

Lucky's Irish Pub planned for Layton Avenue site

BY STACY VOGEL DAVIS

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Some have called the site at 789 W. Layton Ave. cursed since a food poisoning tragedy forced the closing of the Sizzler there in 2000.

So it's a good thing Bill Norman and his partners are calling their new restaurant Lucky's Irish Pub. Norman and his partners, Adam Perkins and Benny Useni, plan to open the restaurant March 4.

The site has had several reincarnations since an E. coli outbreak killed a 3-year-old girl and sickened dozens more at a Sizzler franchise. The latest restaurant, The Stone Sword, lasted less than six months.

But Norman hopes Lucky's will turn around that streak. The restaurant will serve Irish dishes such as Guinness stew, shepherd's pie, and corn beef and cabbage, in addition to classic American fare. Prices will be competitive, with at least one burger on the menu for less than \$5, Norman said.

It will serve lunch and dinner and hopes to cater to busy office workers by guaranteeing their lunch will arrive at the table in 10 minutes or less.

The restaurant also will offer entertainment such as trivia and live music.

Lucky's will open just in time for St. Patrick's Day, and the most Irish of all holidays will serve as a grand opening for the restaurant, Norman said. The partners are still working out the details, but they promise a huge party.



TABLE TALK

STACY VOGEL DAVIS

RESTAURANT NEWS

"St. Patrick's Day is going to be an all-out blowout," Norman said.

Two of the partners, Perkins and Useni, already have experience with a successful Irish restaurant. They were partners in Mulligan's Sports Pub & Grill in Delavan before they sold their stakes to another owner.

Oztas' new menu at Ambassador

Ismail Oztas, the new executive chef at the Ambassador Hotel, said he was trying to prove himself and show his experience with the new menu he created for the Ambassador and its cozy restaurant, Envoy.

The menu reflects his pan-European training. Oztas was born and raised in Turkey and attended cooking school in Paris. He also studied techniques in Switzerland, Italy and Belgium through a travel program at the school.

Envoy's new dinner menu offers such exotic dishes as oeufs mollet salad; soft-boiled eggs with mixed greens, mushrooms, shaved parmesan, brioche, bacon lardoons and balsamic vinaigrette; and barramundi with herbed fingerlings, arugula, piquillo peppers and lemon butter.

This is Oztas' second stint at the Ambassador, 2308 W. Wisconsin Ave., Mil-

waukee. He was sous chef from 2006 to 2008 before joining Bartolotta Restaurant Group. He returned to the Ambassador in November.

Pfister remodels cafe

Downtown Milwaukee offers few options for on-the-go breakfasts, but it's about to get one more at Cafe at The Pfister.

The Pfister Hotel's cafe, 424 E. Wisconsin Ave., Milwaukee, is undergoing renovations to add a Starbucks Coffee counter and a patisserie serving in-house pastries and desserts. The cafe also is adding seating and updating its decor.

The hotel decided to add a Starbucks counter after hearing guests ask every morning for directions to the nearest Starbucks, Pfister spokeswoman April Dart said. It also will continue to serve sit-down breakfast and lunch.

Until now, the cafe has served a signature blend from Torke Coffee Roasting Co. in Sheboygan. The Pfister will continue to serve Torke coffee in many areas of the hotel, Dart said.

The renovations will continue until the end of March. During that time, the cafe will serve customers at Rouge, a ballroom off of the main lobby, Mondays through Fridays, and at Mason Street Grill on the weekends.

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SCOTT PAULUS

Bill Norman and his partners are opening Lucky's Irish Pub in a former Sizzler restaurant on West Layton Avenue.