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fairly young -- no grizzled wait-

resses or greasy fry-cooks here.
The Tam O'Shanter is a quiet haven, not only for golf buffs, but also for anyone by also for anyone hungry for some great food and seeking asylum from

the traffic on O Street.

-- Gretchen Boehr

Grandpa's Ribs & Secret Sauce

One could never distinguish this small eatery from the other frame houses dotted along Holdredge Street if not for that huge, smiling, blue pig with glasses painted on the side

But that smiling pig isn't the only friendly face customers will meet at Grandpa's Ribs & Secret Sauce, 2297 Holdredge St.

One could tell customers feel at ease here. Most are on a first-name basis with manager, Terry Rupert, and his staff.

After ordering the day's speciality, an all-you-can-eat, country-style rib dinner, two side orders and beverage for \$7.99, I settled in and inspected the almost-completed remodeling.

Fresh carpet set off the enlarged dining area, and ceiling fans kept the warm rib-scented air circulating. A new lunch counter/bar arrangement had been added.

The wait wasn't long -- no slower than fast food, but instead of a microwaved burger in a box, I was greeted with a helping of hot ribs, a huge scoop of baked beans and coleslaw, all topped with two pieces of "slopping" bread.

My first cut broke off a forkful of

lean, moist pork. I quickly learned that one doesn't even need a knife; the pork chunks easily can be flaked with a fork.

I dug among the sauced-covered pork chunks and happily discovered there were some bones (a requirement for my perfect rib meal, since ribs aren't ribs without some-

thing to gnaw on).
I ordered the mild sauce since I had been warned about the infamous hot variety. The hot is extremely spicy even for a daily jalapeno eater like myself. The best technique is to order hot sauce on

the side for dipping.
The baked beans were old-fashioned Midwest beans, no fake East Coast liquid-smoke taste here.

The coleslaw was crunchy, not mushy, with a touch a horseradish rather than the sweet dressing. The combination was ideal since the spicy dressing countered the sweet-ness of the baked beans.

I also tasted the pork tenders. These small cuts of pork are fried until a crisp crust surrounds a moist inside. The taste was not oily and pleasantly spiced.

The menu includes both pork and beef ribs along with barbecue chicken and sandwiches. Regular customers know that Terry will be giad to prepare pork tenders or buffalo wings if requested, even though they don't appear on the official menu.

Within the last week, Terry also has begun to offer beer and wine

to accompany his menu. Grandpa's Ribs & Secret Sauce is open from 11 a.m. to 10 p.m. Monday through Thursday, and stays open until 2 a.m. for the late-snacking crowd on Friday. Hours run from 2 p.m. to 2 a.m. Saturday and from 2 p.m. until 11011 10 p.m. Sunday.

-- Connie Sheehan

Papa John's

Mysterious music and pictures of ancient Greece ruins intermix with the 20th century mauve modern decor of Papa John's. A unique eating place serving Greek as well as American food.

Food served here at Papa John's is not just your plain, everyday meat-and-potatoes kind of dining. It's not pizza or hotdogs. It's geniune Greek nourishment.

Owner Papa John Kazas says he wants to see more college students dining at his Greek/American restaurant, located at 114 S. 14th St., just three blocks from the University of Nebraska-Lincoln campus.

Mostly run by Papa John him-self, his wife Despina or the "Mrs." and their 18-year-old son George, the family-owned business is doing quite well, he says. So well, in fact, that he says he plans to expand and open another restaurant this sum-

But where is the college crowd, he asks?

Maybe while hungrily walking Papa John's, students have a hard time passing up all those fast food locales along the way

Maybe they just can't wait. "I don't know what the heck it's gonna take to get them here apa John says, shaking his head.

Perhaps student discounts will do the trick. Papa John says that every UNL student who comes in and orders a Papa John's dinner receives a 15 percent discount with their student ID card. Dinners aver-

And then enjoy, he says.

First-timers might want to try the chicken kabob or the fish plaki. Those who are ready for further adventure should ask for an order of dolmathes -- grape leaves stuffed with ground beef and rice. Or try a

dish of macaroni layered with ground beef and a special Greek cream sauce known as pastichio.

For a \$1.99 breakfast, try an 'early bird" special of ham or sausage with two eggs and toast. Served from 7 to 11 a.m., Monday through Saturday.

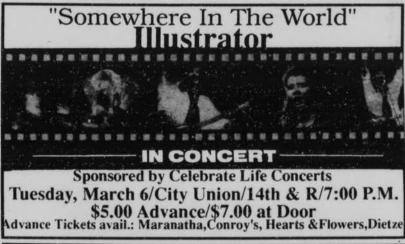
From 11 a.m. to 4 p.m., Papa John's offers a garden salad and soup "Lite Lunch" special for \$2.99. For a heavier bite, try his Greek and American sandwiches for just under \$3.

In the business of running restaurants for nearly 25 years, Papa John says he first dreamt of opening his own Greek place more than a decade ago.

This is what I always wanted to do. A long, long, time ago," he says.

-- C.J. Schepers







Terry Rupert, left, manager of Grandpa's Ribs & Special Sauce, serves a sandwich to Lawrence Pete, defensive tackle for the Detroit Lions and former Nebraska football player. Rupert plans to cover the wall behind him with photos of famous Nebraska football players

