

# The Breakfast Club, not like any other restaurant.

by George Moses

The Breakfast Club opened on August 30, 2004. It's owned and operated by sisters-in-law Artemis Dimitriou and Lisa Dimitriou, who saw that the restaurant was for sale, liked what they saw and bought it. They must be doing something right because The Breakfast Club was voted "best breakfast" in Livingston County 6 years in a row.

"My brothers had a restaurant most of their lives. I like trying new recipes and new ideas," said Artemis. "Some of the menu items are my ideas and some are Lisa's. We try to look for what's modern and try new ways of cooking."

A few examples: "We have the upside down pretzel sandwich. The Apple stuffed French toast. The country style French toast. Individual size pizza. Different eggs Benedicts. Scrambled bowls. (A big bowl with cubed potatoes, chorizo sausage and scrambled eggs). We have several varieties including the Tex-Mex scrambled bowl described here."

"We use only premium products in our foods. This is a place where you can find something that's not an ordinary food at a family diner or a Coney Island. As far as unique is concerned our oven baked French Toast that sits six inches tall, you won't find that anywhere else. And we change our quiche on a daily basis." Artemis observed.

The atmosphere is often described as quaint and comfortable. The pictures on the wall. The type of fabrics used for the tablecloths. Many small touches. And Bonnie, a staff member, makes special aprons for the wait staff to commemorate all the holidays. They had stars and stripes for the Memorial Day and July 4th holidays, for example.

"Of course we redecorate at Christmastime with Christmas tablecloths. We decorate the walls. We certainly get a lot of comments about it."

Four years ago Artemis and Lisa expanded the restaurant when the tenant next door moved out. They more than doubled the size of the kitchen and added an entire new room that can hold 44 diners. Clubs meet there for breakfast meetings. Families hold wedding rehearsal dinners, baby showers, first communion parties, birthday parties and other events there.

Strawberries dipped in chocolate is their trademark offering at the end of each meal. "We established it when we took over the restaurant. That's how we can tell if a customer hasn't been



Lisa Dimitriou tends to her diners

here before, when we ask them if they would like chocolate covered strawberries with their bill. If they say 'What? We get strawberries?' then we know they're new customers. We're still shocked at how many people don't know about us. Some people, when they first come in, say 'Well I thought this was a club and not just anybody could come in.' because the sign says "Breakfast Club."

Artemis and Lisa each have their favorite menu items:

"Personally, I really love the Upside Down Pecan Caramel French Toast," says Artemis. "I make my own caramel. I dip the Texas toast bread into a French toast mixture, and I let it soak overnight. Once I put the caramel on the bottom of the pan, I coat the entire pan with pecans. Each slice of bread is soaked

in my special French toast dip. I layer it on and the next morning, bake it. Then I turn it upside down and slice it. I usually make it on weekends."

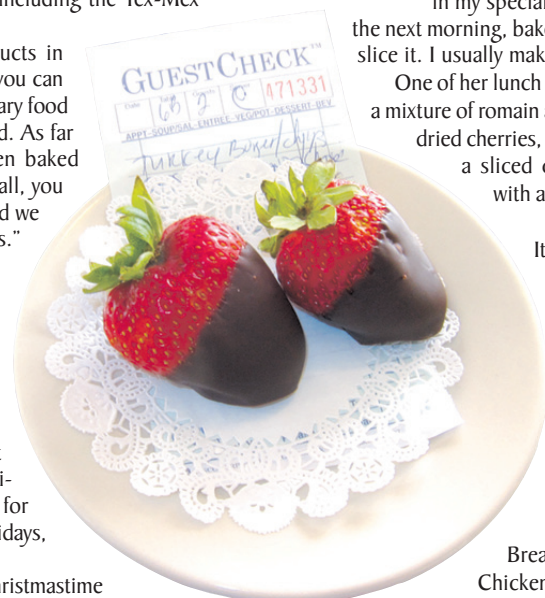
One of her lunch favorites is the walnut cherry salad; a mixture of romain and mixed greens, blue cheese, sun dried cherries, walnuts, caramelized red onions and a sliced chicken breast on top. It's served with a sunfat cherry vinaigrette dressing.

Lisa's favorite is the cheese steak. It's prime rib with roasted red peppers, green peppers, sliced onions on a hoagie bun with provolone cheese on top. It's delicious.

Other specialties are fresh-squeezed orange juice and homemade gourmet potato chips, sliced and fried fresh with each order, so they're always crisp and hot when they're served.

During a recent lunch at The Breakfast Club, I ordered the Crispy Chicken Sandwich, a wrap that includes crisp fried chicken slices and delicious greens and dressing. And, of course, I ordered the homemade potato chips. This is one of several plates I've tried that I highly recommend.

You become a "member" of The Breakfast Club just by walking into their welcoming dining room. Lisa and Artemis Dimitriou are two in-laws who have their sister act together!



**The Breakfast Club is at  
676 W. Grand River Ave., Brighton  
(810) 229-8877**