

Tear out this ad and take 20% off your room in Philadelphia.*

At University City Holiday Inn we're offering a special Philadelphia "Inflation Fighter." Just present this ad when you register and we'll give you 20% off regular "rack" rates on your room for the length of your stay. University City Holiday Inn.

We help you fight inflation and give you Philadelphia's most convenient location.

University City Holiday Inn,
3501 Chestnut Street,
Philadelphia, Pennsylvania 19104.
(215) 387-8000.



*On an "as available" basis.



UCH-112



Personalized plastic glasses.

Ideal for cocktail parties, conventions, and banquets. 12 oz., 10 oz. and 9 oz. glasses with your organization's name and symbol printed in one color on two sides. Simply send design and specify ink color. Write for free color brochure.



**Glasses
Galore, Inc.**

P. O. Box 30185
Memphis, TN 38130
901-346-8803

Attn: Sherry Stewart

CIRCLE NO. 19 ON MAIL/MART CARD
90 USA MAGAZINE, JUNE 1983

DINING

continued from page 78

food, the Cajuns do it best, and Ralph and Kacoo's, established by native Cajuns, is one of the best spots for this cuisine, and for fried seafood. A variety of seafoods can be ordered individually or in combinations, all dipped in a secret batter and fried. The choice dish is a seafood platter of catfish, shrimp, oysters, soft-shell crab, frog legs, stuffed crab ball, and stuffed shrimp served with cole slaw and French fries. Trout Supreme (made of trout fillets stuffed with crabmeat) and eggplant stuffed with crabmeat and shrimp are tasty alternatives to the predominantly fried dishes. Hush puppies—crisp, corn meal-based bread puffs—come with all orders. Ralph and Kacoo's turns out such a tasty variety of this Southern favorite that you might be tempted to make a meal of them. Portions are huge, prices reasonable, and the service is efficient. But be prepared to wait in line during peak hours. Inexpensive. AE, MC, V. Open Monday through Thursday, 11:30 a.m. to 10 p.m.; Friday and Saturday, 11:30 a.m. to 10:30 p.m.; Sunday, 11:30 a.m. to 9 p.m. Reservations not accepted. (523-0449)

RESTAURANT JONATHAN

714 North Rampart Street

This restaurant is entrenched in the moods, music, and memorabilia of the early 20th-century style of architecture and decoration known as Art Deco. And, more important, the food is a truly inspired continental cuisine which receives the same care and attention to detail as the decor. Veal Marsala (sautéed veal with mushrooms and Marsala wine) is always good, and the roast duckling is served in a hearty sauce of figs and Port wine. One of the restaurant's most talked about dishes is Sautéed Calves Liver L'Orange, with an orange flavoring. For those with a penchant for sweets, Restaurant Jonathan has an array of unusual desserts. Ices—apricot, lime, banana—change daily. A tempting ending to a perfect meal is Almond Amaretto Cake, frosted with butter cream and dotted with sliced almonds. Expensive. AE, MC, V. Open for lunch Monday through Friday, 11:30 a.m. to 2:30 p.m.; dinner, Monday through Thursday 6 to 10 p.m.; Friday and Saturday, 6 to 11 p.m. Coats preferred. (586-1930)

PITTSBURGH

by Bill Allan, *The Pittsburgh Press*
features editor

Ask virtually anyone in Pittsburgh for "the best restaurant in town" and you'll get the reply, "Oh, Tambellini's, of course." That's probably correct, but you should be warned that there are at least seven Tambellini restaurants in Pittsburgh, and they're all run by entirely independent, although somewhat related, people. Someday someone with a flair for higher mathematics probably will discover there are more Italian restaurants in Pittsburgh than there are in Rome. And, yes, Pittsburgh does have good hotel

food, at the Hilton's Rifle & Plow (extremely large portions), Hugo's Rotisserie in the Hyatt Hotel, and the Carlton House's Candlelight Room. Listed below are some recommendations. There are, of course, others including: de Foro, Poli's, Common Plea (across the street from the courthouse), Market Street Inn, La Normandie, Il Geranio, Ben Gross (maybe the best food 35 miles east of the city), and a whole flock of Mideastern places in Oakland which invite you to bring your own bottle and, on occasion, enjoy belly dancing.

Abbreviation keys—Prices (including dinner for two, wine, and tip): inexpensive, under \$30; moderate, \$30 to \$40; expensive, \$40 to \$60; very expensive, over \$60. Credit Cards: American Express, AE; Carte Blanche, CB; Diners Club, DC; Master Charge, MC; Visa, V.

CHRISTOPHER'S

1411 Grandview Avenue
(on Mount Washington)

Located 2,000 feet up Mount Washington, just across the Monongahela River from the Golden Triangle, Christopher's is a good place to dine if you want a spectacular view with your meal. While overlooking the sights of downtown—Three Rivers Stadium, boats on the river, the golden fountain in Point State Park, and skyscrapers lit by night—you can choose from a lengthy card of mostly seafood dishes such as forest mushrooms stuffed with Alaskan King crabmeat (as an appetizer). Entrées include lobster, a raft of fish and shellfish, steaks, veal, and a special seafood platter heavily laden with lobster, shrimp, deviled crabmeat, clams, and oysters. And, like everything else served here, the ingredients are always broiled—never fried. Save some room for desserts such as strawberry crêpes and cherries jubilee flambéed at tableside. After topping off a meal with one of these sweet conclusions, you might choose to walk down Mount Washington instead of taking one of the incline cars that regularly make the trip. Very expensive. AE, CB, DC, MC, V. Reservations advised. Open for dinner Monday through Thursday, 5 p.m. to 1 a.m., and until midnight Friday and Saturday. Closed Sunday. (381-4500)

THE COLONY

Green Tree & Cochran Roads, Green Tree

The Colony is a fashionable restaurant in Green Tree, a suburban community just south of the city. The menu is limited to steaks, liver, lamb chops, lobster, and red snapper, while the only vegetables are a salad and baked potato. But the chef knows what he's doing and treats each dish very well. You can make your choice regarding appetizers and dessert. There is a long list of starters: mostly seafood, hot and cold, including shrimp and crab cocktails, escargot, mushrooms stuffed with crab meat, and a highly recommended house specialty, scampi (lightly battered shrimp in garlic