

DINING

Mitch Housey's celebrates 37th anniversary

BY CARA PLOWMAN
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Good food and hard work have been the keys to success for the Livonia-based restaurant Mitch Housey's. Tasty dishes, especially, have kept things rolling for the past 37 years — that and owner Mitch Housey.

"Food is the backbone of our business. Without the food, we wouldn't have anything," said Housey who adds, "you'll be full when you're done."

Celebration

Mitch Housey's will celebrate its 37th anniversary 6-9 p.m. Thursday, July 26, with a free buffet for all guests.

Located at 28500 Schoolcraft Road, Housey said times have been better for the restaurant.

For the past two years Housey said business has suffered due to location. It started when Ladbroke DRG moved out from across the street a few years ago, and deteriorated further when I-96 construction began.

Although business has been cut nearly in half over the past few years, Housey seems hopeful that things will brighten soon.

Housey has run the restaurant/bar since his dad, Mitch Housey Sr., opened it in Livonia in 1964. When Housey Sr. wanted to branch out into Dearborn Heights in 1973, Housey Jr. assumed owner roll in Livonia with business partner Beverly Feuer, who lives in Taylor.

Housey Sr. has since passed away, but the restaurant continues on. Housey Jr. has no plans of shutting down soon.

Before his current endeavor, the father-son team both worked at Housey's Chop House in Detroit in 1955. The Chop House gave Housey Jr. the kick start he sought, even though he was only 13 years old at the time.

Since the opening of Mitch Housey's in Livonia, the open dining area and 150-person ban-



Specialty dish: Nicki Swain serves up some prime rib at Mitch Housey's.

What: Mitch Housey's will celebrate its 37th year of business 6-9 p.m., Thursday, July 26, with a free buffet.

Where: 28500 Schoolcraft, between Inkster and Middlebelt roads, across from Millennium Park, in Livonia, (734) 425-5520.

Open: 11 a.m. to midnight Monday; 11 a.m. to two a.m. Tuesday; 11 a.m. to 11 p.m. Wednesday-Thursday; 11 a.m. to 2 a.m. Friday-Saturday. Closed Sunday.

Atmosphere: Casual and comfortable.

Entertainment: Live bands, DJs and dancing Friday through Tuesday.

Prices: Average dinner around \$10; most expensive, \$17.

Other: Full bar, lunch and dinner menus, daily specials and great prime rib.

quet facility have been hot spots for many locals. Housey said his business consists mostly of regulars, but because of nearby I-96 and the motel, there are a lot of first time diners.

A big dinner menu and daily specials have kept bellies full and mouths watering since day one. In addition, a full bar with a great top shelf liquor selection and beer choices compliment the friendly and fast service.

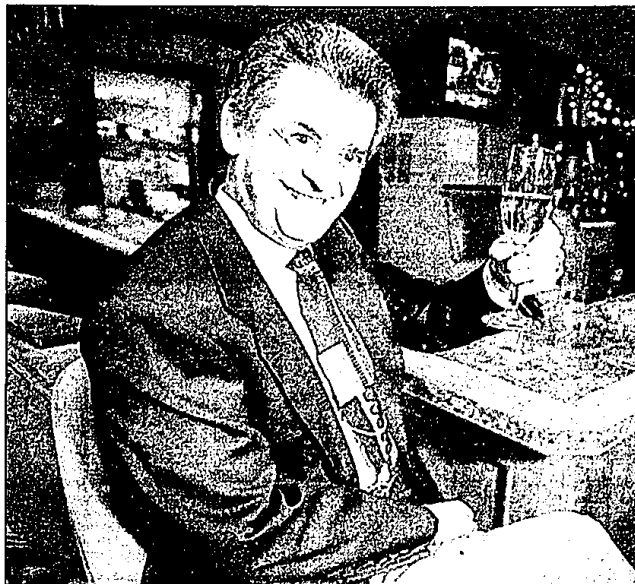
Unique dishes

Unique dishes such as mini tacos, broiled steak bits and fettucine alfredo with shrimp and

crab add a flare to the menu. And don't pass on the famous prime rib (\$16.95). It's slow roasted overnight to rare/medium rare, carved and cooked to order and served with au jus. Server Nicki Swain noted, "We sell more prime rib than anything."

Covering both surf and turf, there's a wide variety of seafood and steaks, including Alaskan king crab legs, lobster tails and filet mignon.

All of the dishes are homemade, Housey assures, even the soups, meat loaf and pasta dishes.



STAFF PHOTO BY BRYAN MITCHELL

Anniversary toast: Mitch Housey raises a glass to toast the 37th anniversary of his restaurant in Livonia.

Most of the time you can find Housey and his partner Feuer mingling with customers and helping out servers all day and into the night. Walking through the doors, patrons get the feeling that they've just entered into the Cheers bar.

The atmosphere is relaxed and comfortable, even on weekends

when part of the dining area transforms into a stage and dance floor. Live Jazz, Motown and R&B acts entertain guests Friday through Tuesday.

Servers are quick to tell you their favorite desserts and appetizers, and there's always a local or two at the bar.

Swain has been a waitress at

Mitch Housey's for almost a year and recommends the apple caramel granny pie. She enjoys helping customers.

"The people are just extremely friendly," she said. "They've been coming here so long they just know the place."

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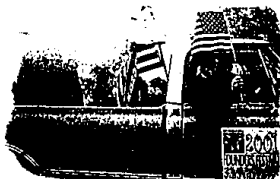
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