DINING Barbecue's hot, blues cool at 'Red Hot & Blue'

You used to have to drive pret-ty far south on I-75 to get Mem-phis-style barbecue, not any-

more.

Red Hot & Blue, a national Memphis-style pit bar-b-que blues restaurant chain based in Arlington, Va., is hore. Two restaurants, one in Southfield and one in Sterling Heights, are open, with a third scheduled to open the middle of September on Novi Road, just south of Grand River.

River. Red Hot & Blue is fun, casual Red Hot & Blue is fun, casual and confortable. The walls are red, which makes the place feel kind of cozy, and the celling fans, help create that sultry Southern atmosphere that 'ya all' are familiar with. The place seats 240 people, at booths and confortable tables.

If you know someone who loves singing the blues, living or listening to them, you've got to get acquainted with Red Hot & Blue.

Posters and pictures of blues

istening to them, you've got to get acquainted with Red Hot & Blue.

Posters and pictures of blues musicians, and musical instruments fill the walls. The music to dine by is, what clee? blues.

Come hungry, and you won't be blue. Mouth-watering smells greet you as soon as you open the door.

"We offer simple, good food, said Tracy Mills, manager "It's unique, something you can't get anywhere clse. Our service is excellent, we make you feel like you're at home."

Red Hot & Blue slow smokes their bar-b-que meats for over 12 hours in hickory wood pits to make them "tender, moist and delicious."

Start dinner with an appetizer. Onion Ring Loaf, "fun-to-cat, criapy-thin onion rings, shaped into a loaf," is one of the popular onces. The homemade Brunswick Stew is loaded with smoked chicken, smoked pork, corn, onions and tomateez. "It's a good hearty appetizer," said Mills. Other choices are Red Hot & Blue nachos and Smokehouse Chili.

Red Hot & Blue Memphis Pit Bar-B-Que Where: 29285 Southfield Read, Southfield (248) 557-0955 and 33800 Van Dyke Read, Sterling Heights (810) 879-9400.

679-9400.

Hours: 11 a.m. to 10 p.m. Sunday-Thursday, 11 a.m. to 11 p.m. Friday-Saturday.

Reservations: For parties of

15 or more Monu: Memphis-style barbe

Monu: Memphils-style bathe-cued meats including boel bisket, chicken, sausage and ribs. Salads and sandwiches also available. Children's menu for kids 12 and under. Cost: Moderate, buge por-tions. Platters \$7.99-\$12.99; ribs \$10.99-\$16.99; Sand-wiches \$5.99-\$6.99; Main entree salads \$6.99. Credit carda: All majors accepted

accepted
Carry-out: Yes. Bulk orders, and smoked meats by the pound also available.
Banquet Room: For 50-60 people

For a taste of overything, try the Tennessee Triple Platter — your choice of three different smoked meats: ribs, pulled pig. becf brisket, or quarter chicken. You may ask yourself, what is a pulled pig, I never heard of that. Pulled pig, a Red Hot & Blue specialty, is tender, moist pork shoulder, pulled off the bones, served with Moje Mild barb-que sauce.

Mills also recommends the beff brisket, ribs and chicken. The St. Louis Cut Ribs are available — "Wet" — slowly smoked over hickory wood and gazed with Moje Milk barb-que sauce or — "Dry" — rubbed with a seret blend of dry spices. You can add your own sauce Moje Mild or Hoochie Coochie hot at the table. Share ribs with a friend and order a slab of ribs for two.

If you're real hungry, order one

If you're real hungry, order one



Triple treat: Tracy Mills presents the Tennessee Triple, a combination of beef brisket niple treat, it acy mais presents me termessee triple, a combination of beef brisket, quarter chicken, and pulled chicken for people who can't decide what to order at Red Hot & Blue Memphis Pit Bar-b-que.

of the platters – pulled pig, beef brisket, chicken, smoked sausage or catifish. They're served with barb-que baked beans, cole slaw and fresh-baked bread. Starter salads are also available.

The moked sausage is Earl Campbell's brand old-fashioned sausage, hickory smoked then grilled over an open flame. Catifish is Mississippi Delta farm raised, lightly breaded and fried.

"Our colesiaw and potato salads is made fresh every four hours, said Mills. "We also make or wown baked beans with dieed green peppers and onions."

The bar-b-que sandwiches included pulled pig, chicken, and beef brisket are served "Memphis Style" topped with homemade colesiaw. Sandwiches are served with hememade red skin potato salad and a crisp pickle.

If barbecue's not your bag, don't despair, Red Hot & Blue sims to please. You can get a Caesar Salad with or without chicken, a Grilled Chicken Sandwich sia chicken Sandwich sia chicken Sandwich sia chicken Sandwich sia chicken Sandwich proate y promote of sale with fresh tomato and red onion, served with hemphis Blackened Chicken Sandwich options include with fresh tomato and red onion, served with themphis Blackened Chicken Sandwich sandwich. The moked Sandwich Sandwich

from work, and don't have a clue what to make for dinner, or need something different for a party, Red Hot & Blue can solve your

something different for a party, Rod Hot & Blue can solve your problem.

There's a Memphis Bar-B-Quo Pig Out for Four – full slab of ribs, whole chicken, 1/2 pound beef brisket, 1 quart each of coleslaw, red-skin potato salad, BBQ baked beans and dinner rolls for \$44.99, or a "Pig Out" for two for \$23.99, Hickory Smoked Meats including pulled pork, chicken, sliced beef brisket, turkey and Earl Campbell Sausage. You can order a half barb-que chicken or full slab of ribs, and even catfish by the pound. Whole pecan pies, fruit cebbler and banana pudding by the pint or quart are available to the same and the same available to the same and the same and the same available to the same and the same available to the s

the pine of quarters too.

The name "Red Hot & Blue" is from the title of Dewey Phillips radio show that played on WHBQ-AM in Memphis. He introduced Elvis Presley, Rufus Thomas and Jerry Lee Lewis.

"Jean Banchet" with truffle sauce, Potatoes Dauphinoise, seasonal vegetables and Creme Brulee. The cost is \$85 per per-son, not including other bever-

son, not including other beverages, tax or gratuity. Last date for cancellation or reduction of reservations without charge is Aug. 15. The Lark is at 6430 Farmington Road, West Bloomfield. Call (248) 661-4466 to

EATING OUT IN THE SUBURBS

In case you missed it. Here are some restaurants recently featured in the Observer & Eccentric Newspapers. Send recommendations for restaurants to feature to Entertainment Editor, Observer & Eccentric Newspapers, Inc., 32621 Schooleraft, Livonia, MI 48150, or fax (734) 591-7279.

48150, or fax (734) 591-7279.
■ Avant Garde – Where: 126
South Old Woodward, Birmingham., (248) 594-4499, Open
Monday to Wednesday 11:30
a.m. to 9p.m.; Thursday to Satuday until 11p.m. Menu: Exceptionally flavorful, cutting-edge
atternative dishes made without
rod ment, oils or dairy. Same
menu for lunch and dinner. Cost:
Starters, sandwiches and salods
55-8; mein dishes all under \$16.
Roservations: Not accepted.
Credit cards: All majors accepted.
■ Banu lank's – Where: 4108

Boau Jack's – Where: 4108 W, Maple (between Telegraph and Franklin Road) Bloomfletd Hills. (248) 826-2630. Open: 11:30 a.m. to 10:30 p.m. Monday:Thursday: 11:30 a.m. to 10:30 p.m. Franklin Road (19) fish, oven-grilled pizza.

Cost: Moderate, salads \$7.25-Cost: Moderate, solads \$7.25-\$11.95; inner entrees \$12.95-\$19.95; pasta \$9.95-\$14.95; burgers and sandwiches \$5.95-\$9.95. Credit cards: All majors accepted. Reservations: Not accepted. Entertainment: Plano bar - 7:30 p.m. to midnight Fri-day-Saturday

dey-Saturday

Encoro – 1801 South Telegraph Road (east side north of
Square Lake in the Quality Inn),
Isloomfield Hills (248) 335-3790.
Open: Tuesday through Saturday
6:30 am to 10 p.m. Menu: American cuisine with fresh daily fish
special. All entrees include bread
basket, salad, appropriate starch
and vegetable. Coat: Appetizers
50-8: sandwiches \$6-7; entrees
\$14-18.

Roservations: Accepted. Credit cards: All majors accepted.

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■ Eurasian Grili— 4771 Hoggerty Road (north of Pontiae Trail in West Wind Lake Shopping Center), West Bloomfield (248) 624-6109. Open: Monday to Thursday 430-10:30 p.m., Friday and Saturday until 11 p.m., Sunday until 9:30 p.m. Menu: Fusion or crossculture cooking where East meets West in creative and unique dishes. Cost: First tastes \$2.8.50; fusion dishes \$13-20. Aslan culsine \$7-14. Reservations: Accepted. Credit cards: All majors accepted. majors accepted.

RESTAURANT SPECIALS

Restaurant Specials features restaurant openings and renova-tions, menu specials, and anniversaries. Send announce-ments to: Entertainment Editor, Observer & Eccentric Newspa-pers, Inc., 36251 Schooleraft, Livonia, MI 48150 or fax (734) 591-7279. 591-7279. MENU SPECIALS

TOO CHEZ

TOO CHEZ

Summer Nights by the Sea, every Friday in August beginning at 5:30 p.m. New England Steamer menu featuring Main Lobster, Steamer Clams, Redskin

OUSDAGS

Potatoes, and Corn-On-The-Cob.
Cost \$14,95 per person, (excluding tax, gratuity and beverages).
To complete your evening, stay and enjoy jazz on the patio. Too chez is at 27000 E. Sheraton Dr. (at Novi Road and 1-96 service drive). Call (248) 348-5556 for reservations/information.

JOHN CLEVELAND'S WATER CLUB

untry Fried Ste

al Parmarian/Pasta aghetti & Meathails

BUSINESSMEN'S LUNCHES

*5.95

ökill.
Summerfest menu through
Sept. 6. Featured items include
Salmon of the Angels, \$14.95,
Chilled Oriental Shrimp Pasta,
\$13.50, Grilled Whitefish Vera

PRIME RIB DINNER

udest Salad, Potato, \$12.95 EARLY BIRD DINNERS - 5.95

| CELESTRON | COCKYAIL | FASHION SHOW | AT 4-00 PK | MOUTH | FASHION SHOW | MOUTH | The riday | MON-PRI | AT 11-00 AK | 4-7 PM DAILY | Starting at Noon

3-61'Al O'NLY
Baked Serud
Chopped Sirloin
Chicken Stripul French Fries
Turkey Burger French Fries
inded, organo ne potente.

DINNERS $^{8}6.95$

Cruz, \$14.50, and Tournedos of Beef, \$16.50. The restaurant is at 39500 Ann Arbor Road, Ply-mouth. Call (734) 454-0666 for reservations, information.

MARIO'S
Is celebrating its 50th anniversary in August with great specials. The restaurant is at 4222 Second Ave, in Detroit. They're open for lunch 11 a.m. to 3 p.m. Monday-Friday, dinner 3-11 p.m. Monday-Friday, dinner 3-11 p.m. Sunday. Valet parking, reserva-

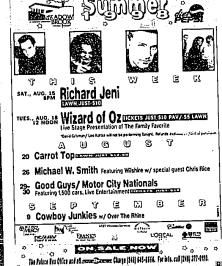


tions recommended, call (313) 832-1616. Anniversary specials served Sunday-Friday

THE LARK
Chef de Cuisine Dinner 7 p.m.
Mondry-Tuesday, Aug. 24-25.
Chef de Cuisine Marcus Haight
will darzie diners with his own
personal cuisine. The menu featurce Tart of Sautéed Fresh Foia
Gras with fresh blueberries and
cinnamon sauce, Sachet of Wild
Mushrooms with Tarragon
Sauce, Ronsted Veal Loin en
Croute & Roasted Veal Chop









PING KNOD