

'THE BEST ESCARGOT IN TOWN'

TIME WAS, YOU'D GO TO THE CORONADO, ORDER TWO draws and a bag of potato chips. Now, in the same building on old Highway 40 East, you sit at tables with linen tablecloths while host Baldur Werner says in an unmistakable European accent, "Excuse me. While you are studying your menu, may I make a few suggestions. We have what I believe to be the best escargot in the Midwest. . . ."

Which all goes to prove that Columbia has come a long way from the "no-place-to-eat" image that plagued it for years. This is not to say that Harris's, Breisch's, and the Daniel Boone Hotel didn't have good food, but they did serve it in a cafe/coffee shop atmosphere. While the new breed of restaurants may not be *haute cuisine* (whatever that means), they're nothing to be ashamed of, either.

THE OLD CORONADO IS NOW JACK'S GOURMET RESTAURANT.

It features the most continental menu in town, and probably the highest prices. The specialty is prime rib—and it's good—but you also can order chicken cordon bleu, duckling in orange sauce, and chateaubriand, ringed with garden vegetables. There's a wine list, But I suspect Mateus is the biggest seller.

The atmosphere at Jack's is quiet, the decor really kind of plush, with a huge glass chandelier dominating the room. The lounge is large and attractive. On Saturday nights a four-piece group, the Local Establishment, plays a soft jazz sound that alumni with sensitive eardrums will like.

Downtown—at Tenth and Cherry—is another restaurant with carpet

and candlelight, La Cantina d'Italia. They also have beef. Although the Italian specialties are not the caliber as some available in Kansas City and St. Louis, the service is good, and La Cantina d'Italia is a nice place to eat. The young owners are proud of their wine list.

KAI MIN, ONE OF THREE AUTHENTIC CHINESE

restaurants in Columbia, does have top-rated food, even by coastal standards. Located at 913-A E. Broadway (across from Pucketts), the Canton or Hong Kong combination dinners are worth the long, steep climb up the stairs. Since it went from cloth tablecloths and napkins to paper ones, Kai Min lost a little of its appeal, although the change obviously didn't hurt business.

The other Chinese restaurants, the Mandarin House in the Crossroads Shopping Center and the Peking, at 204 Hitt, have more extensive menus, although most persons believe Kai Min is best.

IF YOU CAN FIND RHINELANDERS MILL O-ROCK

south of Columbia, you can also find some outstanding German food like Wiernerschnitzel, or you can order cordon bleu, lobster, or a steak. The restaurant, which serves German beers and wine, is difficult for some persons to find, however. Ask for directions. The dining is leisurely at Mill O-Rock, so it's fortunate that the atmosphere is pleasing. A large stone fireplace adds charm.

There isn't as much charm at the Ramada Inn, near I-70 and Highway 63 North, but the food is such that its Pavillion Restaurant should be mentioned. The Ramada also serves a special buffet on Saturdays after football games. The entertainment in the Music Room, featuring what has come to be known as Las Vegas type song-and-patter shows, is extremely popular among alumni.

THE NEWEST EATERY ENTRY IS THE S.O.B. (THAT, FOLKS, stands for Sue's Oyster Bar). The seafood isn't in the same class as the Savoy in Kansas City, for example, but it is a fun place and the food—cold crablegs, shrimp and oysters and deep-fried oysters, shrimp and scallops with hushpuppies and honey—is palatable, and so are the beer and wine. The clam chowder isn't bad, either. The S.O.B. is on Park Street, just off Tenth.

IF IT'S A STEAK YOU'RE AFTER IN A FAMILY

restaurant (where you still can get a before or after-dinner drink) then the Flaming Pit in the Parkade Shopping Center is a good possibility. There are few frills, but the food is consistently good and the salad bar bountiful. The Flaming Pit lounge across the hall is a quiet bar, and its large, overstuffed chairs and sofas make it a nice place to wait for a table.

And on weekends, you may have to wait at any of the aforementioned restaurants. For one thing, Columbia—like St. Louis and Kansas City—is essentially a weekend town. On football Saturdays, when some 40,000 persons may be added to the normal population, the queues require patience.

Of course, Columbia also boasts some 25 pizza parlors, most of the national hamburger chains, and dozens of other eateries. So you shouldn't go hungry.

And watch for the new Hilton Inn at I-70 and Stadium Road and the new restaurant being built by Dennis Harper next to his popular student (and alumni) hangout, Harpo's, at Tenth and Cherry. It's bound to be "one of the places to go." — Steve Shinn

