

Dining out

Return to the Elkhorn Restaurant was worth it

By Norman H. Matthews

I don't know where the deer and the antelope play, but if I were looking for a restaurant with good food at reasonable prices, I'd choose (once again) the Elkhorn Restaurant and Tavern in Richmond Hill.

Within walking distance of the Liberal newspaper office and the Odeon theatre on Yonge Street, the building was

formerly an A & W and I would presume that the fast food image would be hard to shake for the new management.

But they do shake it off with an atmosphere in their rear dining room that is elegantly furnished with golden and rust-colored, velour-covered chesterfields on rolling casters that are so comfortable, patrons don't want to leave.

Wooden tables, a

carpeted rear wall and floor, and velvet flocked wallpaper, all in brown and gold shades, make the decor of the small room quite attractive.

Wide variety
The dinner menu lists 26 full course meals and a variety of soups, appetizers, side orders and salads. To get us moving, my companion ordered a golden Cadillac cocktail (\$1.90) and I, a Harvey Wallbanger (\$2.25), both

prepared in proper measure (although I overheard the barkeeper ask the manager for some details on how to make the Cadillac).

My companion chose the English mixed grill (\$4.60) which was tastefully prepared. A small serving of pork chop, sausages, liver and bacon all cooked to their individual requirements and served together in a stylish arrangement with

mashed potatoes and fried mushrooms.

The Elkhorn seems to excel where other restaurants fail with this meal.

The barbecued ribs (\$6.95) was my choice and that was a real treat. Full strip, back ribs with ample meat on them, sliced and laid in a row for easy handling. A side dish of bar-b-q sauce was appreciated instead of the usual pre-coated method

used by many places.

By having a side dish, you can dip a rib into the sauce to acquire the right amount of it to complement the taste of the meat. Although the menu only offers french fried potatoes, the waiter (who also seemed to be the manager) offered boiled and mashed as well, with my selection being mashed. He asked how things were just as I was licking my fingers and he

took this as a reminder to bring me a lemon finger bowl.

Both meals included one of the best salads we've partaken of lately, being a bowl of crisp lettuce, celery and cucumber chunks, radish and green pepper slices, a sprinkle of parsley and a full slice of tomato on top. A variety of sauces was offered. A basket of hot garlic bread provided an aroma which was im-

possible to ignore and we found it was treated with just the right amount of garlic, neither soggy or dry as many establishments serve.

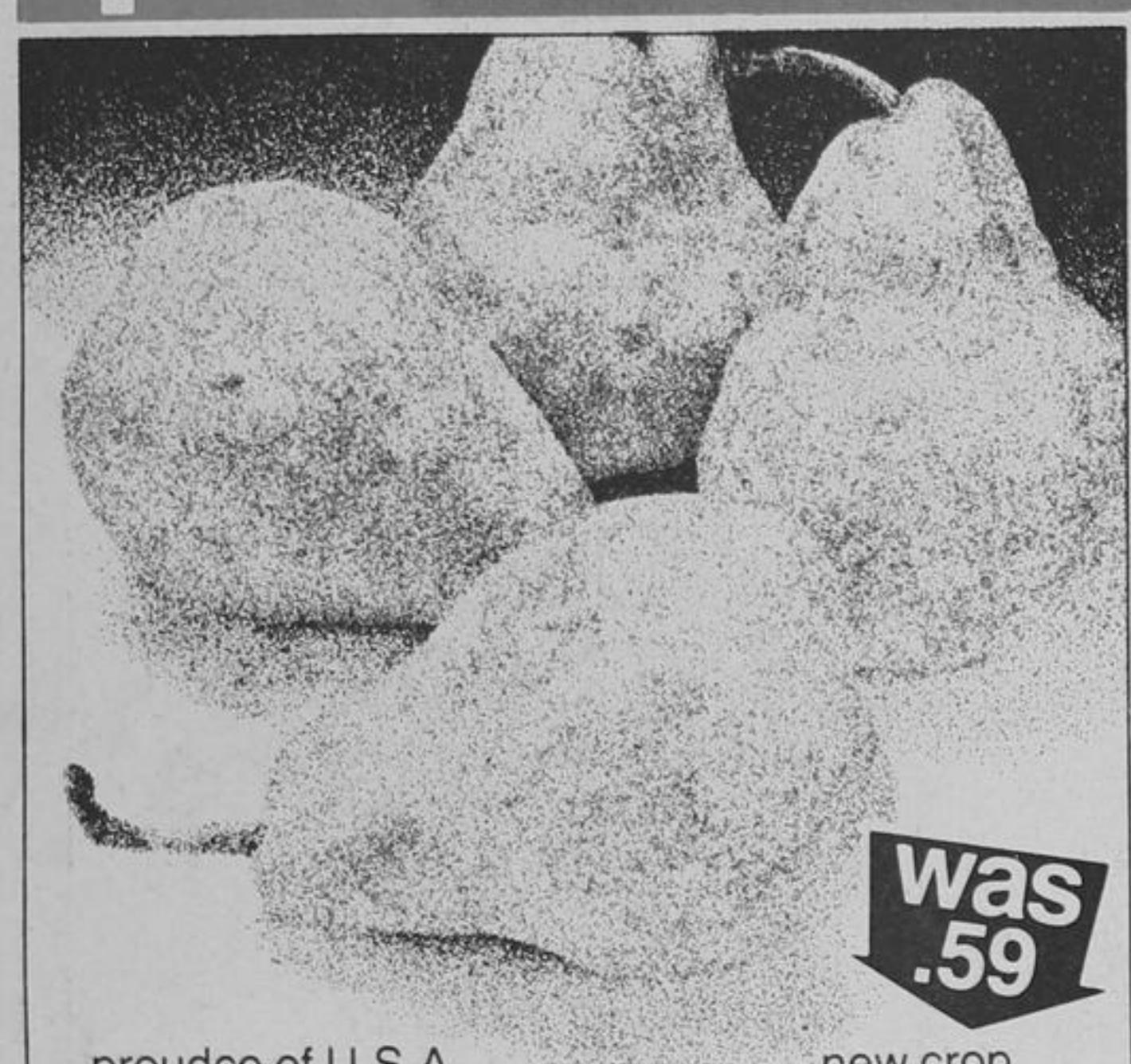
Although a large selection of domestic and imported wines are offered, we chose the wines en carafe; a house wine in red or white and available in a four-ounce glass (\$1.15), nine-ounce carafe (\$2.00), or a 12-ounce carafe (\$2.90).

Always out for the most for the least, we asked for the 12-ounce size of red wine and enjoyed its medium dry nectar. My only criticisms (and they're minor ones) are regarding the waterspots on the wine glasses and the use of cheap paper serviettes instead of cloth ones.

The charge for two was \$23.81, including tax, plus a \$2.50 tip, for a total of \$26.31.

price sale

produce



was **.59**

produce of U.S.A.

new crop

bartlett pears

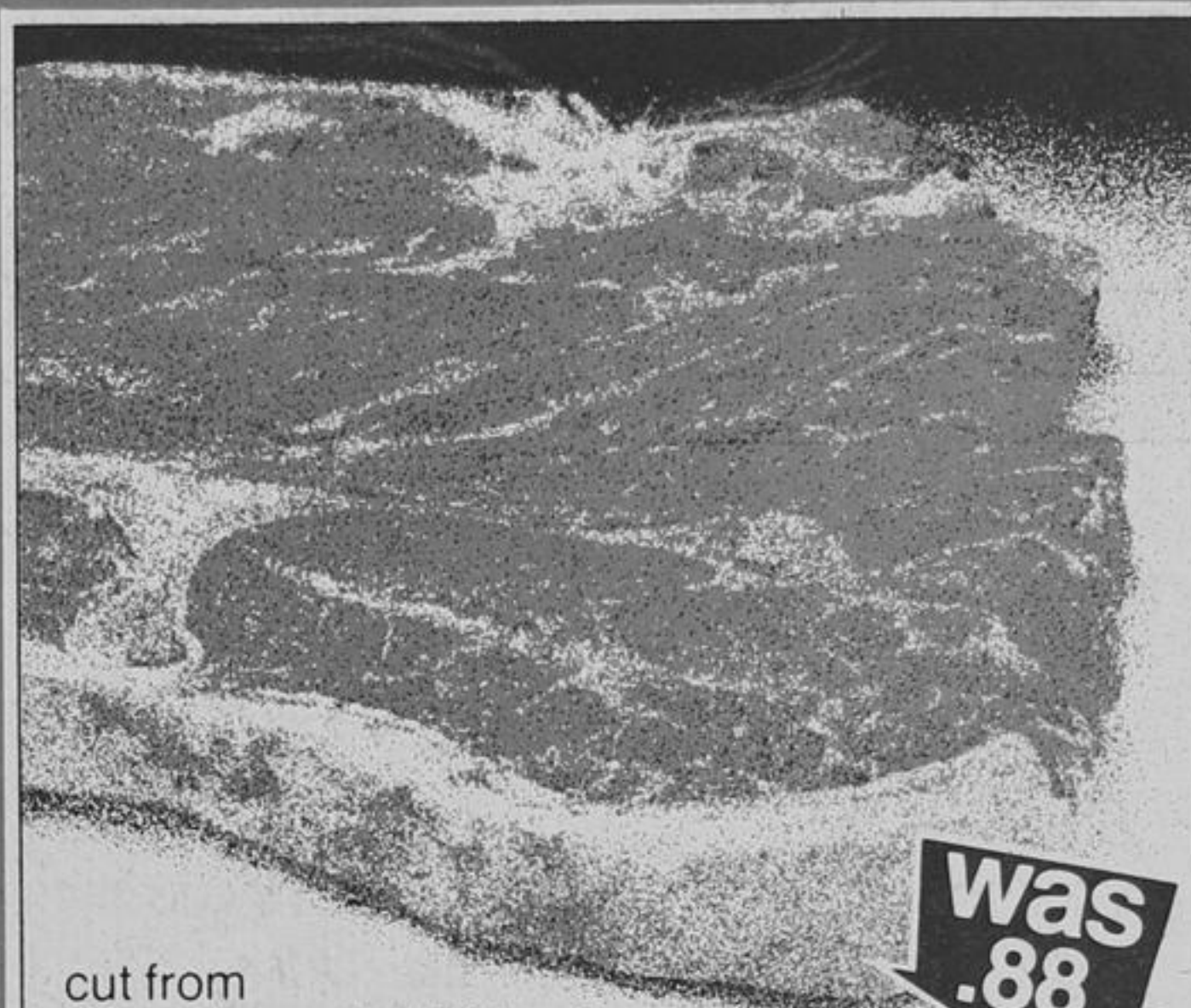
1/2 price

no. 1 grade

.29

pound

meat featuring Shopsy quality products



was **.88**

cut from Canada grade "A" beef

chuck steaks
blade cut

1/2 price

(limit 4 steaks per family)

.44

lb.



ideal for summer sandwiches!

was **1.92**

vac pac sweet pickled Shopsy

corned beef
brisket

1/2 price

.96

lb.



was **.39**

Ontario grown green or wax beans fresh picked

25% off

.29

young and tender pound



was **3/1.00**

Ontario grown new crop green top carrots

20% off

\$1.48

4 bunches



was **1.45**

(limit 2 pkgs. per family) frozen Rupert Brand ocean perch fillets

1/2 price

.72

1 lb. pkg.



was **1.08**

Shopsy all beef frankfurters

30% off

.75

1 lb. pkg.



was **1.36**

Shopsy pure beef sausage

30% off

.95

1 lb. pkg.



was **1.88**

fresh pork spare ribs

25% off

1.39

lb.

household

Gillette Right Guard, bronze deodorant **1/2 price** was **1.35** **.67** 5 oz. aero. tin

Homecare soft light bulbs **1/2 price** was **2.97** **1.48** 60 or 100 w 6's sleeve

plus, super or regular Kotex napkins **30% off** was **.99** **.69** 12's box

Cepecol mouthwash **30% off** was **1.69** **1.18** 500 ml. bottle

Shopsy corned beef or pastrami **30% off** was **1.52** **.99** 4 - 2 oz. pkgs.

Shopsy chubs old vienna salami **30% off** was **2.15** **1.49** 18 oz. each

Z & W Foods large bologna **25% off** was **.64** **.48** by the piece lb.

fresh pork butt chops **20% off** was **1.28** **.99** lb.

fresh pork shoulder roasts **lb. .86** previously frozen pork liver **lb. .28**

Shopsy potato salad or cole slaw **24 oz. each .75** sliced Shopsy salami **2 - 4 oz. pkgs. .95**

sliced Ziggy cooked ham **6 oz. pkg. .99** McQuaides beef pies **8 oz. pkg. .48**

Shopsy assorted flavours par-fay dessert **13 oz. each .45** McQuaides melton mowbray pork pies **15 oz. each 1.09**

Loblaws Roman Holiday Contest
win a Trip to Rome for two
from Toronto return
Plus \$1,000 cash spending money
via **Alitalia** Italy's world airlines
contest details in store

Richmond Hill only prices effective to Tues. Aug. 30 except produce & bakery effective to Sat. Aug. 27. We reserve the right to limit quantities.
Loblaws
more than the price is right.