# Escape to the islands at Cafe Hawaii

Aloha - welcome to Cafe Hawaii in Dearborn where you're treated like you've on vacation and just traveled 2,000

vacation and just traveled 2,000 miles.

"We're trying to create a little romance," said Kip Anderson ismiling as he glanced at a couple enjoying dinner. "Kids love this place, we need to get more high chairs."

Anderson and his partners, Steve Schmacher, Pat O'Neil, ind Neil Shuell transformed a former Foland's store into a colorful island paradise.

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4 Hove nature because nature is so theatrical," said Schuell. "If you can mimic it in three-dimen-sional form you catch the public's cattention."

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There's a lot of drama at Cafe Hawaii from a 17-foot waterfall to a volcano with law flow floor.
Catch the Bonsai Pipeline Wave. Diners sit in curved booths sheltered from a curtain of water that pours off the wave at timed intervals. You can stand on a surfboard and have your picture taken, it looks like you're surfing inside the wave.
Seven, 300-gallon salt water aquariums surround diners in the Corol Room. Some of them contain native Hawaiian fish. The aquariums arre works in progress. Each of them contains a delicate eco-system, and Anderson adds a couple of new fish every week.
Two huge trees branch out lover diners under a star-studded sky in the tropical forest area. There are totum poles carved from palm trees, and lots of surf-boards.
In the evening, Cafe Hawaii Takes on a nightclub atmosshore.

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In the evening, Cafe Hawnii Lakes on a nightclub atmosphere he the 25 and older set gather in the Waikkik Beach and Bar area 30 listen to live music.

Chef Steve Turck and his crew work in the open kitchen. Lunch is served 11 a.m. to 3 p.m. Early Bird Dinner specials start at 3 p.m. Turck studied culinary arts at Oakland Community College, and worked at Jack's on the Waterfront and the Golden Mushroom.

We try to make every dish a great value," said Anderson. For starters he recommends the spring rolls, which are great, or Chef's Reef Wrapped Shrimp. If you're dining with friends, order the Luau Fu Pu Platter – a tasting of island sausage, chicken satay, spring rolls and Lomi clamen on that serves 4. Entrees include Owahu Ahi – big island yellow tuns sorved with pineapple, coconut curry relish; Crub Salmon Cakes, and Banana Wrapped Kamano – salmon steamed in banana leaves with steamed Asian vegetables.

Maui Wowi Filet has "wowl appeal" – twin medallions of tenderloin with grilled Maui onion and portabello mushroom with sweet Maui demi glaze. Pineaple chicken is Chei Steve's signature dish – Chicken Volcano with grilled pineapple and fresh berry lava. There are also candied Samona Ribs, a variety of Stir Fry's and Noodle Bowls such as Sirzling Vegetarian Stir-Fry and Polynesian Noodle Bowl with chicken and shrimp. The lunch menu offers sandwiches, and main course saladishes are available for lunch and dinner.

Cafe Hawaii offers some sensational sips, many are available

Cafe Hawaii offers some sensa-tional sips, many are available alcohol free. Ohelo Papa Meo Ono is clossic ice creany straw-berry shortcake, there's a "Bock'em Dano Martini" and "Lava Freeze" with Oreo Crunch. There's a Banana Smoothie, Royal Kona Coffee and an assortment of beer, wine and soft drinks.

Anderson graduated from Troy
Athens High School, and attended grade school in Plymouth. A
cook, carpenter and inventor, he
always enjoyed creating things
and cooking for friends.

He and his partners worked
over a year on Cafe Hawaii. 'I
moved my tool shop here,' he
said. 'I had the idea for the wave
in my head, I couldn't explain to
someone how to make it.' Anderson also upholstered the booths.



Tropical retreat: Kip Anderson, co-owner of Cafe Hawaii in front of the reas entrance, which is decorated by a colorful mural. Inside, a 17-foot waterfall, and other surprises promise a whale of a good time.

Open almost a month, word of Cafe Hawaii is traveling fast. Two seen some customers seven or eight times already, said Anderson. Everyday we try to concentrate on improving the dishes. If we get complaints, we say what can we do to improve."

Their family and friends thought they were crazy – A Hawaiian restaurant? "We had," said Anderson. "I always wanted to be my own boss. To be really creative you have to by your own boss and never give up, you have to fight the odds."

### Cafe Hawali

Cafe Hawall

Where: 22048 Michigan Ave., Dearborn, (west of the Southfield Freeway) (313) 724-2233. There is a rear entrance on Garrison. Hours: 11 a.m. to 11 p.m. Monday-Wednesday; 11 a.m. to 2 a.m. Thursday-Saturday; 19 p.m. Sunday, Lunch served until 3 p.m., Early Bird Dinner Specials begin 3 p.m. Menu: Hawalian theme menu including American fere with a Polynosian floir.

Cost: Lunch \$5.95 to \$10.95; dinner \$7.95 to \$18.95

Credit cards: All majors eccepted

Reservations: Groups of seven or more. Can accommodate groups ut to 50 people.

Mightights:

■ Hula dancers and Hawalian singer − 8-10 p.m. Wednesdays

■ Live bands − 9 p.m. to close Thursday-Saturday

#### EATING OUT IN THE SUBURBS

In case you missed it. Here are some of the restaurants we've recently featured on our Dining page. Call (734) 953-2105 to recommend your favorite restaurant. You can fax information to Entertainment editor (734) 591-2279, or mail to The Observer & Eccentric Newspapers, 36251 Schooleraf, Livonia, MI 48150.

\*\*MDuct - 3663 Woodward Avenue (at Mack), Detroit (313)831-0pen: Lunch Monday-Friday 11 a.m to 2:30p.m. Dinner Monday-Thursday 5-11p.m. Until midnight Friday and Saturday. Sundays 4-8p.m., only when the Detroit Symphony Orhestra is performing. Menu: Urhan upscale theme plays on continental cuisine notes with overtures and orchestrations bringing the word creative to heightened tones. Cost. Freludes \$5-13; main course orchestrations and ducts (combination plates) \$16:34. Reservations: Accepted. Credit cards: All maiors i accepted. Smoking: Cigar-friendly bar. All dining areas non-smoking.

\*\*Portabella - 2746 W. Big Beaver Road, Troy, in Somerset Collection South, (second level., adjacent to sky bridge) (248) 649-6625. Open: 11 a.m. to 10 p.m. Monday-Thursday; 11 a.m. to 11 p.m. Friday-Saturday, noon to 5 p.m. Sunday, Menu: Italian with creative diversions. Many dishes play on the portabella mushroom theme. Cost: Starters and pizzas \$5-8; sandwiches and salad \$66.010; pastas \$7-10; and main plates all under \$13. Pastas and main plates of six or more. Credit cards: All maiors or selad. Reservations: For parties of six or more. Credit cards: All mines secreted.

strone or salad. Reservations:
For parties of siz or more. Credit
cards: All majors accepted.

Manerican Table — 33501
W. Eight Mile Road (one 1/2 mile
west of Farmington Road, Livonia, (734) 888-1000. Open: 7 a.m.
to 9 p.m. daily. Menu: Family
style restaurant serving American, Italian, Greek specialties
including burgers, meat loaf,
pork chops, spaghetti, spinach
pie and gyro plate. Breakfast
served anytime. Childron's menu
available. Cost: Reasonable.
Sandwiches 22 to \$4.50; catrees
\$6 to \$12. Credit cards: All
majors, except Discover Private
dining room: For parties of up-to
d0 people Reservations: Recommended for parties of eight or
more. Carry-out: Yes Sents: 200

## Bob-Lo Island Marina Bar And Grille offers river view

The Bob-Lo Island Marina Bar and Grille is open seven days a week 11 a.m. to 11 p.m. throughout the boating season. The Grille features riverside

ane Grine teatures riverside seating with spectacular views where people can enjoy sumptuous char-grilled chicken, steak, sandwiches and a variety of other delectable dishes.



Mexican

Come feels on Fermington Hills Finest Authentic Mexican Foodl

per foot.
Seated on an open air patio,
the Marina offers diners a

at the restaurant, and an overnight fee of \$1.25 Canadian

The Bob-Lo Island Marina is on the west side of Bob-Lo Island, It is open to transient boaters with a \$5 daily dockage fee that can be refunded for food

unique view unlike that from any other vantage point in the Metropolitan Detroit area.

"Many people reminisce about coming to Bob-Lo to enjoy the amusement rides and other entertainment," said John Oram, developer of the Island. "Today they can experience the Mack-inac Island atmosphere we have created with newly constructed

Victorian style homes, townhouses and condominiums being built on the north and of the island."

Oram has created a residential, resort community with vacation homes, a 9-hole executive golf course, swimming pools, sandy beaches, an island lishing pond, baseball fields, basketball, volleyball, tennis courts and much more.

For information about Bob-Lo and the Marina Bar and Grille, call (800)-789-7275.











Birmingham's Jazzfest is a special event in a special town and, this year, takes place July 23rd through July 25th. Watch for the special program that will appear in the Observer & Eccentric Newspapers on appear in the Observer & Eccentric IVewspapers ...
Sunday, July 19th and will to entoin the events and
Information you need to know to enjoy this
event to the fullest.

If you're an odvertiser and wont to reach over 84,325 readers of the Jazzfest program in Birmingham/Bloomfield, West Gloomfield, Troy, Rochester, Southfield and Farmington, call

Julie Mack 248-901-2513 or fax 248-901-2553

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