Changes come down the 'Pike' at popular restaurant

From Livonia, it was a long drive north on Telegraph to Pike Street Restaurant in Pontiae, but newly promoted general manger Brian McNamara, who lives in Redford, and makes the drive sectors, and makes the drive every day, assured me it would be worth it. "Pontiac is very exciting." said

be worth it.

"Pontiac is very exciting," said McNamara. "It's very alive. I wish more people would come here, and give it a chance." McNamara, who has been with the restaurant for six years, is also proud of Pike Street's success. The restaurant, which also contest private parties, has won numerous awards, and recognition in national magazines.

Newly promoted executive chef Randy Emert, previously sous chef, is captain of the Michigan Culinary Team headed for the World Culinary Art Salon this September in Germany, and follows in the footsteps of Brian Polcyn, now of Five Lakes Grille and Dorin Moore, executive chef Bay Harbor Yacht Club outside of Peteskey.

The World Culinary Art Salon, held every four years, is to chefs what the Olympics is to athletes. "It teaches you a lot about food; explained Emert who lives in Farmington Hills and graduated from Schooleraft. College in Livonia. "You learn from your mistakes. I'm not on the line cooking as much as I'd like. One day I'd like to become a Certified Master Chef. Competing helps me fine-tune my skills."

In talking about his recent promotion, Emert, who has been at Pike Street for seven years, and won numerous awards in Food Salon competitions, is quick to credit Brian and Derin.

"They taught me to cook from the heart, to use the freshest ingredients passing in the sale discovery of the proper in the promotion, is quick to credit Brian and Derin.

They taught me to cook from the heart, to use the freshest ingredients passing, and to have respected to the food, and to have respected to the food, and the men specials reflect the changing seasons, You'll find venison, lex and other game on fall and winter mones but a total and wanter game on fall and winter game on fall and win

menus, but not in the summer.

AN INTERNAL PROPERTY.

Pine Séreet Risetairant
Where: 18 Weat, Pike Street,
Pontac (810) 334-7878.
House: 11 am to 3 pm. MondayFriday (Junch); 5-10, pm. MondayFriday (Junch); 5-10, pm. MondayFriday (Junch); 5-10, pm. MondayFriday (Shener); Colosed Sundays.
Means: New American custains with
a Illitie. European: Influence,
Vegetarian friendly, menu Includes
pasta dishes; (available in half
orders); systedor, fish; risat rack of
lamb; Unicken; and beef pntrees.
Entree salads and sandwiches on
lanch menz.
Prices: Lunch ranges fromt \$5.50
(sandwiches) to \$10.75 (entrees).
Dinner ranges fromt \$5.50 (plasta
entree) to \$24.50.
Fisser-visions: Rocommended on
Fridays and Salurdays.
C-selft carda: All majors accepted.

Locoming ovents:

ed.

Upcoming events:

A Late Summer Night — 7 p.m.
Monday, Aug. 19 to Introduce Chof Randy Emert as the new Executive Chef and Brian McNamara, new

Randy Emer as the new Executive Chef and Brian McNamara, new, General Manger, Cockatils and hora Codeware with be served with a tibe performance by Punch and Kitty. Tickets \$25 per perent, a porting of which will go to benefit Lighthouse, a toundation for abused children, Call (310) 334-7878 for reservations.

38 Michigan Theme Differe, honoring the toods and wines of Michigan — 8:30-7 pm. (hors decurrent), 7:15 dinner, Cost \$47.50 per person, excluding boverage, tax and gratilly. Call (610) 334-7878 for resorvations. Fish cours a Sautout Lake Superior Pickerst with Imlay City Sheliot Coults, Mixed Field Green Salad with Fowlerville Plum Dreasing, Main Course, Roset Grypford Phesanam Breast with Howeld Sweet Com Poienta, Sape and While Boan Riggout, and Travorse City Cherry Checolate Galsau with Michigan Beaulplats Sorbet for descert.

Some of the new selections include Breast of Chicken with Morel Mushroom Cognac Sauce and Veal Chop with Tomato-Artichoke Ragout.

"I've been trying to use leaner sauces without as much butter or cream, and I'm using more

herbs and spices for flavor," said Emert, who also added some veg-ctarian items to the menu. Daily specials reflect foods of the sea-son, and allow patrons the opportunity to try something dif-ferent.

son, and allow patrons the opportunity to try something different.

"A lot of people have never been here," asid McNamara. Pike Street is hosting — A Late Summer Night — to raise money for Lighthouse (see chart), and to recognize our promotions. We put our heart and soul into the place. It will be very beautiful. One to the will be filled with hors d'ocuvres and there will be ice sculptures too. It will give first time customers a chance to see the restaurant. We'll have live entertainment and dancing."

I admit, I was curious. There's been a lot of renovation going on in downtown Pontiae. New restaurants are opening, the Strand Theatre on Saginaw is being redone, and there are night clubs and galleries you can walk to.

Pike Street used to be occupied by Michigan Bell. The brick, warchouse type structure was abandoned for a long time before a previous owner opened a restaurant. The new owner, Jim Fitzpatrick, has helped create an longant, tipscale urban setting. Its warm, and inviting.

What customers don't see are the two banquet rooms upstairs that are used for catering business and the seed of catering business and the s

What customers don't see are the two banquet rooms upstairs that are used for catering bus-ness meetings, weddings, show-ers and other special events. You can even rent the whole restau-rant if you want to.

"We've had couples get engaged in the Wine Celler," said McNamara, opening the door to a cozy brick room in the base-men: whose name speaks for itself. "It's fun and charming."

McNamara's and Emert's enthusiasm is contagious. We have great employees, he said. "No one leaves. It's a fun place." Popular dinner entrees, which include house salad, are the Char-Broiled Atlantic Salmon served with Smoked Salmon Horseradish Crust, Sauteed Patatoes, Onion and Spinach

At your service: Executive Chef Randy Emert (left to right), Brian McNamara, general manager, and restaurant owner Jim Fitzpatrick inside the dining room at Pike

(\$21.50), Roast Rack of Lamb with Blue Cheese Scallop Potatoes, and Grilled Artichoko-Eggplant Saind (\$25.50), and Pan Roasted Beef Tenderloin Medallions with Smoked Gouda Whipped Potatoes (\$24.50), Pasta choices feature Grilled Vegetable Ozro with Fota Cheese and Pesto (\$15.50 entree) and

Wild Mushroom Angel Hair in Olive Oil and Garlie or Sherry, Shallots and Cream (\$17.50 entree). Pike Street also has a very fine wine list.

You'll find sumptuous salads, pastas, sandwiches and lighter entrees on the lunch menu. Choices include Sweet Corn,

T-Bones Steak House CIRIUD IV. BREE

CASUAL DISTING IN A PRIMODILY ATMOSPHERE.

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Cilantro and Avocado Salad with Chantro and Nocado Saind Wint Ponched Gulf Shrimp and Tequila Lime Vinaigrette (\$9,50). Sauteed Beef Tenderloin Tipp on Grilled Wild Mushroom Toast 7,50, and Broiled Lake Superior Whitefish with Sweet Corn Cakes and Green Tomato Salad, \$9,75.

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The Lark Mexican Fiesta, 7 p.m. Monday & Tuesday, Aug. 26-27, 875 per person, not including beverages, tax or gratuity A small Mariachi group, Mariachi Nuevo Zapopan, will entertain, there will be a pinata stuffed with treasure, call (810) 661-4466. Menu features

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batter-fried atuffed chiles with piquant rauce, Red Snapper fillets baked in foil with crab meat, tomato, cilantro and red onlons, and wood-grilled best tenderloin marinated with tomatoes, mustard & herbs, Drunken Beans, Green Rice with Crawfish, Mocha-Glazed Chocolate Kahlun Cake with Kahlun Mousse, vanilla ice cream and caramel vanilla sauce.

vanilla seuce.

• East Side Mario's

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DINNER FOR 2

restaurants. Each party purchasing two or more dinner entrees Sunday through Thursday, between 4 p.m. and closing, will be presented with a Blockbuster Video coupon is valid Sundays through Thursdays, and expires Oct. 20. It is redeemable at any participating southeastern Michigan Blockbuster Video store location and allows the recipient to rent one movie and receive a second movie rental of equal or lessor value free.

movie rental or equal or cosso-value free.

NEW RESTAURANTS

Don Pablos — "Tex-Mex"
restaurant which serves tradi-tional Mexican dishes with a dis-

tinctive twist is under construc-tion, and tentatively scheduled to open Saturday, Aug. 10 at 513 North Telegraph Road in



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