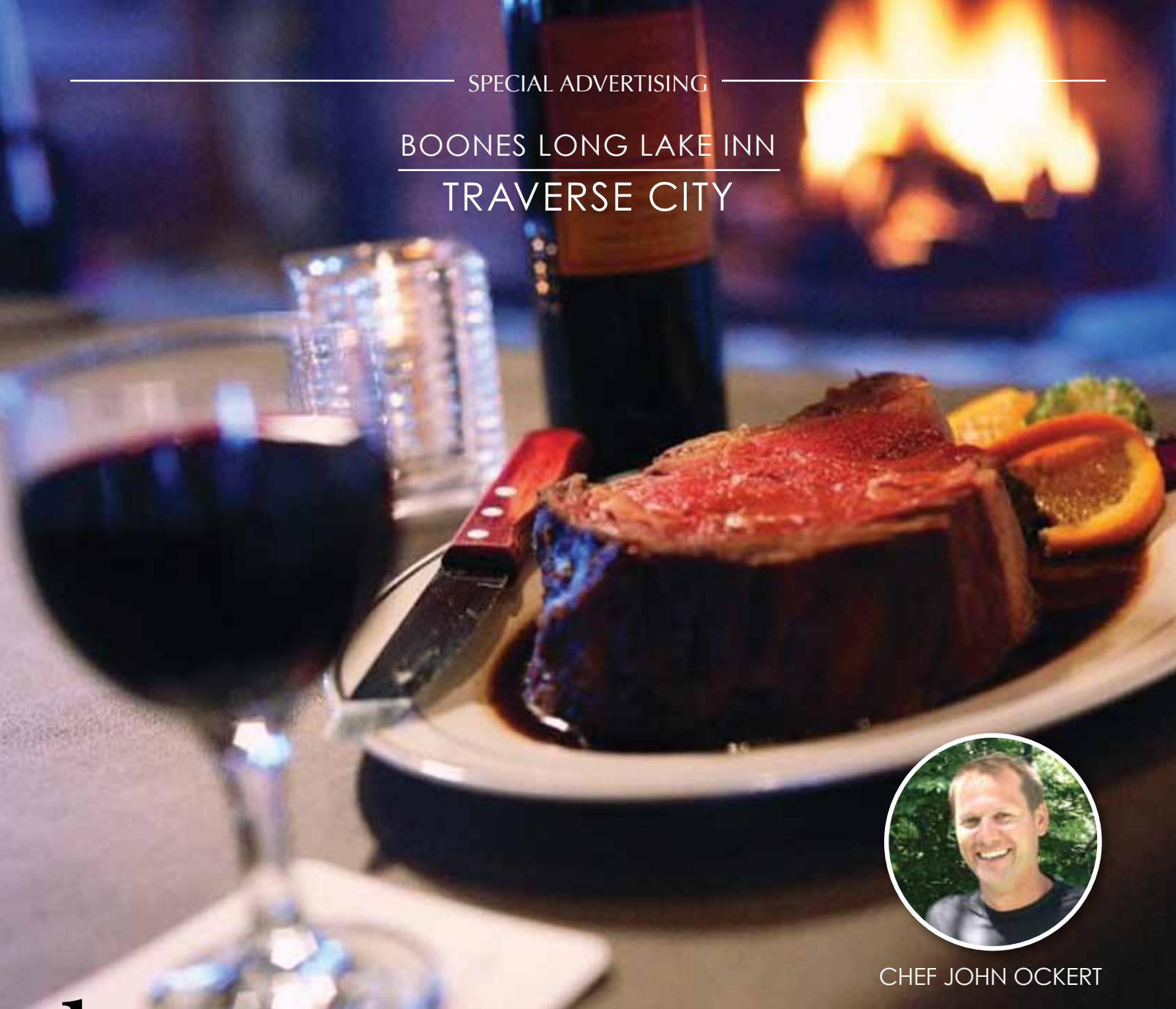


BOONES LONG LAKE INN TRAVERSE CITY



CHEF JOHN OCKERT

back in the logging days, there was a sawmill on the eastern shore of Long Lake, just a stone's throw west of where Boone's Long Lake Inn now stands. Only a few people today remember much about it, and there's no trace of the Mill itself except what's in the lake. Pine slabs and edging keep washing upon the beach after a storm and once in a great while a 16-foot white pine log will surface from its century or more long sleep at the bottom.

Somehow, it seems fitting that the original Inn was built of massive pine logs by William R. Bellaw in 1949. Bellaw was the head cook at the Traverse City State Hospital and was also a well-known hunting and fishing camp cook.

Bellaw named his restaurant Bellaw's Log Cabin Inn. It was quite small with only a few tables and no bar but with the same massive fieldstone fireplace that somehow managed to survive a serious fire in 1989. It was a family-type restaurant that served chicken, steaks and fish. Bellaw died in 1951, but the family continued to operate the Inn until it was sold in 1958. Subsequently, it changed hands several times, operating primarily as a country-western bar.

In 1990, restaurateur Barry Boone bought the property and completely remodeled the dining room and kitchen, and added the deck and patio bar. He named it Boone's Long Lake Inn, and it was an immediate success. His policy was to offer top-quality steaks and seafood in astonishingly generous portions. Prime Rib in both 12 ounce and 22 ounce portions were only available on Sundays.

In 1985, Traverse City native and current owner Nick Boudjalis joined the Boone's staff as a bartender who Barry soon promoted to manager. Unfortunately, on April 17, 1989, a serious early morning fire destroyed the main dining room and much of the new kitchen. Long Lake Inn arose from the ashes and it reopened June 26 that same year.

The crowds returned immediately and the business continued to grow. Nick bought a stake in the business in 1993 and took it over completely in 1997. Nick carries on the proud tradition of the historic old Inn and has added a few subtle improvements while preserving the Long Lake Inn's reputation for warm hospitality and good, plentiful food and drink.

Famous Ribeye Steak

INGREDIENTS:

- one, 13-15 pound whole prime rib loin
- 2 ounces garlic salt
- 2 ounces onion salt
- 2 ounces Deluxe seasoning
- 2 ounces black pepper.
- 2 ounces of Worcestershire

DIRECTIONS:

Combine ingredients and rub sauce over the top of the loin. We use moisture-controlled Alto-Shaam slow cook ovens to slow cook whole loin at 250 degrees for 2 hours and then cook for another 8 hours at 145 degrees. This produces a nice, evenly cooked rare loin.

We then hand cut each steak to a thickness of approximately 1.5 inches and an average weight of 24-28 ounces. We then generously season with our Boone's seasoning blend and broil to the desired temperature. This method is so delicious because by using both methods of cooking by incorporating both cooking methods, slow cook oven and our infrared broil, the final product is a very juicy, tender prime rib with a hearty seasoned and broiled taste by incorporating both cooking methods, slow cook oven and our infrared broil, the final product is a very juicy, tender prime rib with a hearty seasoned and broiled taste.

