## Excalibur's executive chef turns restauranteur

By Alico Collins
staff writor

Executive chef Marty Wilk turned into restaurateur Marty Wilk turned into restaurateur Marty Wilk turned month when he became sole owner of Southfield's popular Excalibur restaurant.

Excalibur's been an integral part

Wilk's life dream was to own a restaurant. Now, at 32, it's come

"It's every chef's dream to own his own business," Wilk sald last week. "I knew what I wanted early in life."

capacity after Archer died about 18 months ago. By buying the Excalibur stock from the Archer estate, Wilk becomes sole stockholder.

The restaurant, at 28875 Franklin Wilk worked for Archer as executive chef and basically managed the profile intersections — where

Northwestern, Frankin and 12 Mile come together.

ONE OF THE FIRST things Wilk wants to do is after the image of some that Excalibur is exclusive and out of range for many. "Excalibur's intimidating to a tot of people," said wilk. "They remember the times when Liza Minnelli and Frank Sinatra came around. We opened as a trendy, But that's not what we are now."

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Also, the restaurant's maintained a dress code that required men to wear a sport coat after 7 pm.

In order to make 1 less intimidating, Wilk stanted 1 less intimidating, Wilk stanted 1-to pm. cocktail hour, "relaxed the dress code a little," and, yes, is now accepting food orders via the lax.

"For the cocktail hour we're advertising affordable drinks — that's better than saying reduced prices — and we serve complimentary, cooked-to-order hors doewness. That way the customer doesn't have to pick food out of a common dectainly do not let in blue Jeans," he said.

"But stacks and a nice sweater, I've go to let in. We want to get away from the intimidation factor."

EXCALIBUR IS closed to the public on Sundays for private parties. It also has a large catering business and off-site private parties, we do Governor Blanchard's parties, we did the Michael Jackson party when he was in town," said wills. Southfield City Council last week voted unanimously to approve transfer of the Excalibor state liquor license, entertainment and dance permits from stockholder Archer to Wilk. The State Liquor Control Comission requires the approval of the local legislative body before authorizing the transfer.

Insignative body before authorizing the transfer city approval) to classing years of city approval) to Lansing yesterday and got it stamped and approved," he said Wednesday, Wilk started in the restaurant business when he was 14 years old. While he was going to school he worked at the London Chop House in Detroit as an apprentice. After graduating from Chadsey High School, he went to Schooleratt College to become a chef.

"I started everything carly in life," he said. "I married my wife Karen at 18. We now have three tovely children and live in Farmington Hills."



Marty Wilk, chef/owner of Excelibur, still spends time in the kitchen. His childhood dream was to own his own restaurant. At



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