all Visit J. Ross Browne's and discover that seafood of this rare quality is served at restaurants by no other name in the Detroit area.

Carlos Murphy's

No Blarney and lots of Eggs.

SOUTHFIELD... St. Patrick's Day revelers at Carlos Murphy's Irish-Mexican Cafe found there was no harmey about the popular restaurant/Jonge's "Potential of the property of th

event, the Easter Rabbit was heard to exclaim. This will be the only place in town where I can get more bunny for the money!"

according to Carlos Murphy. 12M=12

Murphy's Law

Two Great Mexican Combos

