

# Sample Chicago's Full Menu of Dining Options During RSNA 2009

**T**AKE TIME after busy days at McCormick Place to sample Chicago's widely varied restaurants. Additional information about Chicago and its many attractions is available from the Chicago Convention and Tourism Bureau Web site at [www.meetinchicago.com/RSNA](http://www.meetinchicago.com/RSNA).

**NEW**—Indicates a restaurant appearing on the RSNA list for the first time.

## 312 CHICAGO

136 N. LaSalle; 1-312-696-2420  
Situated in the heart of the Loop Theater District, the inviting and sophisticated 312 Chicago offers an Italian-influenced American menu with specialties such as artichoke and provolone tortellini and old standards. *Expensive*

## 437 RUSH

437 N. Rush; 1-312-222-0101  
This Italian steakhouse, a block off Michigan Avenue, offers steak, lobster and regional fare in a classic setting. *Expensive*

## 676 RESTAURANT AND BAR

676 N. Michigan; 1-312-944-7676  
This Omni Chicago Hotel restaurant overlooks the Magnificent Mile and boasts a moonscape mural on the ceiling. Menu highlights include flatbreads, a raw bar and "charcuterie," a selection of antipasti meats. *Expensive*

## AJASTEAK

660 N. State; 1-312-202-6050  
Kobe and Wagyu beef, wasabi-battered steaks, an extensive sake list and a sushi bar set this fashionable Japanese steakhouse apart. Located in the Dana Hotel and Spa, ajasteak is enhanced by a two-story glass wall and two fireplaces. *Expensive*

## ALINEA

1723 N. Halsted; 1-312-867-0110  
Unique food preparation, pairings and presentation highlight meals of 12-plus courses and several hours. Wine tasting progressions matched to each menu are recommended, as are reservations made well in advance. *Very Expensive*

## A MANO

335 N. Dearborn; 1-312-629-3500  
The wine list in this contemporary restaurant showcases small producers, ancient grape varietals and organic options, while the Italian menu includes handcrafted pastas, salumi, antipasti and wood-fired pizzas. Don't forget to finish with the homemade gelato. *Moderate*

## ARIA

200 N. Columbus; 1-312-444-9494  
The Fairmont Hotel has recreated

Aria as a Pan Asian restaurant, with an emphasis on seafood. A glass-enclosed private dining room adds to Aria's flair. *Expensive*

## ARUN'S THAI RESTAURANT

4156 N. Kedzie; 1-773-539-1909  
Personalized 12-course Thai dinner designed by the chef for each table, with no menu. *Expensive*

## AVENUES

108 E. Superior; 1-312-573-6754  
This elegant, leather-accented restaurant in the Peninsula Hotel offers a view of Chicago's famous Water Tower along with European fish served French style. Some fish are boned tableside, adding to the drama. *Very Expensive*

## BEN PAO

52 W. Illinois; 1-312-222-1888  
Artistically lit black slate and red accents are juxtaposed with cascading water and still pools in this elegant Asian restaurant. Vegetarians will delight in the menu, which also features seafood, duck, beef and chicken. *Moderate*

## BIG JONES

5347 N. Clark; 1-773-275-5725  
Coastal southern-style fare is served in Andersonville under high ceilings and iron chandeliers that recall the South. Look for alligator sausage with jalapenos and sweet and spicy baby back ribs along with subtle southern touches like orange blossom butter. *Moderate*

## BLACKBIRD

619 W. Randolph; 1-312-715-0708  
This trendy hot spot serves contemporary American cuisine with seasonal emphasis. *Expensive*

## BOKA

1729 N. Halsted; 1-312-337-6070  
The theme under the unique fabric-stretched ceiling is seafood. Start with seared Maine scallops with cauliflower puree, tartar of Atlantic salmon or the raw bar and add an entrée such as steak or pan-seared grouper. *Expensive*

## BRASSERIE JO

59 W. Hubbard; 1-312-595-0800  
Authentic French in every way, Brasserie Jo serves favorites such as steak

frites, endive and blue cheese salad, escargot, steak béarnaise and six preparations of fish, all accompanied with wonderful wines. *Moderate*

## NEW THE BRISTOL

2152 N. Damen Ave; 1-773-862-5555  
Duck fat fries and monkey bread may not be haute and healthy cuisine, but they are mainstays on the innovative menu at this casual Bucktown spot. Daily and monthly menus feature a variety of local ingredients ranging from shareable appetizers to full size entrees. *Inexpensive*

## C-HOUSE

166 E. Superior; 1-312-523-0923  
Marcus Samuelsson's Chicago endeavor emphasizes seafood and raw bar selections, but there are still trusty steak and chop entrees. The modern room's exposed wine cellar separates C-House from the lobby of the Affinia Chicago Hotel. *Expensive*

## CAFÉ BA-BA-REEBA!

2024 N. Halsted; 1-773-935-5000  
At this festive DePaul hotspot, rhythmic Spanish music greets guests before the hosts do. Café Ba-Ba-Reeba! specializes in paella, sangria and tapas. *Inexpensive*

## CAFÉ BIONDA

1924 S. State; 1-312-326-9800  
Thick noodle Italian with traditional salumi, or cold cuts, is popular here. One half of this South Loop spot is an elegant room with the warm wood tones and original art while the other half offers a more casual sports bar. *Moderate*

## CALITERRA

633 N. St. Clair; 1-312-274-4444  
California meets Italy in this restaurant tucked away in the Wyndham Chicago Hotel. Views include the city and the open kitchen, where activity revolves around woks, brick ovens and grills. *Expensive*

## CAPE COD ROOM

140 E. Walton; 1-312-787-2200  
The Cape Cod Room at the venerable Drake Hotel serves fresh seafood in a comfortable, cozy setting reminiscent of a seaside saloon. *Expensive*

## CAPITAL GRILLE

633 N. St. Clair; 1-312-337-9400  
In the dark wood and leather interior, complete with oil paintings, waiters in white aprons offer robust wines, oversize steaks and side orders as large as entrées. This restaurant is one for a hearty appetite. *Expensive*

## CARNIVAL

702 W. Fulton Market; 1-312-850-5005  
Attention-grabbing décor, music and menu all contribute to a festive ambiance. Enjoy ceviches along with heartier fish and meat creations from Brazil, Colombia, Cuba and Puerto Rico. *Expensive*

## CHAISE LOUNGE

1840 W. North; 1-773-342-1840  
Pastels, mirrors, sheer curtains and candles contribute to romance. A seasonal, eclectic American menu includes both the expected, like pan-seared snapper as well as the surprising, such as chicken under a brick. *Moderate*

## CHEZ JOEL

1119 W. Taylor; 1-312-226-6479  
This pretty French bistro is blossoming in the middle of Little Italy. *Moderate*

## CHICAGO CHOP HOUSE

60 W. Ontario; 1-312-787-7100  
This restaurant features 1,400 photos of musicians, gangsters and every Chicago mayor. *Expensive*

## CHICAGO FIREHOUSE RESTAURANT

1401 S. Michigan; 1-312-786-1401  
At this restaurant housed in a turn-of-the-century firehouse, complete with the original fire poles, escargot and vegetable strudel share the appetizer menu. Casual or formal dining is available and wines are mostly American. *Expensive*

## CHINA GRILL

230 N. Michigan; 1-312-334-6700  
A haven for trendy city-hoppers, the new Hard Rock Hotel gave new life to the neglected Carbide and Carbon Building. Stop by for a drink at Hard Rock's Base bar or dine at the China Grill, an Asian-influenced restaurant. *Expensive*



**CHOCOLATE BAR AT THE PENINSULA HOTEL**

108 E. Superior; 1-312-337-2888  
Heaven on Earth for some and certainly not an experience to be duplicated, the Peninsula hotel offers a magnificent \$20 all-you-can-eat chocolate buffet on Friday and Saturday evenings. *Moderate*

**CITÉ**

Lake Point Tower; 505 N. Lake Shore; 1-312-644-4050

From the rooftop of Lake Point Tower, experience Chicago's sophisticated side. Offering French/Italian fare, Cité is one of the few Chicago establishments to require jackets in both restaurant and bar.

*Very Expensive*

**COCO PAZZO**

300 W. Hubbard; 1-312-836-0900  
Tuscan cuisine served in a fabric-draped studio, complete with a beautiful bar. *Expensive*

**CUATRO**

2030 S. Wabash; 1-312-842-8856  
Hidden behind an eight-foot tall salt-water aquarium, Cuatro's kitchen pumps out dishes emphasizing seafood and Caribbean and Latin American preparations. A Latin jazz Sunday brunch is popular with the locals. *Moderate*

**CUSTOM HOUSE**

500 S. Dearborn; 1-312-523-0200  
The name of this Printers Row restaurant inside Hotel Blake comes from the Custom House Levee District, former home of bordellos, gambling parlors and saloons. The focus is on steak and local farm-raised foods. *Expensive*

**D'VINE RESTAURANT & WINE BAR**

1950 W. North; 1-773-235-5700  
Sleek wine bar serves a fusion of French, Asian and Mediterranean influenced dishes. *Expensive*

**DAVID BURKE'S PRIMEHOUSE**

616 N. Rush; 1-312-660-6000  
At this ultramodern steakhouse, dry-aged steaks are displayed in a special temperature and humidity controlled salt cave. Appetizers such as angry lobster share the menu with unreasonably large steaks. *Expensive*

**DECERO**

814 W. Randolph; 1-312-455-8114  
This lively restaurant on Randolph Street restaurant row offers regional Mexican specialties in a stylized Roadhouse décor. Creative tacos featuring braised duck and sautéed salmon are excellent for sharing. *Moderate*

**DEVON SEAFOOD GRILL**

39 E. Chicago; 1-312-440-8660  
Here, Michigan Avenue shoppers get a break from seemingly mandatory department store restaurant lunches and North Michigan Avenue hotel

guests get a break from hotel bars. A wraparound bar is a local favorite. *Moderate*

**DUCHAMP**

2118 N. Damen; 1-773-235-6434  
Following Chicago's popular trend of large and small plate menus, these dishes offer interesting American cooking with international flair. Please note that communal tables are used for seating. *Moderate*

**NEW EVE**

840 N. Wabash Avenue; 1-312-266-3383

This upscale Gold Coast newcomer maintains a casual but sophisticated ambiance and offers a modern menu with a signature dish of grilled lobster sausage with chanterelles, bacon and maple bechamel. *Expensive*

**EVEREST**

440 S. LaSalle; 1-312-663-8920  
Enjoy Alsatian emphasis in French cuisine served on the 40th floor with a dramatic city view. *Very Expensive*

**FOLLIA**

953 W. Fulton; 1-312-243-2888  
Food and fashion unite at this Italian restaurant serving timeless Italian risottos, pastas and entrées cooked to order. Mannequins in the windows wear haute couture designed by local students and are available for purchase. *Moderate*

**FRANCESCA'S FORNO**

1576 N. Milwaukee; 1-773-770-0184  
At this triangular restaurant, floor-to-ceiling windows overlook the busy six-point intersection defining the Wicker Park neighborhood. Francesca restaurants are known for delicious pasta and long waits for tables. *Expensive*

**FULTON'S ON THE RIVER**

315 N. LaSalle; 1-312-822-0100  
Although Fulton's can please everyone—seafood, steaks and sushi are all on the menu—this beautiful riverside restaurant has possibly the best oysters in the country. Carefully matched wines round out the offerings. *Inexpensive*

**THE GAGE**

24 S. Michigan; 1-312-372-4243  
Housed in a 1930s hat factory across from Millennium Park, The Gage enjoys an atmosphere created by brass, leather and subway tile. Comfort food is paired with 30 bottled beers and interesting small-batch whiskeys. *Moderate*

**GENE & GEORGETTI**

500 N. Franklin; 1-312-527-3718  
Thoroughly lacking in pretension, this classic steakhouse offers ungarished steaks served by waiters who appear to have worked there since its inception. This is authentic Chicago—expect to hear thick accents and perhaps catch sight of a local alderman. *Expensive*

**GIOCO**

1312 S. Wabash; 1-312-939-3870  
A big-portioned, contemporary Italian feast in a Prohibition-era speak-easy. In line with a trattoria, the menu offers tortellini, beef and octopus carpaccios, pizza, veal scaloppini, rabbit, mussels and seafood. *Moderate*

**GRAHAM ELLIOT**

217 W. Huron; 1-312-624-9975  
Graham Elliot Bowels left his throne at the nearby Peninsula Hotel's Avenues restaurant to open this warehouse space in River North. He makes haute cuisine accessible by providing paper menus and removing tablecloths and tuxedoed waiters. *Expensive*

**GRILLROOM CHOPHOUSE AND WINE BAR**

33 W. Monroe; 1-312-960-0000  
The specialty at this Loop/Theater District steakhouse is wet-aged certified angus beef. Location and flexibility of the service make this restaurant a good choice for a pre-theater dinner or drink. *Expensive*

**THE GRILL ON THE ALLEY**

909 N. Michigan; 1-312-255-9009  
The Westin Hotel's rendition of the famous Beverly Hills Grill on the Alley serves large steaks and seafood in a clubby leather-bound atmosphere. A pianist plays nightly in the lounge. *Expensive*

**GREEN ZEBRA**

1460 W. Chicago; 1-312-243-7100  
Vegetarians rarely have much choice in fine dining but Green Zebra has turned the tables, offering upscale vegetarian dishes in a fine dining setting. Carnivores will often find chicken and fish on the menu. *Expensive*

**NEW THE GROCERY BISTRO**

804 W. Washington; 1-312-850-9291  
This innovative restaurant presents a seasonal menu of shared plates with hand-picked ingredients from all local food sources. BYOB. Reservations recommended. *Inexpensive*

**HABANA LIBRE**

1440 W. Chicago; 1-312-243-3303  
This real Cuban food may be worth practicing some Spanish. Try the rellenas—ground beef encased in fried bread—as well as mashed potatoes with mango sauce and crusty empanadas with guava paste and cheese. *Inexpensive*

**HACKNEY'S PRINTERS ROW**

733 S. Dearborn; 1-312-461-1116  
At this pub located in one of the oldest buildings in Printers Row, a neighborhood as famous and historic as the Hackneyburger, try the popular deep-fried onion loaf with one of the many imported tap beers. *Inexpensive*

**HEAVEN ON SEVEN ON RUSH**

600 N. Michigan; 1-312-280-7774

Spicy Cajun and Creole dishes served steps from Michigan Avenue, up a steep escalator. "Feed me" fixed price menus, dependent on the chef's whims, are unforgettable. Sunday features a New Orleans-style brunch. *Moderate*

**HUB 51**

51 W. Hubbard; 1-312-828-0051  
The menu of this eclectic River North spot has something from Asia to Mexico. The high ceilings, exposed ductwork and concrete columns create a hip, urban feel for this casual restaurant. Kitchen is open until 2 a.m. *Inexpensive*

**IL MULINO NEW YORK**

1150 N. Dearborn; 1-312-440-8888  
Creamy, garlicky dishes from Italy's Abruzzo region served in the rooms of the former Biggs Gold Coast mansion. Priced well above other Italian eateries, Il Mulino is lauded by many as the best they've experienced. *Very Expensive*

**INDIA HOUSE**

59 W. Grand; 1-312-645-9500  
The 150-item menu offers a vast array of India's offerings, from standard fare to street fair delicacies. A glass-enclosed kitchen encourages proud chefs to perform. Specialty drinks allow the adventuresome to experiment. *Moderate*

**JAPONAIS**

600 W. Chicago; 1-312-822-9600  
Combining industrial and chic decor in a converted industrial building, Japonais offers traditional Japanese sushi, smoked duck and, to finish, the Tokyo Tower—a huge helping of ice cream, sorbets and cookies. *Expensive*

**L20**

2300 N. Lincoln Park West; 1-773-868-0002  
Chef Laurent Gras's seafood-focused restaurant adds imagination and sparkle to 21st century fine dining. Choose between a four-course prix-fixe menu and a 12-course tasting menu. White leather chairs, an onyx table and ebony columns create a serene, minimalist atmosphere. *Very Expensive*

**LANDMARK**

1633 N. Halsted; 1-312-587-1600  
Steppenwolf and Royal George patrons meet in the blue dining room to partake in contemporary American fare. The main bar features a mezzanine level catwalk and the downstairs houses a Moroccan style lounge. *Expensive*

**LE BOUCHON**

1958 N. Damen; 1-773-862-6600  
Small, authentic French bistro located in the fashionable Bucktown neighborhood. *Moderate*



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### LE COLONIAL

937 N. Rush; 1-312-255-0088

In the heart of Rush Street nightlife district, this French-Vietnamese masterpiece looks back in time to colonial Vietnam. Sugar cane-wrapped shrimp, sea bass and filet mignon grace the sophisticated menu. *Expensive*

### LES NOMADES

222 E. Ontario; 1-312-649-9010

Flawless French food served in a downtown mansion with a picturesque entrance is so entrancing, it is occasionally used as the setting for movie scenes. *Very Expensive*

### NEW MANA FOOD BAR

1742 W. Division; 1-773-342-1742

Even die hard carnivores are pleased with this global vegetarian menu that offers your choice of small or large plates in a cozy storefront setting. Innovative sake cocktails round out the meal. *Inexpensive*

### MARCHE

833 W. Randolph; 1-312-226-8399

Over-the-top décor makes this French restaurant a popular “see and be seen” spot. Be prepared for loud techno music. *Expensive*

### MAY STREET MARKET

1132 W. Grand; 1-312-421-5547

True farmer’s market ingredients are used for the seasonal American dishes at May Street Market, a very earthy restaurant with stone walls, marble floors and copper bar. *Expensive*

### MEIJI

623 W. Randolph; 1-312-887-9999

Try the tempura appetizer made with vegetables from the Japanese mountains or haru maki with three types of fish, crab and avocado. Patrons and chefs socialize at this restaurant named for the Japanese Meiji period. *Moderate*

### MERCAT A LA PLANXA

638 S. Michigan; 1-312-765-0524

This Catalan restaurant in the restored Blackstone Hotel offers grilled-to-order tapas. The stunning Spanish modern room’s giant windows offer beautiful views of Grant Park. *Moderate*

### NEW MEXIQUE

1529 W. Chicago; 1-312-850-0288

Patrons enjoy the inventive menu that blends Mexican and French cuisines and then write their praise on a wall next to the kitchen. *Moderate*

### NEW MIXTECO

1601 W. Montrose; 1-773-868-1601

This small Uptown location fills quickly as word has spread about the upscale Mexican food including slow roasted pork, scallops, and pork chops with mole sauce. Reservations recommended for weekends. *BYOB Inexpensive*

### MIZU YAKITORI AND SUSHI LOUNGE

315-317 W. North; 1-312-951-8880

Yakitori is similar to the Thai concept of satay (skewered meats), only smaller. Mizu offers small skewers of grilled meats, seafood or vegetables and multiple dipping options including soy sauces, hot mustard and spices. *Moderate*

### MK, THE RESTAURANT

868 N. Franklin; 1-312-482-9179

Creative contemporary dishes superbly offset by this stylish restaurant. Exposed bricks and beams reflect the building’s past as a paint factory. *Expensive*

### MON AMI GABI

2300 N. Lincoln Park West; 1-773-348-8886

Mon Ami’s French bistro serves steak seven ways piled high with Mon Ami’s delicious frites. A clever and convenient rolling cart offers wines by glass. *Moderate*

### MOTO

945 W. Fulton Market; 1-312-491-0058

Tasting menus of seven or 10 very small courses are offered. Moto leans toward raw food, which chef Homaro Cantu defines as never seeing temperatures above 108 degrees. Inventive twists accompany each course. *Very Expensive*

### NAHA

500 N. Clark; 1-312-321-6242

This bright, minimalist restaurant is making a hit with its Mediterranean-influenced American offerings. *Expensive*

### NICK’S FISHMARKET

51 S. Clark; 1-312-621-0200

This Loop favorite has fruit reductions and Asian accents to complement exceptional seafood and fish and outstanding service. *Expensive*

### NINE

440 W. Randolph; 1-312-575-9900

A place to watch for celebrities and professional athletes, Nine also boasts a remarkable interior. The champagne and caviar bar serves beluga by the ounce, while the upstairs Ghost bar pours a must-try specialty martini. *Expensive*

### NORTH POND CAFÉ

2610 N. Cannon; 1-773-477-5845

Seasonal Midwestern and French dishes served in well-executed arts-and-crafts-style. A former skaters’ warming station, this popular restaurant is in the heart of Lincoln Park on a pristine lagoon with a city skyline view. *Expensive*

### OLD TOWN BRASSERIE

1209 N. Wells; 1-312-943-3000

Classic French menu with a hint of Asian and American influences changes with the seasons. Reservations suggested. *Moderate*

### ONE SIXTYBLUE

160 N. Loomis; 1-312-850-0303

Sophisticated contemporary cuisine served to a sophisticated clientele in a setting to match. *Expensive*

### OPERA

1301 S. Wabash; 1-312-461-0161

“Hip-hop Asian” with clean flavors and dramatic presentations sum up Opera, where interesting sauces and thoughtful presentations make for a unique experience. The building formerly warehouse film reels, which left small, romantic niches cleverly filled with tables. *Expensive*

### OSTERIA VIA STATO

620 N. State; 1-312-642-8450

Get the feeling of dining in Italy with waiters swooping in with course after course. Select a main course from a chalkboard menu and let the kitchen decide the rest. Seconds are available on everything but entrées. *Expensive*

### OTOM

951 W. Fulton Market; 1-312-491-5804

This Market District restaurant serves familiar food with an interesting twist. Choose between the comfortable lounge with mirrored fireplace and the vibrantly striped dining room. *Moderate*

### OYSY

50 E. Grand; 1-312-670-6750

Chicago fish lovers agree that Oysy means delicious. Two city locations boast creative menus offering more than 50 maki, nigiri and sushi choices as well as tempura. Hot and cold tapas-sized dishes allow experimentation. *Inexpensive*

### THE PALM

323 E. Wacker; 1-312-616-1000

Mammoth prime steaks, lobsters and drinks grace the tables at this popular steakhouse. The Palm’s personality comes walls covered with portraits of patrons—the famous as well as the unknown—and cartoons. *Expensive*

### NEW PARK 52

5201 S. Harper; 1-773-241-5200

This vibrant and playfully decorated Hyde Park spot serves up American comfort food. An upstairs lounge overlooks the dining scene below. *Moderate*

### PARK GRILL

11 N. Michigan; 1-312-521-7275

Chicago’s answer to New York’s Tavern on the Green, Park Grill features floor-to-ceiling windows for a great view of Millennium Park. The unpretentious menu includes a double-cut pork chop with port sauce. *Expensive*

### PARLOR

1745 W. North; 1-773-782-9000

Upscale comfort food has been done before, but here, the baked-potato soup, macaroni and cheese and meatloaf are somehow simultaneously tra-

ditional and trendy. The restaurant offers Sunday brunch. *Moderate*

### NEW PERENNIAL

1800 N. Lincoln; 1-312-981-7070

Contemporary, artful American cuisine served in a casual wood and aqua-colored organic setting in Lincoln Park. *Moderate*

### NEW THE PUBLICAN

837 W. Fulton Market; 1-312-733-9555

It is no surprise that this woody beer hall features an extensive selection of global beers, but the standout here is the menu that centers on seafood and pork and house-made charcuterie. *Inexpensive*

### PETTERINO’S

150 N. Dearborn; 1-312-422-0150

Located in the southeast corner of the new Goodman Theatre building, Petterino’s specializes in quality steaks, pastas and salads. The room and the food are substantial at this recognizably 1940s Loop-style restaurant. *Expensive*

### PICCOLO SOGNO

464 N. Halsted; 1-312-421-0077

With Murano glass chandeliers, Venetian plastered walls, an Italian marble bar and a terrazzo floor, executive chef Tony Priolo brings his home of Naples to Chicago. *Moderate*

### POPS FOR CHAMPAGNE

601 N. State; 1-312-266-7677

The success of this nationally renowned lounge prompted a move to River North’s historic Tree Studios. Enjoy the raw bar and underground jazz club, choosing from 120 champagnes by the bottle and seven by the glass. *Expensive*

### NEW PROVINCE

161 N. Jefferson Street; 1-312-669-9900

With a menu organized by portion size, this newcomer serves up contemporary American farm cuisine accented by South American and Spanish flavors. *Moderate*

### QUARTINO

626 N. State; 1-312-698-5000

The Italian small plate experience is the focus of Quartino, an old world-style restaurant. In addition to its featured cured meats and cheeses, Quartino also offers a well-known wine bar. *Inexpensive*

### REAL TENOCHTITLAN

2451 N. Milwaukee; 1-773-227-1050

This inviting Logan Square restaurant serves upscale Mexican fare in a rustic room with beautifully finished hardwood floors, high ceilings and interesting art. Real Tenochtitlan was *BYOB* at publication time. *Moderate*

### RHAPSODY

65 E. Adams; 1-312-786-9911

Conveniently tucked inside Sym-

phony Center with an outside entrance on Adams Street, Rhapsody boasts a conservatory-style dining room filled with lovers of food, wine and the arts. *Expensive*

#### RICCARDO TRATTORIA

2119 N. Clark; 1-773-549-0038  
Former Bice chef Riccardo Michi opened this small Tuscan restaurant in Lincoln Park. Many have found their way to Riccardo's dining room to enjoy freshly made pasta and hearty meat dishes including tripe Florentine. *Moderate*

#### RIVA

700 E. Grand; 1-312-644-7482  
Enormous windows offer sweeping views of the Chicago skyline from Navy Pier as you dine on the house specialties of steak and seafood. *Expensive*

#### ROSEBUD

1500 W. Taylor; 1-312-942-1117  
A memorable Italian meal served in a comfortable, upscale setting. *Moderate*

#### ROSEBUD STEAKHOUSE

192 E. Walton; 1-312-397-1000  
Located behind the Drake hotel, Rosebud has won the hearts of Chicago steak enthusiasts including Mayor Daley and other local politicians. Excellent Italian preparations of chicken, lamb and seafood also available. *Expensive*

#### ROSEBUD TRATTORIA

445 N. Dearborn; 1-312-832-7700  
Formerly named Ballo, this Rosebud restaurant continues to offer a menu of classic vats of homemade pasta and wood-fired pizzas. *Moderate*

#### ROY'S CHICAGO

720 N. State; 1-312-787-7599  
Combining French and Asian techniques, Hawaiian fusion cuisine includes hibachi-grilled salmon, blackened tuna and barbecued baby back ribs. Watch the exhibition kitchen from the bar or dining room. *Expensive*

#### RUMBA

351 W. Hubbard; 1-312-222-1226  
Upscale restaurant reminiscent of the Tropicana nightclub offers tastes of Cuba, Puerto Rico and South America. Thursday through Sunday, guests can tango to live music and see professional dance performances. *Expensive*

#### RUSSIAN TEA TIME

77 E. Adams; 1-312-360-0000  
Not just a tea house as the name suggests, Russian Tea Time is a full-service restaurant run by natives of the former Soviet Republic of Uzbekistan. *Expensive*

#### SEPIA

123 N. Jefferson; 1-312-441-1920  
This restaurant in a former print shop is visually spectacular and critically

acclaimed for its contemporary menu driven by seasonally available foods. Renovations include a floor-to-ceiling wine rack and Art Nouveau floor. *Moderate*

#### SHANGHAI TERRACE

108 E. Superior; 1-312-573-6744  
The Peninsula Hotel's Asian restaurant sparkles with silver and red lacquer. The fried rice tastes just like the Hong Kong version, with more ambitious offerings such as wok-fried lobster also on the menu. *Expensive*

#### SHAW'S CRAB HOUSE

21 E. Hubbard; 1-312-527-2722  
Many Atlantic, Gulf and Pacific seafood suppliers stocking this restaurant daily are pictured on the walls of the Blue Crab Lounge, a New Orleans-themed oyster bar with blues and torch recordings on the sound system. *Expensive*

#### SHIKAGO

190 S. LaSalle; 1-312-781-7300  
Amid industrial art and minimalist touches Shikago serves awe-inspiring upscale Asian dishes in Chicago's Loop, from the sushi bar and the yakitori grill to creative entrees such as the bulgogi-marinated rib eye steak with scallion pancakes. *Moderate*

#### SIXTEEN

401 N. Wabash; 1-312-588-8030  
The restaurant in Donald Trump's new Chicago building has a mammoth Swarovski crystal chandelier and two-story high windows showcasing sweeping views of the Wrigley building, Tribune Tower and Lake Michigan. The menu promises bold flavors and top grade ingredients. *Very Expensive*

#### SPIAGGIA

980 N. Michigan; 1-312-280-2750  
Sophisticated Italian creations are appropriate for this breathtaking room, filled with those desiring to see and be seen. This is an extremely popular destination with white tablecloths, large windows and first-class service. *Very Expensive*

#### NEW SUNDA

110 W. Illinois; 1-312-644-0500  
Communal tables, a sushi bar and a hipster scene set the stage for a sleek new Asian experience. The "Devil's Basket" combines red chilis, toasted garlic and soft-shell crabs served up in a metal bucket. *Moderate*

#### TABLE 52

52 W. Elm; 1-312-573-4000  
Art Smith, chef to Oprah and best-selling cookbook author, has opened this small, 35-seat restaurant. Heavier weekend menu includes fried chicken, waffles and biscuits and gravy served with chicken gumbo. *Expensive*

#### TAKASHI

1952 N. Damen; 1-773-772-6170  
James Beard award winner Takashi Yagihashi's French and Asian fusion restaurant is tucked into a two-story Bucktown bungalow with an open kitchen on the ground floor. Diners can choose between hot small plates, cold small plates and large plates. *Moderate*

#### TALLULAH

4539 N. Lincoln; 1-773-942-7585  
This American bistro in Lincoln Square serves brie and bacon mashed potatoes with braised short ribs. Another favorite dish is crab and andouille fritters with remoulade. *Moderate*

#### TAMARIND

614 S. Wabash; 1-312-379-0970  
Chinese, Japanese, Thai and Vietnamese dishes grace the menu at this ambitious South Loop restaurant, where sushi, rolls and sashimi selections—as well as personalized stir-fry—are local favorites. *Inexpensive*

#### TEPATULCO

2558 N. Halsted; 1-773-472-7419  
Tepatulco, named for the chef-owners' Mexican hometown, serves regional dishes with contemporary Mexican style. Chef Bahena is famous for his mole sauces. Five-course tasting menu and wine flights available. *Inexpensive*

#### TOPOLOBAMPO

445 N. Clark; 1-312-661-1434  
Complex Mexican flavors from chef Rick Bayless abound in the upscale restaurant adjacent to its sister, Frontera Grill. *Expensive*

#### TRATTORIA NO. 10

10 N. Dearborn; 1-312-984-1718  
Subterranean fixture in the Loop has it all. Pin lights add drama to a quiet dining room divided into intimate spaces by pillars and Italian-style archways. Chicagoans visit for amazing pastas, risottos and ravioli dishes. *Expensive*

#### TRU

676 N. St. Clair; 1-312-202-0001  
Considered one of the top restaurants in the city, Tru juxtaposes its flashy, contemporary dishes against a stunning white dining room. This exciting, trendy experience is one block off Michigan Avenue. *Very Expensive*

#### TUSCANY

1014 W. Taylor; 1-312-829-1990  
Fashionable Northern Italian restaurant suitably situated on Taylor Street. *Expensive*

#### NEW URBANBELLY

3053 N. California; 1-773-583-0500  
This basic noodle shop in a strip mall has an unassuming décor but serves up plenty of tasty noodles, dumplings and short ribs. *BYOB. Inexpensive*

#### VEERASWAY

844 W. Randolph; 1-312-491-0844  
Indian small plates are the focus of this Warehouse District restaurant. Expect traditional Indian recipes blended with American ingredients in a modern room. *Inexpensive*

#### VERMILION

10 W. Hubbard; 1-312-527-4060  
Veering far from the traditional path, Vermilion presents a Latin-Indian fusion menu that works surprisingly well. The tapas-style menu includes roasted baby eggplants, fried plantain dumplings and various curries. *Expensive*

#### VIAND RESTAURANT

155 E. Ontario; 1-312-255-8505  
American bistro with a focus on comfort foods is a hit among shoppers as well as the after-work crowd. Order the clever "junk food cart," a miniature shopping cart filled with sweet treats that begs a double take. *Moderate*

#### WAVE

644 N. Lake Shore; 1-312-255-4460  
This Mediterranean restaurant specializing in seafood is appropriately situated on Lake Shore Drive. Sleek lines and vibrant colors contribute to Wave's ultimate chicness. *Expensive*

#### ZAPATISTA

1307 S. Wabash; 1-312-435-1307  
Named for Mexican revolutionary Emiliano Zapatista, this upscale venue offers a broad menu including grilled lobster tails and Negro Modelo marinated filet mignon. Pictures of revolutionaries accent the walls. *Moderate*

#### ZEALOUS

419 W. Superior; 1-312-475-9112  
Zealous boasts a two story glassed-in wine tower that can hold 6,000 wine bottles and a kitchen brilliantly combines different foods, textures and flavors. The multiple-course degustation menus are highly recommended. *Expensive*

#### ZED 451

739 N. Clark; 1-312-266-6691  
Here waiters also serve as chefs and prowl the room with skewers of assorted meats. Guests are invited to visit the harvest table for salads, side dishes, charcuterie and gourmet cheeses. The floor plan's passageways, stairwells and balconies add drama. *Moderate*

#### ZOCALO

358 W. Ontario; 1-312-302-9977  
Mexican cuisine has become even more festive at this popular River North restaurant where marinated panela cheese with a shot of mescal is flambéed tableside. *Moderate*

