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Steak places not rare

By DENISE JOHNSON

If Lenoir Hall's old standby fried chicken has got you down, the following Chapel Hill restaurants have got the beef.

Western Sizzlin at 324 W. Rosemary St. offers entrees ranging from a chicken-fillet sandwich for 99 cents to an 11-ounce prime rib for \$8.99. Most platters include a choice of potato or toast.

With platters, the potato bar is available. It offers a selection of garnishes such as ham and broccoli in cheese sauce and bacon bits.

The salad and fruit bar is another main attraction at Western Sizzlin. It features everything from inseason melon to cabbage and bean sprouts.

To cap the meal off, the restaurant offers homemade desserts such as German chocolate cake, coconut pie and cake.

Western Steer on U.S. 15-501 in Cole Park Plaza offers similar selections at comparable prices. Its location benefits those in a hurry, since there are no parking problems and no congestion along the road.

Open since January, Western Steer already has loyal customers in the area. They come to enjoy steak, fresh fruits and vegetables at the salad bar and the hot soup bar, which features chili, chowder and two soups of the day.

Cost for entrees ranges from \$1.79 for a four-ounce chopped sirloin to \$7.99 for a 16-ounce Tbone. Western Steer also offers \$2.99 luncheon specials from 11 a.m. to 4 p.m.

The restaurant is affiliated with Mom and Pop's Ham Houses, owned by Marshall Digh, said Kelly Akins, assistant manager at Western Steer.

Hungry for dinner in a more elegant atomosphere? Try The Last Resort at 157 E. Rosemary St.

Begin the meal with an appetizer such as escargot or stuffed mushrooms. Follow that with a garden or spinach salad and filet mignon or a seafood dish such as shrimp scampi. Top it off with a rich homemade dessert such as chocolate mousse.

Lunch or Sunday brunch proves a cheaper alternative - \$5 a meal instead of \$20 - for those with an expensive appetite on a low budget. The lunch special costs \$3.50 for an entree such as a shish kabob or quiche served with a salad, potato and homemade roll. Burgers, seafood and salads also are available.

"The Last Resort," Shaffer said, "got its name from my wife, who thought it was catchy, like as a last resort we could always go to The Last Resort."

At Jordan's Le Charlais, open



DTH/Larry Childress

For owner Sam Shaffer (second from right), the Last Resort is the first choice for beef

since 1969, dinner prices range from \$7.95 for chicken kiev to \$21.95 for a two-tail surf and turf. Entrees include a potato, yeast rolls and a trip to the 31-item salad bar.

On Friday and Saturday nights, Jordan's offers a prime rib buffee with all-you-can-eat servings of six vegetables and salad.

The best buys, said manager

Steve Frazelle, are the lunch and breakfast buffets.

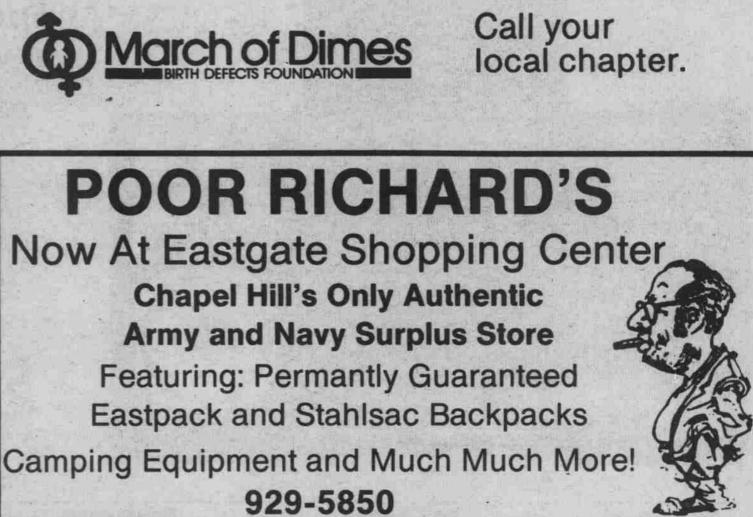
The breakfast buffet, offered from 7 a.m. to 10 a.m., includes items such as homemade biscuits, eggs, sausage, hashbrowns and grits.

The sandwich and prime rib buffet, Frazelle said, includes a

choice of vegetables and a portion of prime rib or sandwiches, such as Reuben on rye, for \$3.95. Jordan's also has a lunch portion of sirloin and rib-eye steaks.

So if you're craving something other than fast-food burgers or cafeteria-style food, you now know your alternatives and have nothing to beef about anymore.





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