

GREAT RESTAURANTS OF AMERICA

103 superb places to dine,
celebrated or known to a few,
their cuisine, their atmosphere and
tradition, and recipes for some
of their notable dishes

A Personal Selection by

TED PATRICK & SILAS SPITZER

Great Restaurants of America

By Ted Patrick

Drawings by

& Silas Spitzer

Ronald Searle

PHILADELPHIA & NEW YORK

J. B. LIPPINCOTT COMPANY

London Chop House

155 WEST CONGRESS STREET
DETROIT, MICHIGAN

Owners: *Lester and Sam Gruber, Albert J. Woolf*

Maitre d'Hôtel: *Alfred*

Chef: *Philip Velez*



LONDON CHOP HOUSE IS DETROIT'S MOST famous restaurant, a fame achieved in almost equal parts by excellent food, excellent wine, and excellent publicity. The owners, Lester and Sam Gruber, and brother-in-law Al Woolf are shrewd businessmen and promoters, so shrewd that they know slick stunts alone won't make a restaurant flourish. The waiters wear plaid or paisley jackets. An itinerant artist will dash off a caricature of you if you don't fend him off. If you make an advance reservation, matches with your name printed on the cover will await you at your table. You will be showered with bulletins, birthday and anniversary greetings, messages of good cheer. But even though you might consider most of these stunts expendable, you'd be well advised to go to the Chop House for the food itself. The owners are very serious when it comes to the food and wine they serve. They have collected some 2,000 books on food, wine and tobacco, thousands of menus, and constantly travel in this country and abroad seeking recipes and ideas. They claim their list of vintage French wines is surpassed in this country only by the Waldorf and 21.

The Chop House, naturally, in deference to its name, features superb chops and steaks. But as it is in the Great Lakes area, it also proudly specializes in Great Lakes fish. Dwellers along the East Coast, basking in the bounty of Atlantic sea food, are inclined to be cavalier toward the lesser fish of the Lakes. That's a mistake. The whitefish from Lake Superior, the perch from Lake Ontario and the baby frog's legs from the shores of Michigan have a delicacy and a gentle flavor all their own and are prepared lovingly and skillfully at the London Chop House. Particularly recommended is the Boneless Perch Dobler, named for M. Dobler, the original Chop House chef who invented the dish.

Warning: After 9:30 P.M. a space is cleared, an orchestra appears, and benighted souls actually leave their tables to dance. The Chop House is a favorite of Detroit's motor and other tycoons; important, if seeing tycoons in the flesh spurs your appetite.