## Clawson Steak House - an oldie, but goodie

By Esther Allweiss Tschirhart Special Whiter

Jim and Ludy D'Onofrio enjoy visiting the Clawson Steak House several times a year for dinner and dancing.

cause several times a year for dinner and dancing.

"The bands play great 'mature' dancing music, 'asys Jim D'Onofrio of Rochester Hills. "We appreciate the warm atmosphere and friendly staff that is consistently focused on customer satisfaction. The meals are excellent and priced just right." Could anyone ask more from a night out?



Tasty treat: Chef John Alexopoulos with a chicken dish he prepared.

of a family-run operation, cousins Jim Alex and Nick Alexopoulos graciously welcome guests to their spacious restaurant in Clawson. John Alexopoulos, Nick's brother, stars in the kitchen.

The partners, all in their 40s, took over the restaurant from founders Paul and Gregory Alexopoulos in the mid-1980s. Their father and uncle purchased the former Feeny's in 1968, which evolved into the Clawson Lounge and Supper Club and today's venerable Clawson State House.

Though the chef frequently adds new recipes from his travels, doing the standards very well is what their clientele expects and receives. If you're seeking steak, "Filet mignon is the most popular dish we make means the seeking stak, "Filet mignon is the most popular dish we make their clientele mignon is the most popular dish we make their clientele mignon is the most popular dish we make their clientele mignon is the most popular dish we make their clientele mignon is the most popular dish we make their clientele mignon is the most popular dish we make their clientele mignon is the most popular dish we make their clientele mignon is the most popular dish we make their clientele mignon is the most popular dish we make their clientele mignon is the most popular dish we make their clientele mignon is the most popular dish we make their clientele mignon is the most popular dish we make their clientele mignon is the most popular dish we make their clientele mignon is the most popular dish we make their clientele mignon is the mignon in the mignon in the mignon in the mignon is the mignon in the mignon in

most popular dish we make here," says John Alexdish we make here," says John Alex-opoulos. Jim Alex finds hilarity in watching people - "even the little ladies" - polish off their own 30-ounce porterhouse porterhouse

Rack-cut lamb chops, lamb chops, center-cut pork chops and baby back ribs also are available, and Nick Alex-



Top choice: Porter House Steak at Clawson Steak House.

Superior Fish Company in Royal Oak. Ably served by Marcha Gregor, my broiled Lake Superior white fish was delicately seasoned.

Horseradish-enerusted salmon, a sometime menu special, was another taste treat. Leave room for desserts like crème brulee and New York cheesceake. Checolate Madness— a triple-threat concection of brownie and checolate mouses with a chocolate glaze—is a standout.

George Williams, the restaurant's original interior decorator, took the décor from "mauve palace" to a warm, subdued color scheme following a 1987 fire. The steak house was shuttered for a year. Nick says the space was reconfigured to add a new room for banquets and create a handsome dining room with rounded, low-back chairs and booths along a wall. The same booths in a striking primitive-patterned upholstery line the bar-lounge area, where smoking is confined and efficiently venti-

### Clawson Steak House

Address: 56 S. Rochester at 14 Mile Road, Clawson
Phone: (248) 588-5788
Web site: www.clawsonsteakhouse.com
Dining hours: 11 a.m. to 11 p.m. Monday-Thursday and
until midnight Saturday and Sunday
Monut American dining standards, including steaks, chops
and fresh fish, and daily lunch specials
Prices: Dinners, \$10,95-\$24,95. Lunches, \$6,95-\$23,95
Extras: Live entertainment and dancing Wednesday-Saturday. Meeting and banquet rooms

ing basis.

Ing basis.

The partners have many regular place for celebrating special occasions. "We had a lore of twice a week), and souple married 80 years.

The dance floor fills up on Wednesday through Saturday nights, and not only with old-timers. John has noticed a renewed interest in dancing that includes touching. Hands are hired for 6-8 months on a rotat-

## Oscar

documentary Young at Heart about a southeast Michigan couple and shell bring her Oscarnight memorabilia.

Pamela Conn still remembers sitting in Row 5 on the adia at the Academy Awards. The Plymouth resident won her Oscar with partner Sue Marx for a 1937 short documentary about a romance between two elderly artists who meet on a painting trip to England.

Since 1984, Conn has produced and directed films which have won awards in all major film competitions and festivals. She currently is producing a film on homelessness in the U.S. for the University of Massachusetts-Boston with Jeffrey Jones with whom she co-founded OncArts, a film company with a social conscious, in 1999.

"It was one of the most fun experiences in my life, said Conn. "It was kind of like a dream. It's exciting. I never expected to win so it was like being shot out of a cannon. It's an amazing star-studded experience, Audrey Hepburn and Grey Peck were presenters just before I received my Oscar. They cally are beautiful people."

### Theater offers workshops

Walk & Squawk Performance Project will offer clowning, mask and autobiographical workshops in April and May at the Furni-ture Factory on Willis at Third in Detroit.

ture Factory on Whils at time.
Audience members also may sit in on a technical rehearsal for Walk & Squawk's spring show, Dirty Lirthe Stories, at 7 p.m. Monday, April 8. Tickets are \$5 for the rehearsal, The technical staff and director will discuss the play with the audience after the show. Upcoming workshops are:

A family mask performance workshop for youngsters, age 6-11, 10 a.m.-1p.m., April 20 and 27 and May 4. The workshop will explore play, storytelling, and simple gestures. Cost is \$90 per family.

Multi-Million Dollar Fine Jewelry and Watch



Harry Winston . Minuez Bojn Scott Kay Pasquale Bruni Choose From Fabulous Brand Name Watches and 18K or Platinum James

Onaquillion Boncheron Channel Benoince, Charles Risbell

The Quality and Style You've Always Desired at Prices You Could Only Dream Of

2801 W. BIG BEAVER ROAD

All Major Credit Cards & MAYORS Charge Accepted (M.1. SALLS LINA)

Find your next homesite. Use our website.

# HomeTownLife.com



Thousands of Realtors®.

Go to www.hometownlife.com and click on

You're on your way to finding just the house you've always wanted.



Brought to you by The Observer & Eccentric Newspapers