al City Diner offers 1-of-a-kind dining experience

BY BRENDA DOMINICK STATE WRITER

Don't know much about history (twang twang), Don't know much biology (twang twang). But I love you, and I know that if you love me too, What a wonderful world this would be.

This is one of the wonderful 50s bee-boppin' tunes that customers hear when they step into the Central City Diner in Canton Township.

And your hosts they have a construction of the Central City Diner in Carlo Biesindecki (Dye) know a lot about giving you no no-of-a-kind dining experience. Their sons Sout and Garrett also do their share of pitching in. At Central City, this family sticks together. and works together like peans in a pod. So, what are they servin up these days? The diner's most popular hits are fish and chips pond-ried prech, (Friday specials) and Italian dishes, including seafood raioli and erabeakes. Along with sodas, juices, and hot beverages, they also serve beer, wine, spirits, and special cocktails like their Jumbo Margarita (in a 16-ounce glass), pina coladas, and many daquiri-flavored drinks (like naspherry). I really don't push it that much, because I don't want a bar atmosphere here. Denny says.

So how's their fish?

bar atmosphere near permy says.
So how's their fish?
"(Our) Icelandic cod-we put it in our own beer batter,"
Denny said.
"We use a frying oil that's canola and corn oil with Vitamia E in it, so there's no cholesterol in the oil."
Denny easy he always looks Denny says he always looks

for the best quality and taste for his food.

We don't use too much in cans, a lot of the stuff is homemade here, 'he said. 'Chicken noodle soup is homemade. What else is on the menu?
Well, they also have chicken, shrimp or regular Fettucial Alfredo, and Chicken Parmesan. And the sweets, mmm...check it out: Spumoni torte (layered lee ercam eake). Sanders hot fudge brownle and cream puff.

torte (layered tee cream cake, Sanders hot fudge brownle and cream pulf.

"We serve a good milkshake here too," Denny said. "A lot of people like the milkshakes."

The family knew early on where their diner was going to be built because they already owned the 65-car parking lot property around and on the restaurant area, which was the home of their landscaping company Action Landscape, (est. 1968) now located next door to the diner. Denny himself built the restaurant in 1997.

The folks at Central City get many "regulars" in their place, to hung out, chow down and relox. The Harley-Davidson Club and The Mopar Club (muscle cars) even come to visit the Biessiadecki and their crew at the Diner.

tmustee cars) even come to visit the Biesiadecki and their crew at the Diner.

"They come here and show off their cars and bikes and then come in and eat, Garrett said. 'It's like their little Harvey display."

Every Saturday in the summer they come, depending on weather conditions. Denny said. Denny has self-proclaimed his diner to be "Home of the Megaburger" – which consists of a 1/- pound-hamburger, 4 slices of bacon, 4 slices of cheese, tomato, onions, and lettuce piled on top of an onion noil, accompanied by pickle chips and a side of fries.



Garrett Bye (Blesiadecki), son of owner Denny Bye of Central City Diner demonstrates how to eat a "Mega Burger".

"One guy was thin as a board," Garrett said. "He ate the whole burger, all the fries, a milkshake, and a coke. And he had it done in like 13 minutes."

Kurt Wenzel, a Wayne resi-dent, was the courageous cus-tomer who scarfed down this unbelievable sized dish of food

unbelievable sized ousnormalist in this short period.
But not only did Wenzel go away with a nice full stomach, but also the Central City Diner's signature T-shirt that reads, "Central City Diner; I ate the Mora Burger."

Mega Burger.

Denny admits though the it's been nice to have a successful business, it has come with a

Price.

"It's a tough business, there's a lot of stress to it," he said.
"But that's business, you're going to have that."

And the saying "like father, like son" pretty much applies to



Other then the Mega Burger, Central City Diner also serves entree's like shrimp fettucing alfredo (sauce is made from scratch).

Denny and his son's successful relationship at home and work. "Everything my dad did, I wanted to do," Garrett said. "I wanted to follow in his foot-

wanted to lollow in his foot-steps. I always wanted to be like my dad."

The diner's owner says it's not just fish and burgers that make up their unique, "far-out" menu. "We're not only a 50s diner,

We're not only a 50s diner, but then we serve specially items like crub salad, and our protein platter, Denny said. We're kind of making this into a 21 Century diner, but with a 1950's look. It's reason-ably priced. Inside Central City Diner's 360's-square-foot dining room are booths that seat up to 140

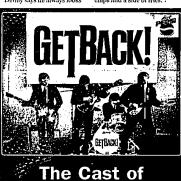
people. Old-fashioned, colorful memorabilia fashion the interi-or to give it an authentic rock "ir olf feel. Beautifully landscaped grounds surround the diner's shiny, stainless steel exterior with glass block windows, Coca-Cola fashioned umbrellas over-lang in the outdoor patio and chairs that serves 24 people. A clock on top of the diner that reads "time to eat" in fluor-rescent yellow color says it all.

CENTRAL CITY CHARMS

What: Central City Diner, a family-style restaurant with a 1950s flare. Dishes include Fettucini Alfredo, country fried steak, pizza, "megaburger," "Chicago dog," chicken Caesar wrap, soups and salads. Beverages range from iced tea to their popular shakes and coolers. Dessert delights include Spumoni ice cream, Sanders Hot Fudge brownie and cream puff sundae and pies.

Where: 6600 North Canton Center Road, at the corner of Ford Road and Canton Center Road, in Canton. Ample parking around the building Hours of operation: 9 a.m. to 8 p.m., Monday and Tuesday; 9 a.m. to 9 p.m. Wednesday and Thursday; 9 a.m. to 10 p.m. Friday and Saturday; and 9 a.m. to 4 p.m. Sunday. Breakfast is served from 9 a.m. to 2 p.m. everyday. Happy hour: 3-6 p.m. Monday through Friday, Closed holidays.

Phone: (734) 354-9100. Dinein and carry-out available.



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