Supper Club theme clicks at Clawson Steak House

BY ELEANOR HEALD SPECIAL WRITER

BY ELEMON HEALD SPECLUL WEIGHT AND THE MET AND THE MET

"We don't advertise," Nick said.
"New customers find us by word of mouth. A lot of our regular customers were brought here by their parents and now, they are brigging their kids. There were a number of resisurants like this in the 1970s and young people are curious about that ora." You've got that right! Who would have predicted the current Tony Bennett phenomenon?
The sign on the entry door sets expectations. "No shorts or tea shirts. Proper attire required."
Get a booth in the bar smoking

Clawson Steak House
Where: 56 S. Rochester Road (south of 14 Mile Road), Clawson, (248) 588-5788.
Hours: Lunch Monday through Saturday 11 a.m.to 4 p.m. Dinner Monday through Thursday 4-11 p.m., Friday and Saturday until midnight.
Monus Supper Club style steakhouse featuring not only beef, but veal and fresh seafood. Extensive daily-dated specials at both lunch and dinner.
Entertainment: Live band Wednesday and Thursday 7:30 p.m. to 12:30 a.m. Friday and Saturday 8 p.m. to 1 a.m.
Cost: Lunch sandwiches \$3.50.7; entree-size saliads \$6.7.50; specials \$7-10. Dinner appetizers \$4-5; steaks, chops, veal and seafood \$3-22.
Roservations accented, but on Friday and Saturday and Saturday and Saturday Satur

seatood \$9-22.
Reservations: accepted, but on Friday and Saturday, for tables of six or more only.
Credit cards: all majors accepted.

area or sit at one of the 20 comfortable stools at the bar. The main supper club, done in soft tones of muyer and two tones of the supper club, and two tones done to the fairly-large dones for below the stage, seat two, four or six in comfortably-large upholatered chairs.

The Mark James Band (keyboard, percussion and vocalist) performs live on stage from Wednesday through Saturday for both listening and dancing pleasure. Other than a wedding, this is one of the only places you can dance close, Jim remarked.

A long list of appetizers are dinner eye catchers. Escarget, sautéed in garlic butter is \$6, and touting Greek family traditions of the owners, Saganaki "Opa" flamed tableside at \$4 are among the hits. Not into starters? The Baked French

Onion Soup awaits.

While defining itself as a steakhouse and calling its 30-ounce porterhouse \$22 a steakeater's dream." fish selections are among the top sellers. Rayal Oak's Superior Fish Company makes eight to 10 deliveries of fresh seafood each week. Two-combos top the list, Surf and Turf at market price and New York and Shrimp Orly, a 12 counce New York strip steak and golden-fried, beer batter-dipped ahrimp, incredibly reasonable at \$15. It comes, as do all entrees, with soup, saind and choice of vegetable, potato or pasta.

Other popular seafood entrees are Lake Superior White Fish, broiled and lightly-seasoned \$11, one full pound of Alaskan King Crab Legs \$20 and deboned, broiled filet of Holland Dover Sole Almondine \$17.



At your service: Jim Alex (left), Executive Chef John Alexopoulos, and Nick Alexopoulos carry on the tradition of the Clawson Steak House. Jim and his cousin Nick manage "the front of the house," while John works in the kitchen.

Three preparations of Provimi veal are mean staples at \$12-14. Brothers Salon and a regular at Choose from Picatta, Marsala or Parmesan. And where else can rou always find Roadhouse style (lightly-battered, garlic-accented and deep-fried) Frog Legs \$12? Or Beef Stroganoff as one of the daily specials? And calves liver smothered with onloss \$9? Chef John Alexopoulos touts his specials. Gordon Doyon, co-

large filet of grilled salmon."
To add elegance to meal selections is a focused wine list with high-profile producers from the California, France and Italy. Six white wines are at \$20 or below in a range between \$16-\$60. Red wines are \$17.26-\$70 per bettle. Champagnes and sparkling wines run \$17-\$186 for top-of-the-line Taittinger Comtes de Champagne Rose.

WHAT'S COOKING

OAKLAND GRILL

Chef Louai Sharkas' sushi

OMALAND GRIL.

Chef Louni Sharkas' sushicomplimentary at the bar every Thureday 9-11p.m.

Thureday 9-11p.m.

Through December, Wedneaday and Thureday eveninga, live Maine lobster dinners including dessert \$24.95. Wedneaday through Saturday, appetizer portion 1/2-pound fresh jumbe Stone Crab claws \$14.95 or as part of a specially prepared entree with dessert \$29.95.

Jazz now three days a week.

Larry Nozero Duo Tuesday 5:30-309, pm. Pinnist Buddy Budson and vocalist Ursula Walter Wednesdays 7:30-11:30 p.m. through November. Thursday '30-11:30 p.m. through November. Beginning December vocalist Kathy Kosins every Wednesday 7:30-10:30 pm.

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Seginning at 6 pm., a five-comber 3, seginning at 6 pm., a five-comber for the control of the con

weanesday, December 3, beginning at 6 p.m., a flow-course dinner matched with beers from Bell's Beers of Kalamazoo, \$36. Resorvations (248) 549-7700. Oakland Grill is at 32832 Woodward (just south of 14 Mile Road) Royal Oak.

NAME CHANGE

NAME CHANGE
Stir Crazy Cafe, 144 Mary
Alexander in downtown
Northville was recently renamed

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Sizzling Sticks. Dorie Freebury of Northville won a contest to find a creative new name for the restaurant after the owners learned the name, "Stir Crazy" already to belonged to another restaurant. Sizzling Sticks offers a Mongolian-Barbecue style menu. Diners are invited to step into the kitchen and make themselves at home. First stop is the salad bar, then you have to choose what kind of meat you want – chicken, beef, pork, lamb, calamari, shrimp, cod, turkey. They also have tofu. Then there's a wide variety of vegetables to choose from, broccoli, red, yellow and green poppers to name a few, spices and sauces "from mild to savory, from zosty to flavorful." The chef will prepare your dish while you wait, and watch. Customers who don't have allow-can-ent appetites will appreciate the one trip stir-fry and salad bar option. There's a kids menu, and you can also order just the salad bar. Rice and tortillas are served hot with your meal. Fresh Italian penne posta is also available. Ask your server for a list of beverages and desserts. For more information, call (248) 380-9400.

Check out these Thanksgiving Day options, and there are many in addition to turkey at the fol-lowing fine restaurants. Reserv-ing in advance is strongly advised and in some cases essen-

advised and in some cases essential.

Betsford Inn - 2800 Grand River, Farmington Hills (248)
474-4800. Seatings for a Thanksgiving buffet in the main dining room begin at noon and can be scheduled on the hour until 4 p.m. In the coach house, seatings are 1:30, 2:30 and 3:30 p.m. The bountful buffet begins with salads, relishes and cutes, in addition to roast turkey with avory dressing and all the trimmings, sliced roast beef, smoked cider-baked ham or baked cod fish. Cost is \$19.95 per person. Children age 10 and under half price.

Charley's Crab - 5498
Crooks Road, Troy, next to
Northfield Hilton, (248) 879 2060. From noon to 9 p.m. Charley's Crab will serve tradi-tional roast turkey with giblet gravy, yams, mashed potatoes and cranberry relish \$13.75. Children's portion is \$6.75. Also

anksgiving Day at line area restaurants of the dishes are Canadian goose in attural sauce \$17.50 and Nantucket Cape Scallops \$20.

**Millipsi Clarkston Cafe - 18 S. Main, Clarkston (248) 625-5660. From the Clarkston Cafe of the S. Main, Clarkston (248) 625-5660. From the Clarkston Cafe offers a traditional turkey day palates will be Chefund Sharkston (248) 625-5660. From the Clarkston Cafe offers a traditional turkey day palates will be Chefund Sharkston (248) 625-5660. From the Clarkston Cafe offers a traditional turkey day palates will be Chefund Sharkston (248) 625-5660. From the Chop House of the Ale Superior Street, little and the Louis Sharkston (248) 625-5660. From the Chop House of the Chop House MCInetaton Cafe - 18 S. Main, Clarkstan (248) 826-5680. From moon to 6 p.m., the Clarkston Cafe offers a truthional turkey dinner with stuffing, yama, cranberry sauco, vegetable, mashed potatoes and gravy \$14.96. Children under five years old get a free turkey dinner with purchase of an adult entree. Other choices besides turkey include, prime rib, porkloin, portabella mushem of the porkloin, portabella mushem of the porkloin, portabella mushem of the prime rib, porkloin, portabella mushem of the prime rib, porkloin, portabella mushem of the prime of the prime rib, porkloin, portabella mushem of the prime rib, porkloin, portabella mushem of the prime of the prime of the prime rib, porkloin, portabella mushem of the prime rate of the prime r

Gobble up Thanksgiving Day at fine area restaurants

items from the Chop House menut

Townsend Hotel Rugby
Grille - 100 Townsend Street,
Birmingham, (248) 642-69991.
From noon, until 10 p.m. the
Thanksgiving Day menu is prefixed (all-inclusive with the
exception of beverage) with au
variety of entree selections: tradittional Thanksgiving with all
the fixings \$42, roast prime rib
\$44, broiled Lake Superior
Whitefish \$42, roast rack of
lamb, \$49 or portabello mush,
room and oven-roasted tomato
tossed with fettucini \$40.

FRIDAY OF FISH & CHIPS

All You Can Eat

5.50 555

Includes cole daw, free, a partic toxy
(icelandic Cur Frien)

Holiday Parties

our choice of Ham, Turkey, Roast Beef Dinner \$5.95









DINNER INCLUDES: Turkey Noodle Soup, Creamy Mashed Potato w/Giblet Grany, Vegetable of The Day, Bread Basket

Baron's beef is aged in 8-inch insulated maple wood coolers equipped with special ventilation systems to promote tenderness naturally. In addition, we grill our Prime grade steaks at 2,000 degrees Fahvenheit, searing the outside and seuling in all the succulent flavor. Tender steaks, combined with a dramatic waterfront view of Cando and impeccable service. make view of Canada and impeccable service, make the dining experience at Baron's hard to beat.



