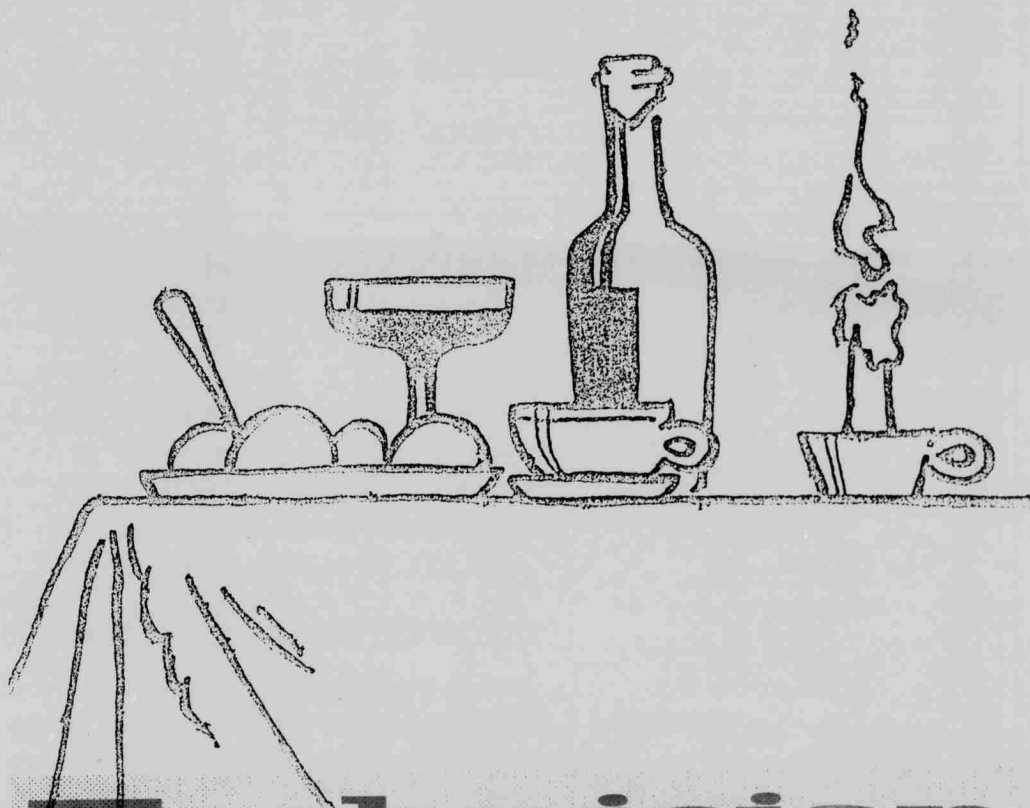


# Restaurant Guide



**Technician**

Wednesday, October 1, 1986

Cover by graphics editor Ed Thomas

The 1986 Restaurant Guide is the first of what will hopefully become a yearly *Technician* supplement. As with any first try, it contains errors both of commission and omission, and we apologize. We decided to leave out the nationwide chains of fast food restaurants and pizza delivery services because of space limitations and our assumption that students are already well acquainted with these establishments. We wanted to bring to light several good restaurants in the area which deserved attention.

Our reviewers wish to remain anonymous, but would like to mention that they tipped well at all of their meals.

Publication of the 1986 Restaurant Guide would not have been possible without the help of Technician Editor-in-Chief John Austin; Senior Editor Bob Reed; managing editor Mark Bumgardner and sports/hamburger editor Tim Peeler. Thanks also to the Advertising department, who made this issue possible, and to our photography staff: editor Scott Rivenbark, assistant editor Marc Kawanishi, and staff photographers Paul Frymier, Mike Gaddy, Eddie Gontram, Mark Inman, Scott Jackson, Michael Lefler, John Stauber and Michael Steele. We are sorry that we could not use all the pictures they provided. Long hours were put in also by copy editor Suzie Tutza, assistant copy editor Brian Brauns, all the proofreaders, and our expert layout artists Andy Inman and Tammy Lane.

The patience, resourcefulness and good cheer of the people listed above made bringing this issue to you a pleasure and we hope you derive as much pleasure from this issue and the restaurants as we did.

Jeff Cherry  
Features Editor

Joe Corey  
Entertainment Editor

## A plus for University Dining

Jeff Cherry  
Features Editor

After spending their freshman year on a required meal plan, many students make a point of avoiding the Dining Hall.

They prefer the campus-wide convenience of a Diner's Friend account, or they opt to survive on their own cooking, supplemented by frequent forays to the eateries lining Hillsborough Street and Western Boulevard.

But for those who are willing to eat a late dinner or just want a late snack, the Dining Hall's nighttime services might be rather appealing.

Perhaps the best-kept secret on campus, the two programs are open between 8:30 and 11:00 p.m. The Pizza Pan is a call-in, take-out pizza service, and the Quiet Side offers all-you-can-eat selections from a small but varied menu for a price much lower than the charge for regular meals.

Charging \$5.50 for a 14-inch cheese and pepperoni pizza, the Pizza Pan is considerably cheaper than the array of off-campus delivery services, but there is a catch. Customers

have to pick it up, which limits this service's usefulness for students living on East Campus or off-campus. Also, the Pizza Pan's hours may present a problem for students wanting a midnight snack: pizzas must be picked up by 11:00, meaning they must be ordered by approximately 10:30.

Toppings available, in addition to pepperoni, are ham, sausage, ground beef, mushrooms, green peppers, and onions.

If something more than pizza is desired, diners may enjoy the Quiet Side. The menu consists of delicious made-to-order omelets with a variety of fillings, bacon cheeseburgers, cold deli sandwiches and either pancakes or french toast. Diners also have access to the usual dry cereals and peanut butter and jelly.

Earlier in the year, all items were cooked to order, but now only the omelets are served hot off the grill. Dining Hall officials say this unfortunate change was made to reduce long lines, but the real problem may be a lack of personnel.

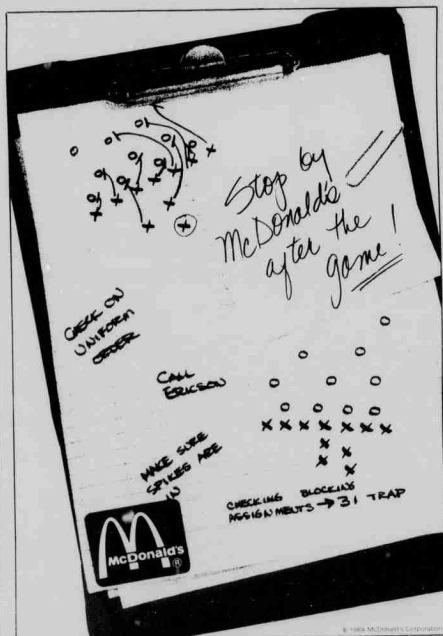
The few hardy souls who do dish it up night after night are courteous and quite friendly

unless you commit the cardinal sin of ordering more than one entree at a time. The fact that this rule has to be enforced says something about the food.

It's the same food served at mealtimes, but a big difference is that it hasn't been sitting in a tray for thirty minutes or more. Even the items that aren't cooked to order, such as pancakes, are made in sufficiently small batches to ensure they'll still be hot when they are served.

Another nice feature of the Quiet Side is its price: \$2.25 with Diner's Friend, a quarter more for cash. This is one case where those who hesitate are definitely not lost: dinner, which ends at 7 p.m., costs \$3.25.

As it's name implies, the Quiet Side provides a relatively calm atmosphere with a relaxed meal that contrasts sharply with the hectic assembly-line atmosphere that prevails during the Dining Hall's regular serving hours. The television in the dining room can be heard as well as seen, a nice change from busy mealtime hours. Football fans will enjoy downing a couple of omelets and watching the game on a Monday night.



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# REVIEWS

**Angotti's**  
2418 Hillsborough St.



Angotti's is a favorite lunch and dinner spot for faculty and students alike because of its clean, pleasant environment and good food.

Angotti's has perhaps the most congenial atmosphere on Hillsborough St. It is quiet, has good lighting (especially at lunch) and somehow offers customers at a table less distractions from their own company than most other places.

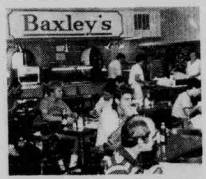
For food, we prefer the light side of Angotti's menu. We particularly like their antipasto salads, tex-mex salads and soups. On Fridays their excellent clam chowder accompanied with an antipasto salad becomes a filling meal in itself.

Angotti's is also known for calzones, which are traditionally Italian closed pastries filled with "toppings" like pizza. Angotti's has a variety of these on their menu and also offers "specials."

For entrees we prefer those with a cream sauce. These include *Vermicelli with Clams* and *Fettuccini Alfredo*. In particular we like *Chicken with Mushrooms*, a more filling variation of the Alfredo recipe that has featured spinach pasta the last few times we have tried it.

Prices are moderate.

**Baxley's**  
2500 Hillsborough St.  
Baxley's is the premiere breakfast place on Hillsborough St., with eggs,



pancakes, waffles and fresh-perked coffee. Lunch is also served, featuring burgers, barbecue and a variety of sandwiches and plate lunches.

Adjoining is *Baxley's Buffet*, which has one of the best deals to be found. The buffet is an all-you-can-eat smorgasbord of salads, vegetables and entrees for only \$3.65 per person, drink included.

When we tried the buffet, the entrees were fried chicken and meatloaf, with chicken restricted to one-fourth of a chicken only (additional portions were .95 extra). However, this was the only limitation on the all-you-can-eat motif.

Of the vegetables, we found that some were fresh and some were canned. With the chicken, fresh vegetables and salads, we felt the buffet was easily worth the price.

**Bubba's Breakaway**  
3 Glenwood Avenue

Do you know what a pierogie is? Neither did anyone else until Bubba's Breakaway introduced them to State and the Raleigh area a couple of years ago. Bubba's has become a popular alternative to the many fast food delivery services in the area. Its success stems primarily from its variety of menu items, including subs, sandwiches, salads, bagels, tacos, and the mysterious homemade pierogies.

Bubba's is located on the corner of Hillsborough St. and Glenwood Ave.

**Charlie Goodnight's**  
861 W. Morgan St.

Charlie Goodnight's has always been an imaginative restaurant. Their use of specials — bar as well as food — has proved popular with customers.

Located under the Comedy Club, the restaurant is primarily Mexican with some American food as well. Burritos and enchiladas are served with a choice of a meat, beans, good quality white cheese or a combination. Good Mexican chicken dishes are also offered.

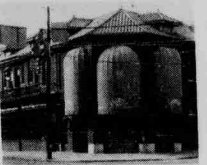
One specialty worth mentioning is nachos. For those who prefer used to melted cheese or chili poured over a bowl of tortilla chips, it is worth a trip to Charlie's to try nachos made the right way. Here, a base of refried beans is covered with cheddar cheese and jalapenos (optional) on individual tortilla chips, which are then baked. The extra work results in a more appealing appetizer.

Charlie's offers a good selection of imported beer.

The decor can be called "eclectic." Old industrial equipment (from the building's first use) has been painted and is mixed with crate furnishings, art and custom brick-and-woodwork for a pleasing environment. The tables have an extra-thick urethane finish.

Prices at Charlie Goodnight's are moderate.

**Darryl's**  
1906 Hillsborough



Darryl's offers what is called the "big" menu. That is, they attempt to keep a large variety of non-necessarily-compatible items in stock at all times, including sandwiches, ribs, seafood, nachos, light cuisine, steaks and pizza.

The quality of this type of restaurant depends largely on how well they blend these different selections together. Darryl's does an impressive job of maintaining quality.

For instance, Darryl's seafood is one of the more difficult categories. They use frozen seafood, but this should be expected since seafood is hard to keep and they don't specialize in it. But given this limitation they turn out a product that is surprisingly good.

Darryl's sandwiches are hearty and offer a choice of side orders. Their light menu is one of the more varied selections of this type to be found near State.

Prices are moderate.

**Daruma Japanese Steakhouse**

3417 Hillsborough St.  
Daruma is one of the best kept secrets on Hillsborough St.

Japanese steakhouse, it also features chicken and different tempuras.

Each meal comes with two Japanese appetizers, one of which, rice noodles, is delicate and must be seen to be appreciated. Meals also come with Japanese green tea and Japanese style chopsticks.

We tried the Teriyaki Steak, which was good beef, and Teriyaki Chicken (also charcoalbroiled). These dishes are not very different from Western style food.

For those who partake, Daruma also offers Sushi, the Japanese-style raw fish. We observed a shushi platter and found it a substantially sized meal.

Daruma also has a dadami room, where customers remove their shoes and sit cross-legged at low tables in Japanese

**Don Murray's**  
Mission Valley

At Don Murray's the emphasis is on barbecue even though other things are served.

The pork barbecue is home-cooked, gristle-free and finely seasoned. Whether in a sandwich or on a plate, you can distinguish Don Murray's que from the prepackaged kind.

They also feature a Virginia-style beef barbecue seasoned with their own sauce.

Not hot enough for you? Don Murray's also makes its own hot sauce, which is "hotter than Texas Pete."

Vegetables are also served, but unfortunately these are canned. Burgers and fries are also available.

The Mission Valley location has recently been remodeled, with wooden booths as well as large tables. The new decor gives Don Murray's improved ambience.

**Finch's Restaurant**  
401 W. Peace St.

Finch's is an inexpensive, home-cookin' type of restaurant located near Peace College.

It offers a variety of entrees, all

served with the two vegetables of your choice.

We tried Fried Chicken and Fresh Fried Oysters, both of which were done pretty well. The vegetables we tried, unfortunately were canned, but we anticipated this from the inexpensive price.

Finch's is at its best at breakfast. Here the fare consists of the standard eggs, grits, omelettes, etc., but the care of preparation is worth noting. The sausage is the fat, country link variety, the eggs are flavored, and the grits are smooth and consistent, and taste like butter and salt, exactly like grits are expected to taste. The coffee is excellent.

Finch's is a good change from the beaten path.

**Four-Five-Six**  
2430 Hillsborough St.

Four-Five-Six offers quick, reasonably priced, nutritionally balanced food. They offer stir-fries, soups and deep-fried dishes.

Moo-goo-gai-pan and beef with broccoli are usually on tap and are good with fresh vegetables. Tofu dishes (for those who partake) and soups are also offered. All of these are good with their fried rice or to main noodles, both of which could be a small meal by themselves.

The soups are nutritious and inexpensive. In particular, won ton soup is prepared to prevent the wontons from overcooking.

Four-Five-Six also offers tasty sweet-and-sour pork and chicken, as well as plump egg rolls.

**Gardner's**  
1 Dixie Trail

Gardner's specializes in down-home barbecue and chicken.

Their barbecue is good but has just a little too much of the whole pig. However, we found their chicken to be very good, especially the chicken breast sandwich, which is made from their own boneless chicken and is good with lettuce and tomato.

Gardner's features collard, which they say are homemade. The greens are not only good but supply a nutritional balance. They also serve a shredded-cabbage cole slaw, as opposed to the less substantial "slaw."

**Don't look now, but...**

This is a house ad. We use these things to basically fill up space. Now if we had more writers, we wouldn't have this problem. So why don't you do us all a favor and come write Features or Entertainment for Technician so we don't have to waste time trying to write these stupid things. Besides, join the staff and learn how to surf on a coffee table. Thank you for your support.

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STAFF PHOTO BY MARK KAWANISHI

## Char-Grill is tops

**Joe Corey**  
Entertainment Editor

Char-grill has the best burgers in town — without a question, not even from our normally rancorous staff here at *Technician*.

The fresh ground beef and the crisp vegetables used in the toppings make each burger more of a creation than just another burger. Each burger is custom-made, with the care of a Swiss watchmaker, to your specific order. No cranking those burgers out like those other fast food places.

The burgers are grilled in front of you, so you can see the grease given to your order.

The fries are cut thick and many at Char-grill. No skinny, wimpy taters that taste like cardboard here.

The drinks are put in real styrofoam cups. This avoids the problem of sucking more wax than drink in the straw.

Their shakes are for real. Thick and rich are not mere adjectives thrown on these shakes; it's simple fact.

The apple pies are just like a fast food apple pie should be: wrapped in the crust with the filling heated up to a near

melting temperature. They stick these pies underneath the infra-red hot lamp and not try to disguise it with some cutesy box on a rotating carousel with a warning about the filling burning your tongue. Char-grill wraps these pies in thin white sheets of paper that radiate warmth from the heated filling. You can feel this apple pie burning in your hands as you eagerly dig it out from the white paper bag.

What really separates Char-grill from other burger places are the grill cooks. These cooks aren't a pack of high school rejects that wear some double-knit polyester nightmare outfit. These guys wear their Char-grill T-shirts to tell everybody that they know what they are doing. You never have to fear that these guys are going to serve you steak tartare in a bun.

Char-grill is one of the best places in town to grab a late-night snack. There is no feeling in this town that can compare to sitting on the metal picnic bench watching the flames shoot out of the grill as you dig into that thick, perfectly cooked burger.

## Is there life after Char-Grill?

**Tim Peeler**  
Hamburger Editor

Boston has Anthony's Pier. New York has dozens of four-star restaurants. L.A. has the best tofu in the country, but Raleigh too has a restaurant with culinary distinction.

It's a little white building called Char-Grill just down Hillsborough Street which serves hamburgers known worldwide: I once had a semi-conversation with a guy in Finland, who, when I told him I was from Raleigh, could only say in English "Valvano" and "Char-Grill."

There is no question that this unsympathetic little joint, which requires patrons to wait outside rain or shine, has the best hamburgers in the Triangle.

But if Char-Grill is Raleigh's undisputed King of the Hamburger, are all those other places out there serving charred meat on leavened wheat just beating fleas off a dead dog?

Probably not. I was charged with finding Raleigh's second best burger.

I **ALREADY** consider myself somewhat of a hamburger expert, having been weaned on backyard cookouts and post-Little League Hardees. (I still have a couple of Speedy McGreedy glasses in the cabinets at my parents' house.)

Also, I grew up only a couple of tomato fields away from the world's greatest hamburger drive-in, the Shake Shop. If you are ever completely lost and stumble upon a town called Cherryville, N.C., make sure you stop there.

I've eaten plenty of hamburgers at lean-tos and drive-throughs throughout the state, mostly at fast-food places. But as a man grows older, he realizes God did not intend hamburgers to be created by employees on work release.

Oh, sure, I'll slip into a McDonald's or Wendy's drive-through every now and then with my dark glasses on — everyone does, whether you are willing to admit it or not — but those slap-on sandwiches are

basically just tasteless pieces of cardboard.

Anyway, this survey is concerned only with restaurants that specialize in hamburgers. Not national chains. Not duplicated distributors. We only went to restaurants with just one location in Raleigh.

**LET ME EXPLAIN** the main criteria I used in reviewing these burgers.

First, there is basic appearance. If it isn't three fingers high and showing a little lettuce on the sides, it isn't a true hamburger. Surrounded by heaping amounts of fries and sidled by either a cold beer or ice tea, a good looking hamburger can be more attractive than a good dose of toe cleavage.

The second criteria is, of course, taste. A hamburger is just like a Carolina girl: it can look really good on the outside, but that doesn't mean it's made up of anything significant.

The third term is kind of difficult to pin down. It has to do with the combination of ingredients. Lettuce, tomato, onions, mayonnaise, mustard and cheese are all great on a burger, but it's the precise combination that makes the successful burger. For instance, at the Shake Shop — the world's greatest drive-in — the burgers have tomatoes, cole slaw, et al. The tomato juice and the mayo from the slaw join perfectly, run off the sides of the bun, down your arm then drip down your elbow. The mustard falls onto your shirt, which, I admit, can be quite embarrassing. But the best burgers are those that can be both eaten and worn.

Finally, and probably most importantly, is the atmosphere of the restaurant in which the hamburger is served. Restaurant ambience adds a heekuva lot more to the taste than a dill pickle.

With the above in mind, here's my list of the Raleigh's top three second best:

**THE PLAYERS RETREAT** — Granted, this doesn't look like the kind of place your mother would want to find you. But for hamburgers, ambience

and beer, there's absolutely no better place in the City of Oaks. Located tightly behind Darryl's on Hillsborough Street, it's within walking distance of campus.

Now there used to be a place that looked like this back home, and everytime you went in they checked you for guns and knives. If you didn't have one of either, the management would give you one.

But "The P.R." is quite tame if you don't hang around the pool tables too long.

There are two choices of burgers, The Gabby and the Bernie.

The Bernie — named for the P.R.'s owner, Bernie Hanula — is six ounces of char-broiled meat, bacon, lettuce, tomato, onions, ketchup, mayo with melted provolone cheese on a big sesame seed bun.

You can't hold it with one hand and you need plenty of napkins to sop the tomato/mayo juice off your lap.

If the onions aren't too strong (mine were), this burger comes right Char-Grill's cheeseburger. But it still can't approach the hamburger steak at Raleigh's No. 1 burger outlet.

The Gabby — named for a longtime P.R. employee — is similar to but smaller than the Bernie.

Check out all the other menu items, which dabble from hot dogs with bacon on them to kielbasa.

The P.R.'s biggest advantage is its personality. The walls are lined with shelves full of empty beer cans and there's a dart board in the back. Don't go expecting to get an eyeeful from the waitresses, but if you take several good friends, be prepared for a good time and Raleigh's second best hamburger.

**ROCK-O-LA CAFE** — Nestled in the heart of North Raleigh — the only place in the city where you can see a Porsche in a McDonald's

(See *The '79*, pg. 8)

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# REVIEWS

## Golden Key

2910 Hillsborough St.

The Golden Key serves Greek and Italian cuisine, with separate lunch and dinner menus.

The lunch menu is reasonably priced and features standard Italian fare such as lasagna. The quality is good and selections are reasonably priced.

The dinner menu is more elaborate and also more expensive. Entrees include leg of lamb and steaks. Greek dishes such as meat and rice wrapped in grape leaves, and Spanakopita (pudding filled with cheese) are also featured.

The decor features Greek paraphernalia and shows that a lot of work has gone into it. We saw few students in the clientele, but students would enjoy the Golden Key, especially at lunch.

The Golden Key also has good pizza.

## Gelato Amare

Electric Company

Gelato Amare is a new style ice cream establishment that takes pride in duplicating high quality Italian ice cream.

When we tried them they featured several excellent chocolates, but other flavors include vanilla with sherry wine, strawberry, spumoni, and lime Italian ice. These ice creams are not whipped with air, as many ice creams are, and are served at a slightly higher than normal temperature to enhance the flavor.

Customers can watch Gelato Amare make its own cones on waffle-like heaters. The banana splits are excellent.

## Iregardless

301 W. Morgan St.

Iregardless is a fresh-food restaurant and is undoubtedly one of the best restaurants in the vicinity.

The lunch menu consists of a regular selection of sandwiches and salads in addition to varying entrees. We found the chef satisfied with fresh turkey, particularly tasty, especially

with the restaurant's homemade lemon-tarragon dressing. (All dressings are homemade.) Also, we enjoyed their iced peppermint tea.

The dinner menu is the Iregardless' strong point, as it is one of the few student-priced restaurants that can boast a chef instead of just cooks. The dinner entrees vary from mild to night, but they are always fresh and balanced nutritionally and are almost always very good.

The Iregardless maintains that its varied menu and emphasis on freshness allow it to take advantage of market prices, making possible a quality that otherwise would not be possible at such reasonable prices to the customer.

Also worth mentioning are the homemade desserts. These are divided into those with sugar and those without. They especially recommend the French Silk Pie.

The Iregardless offers a reasonable selection of wine by the bottle.

## The Jade Garden

1207 Hillsborough St.

The Jade Garden is found in a section of Hillsborough St. that has undergone a renewal over the last several years. Despite its location, it is worth trying.

Like many oriental restaurants, the Jade Garden offers different lunch and dinner fare. For lunch it offers a la carte and combination meals. We found the Shrimp in Lobster Sauce and Shrimp with Garlic to be excellent, but we observed that some will not like their Chow Mein. However, since Chow Mein is not originally a Chinese dish, this should not be a major problem.

The Jade Garden offers an extensive and somewhat fancy dinner menu. We tried an excellent hot and sour soup, followed by Kung Pao Chicken and Beef with Broccoli, all of which were good, but we could have been more extravagant for a higher price.

The Jade Garden also sells an excellent imported Plum Wine by the glass.

Prices are moderate at lunch, higher at dinner.

## Mandarin House

Cameron Village

The Mandarin House is another good Chinese restaurant. Like the Jade Garden, it offers different menus for lunch and dinner. Unlike the Jade Garden, which serves most lunch orders individually, the Mandarin House has more of a steam table approach. The result is that lunch entrees like Chow Mein contain less oil, but are somewhat

watered down. Choosing between the two restaurants is purely a matter of individual preference.

For dinner, the Mandarin House is one of the better restaurants near State. All dinners are individually prepared, but again contain very little oil with no sacrifice of flavor. In particular, we found the lo mein noodles to be almost grease-free. They also make good Egg Fu Yung.

## Mighty Casey's

Electric Company Mall



When we began this restaurant project, we decided we did not have space to cover fast-food franchises. However, Mighty Casey's deserves coverage because in terms of attitude, ambiance and service, their resemblance to most fast food is glaring.

The interior takes advantage of the Electric Company's design. Booths are arranged alongside picture windows, giving patrons the best panorama of Hillsborough Street since Darryl's, Mighty Casey's pulls this off well, with the street activity seeming like an extension of the interior.

The food consists of burgers, hot dogs, a salad bar, baked potatoes with toppings and nachos. (We wonder if they are as good as Charlie's.) We suggest they change to better fries.

Management has hinted it will switch to night table service when business picks up. Perhaps this will happen when the new Studio One and Two open in the Electric Company Mall.

## Mitch's

2426 Hillsborough St.

Over the past few years, Mitch's has been gradually expanding its food service. Currently it serves sandwiches, subs, soups and salads.

Subs and sandwiches are carefully engineered. The sandwiches consist of meat and/or cheese, and sprouts can be substituted for lettuce. Whole grain bread is also available.

Mitch's does a bang-up business debunking the notion that you can't serve soup in hot weather. Mitch's serves not only cold soups, but occasionally hot soups that do well even in warm weather. During colder weather chili is featured.

## Old Time Hotdogs

Man Mar Center

Old Time Hotdogs specializes in basic burgers and dogs done in the old-fashioned way. They offer a variety of dogs, including a bacon and cheddar dog, and their burgers are well done with a variety of fixins'.

Old Time Hotdogs is also the home of Dr. Brown sodas. The menu is simple but sincere. A unique feature is they discourage tipping.

## Piccola Italia

Cameron Village

Piccola Italia is not a typical American-Italian restaurant. They take more time and effort to reproduce genuine Italian cooking more closely.

Many of their menu items are familiar: lasagna, manicotti, spaghetti. But at Piccola Italia the made-from-scratch tomato sauces are not only very flavorful, but the staff makes sure they aren't overbaked.

Piccola Italia is a place to go when you can take the time to appreciate it. They have good salads, good service and a pleasant environment, which make the wait for the main meal worthwhile.

Also, Piccola Italia makes truly excellent pizza. The pizza, as well as their other entrees, can be ordered as a take-out.

## Player's Retreat

105 Oberlin Rd.



Although known primarily as a bar, Player's Retreat (the P.R.) serves some of the best sandwiches around. The philosophy seems to be "if it ain't broke don't fix it," so where other places experiment with high-tech frenchifiers and beeping grills, the P.R. simply does things like it has always done them.

Hamburgers and cheeseburgers are among the best around. This is because the P.R. opts for better beef than many places. While "specialty" burgers are on the menu, a regular 6 oz. cheeseburger with fixins is the best bet.

Other sandwiches include meatball, clubs, and deli sandwiches. The P.R. also has spaghetti, pork chops, and steak.

Prices are very reasonable.

## Poor Boys

Massion Valley

Poor Boys is a sub shop with some not-so-common additions. In addition to submarines they serve burgers, chicken sandwiches, and french-fried food.

But the interesting addition involves their line of Indian curries. A look over the menu shows a selection of five or six curries prepared in a traditional Indian style.

The curries are reasonably priced and are unique in the area surrounding State.

## Rathskeller

2412 Hillsborough St.



The Rathskeller, like the Iregardless, offers remarkably good food at moderate prices.

The Rathskeller features a similar mix of sandwiches and entrees at lunch and dinner.

Sandwiches are served with a choice of fries or soup. Since all soups are homemade, the soup-and-sandwich combo is an excellent bet. Rathskeller sandwiches and burgers are served on homemade rolls and emphasize unique combinations. For instance, the St. Abigail's Special is a tasty burger served with cheese, mushrooms and olives.

But the strength of the Rathskeller is in entrees. These are made from scratch and come with a variety of sides. The Chicken Baked in Wine, served with two vegetables, is excellent and may be the best meal for the money on Hillsborough St. The Broccoli, Glams and Pepper Steak are slightly more expensive, but also excellent.

Vegetables are another Rathskeller strength. All are fresh, and they try not to overcook them (although late at night they sometimes do). We wish they would offer a choice of two with each entree, but this would raise the prices which are carefully calculated to be as low as possible. However, you can order additional vegetables a la carte. In addition, the Rathskeller offers hot and iced herbal tea.

Customers can get an excellent meal for under ten dollars.

# LIFE LIND, SUBS



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# REVIEWS

**Sadlack's Heroes**  
2116 Hillsborough St.



Sadlack's is a place with a history. Started by a State professor, Sadlack's has changed owners — and "looks" — several times. Under the new ownership it is no longer the headquarters for "punks," but is concentrating once again on being a restaurant.

Sadlack's features a variety of submarines and other sandwiches. The Dr. Frank's Special is their best seller, but they also have good tuna fish, cheese, and salami subs.

The Orient Express, with cheese, cucumbers, tomatoes, onions and sprouts is one of their best selections.

Sadlack's offers a good selection of natural soft drinks and fruit juice blends as an alternative to the standard Coke fare.

## Subway Restaurant

2808 1/2 Hillsborough St.

Subway Restaurant is a deli-style chain outlet, but they offer an extensive range of sandwich fixins' to personalize your sub. The peppers are especially good; the truly brave can dare a double application.

With one of the numerous coupons they print, a 12-inch sub can be had for under \$5.00. Watching the employees here can be an entertaining diversion; they aren't your typical chain restaurant workers.

**Swensen's**  
2811 Hillsborough St.



As an ice cream establishment Swensen's was long considered the best. Although now challenged by new places like Steve's and Gelato Amare, Swensen's ice cream is still good.

As a sandwich shop, Swensen's has burgers and deli sandwiches. They can heat deli sandwiches in their oven, which is a welcome change from the steamers often found in sandwich shops.

**Steve's Ice Cream**  
2010 Hillsborough St.

Steve's is one of the new style ice cream shops that makes its ice cream on the premises.

The emphasis at Steve's is on fresh, quality ice creams and fixings.

They generally vary the selections of ice cream daily.

Ice cream with walnuts, for example, is served with fresh walnuts in ice cream made to order.

## TCBY

Mission Valley

TCBY is a frozen yogurt store that again looks at yogurt as a dessert. A variety of flavors and toppings are available in dishes or sugar cones.

The decor is clean and well-lit, and the seating is adequate for a good crowd. And from what we can see, TCBY is a popular place with a lot of customers.

## T. J. Cinnamons

Electric Company Mall

T. J. Cinnamons sells only two food products: cinnamon buns and cinnamon buns with pecans. They feel that concentrating on one thing will build good business.

The bun is large and purposely so, to hold up to some serious coffee dunking. The buns are baked fresh and covered with icing as they are ordered.

Allowing the baking smells to go out in the air is a trademark of T. J. Cinnamons. This is done to bring people into the shop and is one of their best advertisements.

## Zabolla's Deli

3946 Western Blvd.

Zabolla's is a deli, delivery service and ice cream bar in one. They feature a variety of submarines and deli sandwiches, including meatball. Their submarines offer the option of double meat for a reasonable added cost. Of interest is the crabmeat salad sub, made with large chunks of crab.

They deliver their subs free to the State

## Two Guys, Brothers for pizza

Brothers and Two Guys are two of the grand old places of Hillsborough St. and few State students in the last ten classes have not eaten at both places.

Both have pizza and American-Italian cuisine, both are family-owned and both have good food at reasonable prices.

It's hard to tell their pizza apart. Both offer thick-crust pizza and a similarity of toppings. Choosing between them is largely a matter of personal preference.

The same is true of their lasagna, manicotti, etc. Brothers includes a salad with manicotti, while at Two Guys it is a la carte. Alicionados may have a preference, but for most of us the difference in these dishes is academic.

Two Guys is open on Sunday, while Brothers is not. In addition, Two Guys menu is more varied including gyros, a ribeye sandwich and fried seafood.

Two Guys serves an excellent spaghetti with meat sauce and a hamburger steak that comes

with onion rings, french fries and bread.

Since desserts are made on the premises, Two Guys is the place to find excellent homemade cheesecake.

Brothers may not offer quite as much variety, but what they do they try to do well. Their spaghetti with sausage is good, as is their chicken florentine.

But the piece de resistance at Brothers is the hamburger steak, which is finely seasoned and served au jus with a side of spaghetti.

Hospitality is another feature of both places. At Two Guys, a member of the Sedaris family is usually on hand, and at Brothers regular customers will be greeted with a hail from "Gentleman Jim" Russo.

Both establishments are avid Wolfpack supporters. Fans will remember Mike Sedaris accompanied the basketball team to Albuquerque in 1983, and Brothers maintains a picture record of both the 1974 and 1983 championships.

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Frozen Exotic Drinks

# The search for Raleigh's 2nd best hamburger

(Continued from page 5)

drive-through — this flashy restaurant/bar specializes in hamburgers and Wurlitzer jukeboxes. The juke box has over 200 selections and the hamburger menu seemingly has about the same.

The walls are lined with neon and old musical instruments — not the most logical combination. It kind of makes you feel like you're at Arnold's rapping with Richie, Fonzie and the gang.

The burgers here are side-lined with a goodly portion of tossed salad and the second best french fries in town. The fries still have the skins on them, and though they aren't as thick as Char-Grill's, they are quite tasty.

The best side order here is easily the onion rings. They are made with big sweet onions and are crisply breaded. If you don't have a date, make sure you order the Rock-O-La Rings. If you've been going out with your date for a while, order them anyway.

The burgers, which range from just over \$3 to just under \$5, come in a wide variety, with the most popular being the Deluxe Cheeseburger and the Bacon Cheeseburger. Though I didn't have chili on mine, my boohood idol and fellow hamburger expert, Duwayne Stainless, a great American, said it made his Rock-O-La burger approach the level of the Bernie Burger he had the night before at the P.R.

If the atmosphere at the P.R. is infrared, then the Rock-O-La's is ultraviolet. But, again, it's unique ambiance makes the burgers even more palatable. Besides, any burger tastes great when preceded by an amaretto sour.

If you think Yupville is too far to drive for such a burger, don't worry. Rock-O-La is opening an NCSU branch in a few weeks, to be located on Avent Ferry Road, just behind Mission Valley.

**THE SODA SHOP** — Grandmothers in hairnets individually prepare each and every

order at this out-of-the-way deli in Cameron Village.

It's wedged between two shops a couple of doors down from Record Bar and North American Video, and the place is so narrow, patrons can't help but stand in neat, single-file lines.

This place is open only for breakfast and lunch, and you

have to fight the smells of day-old egg salad sandwiches, but its merits outweigh all that.

The daily special — a cheeseburger served with chips or potato salad and ice tea all for less than \$2.50 — is what I always order here. It's a great lunchtime plate, but I don't suggest making it your biggest meal of the day.

The only seats available are some leftover school desks, just like the ones you used to sit in when you were in fourth grade. Watching the businessmen in three-piece navy suits and the shopping mothers with a couple of kids trying to eat one of these wearable burgers is almost as much fun as drinking longnecks at the P.R.

# Bubba's

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