## Food, musical groups attract diners to Nicky's

NICKY'S IS the elegant new staurant, cocktail lounge and

MICKY'S IS the elegant new staturant, coctatal lounge adpained to the ground level of the po Troy building.

John Reaser, of Millord, a lawyer hoffices in Southfield, and Nicky rise of Troy are partners in the staturant that opened Sept. 12 reation most recently housed gy's, previously Sidney's and better that the Bonaventure.

The partners arent most stature was the service of the service of

that the Bonaventure.

to partners spent more than

ooo remodeling Nicky's, which
a striking, contemporary look,
niterior is designed by Ronnie
who has done the decor for
y top-flight Detroit-area restau-

ints.
Reaser said originally the parties were striving for an art-decough but were pleased to see it deligo more into high-tech.
Soft lighting enhances the big onn, with its 'saer lights,' even at neithine. A mirrored wall backrope the area where Top 40 bands ay for listening and dancing in the ening.

lay for listening and dancing in the vening.

The food comes first, Reaser said, but the entertainment will bring ack people to enjoy the food."

Attractions appears through Satrday, Pam Martin, who is opening or Boh Hope at the Fremier Center ext month, will be at New Jeronic Venice and the Loving both. Marlene Hill and the Loving both, the top group in Detroit, will lay Nicky's in November and Dember, Reaser said.

The chel is Tino Barrera of West-and, who formerly was day chef at the Restaurant Duglass in Southeld. One of the luncheon menu faorites is chicken romano, chicken east sauteed with romano cream use and pasta.

Utiliting the chef's concept to be sarth food! The delelene of the sarth food is the delelene of the best of the sarth food.

The sast sauteed with romano cream shaue and pasta.

3 Utilizing the chel's concept of dearth food, the delicious dish has been supported to the concept of dearth food, the delicious dish has been supported to the construction of the construction

Sundays our may now.

A pink-canopled private room also is available for parties.
One or both partners is usually on the scene at Nicky's. "We work it day and night," Reaser said, 'but we love it."

DIN HOW Szechuan Restau-rant is Livonia's only restaurant

serving Szechuan and Mandarinstyle food, said David Chen, owner of the new family-run restaurant at 20198 Plymouth.
Chen formerly owned the 200-seat restaurant New Peking in Garden. City. After selling the New Peking to another Chinese owner, he has opened the 70-seat Din How (which means the best in Chinese.

The season of the State of the State of the Chen pointed out some of the specialities on the menu. Chen pointed out some of the specialities on the menu. The menu cover gives a hint of the work that goes into making Peking duck. Preparations are as easy as 1-2-3. 4-5-6.

The has crustly akin outside and a juicy skin miside, 'Chen said, explaining the dish. 'We use a pancake to wrap it.' Because of the lengthy preparations, a one-day advance order is required.

The restaurant's hot and sour soup is prepared individually to order, not from a big soup kettle. mos also pork or mos shu chicken include silice of pork or chicken, cabbage and the control of the season o

The Din How had its grand opening Wednesday. Restaurant hours are 11 a.m. to 10 p.m. Mondays-Thusdays, 11 a.m. to 11 p.m. Fridays-Saturdays and noon to 9 p.m. Sundays, Liquor is served.

Sindays. Liquor is served.

GIORGIO'S will have its grand opening week beginning Saturday and continuing through Oct. 7 in the Great American Insurance Building at 280 N. Woodward, Birmingham.

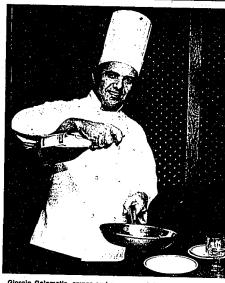
Woodward, Birmingham, and the Company of the Company

Oak Park in 1981.
The owner plans to do much of the cooking in Glorgio's open kitchen.
Among the many entres avaliable at dinner will be veal marsala, able at dinner will be veal marsala, steak au polyre, occan flounder, beet tenderloin and ahrimp Dijon.
Soup, saida and broccoll or baked potato accompanies the meal. At

KNOWN

FOR:

table talk



Giorgio Golematis, owner and manager of Giorgio's in Birming-ham, demonstrates his flair with dessorts les flambes.

lunch the Giorgio-Burger is one of the features.

the features.

Hours will be 11 a.m. to 10:30 p.m. Mondays-Thursdays, 11 a.m. to 11 p.m. Fridays-Saturdays. During grand-opening week, customers will receive a free dessert with their

String band to play

A square dance and concert featuring the Ruffwater String Band is being presented from 8-11 pm. Friday. Oct. 7, on the Highland Lakes Campus of Oakland Community College in Union Lake. Cider and doughnuts will be available.

Tickets are \$5 for adults and \$3 for ehildren. For more information call Student Activities at \$60-3041.

Detroit Race Course, and at 32585 Concord Drive, Madison Heights, near Troy's Oakland Mail.

The restaurant's charm begins with its bright, informal deor, resembling a Mexican haclenda. Colordu wall hangings, pottery and baskets accent the setting.

Corn chips with hot or medium dip may begin the meal, and Mexican hors d'ouevres including a version of pizea are available. For cocktails, the house specialty is a double marguerita, served in a huge

tions are served for dinners or a la carte diabes. The chimichangs, a meat-filled burro, is Chi-Chi's specially that may be ordered any of five different ways. Fried ice cream is different dessert on the meson of the form 11 a.m. to 11 p.m. Mondays-Thursdays, 11 a.m. to midnight Fridays-Saturdays and 11:30 a.m. to 10 p.m. Sundays. In Madison Heights, hours are 11 a.m. to 11 p.m. Mondays-Thursdays, 11 a.m. to midnight Fridays-Saturdays and 11:30 a.m. to 10 p.m. Sundays. In Madison Heights, hours are 11 a.m. to 11 p.m. Mondays-Thursdays, 11 a.m. to midnight Fridays-Saturdays and 11 a.m. to 10 p.m. Sundays.

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NOPALITOS Restaurant and
Cantina, with Mexican cuisine,
opens Saturday at Somerset Mall in
Troy. A Mexican interior of stucco
and tile, with cactus plants for accent, replaces the formerly French
setting of the Magic Pan creperie.
The restaurant offers gournet
Mexican food, with shrimp, red
daupper, chicken, pork, beef and
steak featured in entrees. Mexican
beers and margueritas (a 17-ounce
Rio Grande) are among drinks
served.

served.
Nopalitos has a 160-seat dining area and enlarged, 60-seat cantina.

JACQUES Seafood in Bing-

ham Farms continues its Friday night clambake as long as tweather permits. An all-you-can-eat buffet for \$24.69 includes lobster, jumbo shrimp, Alaskan king crab legs, clams, smoked sable, poached salmog, oyster-son-the-hai-shell and classes. The harbequed on the outdoor grill provide still more variety. Clam chowder, clams provides with the control of the complete the control of salads compete the control or salads compete the control of salads compete the control of the control o

THE BLOOMFIELD Canopy is marking its 21st anniversary year. The restaurant at 6550 Orchard Lake at Maple roads is owned and operated by Anna and Frank Stratton.

THE RHINOCEROS Res-THE RHINOCEROS Re-taurant in downtown Detroit is cele-brating its fifth anniversary by cut-ting its prices more than half during the week beginning Sunday and con-inuing through Oct. 8. Jumbo garile shrimp, veal Wellington, fresh lake trout with cucumber sauce and sauteed fresh lake perch will be among entrees served at bargain prices, with vegetables and house salad, for dinner. Champagne will be half price, too.

## Actors Alliance offers season's first production

The Michigan premiere of "Madonaa of the Powder Room" by Paula Cirmar will open the 1833-84 season of the Actors Alliance Theatre at 8.30 p.m. Friday, Oct. 7, at Lycec International, Evergreen at 13 Mile in Southilled.

Jeff Nahan will direct the professional resident company's production, which continues at 8.30 p.m. Fridaystardays and 6.30 p.m. Sundaystardays and 6.30 p.m. Sundaystardays and 6.30 p.m. Sundaystardays and 6.30 p.m. Sundaystardayshov. 6.

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As their youthful memories flow, resident content of the ward of the sunday of the wards of the sunday of the sun

## Benefit to feature Irish group

A group of Irish singers, dancers, musicians, comedians and storytellers will appear on its second American tour at 8 p.m. Saturday, Oct. 8, at the Masonic Temple Auditorium in Detroit.

The show will benefit the Cystic Fi-brosis Association of Ireland, Tickets, at \$10 for adults, \$5 for students and senior citizens, are available at the door. For more information call \$84-3888 or 986-3895.



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