

## DINING

## Fleetwood brings fine dining to downtown Royal Oak

BY ELEANOR HEALD  
SPECIAL WRITER

If you thought that Royal Oak was only a casual dining haven, you haven't discovered Fleetwood on 6th. If you've tried the more casual ambience of Royal Oak eateries and want the feel of white table cloth pampering with style, Fleetwood on 6th makes a good fit.

Believing that there was a fine dining void in Royal Oak, partners Keith Wadle and Ron Sarcevic, backed by Keith's father Ron, opened Fleetwood on 6th five months ago. No strangers to the restaurant scene, Wadle also owns Cadillac Cafe on Grand River Avenue in Farmington Hills and Sarcevic is part-owner of Vladimir's Banquet Facility, also in Farmington Hills.

Fleetwood is located in a building, originally renovated from a car wash by Benno Steinborn for his Benno's Restaurant which never formally opened due to Steinborn's illness. Under new ownership, it was called Daniel's, known for good food and a classic martini bar. It closed and the building was vacant until Wadle bought it last autumn and gave it a serious interior facelift. He knocked out walls, brightened others and created a more spacious, welcoming feel.

During lunch, a smaller room serves as a sandwich shop with a good selection of traditional favorites including chicken or tuna salad, club, reuben and Fleetwood burger. As meatless choices there's Partabell Burger or Veggie Sandwich.

## Fleetwood on 6th

Where: 209 West Sixth Street, (between Main and Washington), Royal Oak, (248) 541-8050.

Hours: Monday through Friday 11 a.m. to 2 a.m., Saturday 4 p.m. to 2 a.m. and Sunday 4 p.m. to 1:00 a.m.

Menu: Lunch hour sandwich shop. At dinner, fine dining with continental cuisine and a large number of daily specials. All entrees include choice of soup or salad and bread basket. Kid's menu available upon request.

Cost: Sandwiches \$6-7; Appetizers \$7-9; Entrees \$10-17; Daily specials \$15-20.

Reservations: for groups over four people.

Credit cards: all majors accepted.

During dinner, this room becomes the fine dining smoking area. A pianist and vocalist, specializing in blues and jazz, provide entertainment in the classy bar area Wednesday through Saturday evenings. The bar has plush stools plus high top tables with comfortable stools.

A principally California wine list includes more than a dozen wines at \$30 or less per bottle with lunch, served by the glass between \$3.50 and \$6.50. Two dozen beers range \$2.75 to \$5.75.

Using the right-hand rule (the price column), entrees accompanied by choice of soup or salad are quite reasonable. Chef Marlene Fuhrman, a 1993 School-

craft College grad, showcases her talents with a varied menu complemented by daily specials.

"At Schoolcraft, Chef Dan Hugelier preached perfectionism," said Fuhrman. "Chef Dan taught me that this is a serious business, but I had to have fun cooking in order to be good. I tell everyone who asks that you don't have to go to the Culinary Institute of America in New York to get good training. A great culinary school is right in our back yard."

And Chef Dan, one of five master chefs among the culinary instructors at Schoolcraft, remembers Fuhrman well. "She is one of the two best students I've had in my eight years at Schoolcraft," he praised. "She is talented, self-motivated, determined and a firecracker. I tag her as the lady's version of the John Wayne attitude."

Among Fuhrman's most popular appetizers are Mushroom Essence, a combination of wild mushrooms sautéed with bacon and green onions and baked with blue cheese in a flaky pastry. Shrimp Kitty, named as such because it looks like cat tails, is a trio of jumbo shrimp wrapped in light phyllo pastry. Can't Tolerate Tiptoe offers a tangy crab. Florida Crab Cakes are a double treat, prepared with snow crab and rock shrimp.

Honey Roasted Salmon, a 10-oz portion topped with an apple-walnut-train chutney served with roasted redskin potatoes and fresh vegetable \$16; Filet Mignon \$17; and Chicken Wellington, a twist on the beef



STAFF PHOTO BY DAN DEAN

Pampering with style: Carmen Young (left to right), Chef Marlene Fuhrman, Rebecca Wadle and Keith Wadle welcome customers at Fleetwood on 6th in Royal Oak. The newly renovated restaurant offers a fine dining experience.

preparation with garlic, spinach and mushroom duxell served with rich, garlic cream sauce \$15.

Catering to the 77 percent of Americans who say they eat pasta at least once each week is Perfected Pasta, creamy basil pesto tossed with roasted red peppers, sundried tomato, mushrooms and rock shrimp served

over angel hair pasta \$10. There's also garden delight Roasted Tomato Linguine \$10.

The winter months will see Fuhrman work her way into what she calls "my heavy Michigan influences" in the menu. "There will be more dried cherries in sauces plus game birds and game meats," she said.

Also in the months ahead,

Fleetwood will be offering dinner packages, winemaker dinners and Martini and Stogies nights (there's already a stocked humidor on premise and the smoking area is specially ventilated).

There's much about Fleetwood that appeals for a night on the town or extending the evening after theater.

## RESTAURANT SPECIALS

Restaurant Specials features theme dinners, menu changes, and restaurant openings. Send news items to: Kelly Wagonik, Entertainment Editor, Observer & Eccentric Newspapers, Inc., 36251 Schoolcraft, Livonia, MI 48150, or fax them to (313) 591-7279.

## HALLOWEEN PARTIES

**The Moose Preserve Bar & Grill**  
Halloween Bash, Thursday, Oct. 30, D.J. starts at 8:30 p.m., Monster Mash Contest, drink specials (beer specials start at 8 p.m.), Gruesome Decorations, Costume Contest, 2395 Woodward Ave. (north of Square Lake Road) Bloomfield, (248) 858-7688.

## Tremors!

Hollywood Horror Masquerade Ball, Friday, Oct. 31, 17123 Laurel Park Drive, Livonia, (313)

462-2196 or (313) 462-2096. Tickets \$5 in advance, \$10 at the door, \$8 with costume. Drink specials, \$1,000 Costume Contest, Horror Flick Trivia.

## Camp Ticonderoga

Haunted Golf Outing at Sylvan Glen Golf Course in Troy, Saturday, Nov. 1. Entry fee \$50 includes 9 holes of golf on a haunted course, shotgun scramble, dinner (served 5:30-7 p.m.), martini or beer, cigar, glow ball, glow paraphernalia, live music by Trinidad Tripoli, (248) 828-BUCK. Tickets must be purchased in person before the event. Camp Ticonderoga is at 5725 Rochester Road (south of Square Lake Road), Troy.

## SPECIAL EVENTS

**Gourmet Gala**  
Hosted by Crittenton Hospital, 5-8 p.m. Sunday, Nov. 2 at the

Troy Marriott, 200 W. Big Beaver Road, Troy. More than 34 of metro Detroit's finest chefs, restaurateurs and vintners will be offering tastes of their specialty dishes. Tickets are \$75 (friend); \$125 (patron); and \$175 (benefactor), call (248) 652-6346, 8:30 a.m. to 5 p.m. Monday-Friday. Event proceeds to go toward the purchase of an EKG Management System for the hospital's Special Diagnostics department.

## Metamora on Monday

Chef Anthony Sexton, Chef de Cuisine of Metamora Golf and Country Club will demonstrate selected recipes for home holiday entertaining, 10:30 a.m. Monday, Nov. 3. A tasting luncheon will feature recipes demonstrated. Registration is \$15, seating is limited, call (248) 628-8363.

## WHAT'S COOKING

## Oakland Grill

Showcasing the culinary expertise of Oakland Grill's Executive Chef Louis Sharks are several upcoming "tastes of autumn" theme dinners and tastings at this bistro-style eatery, 32832 Woodward Ave., (just south of 14 Mile Road) Royal Oak, call (248) 549-7700 for reservations, information.

Five course wine pairing dinner featuring the wines of Rodney Strong Vineyards, 6-8:30 p.m. Monday, Nov. 3, \$50 per person.

Champagne tasting featuring Moot at Chandon Champagnes and samplings of smoked fish,

6:30-7:30 p.m. Thursday, Nov. 6, \$22 per person.

Every Tuesday, 5:30-9:00 p.m. the Larry Nozoro Duo performs live. Nozoro, (sax, flute and clarinet) and partner Cliff Monear (keyboard) present popular standards and jazz classics.

## Single Malt Scotch tasting

For the sixth year in a row, Merchant's Fine Wine shop will hold its annual Election Day Single Malt Scotch tasting complemented by a buffet table at Ferndale's White Heather Scottish Club, 6:30-9 p.m. Tuesday, Nov. 4. The event has sold out each year. Reservations: (248) 546-7770, \$40 per person.

**Mr. Z's STEAK HOUSE**  
27321 Five Mile Rd. (Corner Livonia) 537-5600

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