DINING OUT

Kicker's sports new menu, wine list

They're kicking it up a notch at Kicker's this spring.

A rovamped menu, new wine list and wine tasting events compliment the ongoing quest for excellence at the popular Livonia dining and entertainment spot.

"Little by little, we're trying to make a change toward fine din-ing," said Eriq Lukasik, execu-tive chef and consultant at Kick-

tive chef and consultant at Kicker's.

The new spring dinner menulineatures gourmet delights such is pan roasted salmon with Amaretto erange compound but-ler, a suggestion made by saute cook Albert Mughammem.

Pete Stoyanovich, former kicker for the Miami Dolphins and the Kansas City Chiefs, and Billy Stoyanovich, former Michan State University football player, are the owners at Kicker's.

ar's.
Their team-oriented approach to the restaurant is appealing to Lukasik as he wolcomes monu suggestions from his staff. New recipes are tested and offered as

specials before they're considered for the regular menu.
Other pow entrees to be introduced next week include Mama Mucci's cheese ravioli, with San Marzano roma tomato marinara and fresh Italian herbs; Guinness Cajun shrimp sauté, featuring jumbo gulf shrimp, sautéed with sweet bell poppers and enions in a lobster beer broth.
Even old favorites like the spinech dip appetizer has been twenked for improved quality and taste. Boursin, a French herb cheese, roplaces the Monderpy Jack and cheddar cheese in this dip, giving it a richer flavor

in this dip, giving it a riener haver.

"It's the little accents I've added just to make the customer a little happier," said Lukasik, who has been with Kicker's for almost a year. "The new menu really reflects my personality and what I think the customers like."

The lunch menu is also chang-

like."
The lunch menu is also changing. Look for the EQ Burger, a chargrilled burger, topped with bacon, Dijon mustard, and Italian Gorgonzola cheese, and crab cakes with sun-dried tomatoes

Where: 36071 Plymouth Road, between Wayne Road and Levan, Livonia, (734) 261-5500.

Open: 11 a.m. for lunch Mon upen: 11 a.m. for lunch Monday-Friday, dinner served until 10 p.m. Monday-Thuraday, and until 11 p.m. Friday-Saturday. Limited late-right menu avaliable Wednesday-Saturday. Entrees: Lunch \$5.95-\$10.95, dinner \$7.95-\$25.95

and roasted garlic, in a couple of weeks.

weeks.
And, when it comes to wine,
Lukasik has a good idea what
people are looking for. The new
wine list is simple, but complete,
featuring wines from Italy,
France and California.
For champagne connoisseurs,
these are four salections; ranging

there are four selections, ranging from a \$26 bottle of Martini &

from a \$26 bottle of Martina & bottle, Rutherford Hill merlot for Rossi Ast i Spumante to a \$160 Set per bottle and Ruffino bottle of Dom Perignon.

There are seven white wine selections, including Montevina Fume Blanc for \$19 per bottle, Lukasik. "The wine list has all

Clos du Bois chardonnay for \$23 and Banfi "San Angelo" pinot grigio for \$31 per bottle. There are 11 red wine selec-tions, including Stonehedge cabernet sauvignon for \$23 per bottle, Rutherford Hill merlet for

the bases covered."

The wines and some of Lukasik's culinary specialties were featured in April at Kicker's first wine tasting event. Attended by about 50 people, Lukasik said the evening was a hit.
"I wanted to do the wine tasting to announce myself, the new wine list, the new menu and all of the changes that are taking place," said Lukasik. "And, to set

Toasting

Albert Mugham-mem (left),

Pete Stoyanovich, and Eriq Lukasik cel

виссевв of

Kicker's first wine tasting

the tone for the new direction we are heading in."

Lukusik hopes to host wind-tasting events every three months.

months.

In addition to the 150-seat dining room, Kicker's is also home
to Joey's Comedy Club, the Perfect 10 martini bar, a dance club
and a sports bar. Lukasik said
they hope to add a piano bar in
the future.

TABLE HOPPING

Making wishes come true: California Pizza Kitchen founders Larry Flax (left) and Rick Rosenfield were at

the grand opening of their newest restau-rant at Laurel Park Place in Livonia. California Pizza Kitchen raised \$4,300 for Make A Wish Foundation of Michigan through pizza sales at the new dining facility on April 29.



Send items for consideration in Table Hopping to Sharon Dargay, spe-cial editor, Observer & Eccentric News-papers, 3651 Schoolcraft, Livonia, MI 48150, fax (734) 591-7279 or e-mail,

RUNCH
Loving Spoonful Restaurant – in
Famington Hills is having a special
Mother's Day Buffet with seating at
noon, 2 p.m., 4 p.m. and 6 p.m.
Sunday, May 12, Menu features herb
roasted chicken with while wine, herbs
and mushrooms, honey baked harm with orange maple glaze, grilled salmon with sun dried tomato vinaigrette, rock shrimp & Quinoa, marinated roast beef, cheesy macaroni bake, vegetables, assorted salads and desserts. The cost Is \$19.95 per adult, \$12.95 per child under 10. Does not include tax, tip or beverages. The restaurant is at 27925 Golf Pointe Blvd., 1/4 mile west of Helstead Road, Call (248) 489-9400 for reservations/information.

JUST OPENED

California Pizza Kitchen - at Leurel Park California Pizza Kitchan – at Leurei Park Place Mall in Livonia. On April 29 the restaurant raised \$4,300 for the Make a Wish Foundation of Michigan. California Pizza Kitchen is home of the Original Barbecue Chicken pizza and many other hearth-boked pizzas, creative pastas, salads, soups and sendviches. The new Livonia location is Colifornia Pizza Kitchen's third Michigan location. The company life operates in Sequence 19. company also operates restaurants a Somerset Collection in Troy, and Ann Arbor. The Livonia restaurant is open 11

a.m. to 10 p.m. Monday Thursday, 11 a.m. to 11 p.m. Friday Saturday, and 11:30 a.m. to 9 p.m. Sunday. Call (734). 591-0476 for Information.

SPECIAL DINNER
The Lark - Special Italian dinner, 7 p.m.*
Tuesday or Wednesday, May 28-29 feartures Pasta with Wood Grilled Scampi,
Soft-Shell Crab with fresh thyme, Peach Granita with Sparkling Wine, Ro Veal with lemon and sage, mushroom pic, deep-fried baby artichokes, Chocolate Zabaglioni Cake with choco-late sauce, Cost \$95 per person, not late sauce. Cost \$95 per person, not including beverages, tax or gratulty. Last day for cancellation or reduction of reservations without charge is May 18, 6430 Farmington Road, north of Mapte Road, West Bloomfield, (248) 661-4466.













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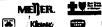
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