

USC GRUB AT A GLANCE

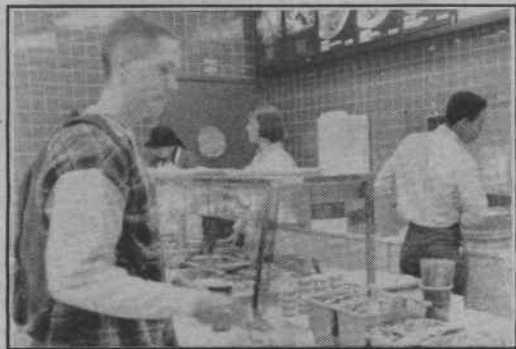
Russell House food revisited

By NANCY SALOMONSKY
Encore Editor

Throughout this semester, we have tried to take you on a whirlwind tour of Columbia's restaurants. But we have yet to explore the fine dining treasures on the USC campus.

Everything from pizza to subs to stuffed baked potatoes provide any type of cuisine USC students' taste buds desire.

Let us start our tour on the second floor of the Russell House and work our way down.



■ MANCHU WOK

USC's latest and greatest dining establishment has been in business for less than one year and serves all of your favorite Chinese dishes, ranging from sweet and sour chicken to beef and broccoli and, of course, the ever popular eggroll.

The best seller at Manchu Wok is the General Tso Chicken combination. Combination meals include fried rice and Chinese vegetables. Each meal comes complete with a fortune cookie. So, if the Encore horoscopes do not give enough advice, then check the fortune cookies at Manchu Wok.

■ PIZZA HUT

I do not know how much I have to say about Pizza Hut, because unless you have been living under a rock your entire life, Pizza Hut is pretty familiar. The most popular dish at the Russell House Pizza Hut is the pepperoni pizza. However, pizza is not the only item on the menu. They also have a variety of salads. I recommend the breadsticks as a great exception or addition to pizza.

■ THE GAMECOCK GRILL

If you are looking for a quick bite to eat or just a quick grease fix, The Gamecock Grill fast-food restaurant is USC's combined version of McDonald's, Burger King, Hardee's and Wendy's. The Gamecock Grill offers the typical hamburger, cheeseburger and the local version of the Big Mac, the Mountainclimber.

The Grill's most popular items are the double cheeseburger and the turkey melt combo. Combos include french fries and a drink. After 4 p.m., The Gamecock broadens its menu for dinner, and students can order a fried shrimp basket or a Philly cheese steak sandwich as a suitable alternative.

We continue our descent through the Russell House. The main level is home to USC's main dining room:

■ The Grand Marketplace: The GMP is a buffet-style cafeteria, serving its items a la carte and having just about everything you could ever want

to eat. It is the only place in the Russell House open for breakfast and serves eggs, bacon, grits, pancakes, fruits, bagels and much more.

Lunch and dinner feature a salad bar, deli bar, Mexican bar and The Grille. I highly recommend the grilled cheese with bacon from The Grille. The entire a la carte line is filled with food your parents will be glad to know you eat, such as meat, vegetables and potatoes. So, if you need a well-balanced meal, check out the main course at the Grand Marketplace.

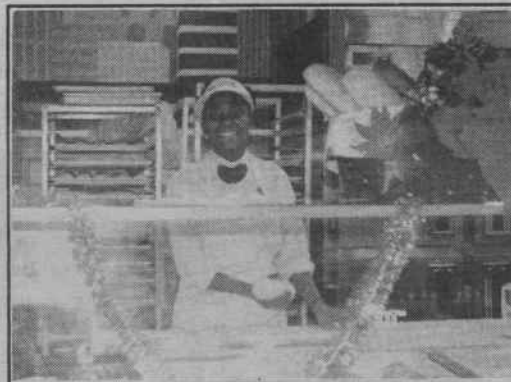
Now, it is time to enter the dungeon of the Russell House. It is actually the basement, or Carolina Mall. Well, it is not really a mall, but it does have places to eat, such as Sub City, TCBY and Bakers Street.

■ BAKER STREET

Soup, salad, stuffed potatoes and fresh baked goods are the perfect answer to anyone who wants to eat on the lighter side. There are a variety of fillings for the baked potatoes, including the typical sour cream, cheese, butter and bacon bits. But for the more exotic tastes, pepper steak, broccoli and cheese or chili make for interesting additions. For dessert, Baker Street has warm and fresh tasty muffins and cookies from the oven.

■ TCBY

The perfect treat for anyone with an active sweet tooth. Just like the TCBYs nationwide, ours offers chocolate, vanilla and two select flavors of yogurt daily. Of course, there are many toppings. So, if you are hoping for a low-cal snack, you might want to stay away from the Snickers and M&Ms.



■ SUB CITY

The name says it all. Sub City serves made-to-order subs. Hot, cold, with cheese, without cheese, mayo, mustard...you name it. The fresh baked bread, from what I understand, is a new feature at Sub City. The restaurant will make your sub to go or you can eat in the provided area.

All of these restaurants are available to students as a part of their meal plan or cash card purchases. So, it is not really like spending money.

I know it is not like Mom's home cooking, but it is the best the Russell House has to offer. You do not have to travel half way around town for your favorite cuisine. Chances are, you can find it at the Russell House.



New York mobster Carlito Brigante (Al Pacino, right) c

Pacino, Penn f

It is a theme that has been done to death by a director who has stolen every trick from every master of suspense in cinematic history: Director Brian DePalma does a movie about a man whose life once revolved around organized crime, and now that he has started life anew, his past is dragging him back into its violent world.

Despite the familiarity of its subject matter, "Carlito's Way" is a genuinely original drama, a fresh treatment of an overused archetype. Al Pacino, whose star has risen from '80s bombs such as "Revolution" to '90s hits such as "Scent of a Woman," fills the screen with clever showmanship as he breathes life into Carlito Briganti.

"Somehow, you just end up where you are," he says as he contemplates how to spend the last season of his life.

DePalma captures the mood of the New York crime scene so accurately that Carlito's turmoil seems all too real.

The film is worth seeing for the last 30 minutes alone. The train chase through Grand Cen-



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All for none: 'Mus

By STEPHEN BROWN
Staff Writer

Disney sometimes has a way of taking something bawdy, adventurous and sanitizing it to the point of syrupy stickiness. Those fruit cakes your great grandmother sends you every year, nobody eats them, Disney's new version of "The Three Musketeers" film treat I would rather not be treated to again.

A film that draws its humor from bad puns, gratuitous violence, and, well, Charlie Sheen is to be missed by anyone who wants something new on the screen.

To the film's credit and to all those who cannot believe I wrote a negative review, rest assured that it is a technically proficient film that will probably make a good "family night out." Actors Chris O'Donnell are fairly appealing, and the PG rating is "good, clean fun."

But the film is unforgivable for its atrocious script and Director Stephen Herek adds absolutely nothing new to the genre, end nor to adventure films in general.

"The Three Musketeers" is a mechanical experience, a rehash of Costner's "Robin Hood" and other pseudo-medieval