

DINING

Mountain Jack's has new menu and mission

By KEELY WYGNIK
STAFF WRITER

New wall coverings, carpeting, lighting fixtures, upholstery, table settings and art work help create the modern, contemporary look of the newly renovated Mountain Jack Steakhouses.

Jazz and Big Band music plays softly in the dining room, which is decorated in rich browns, burgundy, purple and forest green. A new menu, and trained staff who can suggest wine and food pairings also await diners.

"People as a rule are unfamiliar with wine, and intimidated by it," said James Anderson, general manager of the Livonia location. "Our staff training addressed that. Now we can describe wines better, and suggest wine and food pairings."

For those remaining undecided about a selection, Mountain Jack's Steakhouse offers the Wine Sampler which consists of a two-ounce sample of any three wines available by the glass for \$6.

"We spent a lot of time talking with customers about what they want from a steakhouse in terms of flavor, style, service and overall ambience," said Dan Silverman, vice president of marketing for Paragon Steakhouse Restaurants, Inc. "One of the most valuable realizations on our part was that we need to redefine what we are—a classic American steakhouse—and what we do best—steak and prime rib. By focusing on our heritage, we are now committed to providing the best steakhouse experience for under \$20."

The new Jump Start appetizer platter, \$4.95 per person, offers an assortment of crab stuffed mushrooms, BBQ baby back ribs, potato skins, onion rings and fried zucchini.

Baked potatoes are still available by request, but the new Potato Trio consisting of scalloped, red roasted and basil mashed potatoes gives diners more options. Potato Trio is served family-style to the entire family in a three-bowl server.

Mountain Jack's Steakhouse

Metro Detroit Steakhouses Locations
Hours: Open for lunch 11:30 a.m. to 2 p.m. Monday-Friday, and for dinner 5-10 p.m. Saturday hours are 4-11 p.m., and Sunday noon to 9 p.m.
Reservations accepted. All major credit cards, except Discover.

Mountain Jack's Steakhouse of Ann Arbor
1300 S. Maple — (313) 685-1125
Non-profit: Ann Arbor Art Center

Mountain Jack's Steakhouse of Bloomfield Hills
2282 S. Telegraph Road — (810) 354-4694
Non-profit: Habitat for Humanity of South Oakland County

Mountain Jack's Steakhouse of Dearborn Heights
26207 W. Warren — (313) 562-9000
Non-profit: Camp Fire Boys and Girls Detroit Area Council

Mountain Jack's Steakhouse of Livonia
31501 Schoolcraft Road — (313) 458-7333
Non-profit: Camp Fire Boys and Girls Detroit Area Council

Mountain Jack's Steakhouse of Troy
2380 Rochester Court — (810) 689-7920
Non-profit: Habitat for Humanity of South Oakland County

Mountain Jack's Steakhouse of Auburn Hills
1451 Opdyke Road — (810) 340-0585
Non-profit: Habitat for Humanity of South Oakland County

chefs have also developed Half Cut entree selections for those seeking smaller portions. Half Cut entrees include 1 lb. beef, seafood and poultry choices, all served with either a crock of clam chowder or tableside salad bar, and Potato Trio.

"Our Half Cut portions enable guests to enjoy the same experience with all of the extras, at a significantly lower price," said Silverman. "We recognized that we were not offering enough of a price range, which may have led some customers to believe that we were too upscale."

For instance, a top sirloin full cut is \$13.95, and a half cut is \$6.95 on the dinner menu. A full cut of Citrus Ginger Chicken is \$12.95, and a half cut is \$9.95. A full cut of Grilled Swordfish with Cilantro Salsa is \$15.95 and a half cut is \$11.95.

Mouth-watering side dishes include caramelized onions or sautéed mushrooms, Hollandaise or Whiskey Popcorn Sauce, and Citrus Ginger Vegetable Medley.

New on the dessert menu is The Big Finish for guests who either can't make up their mind, or want to sample a little bit of every dessert. The cost for two or more persons is \$3.95.

"Rather than leaving the burden of ordering dessert to one table member, we are trying to make it simple for the entire party to indulge," said Silverman. The Big Finish is a dessert platter featuring an assortment of favorites such as Bailey's Irish Cream mousse, mudd pie, turtle cheesecake and raspberry bread pudding.

Mountain Jack's has also made a commitment to better serve the communities their restaurants serve.

"We recently completed a major renovation to enhance our appearance and ambience, and realized that we wanted to revitalize our image with the community as well," said Judith Herndon, general manager of the Mountain Jack's steakhouse of Bloomfield Hills. "These programs represent a renewed commitment to the people and organizations that have made an effort to add to the great quality of life for everyone."

In an effort to recognize individual efforts and achievements, Mountain Jack's Steakhouse has developed the "Local Heroes" program. The program will honor a "Local Hero" every month.

patrons the opportunity to sample dishes from 60 of metro Detroit's most popular restaurants.

There's also a silent auction, and raffi, drawing. Culinary Extravaganza tickets are \$5 each and three for \$10. Both can be purchased by calling

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STAFF PHOTO BY JIM JACOBFIELD

New dining experience: Chef James Miller (left to right) and General Manager, James Anderson in the renovated and revitalized dining room at Mountain Jack's Steakhouse of Livonia. Mountain Jack's Steakhouse is the process of a major renovation project to enhance the appearance and ambience of their restaurants.

Each "Hero" will have their photograph, along with a brief description of their achievement on display at the restaurant which serves the city they live in.

Mountain Jack's has formed a Community Action Team, comprised of local leaders and influencers, at each of their metro Detroit locations, who will donate their time to select future Local Heroes, as well as assist in directing the restaurant's other community efforts.

In addition to recognizing individuals, metro Detroit Mountain Jack's Steakhouse locations are forming partnerships with four non-profit organizations—Habitat for Humanity of South

Oakland County, Camp Fire Boys and Girls Detroit Area Council, Ann Arbor Art Center, and Macomb Literacy Project.

During Mountain Jack Steakhouse housewarming, which will be scheduled this fall, each restaurant will donate a percentage of their profits to their partner charity.

Throughout the year they will work to help promote the good works their partner charity does in the community.

Mountain Jack's Steakhouse of Livonia and the Camp Fire Detroit Area Council will work together to promote the opportunities available for boys and girls through Camp Fire involvement and will strive to offer these

opportunities to a greater number of youths in the Livonia area.

In Oakland County, Mountain Jack's Steakhouses in Bloomfield Hills, Troy and Auburn Hills, will work with Habitat for Humanity of South Oakland County to help provide affordable housing for those in need.

Through volunteer labor, management expertise and tax-deductible donations of money and materials, Habitat for Humanity builds and rehabilitates homes with the help of homeowners while creating new relationships and a sense of humanity.

The Canton Township Mountain Jack's is also scheduled for renovation

RESTAURANT SPECIALS

Send information for Restaurant Specials to: Keely Wygnik, Taste/Entertainment Editor, Observer & Eccentric Newspapers, Inc., 36251 Schoolcraft, Livonia, MI 48150, or fax (313) 691-7279.

SPECIAL EVENTS

Morton's of Chicago
A Unique American Landscape, an evening of excep-

tional dining featuring Diamond Creek and Remy America, 6:30 p.m. Friday, Sept. 20, Morton's of Chicago, The Steakhouse, Oakland Town Square Building, Southfield. Cost \$126 per person, includes tax & gratuity. Four course prix fixe menu, accompanied by Diamond Creek Vineyards wines and Remy Martin Fine Champagne Cognac. Only 40 seats available, call

(810) 354-6006 to RSVP.

Schoolcraft College Culinary Extravaganza
Schoolcraft College in Livonia is hosting its fifth annual Schoolcraft College Culinary Extravaganza, 2-5 p.m. Sunday, Sept. 22, in the Waterman Center on campus, 18600 Haggerty, Livonia.

The event, which raises money for student scholarships, allows

patrons the opportunity to sample dishes from 60 of metro Detroit's most popular restaurants.

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Schoolcraft's Marketing and Development office (313) 462-4417. MasterCard and Visa and checks are accepted.

Members of the Jack

Brokenisha Quartet, who regularly perform at the Botsford Inn on Thursdays, will entertain diners with sounds of mellow jazz.

Members of the Jack

GUIDE TO GREAT DINING BIRMINGHAM RESTAURANT COLLECTION

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Food & Sports in a casual atmosphere. Continental bar & grill. Open at all hours.

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Friday, September 20, 8:00 pm
Saturday, September 21, 8:00 pm
Sunday, September 22, 3:00 pm
DETROIT SYMPHONY ORCHESTRA
NEKME JÄRVI, conductor
MIDORI, viola
BEETHOVEN The Concertation of the Horns
BEETHOVEN Violin Concerto
BEETHOVEN Symphony No. 7
FRIDAY PRE-CONCERT CONVERSATION
Guest—Nekme Järvi

Thursday, September 26, 8:00 pm
Friday, September 27, 8:00 pm
Saturday, September 28, 8:00 pm
Sunday, September 29, 3:00 pm
DETROIT SYMPHONY ORCHESTRA
JAMES DEPREEST, conductor
PETER FRANKL, piano
FAURE Piano et Violoncello, Suite
MOZART Piano Concerto in a Major
DVOŘAK Symphony No. 9

Friday, October 4, 10:45 am
Saturday, October 5, 8:30 pm
Sunday, October 6, 3:00 pm
DETROIT SYMPHONY ORCHESTRA
LAN SHUI, conductor
JOSÉ FERRERICO GOSIÓ, piano
ROSSINI Overture to Semiramide
GRIEG Piano Concerto in a Minor
SIBELIUS Symphony No. 2

Friday, October 18, 8:00 pm
Saturday, October 19, 8:30 pm
Sunday, October 20, 3:00 pm
DETROIT SYMPHONY ORCHESTRA
NEKME JÄRVI, conductor
YOSIF FEIGELSON, viola
SIBELIUS Symphony No. 1
COPLAND Billy the Kid Suite
DVOŘAK Cello Concerto in B minor

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8:53 35.00

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