

## **Limerick Luncheon or Dinner**

cuisine

.

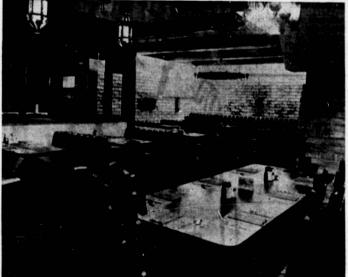
on us

There's a fine little restaurant named Millie's Where you never are served willie-nillie. It's the Seafood Grotto And if you're hungry you've got-to Take a trip to Redondo, you silly !

If it's barbecue foods that you crave, Where, in the money department you save, Go to BBQ Pete

For the greatest taste treat, On Hawthorne in Inglewood, knave!

Well holy smoke, a guy's got them in his beautifully appoint-



SOUTH-OF-THE-BORDER . . . The cozy interior of the newest Amigos Restaurant is shown above, ready to serve you daily from 11 p.m. featuring food and drink, south-of-the-border style in Del Amo Center.

Bienvenidos! ENJOY A DELIGHTFUL, AUTHENTIC MEXICAN LUNCH OR DINNER AT THE BEAUTIFUL NEW AMIGOS-DEL AMO.



potato, and all goes off at the such-a-such-a! Liz Calderone xtremely fair price of \$3.95. handles the drums, Joanne They're open daily for lunch- Crandall is at the piano and eon, dinner, and cocktails and Janie Davids is on guitar. All entertainment is furnished Fridays and Saturdays by Ricky vocalists. Have a beautiful blend of voices and a solid beat ngelos. whether you wish to dance of .

pizza, garlic bread, relish, and redhead! Such a combo! In fact,

. . just lister Ever tried Langosta Austu-

At their opening last week, it i a n a ? Well, Bill Fremont was interesting to watch the othserves it nitely at his popular ers seated around the bar and at West Los Angeles Matador Res- the tables. On their first number taurant. It consists of lobster the response was quite reserved. spare the horses — hie on over tails simmered in a Spanish to- Then as the trio continued, after to BBQ Pete where you'll thor-mato sauce, mildly spiced with each number the applause pickmushrooms and pimientos and ed up momentum until, by the will run you just five and a time they had completed their quarter.

first set, every hand in the room Regarding the first spot we Still another delight is his Fi- was clapping. Obviously the cusned, enough can never be lete de Ternera Vasca at three tomers at the Penthouse Lounge said about Millie Riera's Sea- ninety-five. This dish is sliced liked The Satin Dolls! food Grotto at 1700 Esplanade in loin of veal saute with Tio Pepe

Redondo Beach, and is now even Sherry. olives, green peppers of a blase audience than bar And you can't find much more more popular with the Lenten mushrooms, and pimientos. tenders, but even mixologists

LUUNGE

REÒ

onion

MERICAN

GOGKTAILS



Satin Dolls and more perfectly named they couldn't be. All dolled up in their dazzling semi-mini gowns, The Satin Dolls put out some of the best all-'round music to hit this delightful dance-listen spot

some time. They go from coun-try to western, to rock to jazz, standards, folk, just about any-thing you want — they can turn

