

EATING OUT

Variety spices up eating out in Beverly Hills

BY ELEANOR HEAD
CORRESPONDENT

Beverly Hills, a typical residential community in metro Detroit, has no downtown. Yet three restaurants, in close proximity to each other, offer a kaleidoscope of atmospheres and sensually-priced food.

Attracting residents of neighboring communities at breakfast, lunch and dinner, Beverly Hills is a destination for good eats any time of day. To boot, each of these spots has been open for many years. In the risky restaurant business today, that's noteworthy.

BEVERLY HILLS GRILL

Some eateries make a big splash in the first few months after opening. Beverly Hills Grill is not like that. Owner Bill Roberts has the right formula to keep energy high from the first morning omelet to the last dish served at night. And he has been doing it for 15 years in this cozy 80-seat eatery.

Twelve-year veteran Executive Chef Patrick Roettele is part of the success equation. He knows that area foodies want creative food at reasonable prices and he gives them just that.

A loyal crowd jams the small bar area. Chatter there adds a neighborhood ambience. Along with a printed menu, strategically-located chalk boards announce daily specials, expressive of a contemporary American menu that Roberts calls "great food, casually." At dinner, "hot" new items include Duck Breast with braised endive and cherry-apple hash; Wild Mushroom and gorgonzola-stuffed Chicken Breast; and Sauteed Veal Scallopini with Swiss chard and sweet potato gnocchi.

Getting most at lunch are the Pulled Chicken Salad or Mixed Greens with Port-soaked Cranberries, Almonds, Crispy Wontons and Wild Rice, tossed with mustard-mustard vinaigrette. A weekend treat is breakfast. Huevos Rancheros are as good as any served in a top Mexican spot. New items are the Lobster Cob Omelet and the Mirel



Beverly Hills Grill chef Patrick Roettele shows Pan Seared Tuna over Wasabi Spinach Mashed Potatoes in a Carrot Ginger Coulis (clockwise from left), Duck Breast with Braised Endive and Braised Cherry and Apple Hash, and Ginger Spice Cake with Strawberry Compote and Orange Creme An Glaze.

Mushroom Omelet with arborio rice, asparagus, Swiss chard and fontina cheese.

You might just want to come back for dinner!

BRADY'S TAVERN

Trying to be all things to all people in an eatery rarely succeeds. Yet, it has for nine years at Brady's Tavern, which from its name and sign indicates Irish Pub, but that's a minor part.

Another is the 13 closed-caption large-screen TVs that attract both sports enthusiasts and those interested in cable financial channels, so call it part sports bar and finance center. Listen to conversations at the copper penny-topped bar and you'll decide that another part is neighborhood gathering spot.

"We're kind of Cherry," said owner Bob Berg. "Come in once and you turn into a regular. We take care of you. If I'm not on premise, my manager Jennifer Weeks is an extension of me." Brady's half-pound burger, that can be ordered with a side of house-made onion rings or curly fries, keeps regulars returning. So do the Baby Back Ribs, Brady's Steak Sandwich

and the Gazle Chicken Pasta. If you like chili, topped with shredded cheddar cheese, onions and sour cream, in an edible bread bowl, order the Champion Chili named "All the Way." The Reuben sandwich is classic on grilled pumpernickel.

Monday through Thursday Flying Fish assumes the atmosphere of a great lunch stop, family or neighborhood tavern, bistrot or fish house. The fast-paced kitchen turns out a tavern-style menu that goes through seasonal mood changes, often with mounting local specials.

FLYING FISH

Drop anchor at this casual fish funky eatery, part of owner Matt Prentice's Unique Restaurant Corporation.

Depending on the time of day, Flying Fish assumes the atmosphere of a great lunch stop, family or neighborhood tavern, bistrot or fish house. The fast-paced kitchen turns out a tavern-style menu that goes through seasonal mood changes, often with mounting local specials.

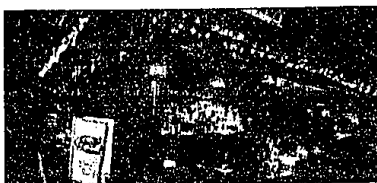
Hearty entrees can choose from the Big Plates including tavern favorite Matt's Baby Back Ribs, served with ranch beans and cole slaw; or Lump Crab Cakes with corn sauce, mashed potatoes and vegetable of the day; or Chicken Parmesan, a sauteed chicken breast topped with marinara, mozzarella and parmesan cheeses served with spinach fettuccine.

Fresh catches of the day special are posted on a blackboard. The most popular in this category is Oven-Broasted Bread with sundried tomato aioli and parmesan-hasil bread crumbs in a tomato-chardonnay sauce. Day Boat Diver Scallops has become a signature dish for seafood lovers.

Running through the end of February is Executive Chef Chih Biess's "Asian Invasion" special with appetizer choices of Diver Sea Scallops with Passion Fruit Citrus Sauce; Sashimi Tuna or Rock Shrimp "Box." A Ramen Noodle Salad can be topped with either Five-Spice Chicken or Rock Shrimp. Principal plates include: Grilled Hawaiian Tuna with stir-fry vegetables; Tempura-fried Lobster Tails with wok vegetables; Korean Barbecued Ono (also known as Wahoo) with wok vegetables and fried rice. Orange-Ginger Creme Brulee is the accompanying dessert special.

With the variety offered in Beverly Hills' three prominent eateries, you can spice up your breakfast, lunch or dinner mood to suit.

Eleanor Head is a Troy resident who writes about dining, food, wine and spirits for the Observer & Eccentric Newspapers. To leave her a voice mail message, dial (313) 953-5047 on a touch-tone phone, mailbox 1864.



Patrons drink up at the bar in Brady's Tavern.

EATING OUT IN BEVERLY HILLS

■ Beverly Hills Grill, 31471 Southfield Road, Beverly Hills (248) 642-2355 Open: Breakfast, lunch and dinner daily

■ Brady's Tavern, 31231 Southfield Road, Beverly Hills (248) 642-6422 Open: 11 a.m. to 11 p.m., Monday-Friday, noon until 11 p.m. Saturday, and 4-8 p.m. Sunday

■ Flying Fish Tavern, 17600 W. 13 Mile Road, Beverly Hills (248) 647-7747 Open: 11 a.m. to 10 p.m. Monday-Friday, until 11 p.m. Saturday, and 3-9 p.m. Sunday

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