Dining Out With THE AMERICAN

New Gourmet Seafood Specialties At J. Ross Browne's

At J. Koss Brownes

Three new house specialties featuring succulent string are being debuted by the creative chefs at the four J. Ross Brownes, seafood restaurants located in the Detroit area.

Their new Shrimp and Scallops Madein entrée has a savary Spanish flair. It features sautéed shrimp and scallops topped with J. Ross Brownes own Madein sauce—a delicious blending of mushrooms, shallots and fresh tomatoes simmered in sweet Madeira wine.

Define and Espagnod Shrimp—Crowned Hailbut dimer as well. Delicate white hailbut is lightly sautéed and then topped with baby shrimp—mushrooms and shallots that have been sautéed in brandy butter.

The third entrée being promiered is especially for shrimp lovers—Shrimp a la Crème. They can enjoy a generuus portion of shrimp suitéed with shallots and mushrooms and covered in a special champagne saute.

J. Ross Brownes's popular house specialty, Cournet Stuffed Shrimp, is also a tempting offering, with five fount string filled with a camboure at an sautéed mushroom stuffing. These are covered with Monteney Jack

cheese and baked so that they arrive at your table an appetizing bubbly brown.

The restaurants' perennially favorite gourmet delight. The San Franciscan, still tops the menu. It is a pure white filled or mild sebases coated with sesame seeds and breadcrumbs, sautéed to a delicate brown and served flambied with banana, pineaple and a hint of dark Puerto Rican rum.

J. Ross Browne's restaurants are located in Bloomfield Hills. Southfield, Okemos and Warren. For reservations or information, call the location nearest you.

Steak Market

A Big Success At Mountain Jacks

The Steak Market section of the menu at all Mountain Jacks restaurants offers steak lovers just the steak they are hungry for—no matter what their appetite may be on any given visit. At Mountain Jacks, there are 15 outstanding cuts of steak from which to choose. Each steak is corn-fed beef, aged to peak flavor and richly marbled for juicy Catch any of shrimp entrées: Shrimp and Scallops Madeira Sauted shrimp, scallops, shallofs and mush sauted shrimp, scallops, shallofs and Madei roams samured in a zesty blend of Madei brandy and made Espatian sauce. Shrimp a la Crisma Chrima a la Crisma This is your big oppor-tunity to land a great shrimp dinner for \$9.95. brandy and tomato Espagnon sauce. Shrimp a la Crème Shrimp a la Crème A generus portien and blended in a mushronn A generus portien and blended in a mushronn Louter and shallots and sauce. Shrimp-Crown sauce. Or our popular hrimp dinner for \$9,95. It's easy. All you have to do is decide on one of our three delectable new shrimp entrées or our ever-popular Gourmet Stuffed Shrimp and present this coupon. There's no catch. So come in before Sept. 6 and enjoy a shrimp dinner without going overboard. shallors ame Or our popular Gournet Stuffed Shrimp. Gournet introductory price of: All at a special introductory

2262 Telegraph Road, Bloomfield Hills, 334-4694

26855 Greenfield Road, Southfield, 557-0570 1938 Grand River, Okemos, 349-1932

J. ROSS BROWNE'S...

Save \$5.95... Roasted Filet Mignon for Two. We'll steak our reputation on this NEW House Specialty.

Thursday, July 29, 1982 O&E

Choise Specially.

This is the night to enjoy a tender moment together over a magnificent 16 tz. Retrieved with Madelra state. Because tonight you can order our Rossted Fliet Mignon for Two, served with a medley of vegetables and save 85.95. You'll also enjoy as much homeomore with the state of the stat 13.95 Roasted Filet Mignon
Roasted Fire Top 1-18-82 Dinner for Two Includes soup salad human zant zalate or paked botajo. MOUNTAIN

26207 West Warren born Heights, 562-9000 24275 Sinacola Ct. Farmington Hills, 476-5333 (Grand River Ave. at Ten Mile Rd.)

Filet Mignon for Two \$21.95 5702 Twelve Mile Road Warren, 574-1040

300 South Maple Ann Arbor, 665-1133 5800 West Saginaw Highway Lansing, 321-2770

JACKS

2360 Rochester Court Troy, 689-7920 gh Sept. 6, 1982. Does not include a ordering. Limit one coupon per "Filet Mignon for Two for \$21,95" offer is good during regular dinner hours t tip or any items not included with the entrée. Coupon must be presented omer. Not valid in conjunction with any other special offers or redeemable fo

tenderness. All are available in the Light Appetite Cut. the Full Cut. or. for those who are really hungry for a big, thick, juicy steak, the House Cut.

Included among this impressive array of superly steaks are a Delmonico, the tasty rib-eye which is the favorite choice for robust beef flavor: a Top Sirloin, selected especially for those who enjoy fine beef; a Marinated Top Sirloin, marinated in a flavorial blend of ingredients; the top-of-the-line gournet prize. File Mignon: and the truditional steak lowers favorite. New York Strip Steak.

Bed entitle Frime also will not want to overlook the Bed to the Prime Rib served at Mountain Jacks. It is no correctedly selected and prepared that the restaurants stake their reputation on every slice served. The Prime Rib serves ylice served. The Prime Rib is available in a petite, standard or full cut.

Dinners are served with all the homemade soup of the day you wish, a salad you create from an array of fresh ingredients, fresh, hot bread with butter and your choice of long grain and wild rice, home fries or baked potato.

In the greater Detroit area, Mountain Jacks restaurants are located in Thoy, Warren, Ann Arbor, Farmington Hills, Lansing and Dearborn Heights, Call the restaurants are located in Thoy, Warren, Ann Arbor, Farmington Hills, Lansing and Dearborn Heights, Call the restaurant nearest you for further information or reservations.

Food And Fun Served At Carlos Murphy's

SOUTHFIELD... Carlos Murphy's Irish-Mexican Cale. 2924 Northwestern Highway, is a successful combination of Blamey and Bull.

The Murphy's concept is Good Food, Good Drinks and Good Times—all of which this zany restaurant/drinking establishment provides. The food and drinks represent imagination and creativity as only an Irish-Mexican leprechaun could concect. A lively but racters to hundreds of happy revelers every night of the week.

A blending of truditional Irish fare, flavorid Mexican dishes and good old American favorites makes for an exciting and diverse menu. Elakewise with the libations, which include such specialties as the Blarney Stone Green-Go. Irish Luced, Baji Sunshina. Acapulco Goldrush and Siesta Sangria. Don't drink the water, and description, incorporated with the water and description, incorporate diffusion levels and extension, incorporate diffusion levels and extension, incorporate diffusion levels and extensive open space to create an atmosphere where every guest can participate in the fun. As a result. Carlos Murphy's has become known as the Southfield place to resulting to a selection of Mexican, Irish and

Murphy's has become known as the Southnieu piace to mix and mingle.

In addition to a selection of Mexican, Irish and Hickory smoked dinner items, an extensive appetizer menu features both traditional American favorites and a sampling of Mexican offerings.

Carlos Murphy's is open daily from 11:00 a.m. until 2:00 a.m. Sunday brunch is served from 11:00 a.m.

Murphy's Law according to Carlos Murphy.

"DON'T LOOK A

Party with a chimichanga only 3.50

This ones good thru September 6.
For a Mexican extravaganza, bring this coupon in and get a Carlos Chimichanga for only 5500 That's 5145 off the regular price.
Picture a flour tornila, beef, kfried bears, Cheddar cheese, ranchero sauce, guacamole and sour craim, and rice guacamole and sour craim, and neceptation of the proposed price of the coupon is soon, other people are reading the state of the proposed price of the p

