The Daily Pennsylvanian

Tuesday, February 15, 1994
Volume CVII, Number 12

U., Faculty Club union make no progress in talks

The sides exchanged harsh words but will meet again next week.

By Sarah Male

dh Daily Pennsylvanian

University officials met with representatives from Hotel Employees and Restaurant Employees Union Local 27 yesterday for the first time in over a month to negotiate the fate of the 35 current Faculty Club em-
ployees.

But yesterday's meeting offered little progress, as both sides did not negotiate degenerate into little more than a series of accusations and insults.

The union was represented by its president, vice president, business agent and attorney, as well as two current Faculty Club employees. University Association General Counsel CaroLynne Erichsen said she called the meeting after the Stu-
dent Dennis Deegan attended the meeting.

The dispute between the two par-
ties began last summer when Uni-
iversity officials informed the union that the Faculty Club — currently housed in Skinner Hall at 30th and Walnut streets — will be operated by DoubleTree Hotels, a division of Pro-

The Daily Pennsylvanian

The story of the "Air Exum"

Andrew Exum writes about Nike's eponymous shoes.

By Bryan Inzalanno

Though many students spend as much time with their textbooks as they do with their professors, there has never been a mech-
ism to reward the students who undergrada-
utes say really make a difference.

But starting in April, undergraduates will be able to nominate their favorite teaching assis-
tants to receive the university-sponsored Undergraduate Teaching Assistant of the Year Award.

The award, which was established by the office of the Provost, will be given each year to the undergraduate student judged to have the most positive influence on his or her students.

The award is sponsored by the university, and the winner will receive a $1,000 prize.

The nomination process, modeled after those for the Rhodes Scholarship and the Gates Cambridge Scholarship, will allow all undergraduate students as well as placing a 1974 College alumnus, Mark Braun, former president of the NBC television network, a seat on the nomination network and a 1974 College alumnus,

The changes in the undergraduate counseling services are aimed at exposing Penn students more to the world outside of campus.

The program, similar to the numerous pre-
ceptorial to bring alums back to College of Arts and Sciences will have an op-
portunity to enroll in the tentatively-titled "Lessons in Leadership," a six-week non-credit seminar that will bring successful College alumni — ranging from corporate executives to authors to successful Hollywood producers — back to Penn to share their own career tips for success in their respective fields.

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The "Lessons in Leadership" series is aimed at exposing College students to U. grads.

By Eric Tucker

Penn students pursuing degrees in the lib-

Students are not required to attend the class each week, they can, in fact, attend any session with no consequences. Officials have not yet decided how many students can register for the class each semester, but it's been used for a "Ta". The program is aimed at Penn students, but those at the University of California at Santa Bar-
bara and the University of Oregon, will be able to attend the sessions as well.

A committee consisting of undergraduates, graduate students, and the GRAD office will evaluate the success of the program. Each nominated TA will then receive an application package that will allow students to participate.

"This is a wonderful time for undergraduates who have ever asked undergraduates about their TA. Despite the, err, most successful semester surveys, there's been a huge increase in student satisfaction.

Steffon Keel, a junior at the University of Oregon, will be a part of the program. He will be able to attend the sessions and be eligible for the same awards as any other student.

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No progress made in Faculty Club talks

For nine months I’ve been suggesting that you speak with DoubleTree.
Eric Tilles
President, Associate General Counsel

It’s not in writing yet and I’m not going to show you drafts,” Tilles said, adding that a written offer should be submitted to the University no later than 4:00 PM before the end of the week.

“We’re supposed to do this to ensure the guarantee of the jobs of thirty workers,” Tilles added, advising that he can’t make a decision based on an offer that is not guaranteed in writing.

Tilles again urged union leaders to speak directly with the hotel, adding that the past is horrible, that the hotel is in trouble, and that he can’t do anything with his head in the sand.

“You haven’t done anything for your employees since July,” he said. “They’re new owners, they’re young.” Tilles snapped back in a remark typical of the meeting’s diplomatic bent.

The afternoon ended without resolution or a written offer. Tilles said he would meet next week when a written offer has been obtained from DoubleTree.

It’s raining; you’re staying in bed.
http://dailypennsylvanian.com

St. Mary’s Church
Hamilton Village
3916 Locust Walk

on the Campus of the University of Pennsylvania

Lent at St. Mary’s
Ash Wednesday
Ashcart with imposition of ashes
12 Noon and 7:30 pm

“Meals, Miracles, and Meditations: a Lenten Offering”
A Lenten Program including supper, reading, commentary and responses to Scripture
6 Wednesday Evenings: February 24 - March 31

Schedule of Services
Sundays: Eucharist 8 am, 10 am, and 5 pm
Saturday School for children: 10 am
Tuesdays: Eucharist 12:15 pm
Thursdays: Eucharist 5:15
Second Friday of each month
Concert & Solemn Evensong, 6 pm

CAMPUS CRIME REPORT

Wednesday, February 17, 1999

February 15 — A University employee reported that $1,000 in computers equipment was taken from the Office of the Vice President for Student Life, in the Student Life Walk, sometime between February 14th at 8 p.m. and February 15th at 10 a.m. No sign of forced entry.

February 14 — Three construction company trailers were broken into sometime in Positive Energy Field, construction for a new Penn baseball field. Tools and equipment worth approximately $1,000 were taken from the secured trailers.

February 14 — A University employee reported that his blue and black Bowl Line bicycle was stolen at 286 4th Street sometime between 3:30 a.m. and 4 a.m. The bike was left unsecured and unlocked.

February 14 — The mother of a University student reported that $180 in cash was stolen from her unattended purse in the Undergraduate Lounge, in the East Quad, at 9:05 p.m. on February 14.

February 14 — A male University student reported that his black and silver laptop was stolen at 4th Street and Woodland Avenue between 9:15 a.m. and 1:40 p.m.

February 13 — A male University student reported that his black and silver laptop was stolen between 12:15 p.m. and 12:30 p.m.

February 12 — A male University student reported that a number of wall paintings were stolen from 3rd Floor of Lipton Hall sometime between 10:30 a.m. and 12:45 a.m. on February 12th at 11 a.m.

The case was unsolved. There are no leads or suspects.

CAMPUS BRIEFS

U. graduate injured in off-campus shooting
A U. graduate was injured in an incident that occurred early in the morning on Sunday while walking on the 4300 block of Spruce Street.

University Police refused to reveal any specific details about the incident last night.

The suspect is described as a black male, approximately 17 years of age, weighing 150 and standing 5’10”. He was wearing a black jacket and pants and was seen running between 3:30 a.m. and 4 a.m. at the time of the shooting.

According to University Police, the suspect is in the hospital with non-life threatening injuries.

He was shot in the upper left arm with a silver handgun, but was not shot near the 4300 block of Spruce Street.

The victim was taken to the Southwest Detention Bureau for further questioning.

The extent of his injuries was unclear last night.

Police are still investigating the incident, according to University Police Sergeant Peg O’Malley.

— Bill Kleistchen

QUOTE OF THE DAY
“Who chose 30 percent? Did someone open a spreadsheet and put on an Excel spreadsheet? I’m pretty sure they just laid it out and sort of did a 30 and a 70.” — Bill Klotzbucher

THE DAILY PENNSYLVANIAN
The Daily Pennsylvanian is an independent, student-run newspaper of the University of Pennsylvania. The Daily Pennsylvanian is the official student newspaper of the University of Pennsylvania.

Kaplan

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www.kaplan.com

Get the Inside Word from an Expert.

Information Meeting
Learn About Penn’s Semester in our Nation’s Capital
Undergraduate Lounge
Stiteler Hall, First Floor
Wednesday, February 17th
1:00 PM

The College of Arts and Sciences Washington Semester Program

Information Meeting
Penn Associate (General Counsel)

March 30
MacNeil Hall, 2nd Floor
7:00 PM

— Bill Klotzbucher

FREE Informational Seminar

Thursday, February 25, 4 PM
University of Pennsylvania

David Rittenhouse Lab Bldg., First Floor

Medical School admissions process from a To Z with guest speaker, Thomas C. Taylor, former Director of Admissions and Associate Director of Student Affairs and Curriculum at the University of Iowa College of Medicine and former Chair of the AAMC National Committee on Admissions.
Penn Visa card pays off for U.

By Catherine Lacey

The Daily Pennsylvanian

The card sports a picture of Benjamin Franklin, and the $200,000 annual fee that the University pays to MBNA and the PennCard Center pays off for U.

"Penn Visa" card, a project which is still in its infancy, was approved by the University in late 1997 through the combined efforts of Business Services, the Office of De-

Last month, organizers had to find ways to honor TAs who are right on the line in terms of learning. Licht expressed his support for the program.

The $200,000 annual fee that the University receives from the "Penn Visa" goes to other programs that directly benefit the University. When alumni invest in the Penn Visa, they reap the benefits of increased lighting in Hamilton Vil-

Nominations will be held during the following week at the University Life Valarie Swain-Cade McCay, associate director of University Life, encouraged students, faculty and alumns to support the project. According to Swain-Cade McCay, organizers had to find ways to honor TAs who are right on the line in terms of learning. Licht expressed his support for the program.

New award to honor TAs

TA from page 1

aces to recognize the TAs who are right on the line in terms of learning," Licht said.

Licht expressed his support for the program and explained how teaching to graduate students is different from that to undergradu-

"Penn Visa card, a project which is still in its infancy, was approved by the University in late 1997 through the combined efforts of Business Services, the Office of De-

As of now there are around 22,000 carriers of Penn Visa — the only card endorsed by the University — of which 7,000 are TAs and the rest are graduate students. "The card appeals to a broader audience. It’s more than this," she said.

Swarcz said that what really attracted her to Chinese and Jewish people to-
College set to offer precept with alumni

"Many of the same forensic sciences used today can be seen throughout history."

By Gilbert Stockson

When the same forensic scient-
ists used today (in our legal sys-
tem) were conducting their own
tests, Adler refused to talk about
them. An investigation situation steer-
ing away from a discussion on
whether or not the president lied to
the grand jury.

Instead, Adler, a professor at Northwestern University, spoke
about the polygraph and its place
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The Iraq vice president's threat marks the first time in years that Iraq has threatened aggression on Turkey.

RAGIDAD, Iraq — Iraq threat- ened Wednesday to attack a Turkish base in a southern Iraqi province, along with other bases and targets throughout the region, if the joint pat- rol continues.

Secretary of State Madeleine Al-bright promised that the U.S. would retaliate in an event of a Iraqi attack. Iraq's vice president Taha Yassin Ram- sandar's threat, coming in an inter- view with Radio Monte Carlo from Baghdad, stirred the first time in years that Iraq has threatened to attack neighboring Turkey. U.S. jets based in southern Iraqi was thought by analysts to be a method of intelligence and psychology warfare. While public U.S. officials have denied that plan, it would be a way to weaken Turkey's military strength, which has been an issue in the region.

The specter of a possible Iraqi attack forced a tense meeting Sunday between U.S. and Turkish leaders in Washington. Turkey's foreign minister, in a meeting with U.S. Secretary of State Madeleine Albright, repeated his nations' concern.(AP) 1999

John Ehrlichman, key Watergate figure, dead at 73

ATLANTA — John Ehrlichman, President Nixon's domestic affairs adviser who was one of the White House's three key Watergate cover-up figures that ultimately led to Nixon's resignation, died Sunday. He was 73.

Ehrlichman died Sunday of natur- al causes at his home in Atlanta. He suffered from diabetes, his son, Tom, said yesterday.

Ehrlichman and Nixon's chief of staff, H.R. Haldeman, were virtually indefensible to the public. Both were close to Nixon and they became lashed by the Watergate scandal. They told a kind of placed of mutual admiration that Nixon from unswikinbrators.

Hillary Clinton for Senate in 2000?

MERIDA, Mexico — Hillary Rodham Clin- ton, the New York state senator who as first lady was a leading national figure in the 1990s, said yesterday she's weighing a possible campaign for the Senate in her husband's home state of New York.

"I've been thinking about it," Clinton said. "I don't think that's a decision that I could make... It's a decision that I have to make," she said.

With the possibility of a Senate run, Clinton became the most prominent member of the administration to pay a visit to a Hillary Clinton's political maturing. It was a visit that could be held under the scrutiny of the press, the voters, and said New York could save some of Clinton's political future. "I don't think she feels that people who think don't think she should do this — too much press who thinks she doesn't know that she shouldn't," she said today.

"If I were to ask him, he'd say, 'I know we're all going to want our daughter to be president for the Senate,'" she said.

It would be a chance for the potential candidat. It would be a chance for her to test her political skills in the Senate in the 2000 election.

What did Mrs. Clinton have to say about her husband's early endorsement? "Nothing," she said. "If you call her "Mr. and Mrs. Hillary Rodham Clinton," she said. "I think he's a little bit of a political animal."

Special Eagle Courier

We have an article about the potential of Hillary Clinton for Senate in 2000? (AP) 1999

Mardis Gras ready to take off 2000

NEW ORLEANS — Orleans parish officials are preparing the way for New Orleans Mardi Gras, which starts today and runs through the week. The busy assortment of parades, floats, and music will attract millions of tourists to the city. The Mardi Gras is a major event in the city's cultural and economic calendar.

Pat Monday, a warm-up for the raucous city, starts Friday
town street party that precedes Mardi Gras. "It's a big party," said a Mardi Gras spectator. "You can't beat it." It's "That's what we're looking for- ing it all." Monday is the day when the new floats are unveiled for the first time. The floats feature colorful designs and music that fill the air.

For more information, call (800) 555-6666.

Ehrlichman coined a phrase that became part of the nation's political lexicon when he advised Nixon to al- ter his message. The phrase "blew the whistle" that Nixon's re-election campaign, was quickly tied to Nixon's re-election campaign, was re-elected in 1972. Ehrlichman was the most powerful advisers — the iron-willed Haldeman and the self-controlled David, Md., with his two intimate and powerful advisors — the iron-willed Haldeman and the self-controlled Ehrlichman, By that time, Nixon's opponents had implicated Ehrlichman in covering up the Watergate break-in.

The next day, Nixon fired Dean, and accepted the resignations of Haldeman, Ehrlichman and Alter- ey General Richard Kleindienst. Nixon hoped that the sacrifice of his closest aides would staunch the press flow into the White House. Both were close to Nixon and they became lashed by the Watergate scandal. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were embattled. They were emba..."
Penn should focus attention on making area housing more accessible for the graduate student body.

The current academic year has seen the announcement of plans for a massive renovation of Penn's undergraduate dorms and the construction of a variety of efforts to attract staff and faculty to the University City area.

In these combination, these efforts promise to keep the long-term goals of housing for undergraduates and increased stability in the short-term response to pressure on the student population, who have moved in increasing numbers to Center City recently.

That trend, and the overall need to accommodate graduate students, raise two important considerations. First, it is important that Penn work to provide sufficient and affordable housing for students, preferably in the immediate residence.

Second, graduate students represent a potentially important group in the effort to stabilize the surrounding neighborhood. With an average stay of four to five years, this is an important mid-range group of potential homeowners. And encouraging graduate students to purchase or rent homes in the area increases the odds that they will remain in West Philadelphia after graduation — something that has long been an issue for area universities.

For these reasons, we encourage Penn to continue making area housing more accessible for graduate students. In conclusion, we encourage a Graduate Student Associations Council proposal that Penn extend, in some form, its current rent subsidy and loan program for faculty and staff purchasing homes in West Philadelphia to graduate students. Of course, the core of the subsidy may not match that provided to faculty and staff, who are committed to a longer period of residence. For appropriately sized subsidy for graduate students committing to a multi-year residence in the University City area seems a positive way to encourage residential stability and provide students with affordable housing.

In addition, we encourage Penn to evaluate the current residence hall system — formerly Graduate Towers. Possibilities include reduced rents or increased financial aid for graduate students.

Penn has demonstrated a strong commitment to provide graduate housing for the members of its community, and we encourage that commitment to evidence itself with respect to graduate housing, as well.
Penn scores 100 points twice

This week in 1973, the Quakers, as usual, could barely make it past midnight with 10 points. On Sunday, Steve Francis, so. I pretty much stole made for wrestler Steve Austin. But I wanted to go have fun and results, but I wanted to go have fun and

Some T-shirts still remain

SHEETS from page 10

"We were looking through a media guide and we found the picture of Penn Duquesne's logo, a badger, and I asked if we could get moving with that logo. And she said, 'We're thinking about doing it,'" said Eric. "We're thinking about doing it." But we said, 'Let's catch up on it.'"

The Ron琬eski-Tappit are a tale of the popular "Justice League" star's origin story. "I'm pretty dogs with my meals," said Eric. "I'm pretty dogs with my meals."

Penn and Princeton help each other out

Penn and Princeton win in a flash

The group of entrepreneurs do not plan to continue selling their gear out of their car, but they do have some T-shirts left. "We're going to try to make it work," said Eric. "We're going to try to make it work." But we said, "We're thinking about doing it."

If you want to know that God may be calling you to the priesthood?

"If you want to know that God may be calling you to the priesthood?"

John Duquesne's stuff had been "a general consensus that we had a great team," said Eric. "We had a great team." But we said, "We're thinking about doing it."
Reggie White retires—again

GREEN BAY, Wis. — This time, Reggie White put it in writing. The 30-year-old defensive end turned in his retirement letter to General Manager Ted Thompson, and to the man who was his first in-person fan when he arrived in Green Bay in 1981. "It’s official—retired," Green Bay Packers head coach Mike Holmgren said Tuesday. "I don’t think he can play. They’re going to send it off to the NFL office."

White’s decision was a difficult one, as he had seemed committed to returning to the Packers for another season. However, White said he was unwilling to risk injury in what he called his last chance at making it in the NFL. "I have a lot of regrets about this decision, but I know I’m doing the right thing for myself," White said.

During his career, White played for the New York Giants and the Carolina Panthers. He was a five-time Pro Bowl selection and a two-time All-Pro. He finished his career with 143.5 sacks, which is third all time.

"It’s a sad day in Green Bay," Packers CEO Mark Murphy said. "Reggie was a Super Bowl MVP in 1996 and a two-time All-Pro. He was a great player and a great person. We’re going to miss him."

White’s decision came after he had been in discussions with the team about a new contract. He was due to make $14 million in 2000, but wanted a deal with a lower cap number.

"Reggie has been a tremendous player for us," Holmgren said. "He’s been through a lot of injuries and has battled back. He’s a great leader and a great teammate. We’re going to miss him a lot."

White retires at 30 years old, a year younger than he was when he last retired in 1993. He said he had been thinking about retiring for the last five years, but had been unable to make the decision.

"I’ve been thinking about it for a long time," White said. "I’ve talked to a lot of people, and I’ve talked to my family. I know it’s the right thing to do."

White did not say where he would go after his retirement. He did say he would like to coach, and had been in contact with the NCAA about potential jobs.

"I’m going to keep playing basketball, but I’m going to keep that quiet," White said. "I’m going to keep my foot in the door."

Reggie White retires—again

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SPECIALIZING IN HOMES

PUPPIES: DHL, Basset Hound, Dalmatian, Shih Tzu, Pug, Chihuahua

**SWEET MACAonian PUPS**

**RENTAL HOUSES + APARTMENTS**

**1 BR Apartments**

42nd + Regent – 5 BR, 1.5 BA
40th + Samson – 6 BR, 2.5 BA

**2 BR Apartments**

43rd + Walnut
44th + Hazel
46th + Larchwood

**3 BR Apartments**

50th + University
53rd + Norview
54th + Collingwood

**4 BR Apartments**

60th + Bexley
61st + Cleveland
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**The New York Times Crossword**

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**EAT NAKED!**

**Edited by Will Shortz.**
M. Hoops fans show entrepreneurial spirit

A few Quakers fans were eventually forced to stop selling their "Romanczuk 3:16" T-shirts and Dunphy heads on a stick.

By Rhonda Textor

The headline was almost as big as the one that read "Dunphy heads on a stick. When they decided to call for security when he saw the unlicensed likeness of the head, the group — none of whose members are in the Wharton School — was to foster school spirit and expect to commercially turn a profit. The students who made the Dunphy sticks, however, said they actually lost money on the project.

"I don't know if it was the right reaction to address it," said Chris Cotts, a junior who ordered one of the Dunphy heads on a stick. "I don't know if we had the right person to generate ideas for promoting school spirit. They were wrong. The only intention of the group — none of whose members are in the Wharton School — was to foster school spirit and expect to commercially turn a profit."

The students who made the Dunphy sticks, however, said they actually lost money on the project.

The Penn men's tennis team upset No. 7 Richmond 5-4 before beating its three other opponents this weekend.

By Mike Dowd

Penn's Frank Brown leads the Ivy League in three-point shooting this season, but the Quakers haven't had much to cheer about with their own long-range attack. The most recent example of Penn's poor shooting was Saturday's 73-66 win over Yale. The Quakers shot only 25.1 percent from the field, and 31.3 percent from three-point range.

"It was a good meet," said Mark MacMillan, a junior from Lakeland, N.J., who won the 1,500-meter run at 3:42.92. "We've been working really hard in practice, and I believe we could do it, and our effort finally paid off."

The meet consisted of six singles and three double matches, with Fedman, Johanna Pinkston, and Ian and Bob Baskara scoring victories for the Quakers. The six singles matches were decided in the second straight day.

The distance runners were paced by junior Aaron Prokopec, who led the team in the mile. Prokopec finished fifth in the weight throw with a time of 3:16.12 and an 11th place finish.

Darryl Olczak, Terrance Whitehead, Steve Turley finished fifth in the weight throw with a time of 3:16.12 and an 11th place finish.

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The Daily Pennsylvanian
Dining Out Guide
Spring 1999

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All restaurants reviewed in this guide provided complimentary meals for the reviewers.
Elegant taste is magic of Rouge 99

By Lindsay Faber

Someone once said that simplicity is an art, but that person likely never stepped into Rouge 99 to understand quite how simple art can be.

With its prime location at 201 S. 18th Street, Rouge 99 boasts a stunning view of Rittenhouse Square, augmented in the evening by a window view of the city's well-dressed theater-goers and elite bar-hoppers.

Though its food is exquisite, Rouge 99 is undoubtedly the sidewalk attraction Rittenhouse Square has always longed for; a theory supported largely by the Rolls Royces and Porsches that line the surrounding sidewalks.

The tiny space hosting this restaurant is the former site of a wine store that has since been transformed into a scene right out of turn-of-the-century Europe.

The gilded, curtained walls, comfortable leather chairs and velvet sofas add just as much to the atmosphere as do the hanging mirrors that are framed by a weave of golden branches and the cooing sounds of Frank Sinatra that echo in the background.

The donut-shaped bar that consumes most of the restaurant is crowded with the city's players, who vaunt over their latest

See ROUGE 99, page 14

New Deck Tavern
a U. City landmark

By Kent Malmros

The New Deck Tavern has made a name for itself around Penn's campus as a lively college bar. With high-quality special beers — such as Guinness Stout, Black and Tan and Killian's Red — on tap every night, patrons can satisfy their malt and hops needs on a regular basis.

As a bar, there is consistently a mix of undergraduate and graduate students drinking away at New Deck, as well as professionals and even professors from time to time. As a restaurant, the ambiance is equally as appropriate for a mixture of patrons.

Amidst the Quizzo — the weekly trivia game — and drinking fun, New Deck has established itself as a casual restaurant with a good atmosphere. For either lunch or dinner, the New Deck Tavern provides a variety of American-style foods at a reasonable price. For starters, there is a selection of standard appetizers, including cheese nachos ($5.50), fried mozzarella planks ($5.95) and cheese and bacon potato skins ($6.95). Of course, like any bar, New Deck serves hot-and-spicy wings for $6.95, outfitted complete with celery and bleu cheese. If none of that strikes a nerve, the nachos supreme might do the trick.

See NEW DECK, page 15

New Deck Tavern
3406 Sansom Street
(215) 386-4800

The Fare: Traditional American, plus more
Specialties: Beer, pasta, chicken, burgers, sandwiches
**Restaurant Guide**

**Average price per entree:**

**African**

- **Arfod Dough Beef & Ale House**
  - House fare. Square and five fare. 922-7866. ($8) Great nachos, wings, hot and cold beef, steaks, and — of course — Arfod Dough Special Ale on draft. The best pub menu in the city. Best wings — spicy, asparagus, suid, cani, diablo — Philadelphia Inquirer.

- **Astral Plane**
  - 1708 Lombard Street. 546-6280. ($8) Excellent nouvelle cuisine in an eclectic, cozy setting as Philadelphia's most romantic dining spot. Soft jazz and candlelight add to the flavorful atmosphere. Try the salmon with artichokes and corn relish.

- **Auntie Anne's**

- **Azalea**
  - Omni Hotel, Fourth and Chestnut Streets. 931-4260. ($35) Excellent nouvelle cuisine in an eclectic, cozy setting as Philadelphia's most romantic dining spot. Soft jazz and candlelight add to the flavorful atmosphere. Try the salmon with artichokes and corn relish.

- **Back Stage**

- **Between Friends**
  - Wyndham Franklin Plaza Hotel, 17th and Race Streets. 448-2606. ($85) Quiet, elegant nightspot with great food and service. Attracts a business crowd for the lunch buffet, but serves mainly hotel guests in the evening, when lights are low and tablecloths crisp.

- **Billybob's**
  - 3901 Chestnut Street. 222-6410. ($5) Cheese steak, but the chicken cheesesteak is their specialty. Also serving breakfast and late, late snacks. Benefits include 24-hour service, cold beer to go.

- **Blue in Green**
  - 7 N. Third Street. 509-5860. ($5) Open every day — comfortable atmosphere.

- **Boathouse Row Bar**
  - 2198 Rittenhouse Square. 546-9000. ($5) Voted by

- **$5 Pitcher of Yuengling**
  - 9:30 p.m. - 11:30 p.m.

- **$4.00 Domestic Pitchers**
  - 9:30 p.m. - 11:30 p.m.

- **3929 Sansom Street • 222-5340**

- **CELEBRATE ST. PATRY'S DAY**
  - The 171h of Every Month with $1 Guinness Drafts & $1 Shamrock Shots

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**African • American/Continental**

- **21st Street Gourmet**

- **A Moveable Feast**
  - 4443 Spruce Street. 387-9676. ($5) Catering to the University community for 23 years.

- **Abner's**
  - 3813 Chestnut Street. 662-0100. ($5) Cheesesteaks. hoagies. sandwiches, salads, takeout and all the fixings. Eat in or takeout.

- **Academy Cafe**

- **Allies American Grill**

- **Anthony's Old City Pub**

- **Arfod Dough Beef & Ale House**
  - House fare. Square and five fare. 922-7866. ($8) Great nachos, wings, hot and cold beef, steaks, and — of course — Arfod Dough Special Ale on draft. The best pub menu in the city. Best wings — spicy, asparagus, suid, cani, diablo — Philadelphia Inquirer.

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Genji offers Japanese cuisine right near home

By Thomas Schmid

Next time you catch yourself staring at a cutie across the room, think of the ultimate date at a gourmet restaurant. Although most Penn students are reluctant to spend money on a nice restaurant, Genji's Japanese Restaurant at 40th and Spruce streets offers the style and grace of quality dining without the tedious formalities of downtown soirées.

Although the view from the outside is not exactly glamorous, one is immediately greeted by a charming wood-walled room bustling with kimono-clad waitresses and busy chefs at the sushi bar. Much to my delight, the menu offers affordable prices and exhibits an extensive choice of seafood, noodle and meat plates along with an exquisite choice of sushi and sashimi.

The ambiance in Genji is characterized by two main dining rooms, equipped with mahogany furniture and pristine stucco walls. One room exhibits large booths for more social occasions, while the other room is better for candlelight meals among smaller tables or traditional Japanese dining setups. I was truly intrigued by the opportunity to finally eat in my socks sitting on the floor in a restaurant.

Among a bustle of college kids, customers need not fear the stress that we college students like to cause. The noise was neither too loud nor too quiet and the subtle lighting created a relaxing atmosphere. Furthermore, one can count on the staff to promptly bring your food with a smile. I have never seen waiters so intent on making your meal a constant stream of incoming food and drink.

Starting the night off with a couple Kirin Lagers, we soon moved on to warm Miso Soup. For an appetizer, I had a giant seared clam topped with noodles, mush...
Restaurant Guide American/Continental

Average price per entree: $ under $7 $7-$14 $14-$20 $20-$50 and up

AMERICAN from page 4

Circa
1518 Walnut Street, 215-888-0800. ($) Exciting and innovative American fusion cuisine is served at Circa, located in a renovated 1870 bank building. Private parties in the back vault can accommodate up to 50 people. Open daily.

City Tavern
120 S. 2nd Street, 413-1443. ($) 18th century tavern ambiance provides classic American dining in a colonial setting. Menu includes fresh fish, prime beef and fowl accompanied by a selection of wines and spirits. Featuring the exclusive George Washington Ale brewed from original "home-brew" recipes - truly a taste of history.

Copa, Too!
361 S. 15th Street, 733-0848. ($) Center City's best selection with special emphasis on American microbrews and over 20 Belgian ales. Copa burgers & margaritas have won "Best of Philly" & "Philly's Best" Awards for the past six years. Grilled salmon, great salads, vegetarian appetizers and entrees and much more. This casual sports pub attracts an eclectic assortment of business people, business men, musicians, and neighborhood folk. Open 11:30 a.m. until 2 a.m. every day Except Kitchen open until midnight (11:00 a.m. Friday and Saturday).

Cobapanana
346 South Street, 922-6100. ($) Too-Mex with a really fun twist. Ideal for people-watching on South Street. Named best bar on South Street by City Paper. Please see 108 on, Page 20.

Country Club
1717 Cameron Avenue, 215-722-9050. ($) 250-seat dinner restaurant-pastry shop, Jewish-American specialties, made from scratch and served with pride.

Cresheim Cottage Café
7402 Germantown Avenue, 215-249-4805. ($) Built in 1748, the "Cottage" has been carefully restored and decorated to take use back to the day when life was simpler and less complex. Sit in one of our five intimate dining rooms, outside on our picturesque patio or by our warm fireplace. Enjoy our seasonal American cuisine featuring including South Beach Seared Salmon, Grilled Rib Eye Steak, Rosemary Chicken and Stuffed Eggplant. The food is simply wonderful.

Cutters
Commerce Square, 2005 Market Street, 851-4622. ($) Cutters features an extensive menu of fresh fish, seafood and certified Nebraska beef. Specialties include mesquite grilled salmon, pepperoni New York Steaks, crab appetizers and key lime pie. Cutters must-see 20-foot library back bar features single malt scotches and other premium spirits from across the globe.

D & D Restaurant
12 South 11th Street, 627-5212. (S) Family atmosphere, homemade soups and salads. Cocktail specials daily. Dancing Wednesday and Friday evenings. Daily chef specials. Sauteed cod, beach salad. We take pride to serve all of our dishes.

Dasellandro's
Henry Avenue and Westmore (Manayunk), 215-482-5407. ($) Serving steaks and hoagies since 1960.

Dave & Buster's
375 N Columbus Blvd., 413-4515. ($) Great Food. Great Fun = The Best of Times! From mouth-watering baby-back ribs to personal pizzas, some of the best food you've ever tried served by the friendliest folks you'll ever meet. The most incredible array of fun and games you've ever seen, from world-class pool tables to our state-of-the-art Million Dollar Midway.

Day By Day
2101 Sansom Street, 584-3540. ($) Charming lunch spot that offers innovation and delicious salads, sandwich es, entrees and luscious desserts. Also offering boxed lunches, corporate and private catering. Private parties everyday and weekends.

Deluxe
305 S. 11th Street. ($) Live bands and DJ-weekly drink specials.

Dickens Inn
Handhouse Square, 2nd Street between Pine & Lombard Streets, 529-8507. ($) Continental cuisine with reasonable prices in a colonial atmosphere. Four great bars with bar food dishes ranging from $5.00.

DiMarco's Restaurant
16th and Market Streets, 215-301-1717. ($) This cozy restaurant with stained glass decor offers wonderful cuisine prepared by Chef/Owner Frank DiMarco. Closed Monday.

Doc Watson's Pub
216 S. 11th Street (South Philly), 923-3427. ($) Three levels of food and fun in this traditional Philadelphia pub. First floor features a full pub menu, delicious daily specials and a huge beer selection. The second floor has Millennium, a club with Philly's finest musical talent, fully-equipped game room and Studio Night every Tuesday - 1/2 off beer and pizzas. Third floor for private parties. All floors have cable and satellite TV for sports.

Downey's
Front and South Streets, 629-9000. ($) Casual elegance in an Irish Pub atmosphere.

Doyle's Corner
30th and Market Streets, 222-7400. ($) Ask us about catering your next home or office party.

Eat at Joe's
3925 Walnut Street, 386-5441. ($) Classic American Diner of the 50s theme. We serve breakfast, lunch, dinner, and late-night snacks. Hours Sun. through Thurs. open 8 a.m. - 11 p.m. Fri. and Sat. open 8 a.m. - 1 a.m. Please see page 12, Page 2.

Edge
6100 Main Street (Manayunk), 482-4100. ($) This sublime and modern restaurant features a menu of casual creative fresh food, classically prepared, artfully presented and moderately priced. Edge's huge outdoor deck right on the Schuylkill River is the perfect place to have a quick lunch or spend an entire evening. Reservations required. Valet parking. Separate smoking and nonsmoking sections. Available for private parties.

Fat Edna's Pub
1468 Passyunk Avenue (Manayunk), 482-EDDA. ($) Fat Edna's Pub is a friendly local pub just blocks off Main Street in Manayunk. They feature a live jazz jam on Monday nights, all you can eat seafood on Monday nights, and "Best of Philly" burgers in 1994. Test your knowledge with our "smartest toasts" contest on Tuesday nights.

Fat Tuesday's
431 South Street, 629-5999. ($) Great frozen drinks, open atmosphere on South Street.

Fergie's Pub
212 S. Sansom Street, 528-8118. ($) Fergie's Pub is a very reasonable, very friendly, Irish-owned pub in Center City. The fare includes fish and chips, shepherd pie, as well as American favorites. The kitchen's open till midnight, the bar till 2:00 a.m. Fergie's Pub is open 7 days a week with entertainment nightly. The entertainment includes quizzes (pubs quiz), Irish music and local bands.

Fingers, Wings and Other Things
208 S. 4th Street, 222-3822. ($) Healthy, bite-sized appetizers, fast, fun, food, chicken fingers, buffalo wings, salads, sandwiches, sides and sodas. Open late seven days a week.

Fingerl hings
306 Sansom Street, 928-8118. ($) Fergus Pub is a very reasonable, very friendly, Irish-owned pub in Center City. The fare includes fish and chips, shepherd pie, as well as American favorites. The kitchen open till midnight, the bar till 2:00 a.m. Fergie's Pub is open 7 days a week with entertainment nightly. The entertainment includes quizzes (pubs quiz), Irish music and local bands.

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A hidden gem off of South St.

By Christy Cheng
and Suzanna Urkinskas

If you think South Street is all tattoo parlors and neon lights, you've missed one of its best-kept secrets; the Moroccan restaurant Marrakesh provides an intimate dining experience you won't soon forget.

The restaurant, at 517 South Leithgow Street, is easy to miss, hidden between rowhouses and a poster shop. But follow the delicious fragrance of delicate spices and soft French melodies, and you find your effort well worth.

Welcoming diners with rich Moroccan decor, dark red couches and low gold circular tables, Marrakesh immediately car- decor, dark red couches and low gold circular tables, Marrakesh immediately carries you to another place far from the streets of Philadelphia. The small dining room is dimly lit by candles and all of the walls are covered by exotic patterned wall hangings.

If you're in a rush, then Marrakesh is the wrong place to be, because your seven-course meal is meant to be savored. With a set menu of seven courses and price ($29, not including drinks) for each meal, diners are sure to leave with a satisfied stomach.

Our meal began when our waiter, decked out in full traditional Moroccan attire, washed our hands with hot water over a large, carved silver vessel. A wide variety of wines were available, from a $10 per bottle burgundy red wine to a $130 dom perignon.

The next course consisted of savory chicken and egg baked inside a phyllo crust and generously powdered with confectioner's sugar. For vegetarians, chicken was eliminated from the dish. The chicken was served family-style, allowing everyone at the table to enjoy.

The first course of the night was three cold salads served on a large platter with thick wedges of hearty bread. There was a tangy carrot salad, a crisp cucumber and tomato salad and a mild eggplant salad, each light and refreshing.

For an appetizer, it is hard to beat the goi cuon ($6.50), soft salad rolls filled with shrimp, lettuce, bean sprouts and rice vermicelli, served with a peanut dipping sauce. Each bite offered a different combination of ingredients, each as cool and palate-refreshing as the last.

Le Colonial: Exquisite

By Alexandra Minkovich
and Edward Sherwin

For students of history, the era of colonialism in French Indo-China ended in 1954 with the battle of Dien Bien Phu. But for students of fine dining, the ambience of Saigon in the ‘70s comes alive again at Le Colonial, a charming restaurant that combines the originality of Vietnamese cuisine with the upscale atmosphere of Philadelphia's acclaimed "Restaurant Row."

Walking into Le Colonial, one steps back in time to a bygone era. With its potted palm trees, rattan furniture and sepia-tinted photographs, the restaurant successfully evokes Vietnam's period of French occupation. The soft lighting, soothing music and silent ceiling fans only serve to enhance the atmosphere of understated elegance in the 96-seat main dining room.

Upstairs, one finds a bar and salon with the same decor as the main dining room. The dress there is a little more casual — jeans are acceptable — although the atmosphere is equally refined. A private room for parties is also available.

The food, like the setting, is exquisite. Less spicy than Thai and much lighter than Chinese or Indian food, the fare at Le Colonial far surpasses one's expectations of Vietnamese cuisine.

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See MARRAKESH, page 17

See COLONIAL, page 15

Eat Well, Study Hard!

Free Delivery from Genji, Silk Road, and BillyBob's. Minimum $10 per order.

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See MARRAKESH, page 17

See COLONIAL, page 15

Le Colonial
1623 Walnut Street
(215) 881-1633

The Fare: Vietnamese with French colonial influences

Specialties: Salad rolls, filet mignon, "the chocolate pyramid"

Le Colonial: Exquisite

By Alexandra Minkovich
and Edward Sherwin

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The Fare: Vietnamese with French colonial influences

Specialties: Salad rolls, filet mignon, "the chocolate pyramid"
Creative cuisine at Rococo

By Nick Plagge and Jeremy Reiss

Looking for a moderately priced, light meal? Or maybe a three-course feast replete with steak and seafood? How about a young and modern setting for a casual night out for drinks, or maybe a cozy lounge? The good news is that you need not walk all over the city when you can find all of the above in Rococo, one of Old City's newest gems. Immediately catching our eyes upon entering the restaurant were the high ceiling adorned with visions of a blue sky and a quiet, comfortable cigar room in the rear. Such is the contrast that typifies Rococo — at once a casual lounge and an upscale, spacious eatery.

After being seated by the cordial host, we were immediately introduced to the extensive and impressive wine list. We took a moment to deliberate and finally decided to sample both the Merlot ($6.50) and the Mumm Sparkling Wine ($8.35). From our vantage point, the sleek wood wine cellar adjacent to the kitchen was easily visible and a favorable touch to the decor.

Our attention then turned to the list of appetizers, which offered a diverse mix ranging from traditional favorites to more exotic seafood dishes. We settled on the Fresh Roast Lobster Quesadilla ($12.50) and the Fresh Roast Lobster Quesadilla ($12.50) and the Mumm Sparkling Wine ($8.35).

Rococo
123 Chestnut Street
(215) 629-1100

The Fare: New Orleans treats and contemporary American specialties: Lobster quesadillas, crab cake millennium

July food, atmosphere evoke warmth of summer

By Ian Rosenblum

Hidden among the skyscrapers of Center City, tucked in along a quiet block of stores, is a gem of a restaurant. And an art gallery.

July Grille & Gallery, located at 1334 Walnut Street, is fine dining with a soft style. And despite being in the heart of downtown, July is remarkably reasonable in its prices.

We were immediately impressed with the restaurant's decor. The key was comfort — soft lights, candles, a latticed ceiling, brick floor, potted plants. Complementing the gentle feel was the art on the walls; in addition to being one of the city's newest restaurants, July serves as a small gallery with a display that changes each month.

While our wine (July is a bring-your-own-bottle establishment) chilled in the kitchen, the waiter brought warm sun-dried tomato bread. The bread was delicious, especially with the trendy corked bottle of olive oil on the table.

For an appetizer, we shared the plum tomato bruschetta ($5), which proved incredible. The four pieces of bruschetta were topped high with a mix of tomatoes, onions and other flavoring, and a pesto sauce adorned the plate.

But the best was yet to come. July's entrees range in price from $9 for items like a sandwich or omelette to $25 for the filet mignon and lamb dishes. The menu predominantly offers chicken and seafood dinners and includes a variety of meal options.

July's vegetarian pasta was delectable. Served in a white-wine-and-garlic sauce, the dish was overflowing with cooked asparagus, tomatoes, carrots and mushrooms.

Our attention then turned to...
Restaurant Guide

Average price per entree:

**American/Continental**

|$ under $7| $7-$14| $14-$20| $$$-$20 and up

- **Goat Hollow**
  - 300 West Mount Pleasant Avenue, 215-242-4710. ($3)
  - Casual bistro style. Good food, great artwork and friendly service.

- **Gold Standard Caterers**
  - 3001 Locust Walk, 887-DINE. ($3)
  - Great for a casual lunch Monday through Friday around campus. Sandwiches, soups, burgers and desserts.

- **Good Stuff Café**
  - 1405 S. 16th Street, 215-356-8. ($6)
  - Food with a twist, with a little something for everyone. Searing sandwiches, stews, soups, desserts, vegetarian dishes and more.

- **Hudley's Bistro-American**
  - The Sheraton, Society Hill, One Dock Street, 238-6656. ($6)
  - Unique neighborhood bistro specializing in fresh seasonal cuisine. Highlighting mismatch rack of lamb, Philadelphia's finest croquettes and creative specials. Friendly, attentive staff. 10 percent discount for students and faculty.

- **Happy Booster**
  - 118 S. 16th Street, 561-1481. ($8)
  - Located on the 5th corner of 16th and Saxon Streets. "The Bistro Elegant" of Philadelphia. A landmark institution for 29 years with a worldwide reputation for unsurpassed quality and a large eclectic menu. Best stocked bar in the city. Described by Dity Balzul as "an oasis of gentility." We offer American and Continental cuisine, also full Russian dinner plus Peruvian Russian caviar.

- **Hard Rock Café**
  - 1113 Main Street, 215-229-1000. ($8)
  - Hard Rock Café Philadelphia serves up the best down-home American food with a healthy dose of rock n' roll and an entertaining and interactive staff. Featuring a Fender guitar bar, a 36-foot rotating Gibson guitar and, at center stage, a stained-glass wall depicting rock greats Elvis, Chuck Berry and Jerry Lee Lewis. A Harry Davidson previously owned by Bob Dylan highlights our priceless memorabilia collection. A glass-enclosed function room is also available for private parties.

- **Haute To Trot**
  - 900 Locust Street, 440-1000. ($8)
  - Tasty ecuine cuisine with a French accent in a European café setting. Serving breakfast, lunch, and low-priced prix-fixe dinner. Gourmet coffees by the pound also available, as well as catering for business lunches. BYOB.

- **Hooters Restaurant**
  - 1415 South Broad Street, 629-5545. ($8)
  - Open daily at 11 a.m. for lunch and dinner promotions. Your sports headquarters with 11 televisions, fraternity discounts, food and beverage specials. Ask your favorite Hooters girl for details.

- **Houlihan's**
  - 225 South 16th Street, 546-5940. ($6)
  - Dedicated to freshness and quality in dining.

- **HPQ**
  - 1720 Walnut Street, 735-8135. ($6)
  - Complete breakfast, lunch and dinner menu available. All day, every day. Plus fabulous specials.

- **Inn Philadelphia**
  - 251 South Cameron Street, 732-2333. ($8)
  - Located in Center City Philadelphia. The Inn Philadelphia has striking town & country decor accented by a spacious parlor, grand piano, mahogany bar, oriental carpeting, period furniture, a working fireplace and in season outdoor dining in our "Secret Garden." The Inn Philadelphia boasts classic continental cuisine presented by their executive chef, Harlan Russell. House specialties include New Oscar, Back of Lamb and Beef Wellington. "Best of Philly" Piano Garden dining/cocktails dinner Tuesday through Sunday, Sunday brunch.

- **Irish Pub**
  - 2007 Walnut Street, 568-5603. ($6)
  - Typical pub fare with a line outside, since every college student wants to go there. Serving a 84.95 Sunday brunch. Bring your real ID for this place. Also at 1112 Walnut Street (925-3311).

- **Jack's Fishhouse**
  - 2100 Fairmount Avenue (Art Museum Area), 232-9000. ($8)
  - Fresh, fresh, fresh. American game, grains and vegetables. The decor is conversational, the food is painstakingly prepared. Banquet rooms available for two (o 200.

- **Judy's Cafe**
  - 1334 Walnut Street, 735-7307. ($6)
  - Casual dining atmosphere with a changing menu of fresh food.

- **Julie Grille & Gallery**
  - 1334 Walnut Street, 725-7207. ($6)
  - Casual but classy cuisine in the heart of Center City. BYOB.

- **Lastanza's**
  - 201 Oregon (South Philadelphia), 215-271-9001. ($6)
  - Second floor restaurant. Victorian look station cuisine.

- **Le Bus Main Street**
  - 300 Main Street (Manayunk), 483-0444. ($8)
  - Features innovative seasonal new American cuisine. Specialties include crab cakes, barbecued salmon, grilled seafood and lamb loin with port wine and dates. Outrageous homemade desserts.

- **Jamaican Jerk Hut**
  - 1430 South Street, 545-8444. ($8)
  - Jamaican Jerk Hut is an authentic Jamaican restaurant serving up traditional island cuisine. Jerk chicken and pork, curry goat, homemade island sauces as well as chicken, beef and vegetable pastries. Very popular with students.

- **Jimmy Pina's Chicken and Rib's**
  - 1801 Snyder Avenue (South Philadelphia), 215-551-5156. ($8)
  - Dinner on South Street, either in the open air or in the glass-enclosed greenhouse. Homemade soup, sandwiches, salad and pasta specials daily.

- **John's Bar and Grille**
  - 606 South Third Street (South Philadelphia), 592-1390. ($6)
  - Dine on South Street, either in the open air or in the glass-enclosed greenhouse. Homemade soup, sandwiches, salad and pasta specials daily.

- **Knave of Hearts**
  - 230 South Street (South Philadelphia), 592-2398. ($6)
  - Intimate neighborhood restaurant with creative international menu. Open 22 years.

- **Lady of the Lake**
  - 1175 Market Street. 215-444-0830. ($8)
  - Casual dining atmosphere with a changing menu of fresh food.

- **Lastanza's**
  - 201 Oregon (South Philadelphia), 215-271-9001. ($6)
  - Second floor restaurant. Victorian look station cuisine.

- **Lee's Hoagie House**
  - 4034 Walnut Street, 926-0605. ($6)
  - Hoagies and cheesesteaks are only a few of the great items at Lee's Hoagie House. Along with the #1 tuna hoagie and chicken steak on Penn's campus, Lee's also serves fantastic wings, chicken fingers and whole roasted chickens. Eat in, takeout or delivery. Very popular among students and staff. Full catering available.

- **Liberty**
  - 365 N. 2nd Street, 238-0600. ($6)
  - Fresh meat, poultry, and seafood.

- **Little Pete's Restaurant**
  - 900 Chestnut Street, 563-2303. ($8)
  - Excellent food, low prices. Good service. Very comfortable atmosphere. Weekend brunch available.

- **Logan's**
  - 1001 Spruce Street, 922-1773. ($6)
  - Good food at affordable prices in a pleasant casual atmosphere.

- **London Grill**
  - 2901 Fairmount Avenue (Art Museum Area), 976-4545. ($6)
  - Award winning Art Museum-area restaurant. Try the house Willie Slater Ale with a burger or a bottle of Pibiot Noir with the duck. Five-time "Best of Philly" winner, including Best Bar Food and 97 Best Neighborhood Restaurant. Lunch, Brunch, Dinner. Late night. Happy hour. Private rooms. Sidewalk cafe. Live music first Friday and Saturday plus "Best Happy Hour" - 7 days, 5-7 pm bar/cafe and outdoor tables.

- **Lucy's Hat Shop Restaurant and Lounge**
  - 247 Market Street, 215-413-1433. ($8)
  - Lucy's Hat Shop is a new restaurant and lounge located in a converted millinery and considered the "community living room" of Old City. Avram Hornik, who started the Quarry Street

See AMERICAN, page 11
Bar at La Terrasse is light side of fine dining

By Enrique Landa

For all of its post-apocalyptic charm, the West Philadelphia area is not well known for its French cuisine. The culinary void was filled two years ago, when the legendary La Terrasse reopened its doors after a decade-long absence. The multi-million-dollar renovation that the University funded to bring an upscale restaurant to the area led many to believe La Terrasse would be economically unreachable to the average student.

Enter LT's, the bar at La Terrasse. Located at 3432 Sansom Street, in the heart of campus, LT's shares the kitchen and atmosphere that have made La Terrasse so popular. The difference, however, is in the price. While a meal in the dining room is not within most students' budgets, the price of a meal at LT's averages under $10, comparable to the Moreauian Cafe. Walking into LT's through its double glass doors, one immediately notices the massive bar spanning the length of the restaurant. The bar, tastefully lined with candles and black and white photographs, is easily the most visually appealing in the area. The tiger maple finish reflects soft light as quiet jazz reverberates through the casual atmosphere.

Lunch is a generally quiet affair; with a few student regulars joining professors and other professionals to enjoy the daily specials. The extensive selection of the lunch menu (served until 2 p.m.) is highlighted by the daily omelette and soup selections.

The chefs create a different omelette for each day, using fine ingredients such as goat cheese, sun dried tomatoes and porcini mushrooms, of a caliber only a French-born chef can attain. Served with fresh vegetables and mashed potatoes that put the Colonel's own to shame, they are listed with our first course, sauteed foie gras in a port wine sauce with celery. The scrumptious dish quickly disappeared as the bites melted away in our mouths.

While still basking in the glow of the first course, we were amazed to find that the second looked equally appetizing. The extensive selection of the lunch menu offers as few in any combination that you choose. Or you can put yourself at the mercy of the chef. The restaurant offers either a "light" four-course or a full six-course meal that the chef personally selects. We decided to throw culinary caution into the wind and embark on the six-course, $80-per-person extravaganza.

Before dinner began, we enjoyed beverages and a light crusty bread. At any other establishment, we could have filled up on the bread alone. But here we knew there were about 30 dishes available, priced at $6 to $14, and you can select as many or as few in any combination that you choose. The chefs create a different omelette for each day, using fine ingredients such as goat cheese, sun dried tomatoes and porcini mushrooms, of a caliber only a French-born chef can attain. Served with fresh vegetables and mashed potatoes that put the Colonel's own to shame, they are listed with our first course, sauteed foie gras in a port wine sauce with celery. The scrumptious dish quickly disappeared as the bites melted away in our mouths.

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**Restaurant Guide**

**American/Continental**

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<th>$$$: $14-$20</th>
<th>$$$$: $20 and up</th>
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**American from page 9**

Cafe, has created another unique public space but for this time with food, wine and fireplace. The food is artfully pre-

sented, recognizable, affordable, and made with the best 

available seasonal ingredients. Enjoy outdoor seating, 

cozy couches and easy chairs, a great juicy box and a 

pool table. Dinner is served Sunday-Thursday 5:30-10:30 

p.m. Friday and Saturday 5:30-11 p.m. Lunch 11:30-2:30 

p.m. Brunch Sunday 10-3:30 p.m. 

Please see page 19, Page 26

**Marathon Grill**

1120 Main Street (Manayunk). 483-0100. (S)

Farmers mar-

ket offers a weekend brunch 

a light fare of hamburgers, sandwiches and chili, and of-

fers a weekend brunch. 

Pub Outdoor dining. Brew our own beer with eight beers 

available seasonal ingredients. Enjoy outdoor seating, 

cozy couches and easy chairs, a great juicy box and a 

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p.m. Brunch Sunday 10-3:30 p.m. 

Please see page 19, Page 26

**Mama Rosa's**

3432 Sansom Street • Philadelphia, PA 19104

$7: under $7 $8: $7-$14

char-burgers and fresh salads. Free delivery and corporate 
catering available. Open for breakfast, lunch and dinner.

Please see page 19, Page 26

**New Year's Eve Dinner**

422 South Second, 215-429-1795. (S) Located at Head-

house Square.

**Museum Café**

2nd and Spruce. Inside the University Museum, 848-4089.

(S) Serving breakfast and lunch in the museum. "Ancient 
treasures, great food." All of our foods are made each day 
with the freshest ingredients available. We also offer a box 
lunch menu.

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lunch menu.
Restaurant Guide

Average price per entree:

- AMERICAN from page 11: private parties up to 20 people as large as 250 people. Graduation parties and special events.
- Nick's Roast Beef: 16 South 2nd Street, 928-9411. (S) Offers a large variety of deli-style sandwiches, steaks, hoagies, pizza, salads, vegetables, soups, and daily drink specials. Dinners from $6.95. Pasta, seafood, beef, chicken.
- Nifty Fifty's: 1530 E. Passyunk Avenue, 10th and Reed Streets. (South Philly), 468-1850. (S) Nifty Fifty's seven time "Best of Philly" winner. "Excuse me, I gotta go, I've won one of our famous cookies and cream exotic milk shakes." Open for breakfast at 6 a.m. daily.
- North Star Bar: 217th and Poplar Streets (Art Museum Area), 235-STAR. (S) Eclectic menu with an international flair. Fresh, well-balanced foods with live music, art openings, dancing and private parties.
- Omega Pizza and Restaurant: 2145 South Street, 985-2089. (S) Pizza, steaks and more.
- Opus 251: A Restaurant at the Philadelphia Art Alliance: 251 S. 18th Street (Rittenhouse Square), 216-735-6787. (S) Continental fine food dominates the menu of this campus hot spot, which features formal dining, a fireplace bar and an outdoor patio. Please see our own, Page 4.
- Paradigm: 239 Chestnut Street, 215-238-6000. (S) Designer dishes like curried sundance, grilled rice fillets, fig mousse and lamb, duck and lobster turn heads in this sleek, sexy room furnished with pretty people. Cutting-edge deserts.
- Parisa Restaurant & Catering: 110 S. 16th Street, 569-2844. (S) Continental Continental Cuisine. Specializing in corporate catering. Vegetarian dishes, fresh seafood, chicken. A large variety of salads, fresh baked bread items, cookies, cakes. All items prepared fresh daily and on premises.
- Pat's King of Steaks: 2327 East Passyunk Avenue, 468-1546. (S) After a bocce ball game or a night at the opera, this is the place to line up for a sidewalk steak sandwich with onions, cheese, plenty of hot peppers and all the rest. Pioneer and originator of the steak sandwich since 1930. Nonsmoking sections available. Open round the clock.
- Philadelphia Rock & Grill: 1400 S. Columbus Blvd. (South Philadelphia), 463-3771. (S) Uphill fun restaurant with rock and roll memorabilia. 48 selections of beer on draft. and over 40 vodkas from all over the world. 40 different flavors of milkshakes, and all entrees around $3.00.
- Philadelphia Bar-B-Q: 2714 South Street, 563-4811. (S) Genuine pit BBQ ribs, chicken and brisket, rotisserie chicken and vegetable plates. Take-out, delivery and catering.
- Pikkaes Plus: 115 S. 16th Street. (S) Full catering menu for home/office, take out. friendly atmosphere. Never a cover and never a dress code.
- Pizzeria Uno: 225 S. 18th Street, 790-9608. (S) Part of the national chain of fun, upscale theme restaurants. Original Chicago style deep-dish pizza. Also just off South Street at 509 S. second Street (522-0460).
- Ponticelli Grille: 304 South Street, 925-4653. (S) Excellent home cooking in a casual atmosphere, with live music every night.
- Poor Henry's: 829-51 N. American Street, 215-413-5300. (S) Broad, great variety with a great atmosphere.
- Rock Lobster: 221 N. Columbus Blvd. (Delaware Ave), 627-ROCK. (S) Rock Lobster is a perennial winner of "Best of Philly" recognition from Philadelphia Magazine— "Best food, best waterfront bar, most convivial mix of people and most fun!" Enjoy upscale dining in a beautiful setting reminiscent of a New England Yacht Club. Live rock dance bands entertain Wednesday — Saturday, making Rock Lobster the place to be! Open seasonally.
- Rock Lobster: 123 Chestnut Street, 829-1166. (S) A Euro-Futuristic 1980s Vegas lounge/restaurant with a wood burning open kitchen and a sexy, drippy grand dining room showcasing the new edge of classic American cuisine.
- Rinni Ribbs: 1627 South Street, 545-9160. (S) Specializes in barbecued ribs and down-home cooking. Occasional live entertain-
Tex-Mex taste in Manayunk

By David Graff

We may be thousands of miles from the border — but if you’re looking for a little authentic Tex-Mex cuisine, go no further than historic Manayunk.

The Arroyo Grille, tucked away on a side-street off the main drag in the northwest Philadelphia suburb, offers Southwestern dishes that are traditional as well as eclectic.

While we had to leave about an hour and a half to get to the restaurant by SEPTA’s Regional Rail, it was well worth the trip. At $6 per round trip ticket, the hourly R6 train is cheap, and leaves you only about a five-minute walk from the Grille.

While walking through the bar area to our seats, we immediately felt at home with the 20-something crowd obviously enjoying the laid-back atmosphere.

Despite the fact that my dining partner and I have yet to reach the legal age, we could not help but marvel at Arroyo’s massive selection of over 75 tequilas — which is advertised as the state’s largest selection. From this selection can be made an incredibly large variety of frozen and specialty margaritas ($4.95-$5.25).

From the adobe walls and brick fireplace to the intricate carvings of familiar desert scavengers on the chairs, the decor put us in the mood to sample Arroyo’s south-of-the-border specialties.

As we were seated by the very friendly staff, we were immediately treated to warm, fresh cornbread and banana bread to work on as we planned out the rest of our meal.

After a tasty chicken quesadilla appetizer ($7.75) and light pork polenta soup ($5), we were served mammoth portions of Arroyo’s best.

We had the Jumbo Lump Crab Enchilada, one of Arroyo’s featured favorites, and the Texas Barbecued Beef Brisket. Both the “Tex” and the “Mex” were very pleasing.

The enchilada ($17.50) was a welcome take on a traditional Mexican favorite. Served wrapped in toasty corn tortillas, they were filled with enough crab meat to fill you up with a few bites.

The brisket ($12.50) was equally as large. A little on the dry side, it was still a generous portion of beef, smothered in a tangy homemade barbecue sauce.

We hardly had the room in our stomachs, but the dessert tray was too appealing. We sampled the berry cobbler, but the big winner was the peanut butter mousse cake that would literally melt in your mouth.

On a regular night, the Grille is a fun, casual place to go for a great meal. However, the Arroyo Grille also features Sunday brunches, and, as if the portions aren’t already too big, All-You-Can-Eat Barbeque Thursdays.

One of the largest draws of the Arroyo Grille is the location itself. After dinner, one can relax the evening away in the historic Manayunk atmosphere, bar hop or revel in the small-town feel of Main Street. It’s easy to see why the area is one of Philadelphia’s trendiest.

The Arroyo Grille is an exciting and different experience, a very advisable change from the monotony of campus dining.
At Rouge 99, the exquisite taste of truly fine dining

ROUGE 99 from page 3
dollars and successes while hanging onto martinis, wine glasses and each other.
The food is an eclectic mix of French bistro fare accented by Asian and Italian details. The mainly $20-and-under menu is shockingly affordable for its superb quality.

My date and I started off with salads, both priced at around $9. My date ordered a brik, beet and arugula salad, which featured a warm goat cheese dumpling perched atop the lettuce, finished off with a white balsamic and grain mustard dressing. I ordered a bibb lettuce and endive salad, which buried small surprises of pears, walnuts and a sprinkling of maytag blue cheese with honey dijon vinaigrette on top. The flavors in both salads were diverse, while at the same time drawing from and complementing each other.

After the salads and a few warm, crusty rolls, we looked forward to what was yet to come. Warm, extremely prompt, we had little time sipping on wine — his a warm Chardonnay Blanc. And mine a simple glass of Savigny Crianza from Spain,

glass of Rioja Crianza from Spain.

My date ordered a fish special: red snapper over polenta with an olive pepper companade that was out of this world in its tender texture, colorful presentation and flavor fusion. The salmon I ordered was equally as delightful. Wrapped in what appeared to be a crisp rice paper, the salmon was flanked by a medley of bok choy and potato puree, all of which rested in a pleasantly flavorful Thai curry sauce and cost a reasonable $20.

And the desserts were good enough to settle our stomachs in an appropriately delectable fashion. The traditional Tahitian vanilla bean creme brulee, topped by a sheet of walnut brittle and priced at $6, was far more intense in taste than we expected. The $5 sour cream apple tart, filled with pecan streusel and topped by a finishing touch of vanilla ice cream, offered tastes and flavors so down-to-earth that they will never go out of style.

And we should not forget to mention the pot-pots of green tea and coffee which washed it all down at a soothingly warm temperature, capping off an enchanting meal highlighted by an ideal mix of food and style.

July has warm taste

JULY from page 8
rooms. And the sauce had the perfect amount of flavor — just enough garlic without going overboard.

Also a good choice was the herb-crusted filet of striped bass ($14). This flavorful dish looked as good as it tasted — with a raspberry sauce garnishing the well-designed plate. The bass itself was tender and went extraordinarily well with the brown rice and vegetable medley.

Though dinner was certainly filling, there was just no way to resist dessert. July regularly offers an assortment of desserts — including bread pudding and a chocolate brownie — but on this night the only option was the sauteed pear raisin wonton ($6).

And dessert did not disappoint. The pear wonton was soft and delicious. Served with vanilla ice cream, it was an excellent ending to a terrific meal — and just the right size for two people to share.

July is aptly named, as the rich taste of summer. And dessert did not disappoint. The pear wonton was soft and delicious. Served with vanilla ice cream, it was an excellent ending to a terrific meal — and just the right size for two people to share.

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Around campus, nothing beats New Deck

New Deck also offers four different types of quesadillas to spice things up a little, including chicken fajita quesadillas ($6.95) and sausage pizza quesadillas ($7.25).

The particular day of my lunch excursion, my guest and I chose to pass on the standard appetizers and begin with caesar salad, which was made with large croutons and a creamy caesar dressing. New Deck’s menu offers eight different salads. In addition to the caesar ($8.95), you can spice it up with an Ivy League tradition — the University Salad. For $6.25, you can have a plate of California romaine lettuce and spinach, topped with bacon pieces, mushrooms and eggs, and served with a garlic breadstick.

If you are in the mood for a light meal, New Deck offers several combo deals. With a bowl of french onion or baked potato soup, you can get either a sandwich ($6.95) or a salad ($5.95). For lunch I chose from the chicken and fish section of the menu. My chicken teriyaki was a boneless chicken breast marinated in teriyaki sauce, and served with pineapple and a cherry. For $9.95, seasoned fries and fresh vegetables accompanied the chicken. The chicken breast was perfectly cooked, and waffles accompanied in generous proportion. The vegetables were quite possibly the best part of the meal. Cut and steamed carrots and squash were crisp and flavorful.

My guest chose a more standard lunch, something from the “classic sandwiches” section of the menu. The “Erin Club” ($7.25) is a triple decker sandwich topped with lettuce tomato and turkey, bacon and colby cheddar sandwich, which was made with fresh tropical fruit mousse flavored with hazelnut. The waitstaff at Le Colonial was knowledgeable and helpful — and tactfully corrected our mispronunciations of the items on the menu. The several waiters who served us over the course of the evening were very attentive, with our drinks being refilled every few minutes.

Overall, Le Colonial is a dining experience pleasant to both the eye and the palate, providing simply delicious Vietnamese cuisine coupled with an upscale ambiance.
### Restaurant Guide

#### Average price per entree:

<table>
<thead>
<tr>
<th>Category</th>
<th>Under $7</th>
<th>$7-14</th>
<th>$14-20</th>
<th>$20 &amp; up</th>
</tr>
</thead>
<tbody>
<tr>
<td>American/Continental</td>
<td>$12-20</td>
<td>$14-40</td>
<td>$20-50</td>
<td>$50 &amp; up</td>
</tr>
<tr>
<td>Bakery/Dessert/Coffee</td>
<td>$12-20</td>
<td>$14-40</td>
<td>$20-50</td>
<td>$50 &amp; up</td>
</tr>
</tbody>
</table>

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### American/Continental

- **Tavern on Green**
  - 214 Green Street (Art Museum Area), 235-0767.
  - Features fresh, seasonal Continental dishes. Casual meals at an original turn-of-the-century marble and cherry bar. Elegant dining on the second floor and romantic meals on the first floor. Their famous Three-String Sections are not the same as the other sections. Lunch is served 11:30 a.m. - 2:30 p.m. Monday through Friday, dinner 5:30 p.m. - 11:30 p.m. Monday through Thursday, till 11 p.m. Friday and Saturday, 5 p.m. - 4 p.m. on Sunday.

- **Treetops**
  - Rittenhouse Hotel, 210 W Rittenhouse Square, 793-2533.
  - Offers a quiet view of Rittenhouse Square. Treetops is an elegant combination of fine dining with a world-renowned menu. This restaurant should not be missed.

- **Swann Lounge**
  - Four Seasons Hotel, 1 Logan Square.
  - Offers a quiet view of Rittenhouse Square. Serves a fine selection of appetizers, including fish and light vegetables. Also offers soft serve yogurt and blueberry yogurt cakes.

### Bakery/Dessert/Coffee

- **Alaska Ice Cream**
  - 123 South 16th Street, 563-4244.
  - Offers the best ice cream in Philadelphia with Travel and Leisure magazine. Also serves hot and cold vegetarian dishes made fresh daily.

- **Bean Cafe**
  - 9505 South Street, 629-2250.
  - Offers friendly, homey, cozy, and unpretentious smoking allowed, working fireplace, soy products available, homemade goodies.

- **Belgian Chocolate House**
  - 235-728-3905.
  - Candy and gift store.

### Bars

- **Braveoney's Bar**
  - Reading Terminal, 12th and Arch Streets, 215-520-0885.
  - Offers great food and beverages as well as sand- wiches, salads and desserts — great place to hang out, study or just relax.

- **Country Road and Lounge**
  - The Rittenhouse, 210 West Rittenhouse Square, 215-546-9000.
  - Nice lounge with garden doors and home style meals at Willie C's Chats and Chats TOO! offers an excellent coffee bar. Gene's Beans and Quaker's Bakery baked goods. PennCard only.

- **Christopher's Bakery and Cafe**
  - 1700 Market Street, 215-945-1267. Also at 1800 JFK Blvd.

- **Duffy's Bar**
  - 515 S. 11th Street, 215-629-9515.
  - Offers excellent in a comfortable atmosphere.

- **Bob's Bistro**
  - 200 South 4th Street, 215-546-9000.
  - Offers award-winning dishes made fresh daily.

- **Bistro**
  - Offers fine dining in a warm, cozy bar.

- **Braswell's Bakery**
  - 9505 South Street, 629-2250.
  - Offers friendly, homey, cozy, and unpretentious smoking allowed, working fireplace, soy products available, homemade goodies.

- **Braveoney's Bar**
  - Reading Terminal, 12th and Arch Streets, 215-520-0885.
  - Offers great food and beverages as well as sandwiches, salads and desserts — great place to hang out, study or just relax.

### Coffee

- **Cafe Trio**
  - 411 S. 24th Street, 243-3587.
  - West Philly's most delicious cup of coffee, a little of everything, a changing exhibit from some of Philadelphia's best artists and courtyard seating under the trees.

- **Capriccio Cafe & Espresso Bar**
  - Warwick Hotel, 1701 Locust Street, 735-9707.
  - Espresso, coffee drinks offers a variety of offerings as well as sandwiches, salads and desserts — great place to hang out, study or just relax.

- **Cassatt Tea Room and Lounge**
  - The University Club, 212 South 17th Street.
  - Offers a quiet view of Rittenhouse Square. Treetops is an elegant combination of fine dining with a world-renowned menu. This restaurant should not be missed.

### Coffee Shops

- **Caffeine**
  - 4230 S. 38th Street, 546-2024.
  - Offers an excellent award-winning coffee shop with ambiance.

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  - 4230 S. 38th Street, 546-2024.
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### Desserts

- **Dessert Eve**
  - 200 South 4th Street, 215-546-9000.
  - Offers an excellent coffee bar. Gene's Beans and Quaker's Bakery baked goods. PennCard only.

### Seafood

- **Dinner at the Green and Street**
  - 235-0767.
  - Offers excellent in a comfortable atmosphere.

### Vegetarian

- **Dinner at the Green and Street**
  - 235-0767.
  - Offers excellent in a comfortable atmosphere.

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**See BAKERY GUIDE.**
Marrakesh’s taste is indescribable

MARRAKESH from page 7

and egg pie was brought steaming hot to our table.

Throughout the meal, service was both hospitable and timely. Our waiter made sure each dish was served with a personal touch, allowing us to fully savor every course.

Our third course, a whole baked chicken with olives was served next, while the vegetarian enjoyed stuffed grape leaves. The moist, succulent chicken was so tender and soft that it fell off of its bones.

After a few sips of wine, our fourth course came; the lamb in an almond-honey sauce was far beyond the height of the meal. The vegetarian serving was a spinach pie. Though the pie was not very flavorful, the next course more than made up for that.

Couscous and chickpeas, seasoned with a medley of plump raisins and chunks of carrots and squash, rounded out our filling main course. However, our meal was still not over.

Our waiter returned to wash our hands with perfume-scented water. Next came a colorful assortment of fresh fruit and nuts, followed by warm glasses of Marrakesh’s heady mint and honey tea with sticky-sweet baklava.

If you’ve been looking for a unique place where you can escape from everything, be pampered and fill your stomach with delectable food, Marrakesh is the place you’ve been searching for.

LT’s offers remarkable food, fair price

TERRASSE from page 10

ed on the menu for a very reasonable $8. The chef’s talents again shine in LT’s soups du jour; served with baguette for $3. Along with its legendary tomato and leek soup, LT’s is known for its soups served daily. Our third course, a whole, baked chicken with olives was served next, while the vegetarian enjoyed stuffed grape leaves. The moist, succulent chicken was so tender and soft that it fell off of its bones.

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LT’s offers remarkable food, fair price
Bakery/Dessert/Coffee • Chinese

$$$: $14-$20
$$$$: $20 and up

Chinese

30th Street Hong Kong Cafe
2900 Chestnut Street, 386-1802. ($$) Hong Kong-style cuisine right on campus. Dining room or delivery. A favorite of Penn students. We bring Chinese in to University City. They have a great selection of Chinese food. Specialties include sesame chicken and seafood that add to its atmosphere, in addition to great Chinese-fusion foods.

Golden Pond Chinese Restaurant
1006 Race Street, 923-0293. ($$$) In the heart of Rittenhouse Square. They have a full menu of Chinese food. Specialties include fried fish, beef, and pork. They also have some great vegetarian options.

Chinese Rice House
2005 Walnut Street, 509-1101. ($$$) We specialize in healthy Chinese cooking. Most dishes are steamed (no oil). No grease and no MSG.

Ching Hing
317 South 18th Street, 726-9075. ($$) They have a great selection of Chinese food. Specialties include fried fish, beef, and pork. They also have some great vegetarian options.

China Pagoda
1540 Sansom Street, 637-0863. ($$) Free delivery to University City. They have a full menu of Chinese food. Specialties include fried fish, beef, and pork. They also have some great vegetarian options.

JoJo's Peking Duck House
615 Race Street, 925-9277. ($$) They have a great selection of Chinese food. Specialties include fried fish, beef, and pork. They also have some great vegetarian options.

Golden Rice House
142-46 N 10th Street, 627-5588. ($$) Cantonese dim sum served daily. Banquet facilities up to 250 people. Full liquor license.

Imperial Inn
142-46 N 10th Street, 627-5588. ($$) Serves a variety of Szechuan, Mandarin, and Cantonese dishes with authentic Szechuan. Mandarin and Cantonese dishes with authentic

City Garden Chinese Restaurant
545-5370. ($$) Located in the heart of Rittenhouse Square. They have a great selection of Chinese food. Specialties include fried fish, beef, and pork. They also have some great vegetarian options.

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**Restaurant Guide**

**Average price per entree:**

<table>
<thead>
<tr>
<th>Chinese * Deli</th>
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<tbody>
<tr>
<td>$5-$14</td>
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</tbody>
</table>

**Chinese from page 18**

- **238 N. Ninth Street. 925-7532. ISS**
  - Sang Kee Peking Duck Home
  - Beer Varieties of curries, dishes, salad, and appetizers
  - We also have private party rooms with karaoke systems and the newest styling and setup.
  - The biggest party room in Chinatown (up to 50 people) and also the newest styling and setup.

- **234-236 N Ninth Street. 215-829-0688. ISS**
  - Best Chinese traditional cuisine Hong Kong style of all types.
  - Serves a variety of Chinese cuisine, including dumplings and noodle dishes, with a full-service kitchen and opera music playing in the background.

- **220-224 S Broad Street. 735-6191. ISS**
  - Serving wine and noodle heaven.
  - Contemporary Chinese dining.

- **Gold Medal award**
  - Mr. Chen: #2400
  - Dining in or takeout and free delivery.

- **Mandarin Garden**
  - 1736 Chestnut Street, 567-1059. ISS
  - Serves a variety of Mandarin, Hunan, and Cantonese dishes.
  - Free delivery available within 10 square blocks.

- **Wok Chinese Seafood Restaurant**
  - 1123 Walnut Street, 751-8990. ISS
  - Features a large menu with dishes from the Szechuan, Hunan, and Mandarin cuisines.

- **Zen Garland Chinese Restaurant**
  - 52 N. Ninth Street, 829-8984. ISS
  - Great buffet lunch five days a week, Monday through Friday.

**Deli**

- **Bain's Deli**
  - One Liberty Place, 16th and Chestnut Streets, 215-367-1085. ISS
  - Food court favorite offers deli-style sandwiches made to order.

- **Champions**
  - Philadelphia Marriott, 1201 Market Street, 625-9096. ISS
  - Good good, good times and great sports in a relaxed atmosphere.

- **Cheap Art Cafe**
  - 2603 12th Street (South Philly), 725-3600. ISS
  - Modern American diner open 24 hours, seven days a week.

- **Chubby's**
  - 5826 Henry Avenue (Manayunk), 487-2575. ISS
  - Features Philly's cheesesteak, 1/2 lb. charbroiled burger, hoagies, cocktails, and beer.

- **Corneal Beef Academy**
  - 1005 Walnut Street, 561-4222. ISS
  - Best of Philly Winner.

- **Zen Garland Chinese Restaurant**
  - 52 N. Ninth Street, 829-8984. ISS
  - Great buffet lunch five days a week, Monday through Friday.

**Famous 4th Street Deli**

- 700 S. Fourth Street, 322-3274. ISS
  - A very Philly, almost New York-like deli where neighborhood residents and other city dwellers come together for some good corned beef, knishes and hot bagels. Good — but crowded — Sunday brunches.

**Food Tek**

- 22 S. Second Street (South Philly), 336-1115. ISS
  - Gourmet sandwiches and salads, all vegetarian menu, pastries, and cookies. Homemade desserts, gourmet pizza, domestic and foreign beer, espresso, cappuccino and coffee.

- **La Sandwicherie**
  - 1814 LaFayette Street, 567-0072. ISS
  - Good, inexpensive deli food.

- **Latimer Deli & Restaurant**
  - 205 S. 15th Street, 543-8244. ISS
  - Kosher style foods.

**Silver Kopy Peking Duck House**

- 238 N. Ninth Street, 925-7532. ISS
  - The real Hong Kong-style cooking. Specialize in all kinds of noodle dishes, Peking Duck and lamb.

**Track Inn Tavern**

- HAPPY HOUR
  - Vodka, Rum, Gin & Tequila Drinks $1.50

- WHITE NIGHT
  - Vodka, Rum, Gin & Tequila Drinks $1.50

- QUIZZO NIGHT
  - $100 Cash Prize to Champion & $50 Gift Certificate Weekly

- ALL YOU CAN EAT...
  - Domestic Draft Beer Pitchers - $3.50 to $4.00

**Wing Night**

- 2 for 1 with beverage purchase (eat in only)
  - Tuesday 11-2 PM

**See DELL, page 20**
Restaurant Guide

Deli + French

Average price per entree:

- under $7
- $7-$14
- $14-$20
- $20 and up

**French**

- **Au Fin Palais**

- **Beau Monde**

- **Beaufolais**
  261 S. 20th Street, 732-8000. (D) Stained glass windows and stamped tin ceilings add to the ambiance at this new French bistro. Appetizers include sweet onion and wild mushroom soup, steamed mussels with garlic-herb butter, and entrees range from crispy Canadian duck breast, oven roasted sea bass to coq au vin.

- **Bistro St. Tropez**
  240 Market Street, 589-8200. (D) Best of Philly's "Best Restaurant You Can't Find." Great reasonable French cuisine with a great view of the river by night. Dine on specialties like Josette's 11 Agneau, Galinet du Canard or choose a three course prix fixe for $18.95. Lunch Monday-Friday, 11 a.m.-3 p.m.; Dinner Wednesday-Saturday, beginning 5:30 p.m. Please see the map, page 15.

- **Braquerie Perrier**
  1619 Walnut Street, 215-568-3000. (D) It doesn't stay open after 8:00 p.m., but during the hours of the morning, as true bussineries do, and the focus isn't on beer. But Georges Perrier's $3 million baby has beaucoup buzz, the neo-Deco bar draws a smart looking crowd, and Francesco Martone's French-Asian menu attracts serious diners who want Le Bec-Fin quality at half the price. Consider it Le Bec-Fin's

- **Cafe Lutecla**
  2301 Lombard Street, 790-9557. (D) A neighborhood cafe serving croissants to millefeuilles, salad and sandwiches, that will save you a trip to France.

- **Caribou Cafe**
  120 Walnut Street, 625-8555. (D) Authentic French cafe serving coffee delicacies, imported wines and beers, lunch and dinner, an array of homemade desserts and Sunday brunch. Best of Philly '96. Best Dinner After 10:30 p.m.

- **Cibo Cafe & Bar**
  605 S. Third Street, 215-625-3700. (D) Tasty reviews abound for the hot new bistro on South Street, Italy West — The Philadelphia Weekly — "...the spicy flavors excited each other so much they got up and danced a thumb on my tongue...this one's got legs — four stars" Philadelphia Weekly Review. "Cibo is one of the tastiest bargains in town" Katherine Klabunde — City Paper... "the place is a respite from the hassle and bustle...a stylish bistro" Savoring dinner and bar menus nightly. Private parties available.

- **Chiboulette**
  205 S. Broad Street, 790-1210. ($$$) If you are looking for an extraordinary dining experience in Center City, Chiboulette may be your answer! Located on the "Avenue of the Arts" in the Historic Bellevue Building, sample Chef Lim's healthy "Four Diamond" (AAA) French cuisine in appetizer-size courses, while sipping a selection from our winecular...recognized as "one of the most outstanding in the world" by Wine Spectator Enthusiast service and a regal French Renaissance setting complete this ultimate dining experience. Voted one of "America's Top Tables" Gourmet Magazine (Oct '97) and "America's Top Restaurants" Zagat's Survey (1998). Ask about our special "Twilight Prix Fixe" menu — a great bargain for any student of exquisite tastes! PLEASE SEE MAP, PAGE 10.

- **ClacCia**
  7638 Germantown Avenue, 215-242-8000. (D) Chinese cuisine with a French flair. ClacCia's Chinese/French bistro concert is followed through in both the rich, chisely detailed interior design and varied, well thought-out menu offerings. Warm oak, beveled mirrors, pendant chandeliers and artistically etched glass set a mood which beguiles every patron into the ultimate cross-cultural experience.

- **Deux Cheminées**
  1221 Locust Street, 798-9320. ($$$) A Four Diamond restaurant, it's more than just two chimneys: this is also one of the city's best French offerings, set in a restored 1896-century mansion.

- **Dock Street Brasserie**
  2 Logan Square (Art Museum Area), 496-0413. (D) America's premiere brewery and restaurant since 1990 features extensive selection of fresh brewed on-premise beers and authentic Brasserie menu. In France, La Brasserie is the place to go for a beer or a glass of wine, soup and a sandwich, a full dinner of delicious food. It is in a meeting place, a rendezvous for people from all walks of life. Dock Street has a cherry wood paneled game room with regulation antique pool tables and live music weekend nights.

- **Founders Dining Room**
  Bellevue Philadelphia, Broad & Walnut Streets, 790-2814. ($$$) Located on the 16th Floor in the restored Bellevue Building of the Park Hyatt Philadelphia hotel on Broad and Walnut Streets. A High Dome ceiling and French windows display a panoramic view of the city for a romantic setting. French cuisine with Asian influences for lunch and dinner that change monthly. Perfect for a power

See FRENCH, page 22.
University City
Abyssinia Ethiopian Restaurant
229 S. 45th St.
Café Bon Appetit
3701 Chestnut St.
Koch’s Deli
4309 Locust St.
The Restaurant School
4207 Walnut St.
West Side Food Market
812 N. 40th St.

BREATHE EASY AT THESE SMOKE-FREE RESTAURANTS!

Center City
Allie’s American Grille
13th and Market
Cherry St. Chinese Vegetarian
1010 Cherry Street
El Mariachi
135 S. 24th St.
Pamplona
225 S. 12th St.
Rachel’s Nosheri
120 S. 19th St.
Tipaza Café
246 S. 11th St.

Manayunk
BLT’s Cobblefish
443 Shurs Lane
Grasshopper
4427 Main St.
Lucky Star Chinese Restaurant
8919 Ridge Ave.
Main-ly Desserts
4247 Main St.
Roscoe’s Kodiak Café
4425 Main St.

South Philadelphia
Azafran
617 S. 3rd St.
Cacia’s
1526 Ritner St.
Carman’s Country Kitchen
1301 S. 11th St.
JeanneNatalia Bistro
1617 E. Passyunk Ave.
Mr. Martino’s Trattoria
1646 E. Passyunk Ave.
Mui Chung Restaurant
1133 S. Broad St.
Pastaria at Franco & Luigi’s
1547-49 S. 13th St.
Victor Café
1303 Dickinson St.

Chesnut Hill
Al’Dana Fine Middle Eastern Cuisine
8630 Germantown Ave
Best of British
8513 Germantown Ave
Cafette
8136 Ardleigh St.
Cresheim Cottage Café
7402 Germantown Ave
Flying Fish Seafood Restaurant
8412 Germantown Ave
McNally’s Tavern
8634 Germantown Ave
Roller’s
8705 Germantown Ave
Roller’s Expresso
8341 Germantown Ave
Sushi Tatsu
8136 Germantown Ave

If you are interested in becoming a smoke-free restaurant or would like a more complete list of smoke-free restaurants in Philadelphia, please call TEACH at 546-1276 x330.
Restaurant Guide

French ★ Greek/Mediterranean ★ Indian ★ Irish ★ Italian

Average price per entree:

- Under $7
- $7-$14
- $14-$20
- $20 and up

Choose from one of our ten beers on drafts or selection of over 150 bottled beers while playing the night away on our patio.

Dolce Carini


Italian

1521 Calle Gallegos

1521 Spruce Street, 546-1521. ($$). Enjoy Mediterranean comfort food in a relaxed yet sophisticated setting. Our expanded dinner menu includes Ossobuco, N. Y. Strip Steak, and Linguine with Shrimp. Great homemade desserts too!

Ace 24 Pizza

120 East Passyunk Avenue, 387-0770. ($). Pizza, hoagies, pastas and more.

Allegro Pizza

942 Spruce Street, 82-8138. ($). Pizza, sandwhiches, beef, burgers, etc. Also good ziti. Deliver, Subs, ice cream, shakes.

Please see our ads, Page 11

Pizzaria Nossa

211 South Street, 448-0199. ($) Italian food in a clean, simple atmosphere. Chicken in red curry. What a fraction of the price. Still, it's COOK delicious and elegant.

Georges Perrier's specialties and the restaurant's many 

1523 Walnut Street, 567-1000. ($$). "Once-secret" downtown French bistro, referred to as "the De-Fin Lite," at only a fraction of the price. So cozy, so delicious & elegant.

Le Bec-Fin

1524 Walnut Street, 567-1000. ($$). Elegance and intimacy combine with class-act French cuisine making this one of the country's most celebrated French restaurants and Pennsylvania's only Five Star dining room. Menu changes seasonally. Classically trained Friday and Saturday nights. Le Bec-Fin, an adjoining bistro, offers a more relaxed setting to sample chef-owner Georges Perrier's specialties from the restaurant's many fine wines and spirits. Valet parking available.

Madam Electricity de Paris

1211-1219 Walnut Street, 385-2608. ($) Fine contemporary food in a clean, subtle atmosphere. Chicken in red curry, duck with spices are specialties of our chef. Great dinner specials.

Overtures

609 East Passyunk Avenue at South Street, 627-9435. ($$). European cuisine catering to the American palate. Specialties include fresh bruschetta of duck with duck essence, dried-minted saddle of lamb and rarely-seen sweet-bread. Great ice cream, peanuts, and Pia, served to the beat of jazz. The Zagat 1997 survey called it "one of Philadelphia's best kept secrets." Voted top 40 restaurant Tri-City Area for food, service, & ambience. Award winner 1997, "Best Downtown." 1997 Mobil Guide "Three Stars Excellent." Please see our ads.

Philippe at the Locust Club

1614 Locust Street, 735-7001. ($$$). Chef/Owner Philippe Chirn, former chef of Chateaux, brings his French-American flair to this unique location.

Greek ★ Mediterranean

Alyos


Audrey's


Cafe Zesty

432 Main Street (Manayunk). 483-6216 ($$). Serving homemade Greek and Roman specialties such as: fresh pita, moussaka, hummus, Greek salad and desserts. Ambient music including fireplace, grape tablecloths and espresso bar. Live music.

Charlie's Pub

114 N. Third Street, 627-3534. ($) Leave all your stress behind and relax at Charlie's Pub. Tempt your taste buds with our innovative Greek/ Mediterranean American cuisine.

FRENCH from page 20

breakfast. Dancing and live entertainment on Friday and Saturday evenings. Our brunch with the chef on Saturday and Caviar of Sunday brunch every week should not be missed.

Grasshopper

442 Main Street (Manayunk). 483-6216 ($$). Experience the only French restaurant on Main Street. Grasshopper offers the finest food without unnecessary pretension. From salmon ravioli to snuffed French quail to creme caramel, each of Chef/Owner Philip Pang's culinary creations will astound you with deliciously rich courage.

La Colombe Torrefaction

130 S. 18th Street, 363-0880. ($) Our cafe serves as a show case for our roasting company, offering what many believe to be the best blended coffees available. In this objective in mind, we offer only a limited selection of foods, namely fine French morning and evening pastries.

La Terrasse

3423 Sansom Street, 386-5000. ($) First born in 1966, the legendary La Terrasse reopened its doors last May. The food is French without the French prices. Entrées range from $8-$14 for lunch, $15-$24 for dinner. The bar is causal friends at a happy and great friend, helpful drinks and a bar menu served all day. Dress as you are! Please see our ads, Page 11

La Bar Lyonnaise

1523 Walnut Street, 567-1000. ($) "Once-secret" downtown French bistro, referred to as "the De-Fin Lite," at only a fraction of the price. So cozy, so delicious, and elegant.

Le Bec-Fin

1524 Walnut Street, 567-1000. ($$). Elegance and intimacy combine with class-act French cuisine making this one of the country's most celebrated French restaurants and Pennsylvania's only Five Star dining room. Menu changes seasonally. Classically trained Friday and Saturday nights. Le Bec-Fin, an adjoining bistro, offers a more relaxed setting to sample chef-owner Georges Perrier's specialties from the restaurant's many fine wines and spirits. Valet parking available.

Madam Electricity de Paris

1211-1219 Walnut Street, 385-2608. ($) Fine contemporary food in a clean, subtle atmosphere. Chicken in red curry, duck with spices are specialties of our chef. Great dinner specials.

Overtures

609 East Passyunk Avenue at South Street, 627-9435. ($$). European cuisine catering to the American palate. Specialties include fresh bruschetta of duck with duck essence, dried-minted saddle of lamb and rarely-seen sweet-bread. Great ice cream, peanuts, and Pia, served to the beat of jazz. The Zagat 1997 survey called it "one of Philadelphia's best kept secrets." Voted top 40 restaurant Tri-City Area for food, service, & ambience. Award winner 1997, "Best Downtown." 1997 Mobil Guide "Three Stars Excellent." Please see our ads.

Philippe at the Locust Club

1614 Locust Street, 735-7001. ($$$). Chef/Owner Philippe Chirn, former chef of Chateaux, brings his French-American flair to this unique location.
rooms and a delicate salty sauce. Soon enough, my three orders of sushi rolls came with four pieces of octopus and sea urchin sushi.

I was pleased with the crisp tastiness of salmon skin roll, the moist flavor of the eel roll, the mix of spice and sweet of my shrimp teriyaki roll. The sushi list features many recipes unbelonging to traditional sushi, mixing excellent flavors among rare fish and sauce delicacies. The rolls were not what you would expect from a five star place, but certainly fresh enough to surprise your experienced sushi eater— or shock your typical college novice.

In the end, our bill came around while we imagined the holes that would soon appear at the bottom of our pant pockets. Much to our delight, we paid slim pickings for the service. We paid about $10 for the entree, $3.75 for the appetizer and $3 each for the beers. And trust me, we did not eat sparingly. Needless to say, we fully took advantage of our feeling of the eel roll, the tastiness of salmon skin roll, the sushi.

GENJI from page 5

ROCOCCO from page 8

the Jumbo Lump Crabcakc Millennium ($10.50). Within minutes, our treasures from the sea had arrived. The lobster dish, uniquely prepared with onions and several cheeses, was quite a tasty blend, while the crabcake was by far the best we’d ever tried.

But the hors d’oeuvres didn’t end there, as this hungry pair decided to forge onward and sample a couple of the soups and salads. Our choices were a creamy papaya puree soup, lightly seasoned with a hint of curry — the “soup of the evening” ($4) — and the Baby Octopus Ceviche salad ($8.50), garnished with papaya, key lime and tomato, which had a tangy, fresh taste, served in a healthy portion.

As our conscientious waiter returned to fill our glasses with more bottled water — of both the sparkling and non-sparkling variety — our appetites were really put to the test.

Of the many appealing items among the menu’s varied, nouvelle cuisine, we settled on the Red Stone Fire Grilled Filet Mignon ($22) — a tasty steak, prepared with a portabello mushroom, grilled onions and tomatoes; and the Sesame Pepper Crusted Tuna Mignon ($18.50), a lighter dish, though still more than a sufficient portion.

Despite our waiter’s offering of dessert, we had already had our fill of what Rococo has to offer; and for what more could we have asked? The atmosphere and decor of the night-club-sized restaurant was enough to make it a worthwhile venture downtown, and the quality of the food and the creativity of the dishes are what makes Rococo a staple among Philadelphia’s young, sophisticated dining crowd.

CIBOULETTE from page 10

steamed Maine lobster in parsley sauce was the perfect pairing of flavor and presentation. Eating the beautiful dish seemed a shame, until we tasted the first savory mouthful of lobster. We did not think that anything could possibly top the first two masterpieces. But the chef kept trying. We next found ourselves confronted with another seafood dish, sauteed sea bass in a fresh tomato sauce. As we bit into the fish, we discovered the sauce has a spicy flavor, which enhanced the sensation on the palate.

Proving his genius, the chef switched gears and sent us beef sauteed in a raisin sauce with green beans and a creative fusion of potatoes and cheese. The flavor combination surpassed our wildest expectations.

In an innovative approach to dining, the chef saved the salad for the fourth course. This was not just any salad, but a crisp blend of arugula topped with slices of parmesan cheese. The presentation of the lighter salad course late in the meal was a refreshing change from the standard dining experience.

However, nothing could prepare us for the gilded wonders of the desert cart. When confronted with the close to 20 choices, we could not bring ourselves to choose only one of the luscious options.

The whole dining experience was as rich as the gold which brought our dazzling meal to a blissful end. A dinner at Ciboulette will remain etched in your memory for many years to come.
Average price per entree:

ITALIAN from page 22

nightly, in a fun, casual atmosphere. Voted "Best of Philly" pizza for our elegant pie. Delivery and takeout available.

Joseph's Italian Cuisine
1915 E. Passyunk Avenue (South Philadelphia), 726-2770 ($$) New Age Italian Cuisine. Mix sunset and fish in light delicate sauces. A whole new world of Italian cooking.

La Cipolla Torta
132 Market Street, 629-3552. ($$) La Cipolla Torta is located in Old City Philadelphia with its classical pizza pies and gourmet sandwiches. It's a must when downtown. Also a favorite are the cheesesteaks and hoagies. Award winning 361

La Famiglia
8 South Front Street, 252-2603. ($$$) Northern and southern Italian cuisine. Specialties include homemade pastas—prepared daily—plus veal and fresh fish. Clothing restrictions. Dine in Italy tonight. Passports not required.

La Forno
636 South Street, 627-9000. ($$) Casual dining atmosphere. Gourmet pizza and pasta.

La Grolla
782 S. Second Street, 627-7701. ($$$) Excellent Northern Italian fare. One of the best deals around. Daily $11.95 three-course dinner.

La Vigna
1100 S. Front Street, 336-1100. ($$$). Step into this jewel of South Philly, where authentic Italian cuisine is an understatement. Feast on La Vigna's homemade desserts like Tiramisu or one of the fine wines found in the 18th-century wine cellar. La Vigna is a cozy lunch and dinner phenomenon that should not be missed. The best kept secret in Italian food. Ample parking and easy access to the Sports Complex, Airport, Center City, and Penn's Landing (1-95 at Fdgt 161).

Lamberti's Cucina
312 Walnut Street, 238-4699. ($$) The name is new, but the former Pasta Bizz in still owned by the Lamberti family and an affordable menu is still in place.

Lombardi's
132 S. 16th Street, 215-564-5000 ($$$) Americas first li- censed pizzeria. Upscale, brick-oven. All ingredients are the freshest and the finest to make the best thin crust pizza around. Lombardi's is dining experience with authen- ticity and a flavor for excellence. Featuring outdoor seating and in house delicacies.

Ma Yo Landan
746 S. Eighth Street, 582-0195. ($$$) Recipes from Northern Italy, including homemade pastas, veal, chicken, and seafood. Ziti with Alfredo Sauce. Veal Gavonni, spinach, mozzarella and prosciutto in red or white sauce. Chicken Florentine, spinach, mozzarella, in a cream sauce.

Mama Palma's Gourmet Pizza
2229 23rd Street, 735-7577. ($$$) One of a kind pizza, hand-made with the freshest ingredients available at the market today. Our brick oven is imported from Europe. Unlike conventional ovens, our wood-fired brick oven can achieve a combination of roasting, baking and smoking—the intense heat from the hardwood seals in the flavor that creates the many wonderful tastes of Mama Palma's one-of-a-kind pizza. Feel free to bring wine or choose from our beer selection only cash or check is accepted.

Marrara
1754 E. Passyunk Avenue, 483-9248. ($$$) "Cheap and good" Italian family favorite in South Philly with excellent pizza, 70 years at the same location. Third generation family ownership.

Michael's Ristorante
624 S. Eighth Street, 520-5896 ($$$) Rustic Italian located in heart of Italian market district. Specializing in home- made pasta, veal and seafood dishes. Moderately priced. Full bar and extensive wine list.

Mona's Bake at Home Pizz
2107 Walnut Street, 803-9133. ($$$) International bake-at-home pizza' Traditional and gourmet, custom-made pizza with fresh ingredients. Bakes in about 10 minutes. Pick up anytime, bake during a study break! Lunch and dinner.

Monte Carlo Living Room
150 South Street, 925-2220. ($$$) Good Italian fare. Up-

states is a romantic dioscipheca/cocktail lounge featuring nightly entertainment. Clothing restricted. Open Wednes- day through Sunday.

Mr. Mandola's Trattoria
1680 East Passyunk (South Philadelphia), 215-755-0661. ($$$) Very simple food. Small menu — BYOB — very informal, re- laxed atmosphere. No smoking. Hours — Thursday, Friday Saturday evenings 5:30 p.m. -11 p.m. Sunday 4 p.m. -9 p.m.

New Style Pizza
4000 Chestnut Street. 387-5633. ($$$) Pizza, pizza, pizza.

New Wave Cafe
784 S. Third Street (South Philly), 215-502-8494. ($$$) Come to enjoy pool table, dart, NFl Sunday ticket and Quiz on Monday nights. All private parties are welcome.

Oberon
126 Chestnut Street, 215-629-8373. ($$$) French Italian Bistro.

Ozie's Trattoria
1653 E. Passyunk Avenue, 755-1981. ($$$) Great neighbor- hood Italian-american food with a menu large enough to serve any taste.

Papa John's
3942 Chestnut Street, 215-349-7272. ($$$) Over 1,000 loca- tions nationwide. Please see our ad, page 14

Pasta Cunica
Bellevue Hotel Broad & Walnut Streets, 200 S. Broad Street, 772-3180. ($$$) Good, fast pasta to go. Fresh and done daily. Sauces, soups, salads and sandwiches made fresh daily. Spe- cial entrees every day. Delicious pasta dishes prepared before you, at your table. Reasonable prices that will suit anyone's budget.

Pietro's Coal Oven Pizzeria
1714 Walnut Street, 215-735-0990. ($$$) Upscale pizza and pasta entry. Great place to take a date.

Placeto

Porecini
2048 Sansom Street, 751-1179. ($$$) Fresh, handmade pas- tas. Daily seafood specials. Chicken and veal, the finest quality available.

Portofino
1337 Walnut Street, 582-4308. ($$$) A fine Italian restaurant located near the theater district. Feel right at home as you enter a warm and casual environment. We feature many classic Italian dishes, including both central and northern cuisine, freshly prepared by two chefs from Italy. Experi- ence dining at the cost of cooking at home.

Powelton Pizza
3061 Lancaster Avenue. 387-1213 ($$$) Founded by a couple of Drexel grad.s, Powelton features pizza, strombolis, steaks, hoagies, chicken faux wings, salads, calzones and more. Great for those all-nighters. Delivery.

Prior's
10th and Wolf Streets, 339-9308. ($$$) Intimate, family style Italian dining features roncos, calamari, veal and other specialties prepared by Domenico and Charlie, the third generation of the Prior family chefs. Closed Mondays.

The Italian Restaurant
790 S. Ninth Street, 627-6611. ($$$) Owned and operated by the same family since 1900, and a four-time "Best of Phi- lly" winner. Serving Italian specialties of veal, pasta and seafood. Enjoy dining in the newly-renovated dining room. Large second floor dining room available for spe- cial occasions and parties, as well as corporate and re- hearsal dinners.

Ristorante DiGiovanni
2500 S. Broad Street. 389-3121. ($$$) Featuring Roman cui- sine with 25 different kinds of pasta, veal and lamb chops, restaurant and bar with upscale decor. Vegetarian dishes available and fresh salmon, tuna or swordfish every day. Now featuring gourmet pizza made in wood burning ovens.

Ristorante La Baca
711 Locust Street. 588-8556. ($$$) Traditional Italian cui- sine in an elegant setting, specializing in fresh fish.

See ITALIAN, page 25
Restaurant Guide

Average price per entree:

SEAFOOD from page 25
char fried steaks and burgers. BBQ ribs. Large selection of imported and domestic beers. student discount nights and crab legs every week. Live music.

Old Original Bookbinders
125 Walnut Street. 625-7507. $$$$. Since 1865 — traditional seafood and steaks located down by the river in the city’s historic district. Web Page: www.oldoriginalbookbinders.com

Philadelphia Fish & Company
207 Chestnut Street. 625-8605. $$$$. Established in 1892, this restaurant in historic Philadelphia has earned a national reputation for its innovative approach to seafood preparation. Outdoor dining available.

Port Saloon & Club
701 S. Columbus Blvd. 225-2000. ($) Turn of the century decor, brass and copper topped bar, cigar friendly environment with a special air treatment oxygen regenerator. Menu of seafood and beef from $10 to $18.

Roscoe’s Kodiak Bar & Grill
4425 Main Street 487-7080 (SSS). “Clean” Food — organic, no preservative seasonal cuisine, farm raised elk for the “cleanest” food. Open six nights, live music. Saturday All You Can Eat BBQ $14.95. Please see review. Page 13

La Grille
874 A Third Street. 628-1035. ($$$. World-class jazz artists nightly, with no cover charge. Original brewery tavern, featuring American and continental cuisine, with many seafood dishes as well.

Southern

Wraddemy’s

Southwestern/Cajun

South East Chinese Restaurant
1000 Arch Street. 629-1900. ($) Choose from chayote duck, dined chicken with cashews, beef with walnuts, spare ribs with Peking sauce and a variety of vegetarian specialties. Features a macrobiotic and praline menu.

Striped Bass
150 Walnut Street. 225-4444. ($$$$. Philadelphia’s best seafood restaurant chosen by Esquire Magazine as best new restaurant in America. Four star Mobil Guide. Chosen by GQ and other national subscriptions as America’s Best Seafood Restaurant.

The Garden
1617 Spruce Street. 346-6455. ($) A well-established, casually nice restaurant featuring fine lobster, steaks, fresh pasta, and fish. Nice for a special evening.

Walt’s King of Crabs
804-6 South Street. 339-9124. ($) Seafood specialties with chicken, steaks, pasta and salads. Known for reasonable price and homelike atmosphere. Last-minute large parties accepted.

Spanish/Latin

Brazil’s Restaurant and Night Spot
312 Chestnut Street. 413-1700. ($$. Authentic Brazilian cuisine. Jeppsa, the national dish of Brazil, is one of the many delicious and different dishes served at this relaxing and romantic restaurant. Live music Friday and Saturday Brazilian and Latin music. Sunday jazz. 8-11p.m. until 9 p.m. Club open Wednesday 9 p.m. until 2 a.m. with Latin music. Friday Latin and Saturday Latin and Brazilian.

Mamma Maria

The Garden
305 S. Second Street. 629-3522. ($$$$. World class cuisine at reasonable prices. Live entertainment nightly. Children’s menu offered. Nightly specials including “chili of the day.” Warm, comfortable atmosphere with friendly staff. Cigar bar is offered on our second floor.

Adobe Cafe
4550 Mitchell Street (Manayunk). 483-3947. ($) Features high-quality, moderately priced Southwestern cuisine.

The house specialty is blackened catfish with a margarita sauce. There is an outdoor cafe and fire parking.

Arroyo Grille
Main Street & Leverington (Manayunk). 487-1400. ($$$$. American fine parking. Outside dining deck, outside bar. Overlooking the Schuylkill River. Southwestern Texas Style BBQ. Great for families. Live music in the summer. Open seven days a week with a late night bar menu. Happy hour Monday—Thursday 5 p.m.—7 p.m. $2 draft, $3 margaritas. Friday and Saturday 11 a.m.—3 p.m. Thursday All You Can Eat BBQ $14.95. Please see review. Page 13

Ortelieb’s Jazz Haus
867 A Third Street. 628-1035. ($$$. World-class jazz artists nightly, with no cover charge. Original brewery tavern, featuring American and continental cuisine, with many seafood dishes as well.

Vega Grill

The Steakhouse

Chart House
555 S. Columbus Blvd. 625-6016. ($$$$. This waterfront hot spot offers a great river view and is also noted for its steak, seafood and prime rib, huge portions and great salad bar.

Engine 46 Steakhouse
10 Federal Street. 482-4616. ($$$. Eclectic casual atmosphere in an old firehouse. Known for portobello, filets and lobster tails. 24 draft beers, 46 vodkas. 100 scotches — largest selection in the state. Early bird dinners 3:30 p.m.—5:30 p.m. $8.95.

JW’s Steakhouse
Marriott Hotel, 1261 Market Street. 625-6074. ($$$$. American steakhouse, masculine but warm & comfortable. Friendly service, casual fine dining.

Kansas City Prime
4417 Main Street (Manayunk). 482-3700. ($$$$. The most elegant restaurant in Philadelphia. House specialties include filet mignon, lamb chops, chops, lobster, and seafood entrees. The only restaurant in the area to feature KOREE steak — a true delicacy! Dinner daily from 5:30 p.m., valet parking. Full bar — extensive wine list — cigar friendly.

Morton’s of Chicago
1 Logan Square. 357-8244. (SSS$$$. One of the best steak houses in the city with a relaxed, yet sophisticated atmosphere. Also features lobster and veal chops and a “living menu.” Tour guests is chosen entrees at table-side. Clothing restrictions. Cigar friendly.

Ruth’s Chris Steak House

Shula’s Steak 2
Sheets Road, 938-2036. (SSS$$$. Moderately-priced steaks, seafood, chicken, burgers, sandwiches. 10 beers on tap. All sports.

See STEAKHOUSE, page 27

The Marigold Dining Room
Welcome Penn Students at 501 S. 45th St.
Take the trolley to 45th St.
1 block north of Baltimore
Progressive American Cuisine • Charming Atmosphere

HOURS: Tues.-Sat. 5:30-9:30
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For Reservations Call: (215) 222-3699

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1. Chicken or pork lo mein 5.95
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3. Chicken garlic sauce 6.95
4. General Tso’s chicken 6.95

WE DELIVER

Eat In or Take Out Catering Available
3900 Chestnut St.
386-1802
**Restaurant Guide**

**Steakhouse ★ Thai ★ Vegetarian ★ Vietnamese**

**Average price per entree:**

**STEAKHOUSE from page 26**

PLEASE SEE OUR AD, PAGE 10

The Palm
301 S. Broad Street, 546-PALM ($$$$: In the Bellevue Hotel, one of the best steak restaurants in the city. Pricey, but worth it. While the lobster, steak, lamb and veal is made to order, try in the private gallery of famous Philadelphia faces.)

**Track and Turf**
4002 Chester Avenue, 222-9194. ($) Happy hour Thursday and Friday 4 p.m. to 6 p.m. Wings, beer, fun and karaoke. PLEASE SEE OUR AD, PAGE 10

**Vegetarian**

Amara Cafe
1915 S. 22nd Street, 564-6976. ($) #1 Thai food in Philly (Rueuse Report 1995), BYOB.

Barra Thai Cuisine
123 S. 22nd Street, 215-567-2142. ($) Easier-to-please family-run restaurant with all the stir-fry and curry dishes you expect and a few dishes you don’t, like rack of lamb, a grilled veal chop and a very good crispy duck. Moderate pricing and serene atmosphere make this a good date spot. Open lunch Monday-Thursday 11:30 a.m.-3 p.m. Dinner Sunday-Thursday 4:30 p.m.-10:00 p.m. Friday-Saturday 4:30 p.m.-10:30 p.m.

Jazz Garden
345 S. 47th Street, 471-3658. ($) Thai cuisine well-known around campus. Small wine list.

Joe’s Garden
3105 S. 47th Street, 471-3658. ($) Offer Thai and Italian cuisine. Also a vegetarian menu is available.

Lee Ho Seafood Place
941 Race Street, 922-6336. ($) Open, busy restaurant specializing in traditional Hong Kong seafood—clams and black bean sauce. Seating upstairs and downstairs, about 116 diners at one time. Full service bar, very few desserts.

Lemon Grass Thai Restaurant
2520 S. 13th Avenue, 222-8042 or (717) 295-1621.

($$) Awarded “Best of Philly” ’93 and ’95 for its Thai food. Also, Readers’ Choice Award for Best Thai Restaurant 1994 from Philadelphia Magazine. Features imaginative dishes such as Evil Jungle Princess, Swimming Rama and Young Girl on Fire, and an extensive vegetarian menu. Also some fabulous desserts, such as mango with sticky rice and fried banana.

My Thai

Pattaya Grill

Pho Xe Lua
607 Race Street, 627-8883. ($) Live seafood and special beef noodle soup. Venetian combinations.

Rio Thai
210 S. Fifth Street (Fifth and Bainbridge), 925-4990. ($) Ambiance of soft lighting, and pastel pinks. Authentic Thai cuisine, including specialties with sea scallops in red curry. Vegetarian menu available. Daily seafood specials.

Slam Cuisine
925 Arch Street, 922-7135. ($) Recognized this year as an award-winning toy Thai restaurant by Magazine. Located in Chinatown. Features lemongrass soup and moo pu. Menu also includes spicy stir-fried shell fish, sauteed pork and homemade coconut ice cream and Thai Herb cake.

Thai Garden East
111 N. 11th Street, 929-9599. ($) Chic lounge and dining area. Features Pad Thai as specialty. Bar room, complete bar service, take out available. Directly across from the Pennsylvania Convention Center.

Thai Palace
117 South Street, 925-2764. ($) Specialties include pad Thai and shrimp and chicken in curry-coconut sauce.

($$) Awarded “Best of Philly” ’92 and ’93 for its Thai food. Also, Readers’ Choice Award for Best Thai Restaurant 1994 from Philadelphia Magazine. Features imaginative dishes such as Evil Jungle Princess, Swimming Rama and Young Girl on Fire, and an extensive vegetarian menu. Also some fabulous desserts, such as mango with sticky rice and fried banana.

Thait Singh House
3009 Chestnut Street, 382-8001. ($) Authentic Thai cuisine in a curry, warm atmosphere. Specialties include fine garden and spicy shrimp. The daily lunch special is $6.50. Also offer a lunch buffet and an $8.95 early bird special. Call for details. PLEASE SEE OUR AD, PAGE 20

**Vegetarian**

Center Foods

Cherry Street Chinese Vegetarian Kosher Restaurant
1010 Cherry Street, 923-3601. ($) Featuring Kosher, Chinese vegetarian cuisine.

Essence Cafe
719 S. Fourth Street (South Philly), 922-1146. ($) Gourmet, organic foods cuisine featuring vegetarian/macrobiotic entrées, pastas, salads. Daily specials and juice bar, serving cafeteria style 9 a.m.-8 p.m. daily.

Ishkabbables Eatery
337 South Street (South Philly), 923-4337. ($) Home of the chicken cheesesteak.

Joe Poon
1002 Arch Street, 215-928-8133. ($) Joe Poon Asian fusion restaurant is a fun, very clean, open kitchen, all-variety international cuisine. Like Peking Duck Pizza, Polenta, Crab Salad, Typical Hong Kong Roast Duck, WonTon and Pork Noodle Soup. Vegetarian healthy dish. Jim is a nutritionist and CIA (Chef) School graduate, chef instructor. Free cooking lessons on Saturday morning. Also free parking after 4 p.m. Dine-in. We have no site catering from 5-8:30 p.m. person, Plus check our Sunday Walk and Wok Tour at Chinatown.

Saigon Delights
1728 Spruce Street, 222-4500. ($) Make your own fresh, delicious salad masterpiece! Fresh turkey sandwiches and pasta dishes.

($$$) Awarded “Best of Philly” 1995 and ’96 for its Thai food. Also, Readers’ Choice Award for Best Thai Restaurant 1996 from Philadelphia Magazine. Features imaginative dishes such as Evil Jungle Princess, Swimming Rama and Young Girl on Fire, and an extensive vegetarian menu. Also some fabulous desserts, such as mango with sticky rice and fried banana.

Thai Garden
1728 Spruce Street, 222-4500. ($) Make your own fresh, delicious salad masterpiece! Fresh turkey sandwiches and pasta dishes.

Thinny Delights
151 S. Prison Street, 543-0718. ($) No-fat no-cholesterol ice cream, salads and garden burgers.

Uhuru

**Vietnamese**

Capital Vietnamese
100 S. Race Street, 925-3477. ($) Great Vietnamese cuisine.

Le Colonial
1623 Walnut, 215-851-1623. ($$$) Lounge: award winning banquet rooms. PLEASE SEE REVIEW, PAGE 7

Nam Phuong Vietnamese Restaurant
746 Christian Street, 215-629-4902. ($) Features high-class Vietnamese dishes. Shrimp wrapped on sugar cane, grilled meatball with salad and rice paper, grilled beef on bamboo skewer, Vietnamese crepe, chicken, shrimp, beef sauteed with lemongrass & curry sauce. Spring roll, summer roll.

Saigon

Vietnam Palace
222 N. 11th Street, 922-8956. ($) Casual Vietnamese dining Monday through Sunday. Located in Chinatown.

Vietnam Restaurant
221 N. 11th Street, 592-1165. ($) This Vietnamese restaurant in Chinatown prepares all meals with care. The portions are generous and the prices are excellent.
Take cutting-edge fashions. Footwear that's charismatic yet comfortable. Dynamic details and accessories. Plus welcomed conveniences like film developing, cards, cameras and contact lenses. Then take a relaxing social atmosphere, add a food court boasting a menu ranging from pizza to pasta and turkey clubs to tempting desserts plus the latest shops. That equals the Shops at Penn and Moravian Cafés. Right where you need it. Right where you want it.

Right in the heart of Penn.

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Mon-Fri 10am-7pm
Sat 10am-6pm, Sun 12pm-6pm

**MORAVIAN CAFÉS**

SANSON COMMON
BETWEEN 34th & 36th ON WALNUT STREET
Mon-Sat 10am-10pm
Sun 12pm-9pm