2014 Dining Guide

Whether you prefer to eat your meals at McCormick Place or catch a cab to a trendy downtown Chicago eatery, we’ve got a full menu of dining options for RSNA 2014. Visit the Help Desk near the Grand Concourse for restaurant recommendations, reservations and concierge services.

Bistro RSNA—The Best Place to Eat, Meet & Network

With an extensive gourmet menu and ample seating, Bistro RSNA is an excellent option to sit down to a comfortable lunch and network with colleagues. Each exhibit hall houses a Bistro RSNA. One low price of $20 gets you an all-inclusive meal, including tax, beverages and dessert, as well as express entry and a reserved seat. The menu changes daily. Purchase tickets online before Nov. 26 and save another $1.00 off the onsite price, at RSNA.org/BistroRSNA.aspx

Chicago Offers World-Class Dining Options

No matter the palate or the wallet, Chicago provides visitors with an exciting selection of cuisines and settings at mealtime. Round out your RSNA 2014 experience by taking an excursion to one of Chicago’s eclectic roster of restaurants.

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

AMERICAN

Acadia
1639 S. Wabash Ave.; 1-312-360-9500
The minimalist chic of the room helps temper the complexity of the menu. Famous for the Yukon Gold potato and green apple risotto, this high-end, contemporary American restaurant has something for everyone, including a burger. Very Expensive

Ada Street
1664 N. Ada St.; 1-773-697-7069
Chicago restaurant greats Michael Kornick and David Morton teamed up again on Ada Street, a tavern featuring tasty, hearty, small plates. Take time to visit the restaurant’s vinyl library to select a record for the staff to play. Inexpensive

NEW Barn & Company
950 W. Wrightwood Ave.; 1-773-832-4000
Not only does Pitmaster Gary Wiviott serve up some mean smoked brisket and baby back ribs, but this BBQ joint also has a Barn Dance the first Friday of each month with country music, bales of hay and a mechanical bull. Moderate

The Bedford
1612 W. Division St.; 1-773-235-8800
Dinner and cocktails are served in the vault of a former bank. The German-influenced menu changes frequently to accommodate the availability of locally grown foods. Locals are streaming in to enjoy the bar scene and specialty drinks. Moderate

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

The Boarding House
720 N. Wells St.; 1-312-280-0720
A two-level dining room, a chandelier made of over 9,000 wine glasses, and a 500-bottle wine list set the atmosphere for this River North eatery opened by Alpana Singh. Expensive

Brunch
644 N. Orleans St.; 1-312-265-1411
The perfect spot for guests at River North hotels, Brunch offers several choices including a breakfast bar, table service and carryout from one of the few breakfast options in the area. Inexpensive

Carriage House
1700 W. Division St.; 1-773-384-9700
The southern fare here is offered in both classic and “re-imagined” dishes over shared tables and family-style meals. Moderate

Chicago Firehouse Restaurant
1401 S. Michigan Ave.; 1-312-786-1401
Escargot and vegetable strudel share the appetizer menu at this top-rated steakhouse, housed in a turn-of-the-century firehouse, complete with the original fire poles. Casual or formal dining is available and wines are mostly American. Expensive

Deca
160 E. Pearson St.; 1-312-573-5160
Alongside the fountain in the lobby of the Ritz Carlton, this art deco-themed brasserie presents reasonably priced entrees, a large selection of salads and even sliders in a sophisticated setting. It’s also a 2014 Michelin Bib Gourmand winner. Moderate

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

Girl & The Goat
809 W. Randolph St.; 1-312-492-6262
Make a reservation today (they fill up months out) for this unique Chicago favorite, featuring celebrity chef Stephanie Izard. She serves not just American food, but what some critics have termed “Chicago cuisine.” Moderate
Grace
652 W. Randolph St.; 1-312-234-9494
Diners choose from one of two prix-fixe menus, one all vegetable, that showcase local favorite Curtis Duffy’s creative contemporary cuisine. Very Expensive.

NEW Hubbard Inn
110 W. Hubbard St.; 1-312-222-1331
Hubbard Inn features European inspired small plates, quintessential mid-century cocktails and old world décor. Moderate

Lillie’s Q
1856 W. North Ave.; 1-773-772-5500
After Grandma Lillie’s recipe won the Memphis in May BBQ pork shoulder competition for five years straight, grandson, Chicago chef Charlie McKenna, opened this trendy Wicker Park BBQ joint. Prepare to sip moonshine out of mason jars while waiting for a table. Moderate

MK, The Restaurant
868 N. Franklin St.; 1-312-482-9179
Creative contemporary dishes superbly offset by stylish ambiance. Exposed bricks and beams reflect the building’s past as a paint factory. Expensive

North Pond
2610 N. Cannon Dr.; 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 located in the heart of Lincoln Park on a pristine lagoon with a city skyline view. Expensive

Park Grill
11 N. Michigan Ave.; 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

Perennial Virant
1800 N. Lincoln Ave.; 1-312-981-7070
As a farm-to-table restaurant, Perennial couldn’t be better positioned than its location across Clark Street from Lincoln Park’s Green City Market. Watch for Chef Paul Virant’s hallmark pickles. Moderate

Petterino’s
150 N. Dearborn St.; 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 unmistakably 1940s Loop-style restaurant. Expensive

The Publican
837 W. Fulton Market; 1-312-733-9555
It’s 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

Sable
505 N. State St.; 1-312-755-9704
Many items at this contemporary spot in the Hotel Palomar come in both large and small portions to allow for sharing. Coined a “gastro-lounge,” the menu features a large number of vegetarian selections and focuses on pairing with an extensive cocktail selection. Moderate

Sixteen
401 N. Wabash Ave.; 1-312-588-8030
The restaurant in Donald Trump’s new Chicago building features 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

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

Le Colonial
937 N. Rush St.; 1-312-255-0088
In the heart of Rush Street, this French-Vietnamese masterpiece vividly recaptures French colonial Southeast Asia. Sugar cane-wrapped shrimp, sea bass and filet mignon enhance the sophisticated menu. Expensive

Sunda
110 W. Illinois St.; 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

Shanghai Terrace
108 E. Superior St.; 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

Tamarind
614 S. Wabash Ave.; 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

CAJUN/CREOLE
Heaven on Seven on Rush
600 N. Michigan Ave.; 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

CONTINENTAL
Au Cheval
800 W. Randolph St.; 1-312-929-4580
Enjoy Au Cheval’s European take on a corner diner, including a pork porthouse. For an additional treat try some of the more than 30 international beers on tap or select from the cocktail or wine list. Inexpensive

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CUBAN

Habana Libre
1440 W. Chicago Ave.; 1-312-243-3303
It may worth practicing some Spanish for this Cuban food. 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

FRENCH

Balsan
11 E. Walton St.; 1-312-646-1400
The décor of Balsan, located in the European-styled Elysian Hotel, was inspired by fashion designer Coco Chanel. The trendy brasserie offers selections from the raw bar as well as house-made charcuterie and several organ meat dishes. Expensive

Bistronomic
840 N. Wabash Ave.; 1-312-944-8400
Bistro fare with a touch of extra oomph is served alongside an excellent wine list in the heart of the Gold Coast. Burgundy walls with French photographs and mirrors set the tone for an intimate evening. Moderate

Chez Joel
1119 W. Taylor St.; 1-312-226-6479
A pretty French bistro blossoming in the middle of Little Italy. Moderate

Chez Moi
2100 N. Halsted St.; 1-773-871-2100
Classic French bistro served in a comfortable Lincoln Park setting. Moderate

Les Nomades
222 E. Ontario St.; 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

Maude’s Liquor Bar
840 W. Randolph St.; 1-312-243-9712
Catch the ultra, urban scene at Maude’s. The downstairs walks the line between restaurant and bar, where basic drinks and food are served. The surprisingly dark upstairs bar offers serious specialty cocktails and dolces out whiskey bottles on the honor system. Moderate

Paris Club
59 W. Hubbard St.; 1-312-595-0800
Paris Club took the French out of French dining. The mostly English menu is geared for a younger generation, although many traditional, much loved French dishes are served alongside small plates at this beautiful River North jewel. Moderate

FUSION

Roy’s
720 N. State St.; 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

GREEK

NEW The Parthenon
314 S. Halsted St.; 312-726-2407
Go for the flaming cheese, stay for everything else on the menu at this longtime Greektown mainstay, which serves up a fabulous array of flavors, from meat and fish to vegetarian and gluten-free options. Moderate

INDIAN

India House
59 W. Grand Ave.; 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 exhibition kitchen from the bar or dining room encourages proud chefs to perform. Specially drinks allow the adventurous to experiment. Moderate

ITALIAN

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

NEW Italian Village
71 W. Monroe St.; 1-312-332-7005
Close to the city’s theater district, this famous Italian eatery opened in 1927 and has been following its founder’s simple philosophy ever since: Make good, simple food, serve it in ample portions and offer it with warm Italian courtesy. Moderate

Osteria Via Stato
620 N. State St.; 1-312-642-8450
Get the feeling of being transported to Italy with waiters swooping in serving 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

Piccolo Sogno
464 N. Halsted St.; 1-312-421-0077
With Murano glass chandeliers, Venetian-plastered walls, an Italian marble bar and a terrazzo floor, executive chef Tony Priolo essentially transforms this Chicago eatery into his Naples home. Moderate

Prosecco
710 N. Wells St.; 1-312-951-9500
The menu at this River North restaurant provides the opportunity to sample cuisine from all 20 regions of Italy, including homemade pastas and risottos. Prosecco also offers the city’s largest selection of the restaurant’s namesake beverage. Moderate

Rosebud on Rush
720 N. Rush St.; 1-312-266-6444
Handmade pastas are a trademark of this quaint two-story Italian restaurant in a beautifully renovated brownstone. Just a block away from Michigan Avenue, Rosebud is a great pick for a shoppers’ lunch or a romantic evening. Expensive

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

Carnivale
702 W. Fulton Market; 1-312-850-5005
The 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

MEXICAN

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

NEW Uncle Julio’s Hacienda
855 W. North Ave.; 1-312-266-4222
This always-hopping Lincoln Park hipster spot serves up authentic, border-style Tex-Mex fare that mirrors the original cooked up by cowboys on the plains a century ago. Moderate

Zapatista
1307 S. Wabash Ave.; 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

You can add tickets to your registration for only $40 per person.

Sip & Savor Social
Skyline Ballroom,
3rd Floor, McCormick Place, West Building
Wednesday, December 3, 5:00 pm – 7:00 pm
Mark the RSNA Centennial with drinks, entertainment and tastings by some of Chicago’s top restaurants. Don’t miss the celebration of the century, featuring:

MEDITERRANEAN

Nellcôte
833 W. Randolph St.; 1-312-432-0500
Named after the French villa that hosted the Rolling Stones while they recorded “Exile on Main Street,” this Mediterranean restaurant exudes a similar decadence. Enjoy the beautiful crowd, loud music, elaborate marble and wood floors and enormous chandeliers. Moderate

The Purple Pig
500 N. Michigan Ave.; 312-464-1744
Antipasti, charcuterie, “smears” and fried specialties share this pork-focused menu that includes Italian, Spanish and even New Orleans influences. The affordable wine list rounds out the casual experience. Inexpensive

You can add tickets to your registration for only $40 per person.
SEAFOOD

Boka
1729 N. Halsted St.; 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

Cape Cod Room
140 E. Walton St.; 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

Devon Seafood Grill
39 E. Chicago Ave.; 1-312-440-8660
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

GT Fish & Oyster
531 N. Wells St.; 1-312-929-3501
The “oyster wave” that hit Chicago is readily apparent in this Cape Cod-inspired room. Although fish and oysters are a common concept, the presentations and added touches are innovative and noteworthy. Expensive

Shaw’s Crab House
21 E. Hubbard St.; 1-312-527-2722
The Atlantic, Gulf and Pacific seafood suppliers that stock this restaurant daily are pictured on the walls of the Blue Crab Lounge, a New Orleans-themed oyster bar with blues and torch music on the sound system. Expensive

SPANISH

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

Mercat a La Planxa
638 S. Michigan Ave.; 1-312-765-0524
This Catalan restaurant in the restored Blackstone Hotel offers grilled-to-order tapas. The giant windows in the stunning Spanish modern room offer beautiful views of Grant Park. Moderate

STEAK

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

Chicago Cut Steakhouse
300 N. LaSalle St.; 1-312-329-1800
In addition to great steaks, diners are treated to sweeping views of the Chicago River and the majestic buildings along Wacker Drive which fronts Chicago’s Loop. Keep an eye out for politicos including Chicago Mayor Rahm Emanuel. Very Expensive

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

Fulton’s on the River
315 N. LaSalle St.; 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. Moderate

SUSHI/JAPANESE

Coast Sushi
2045 N. Damen Ave.; 1-773-235-5775
Coast is the gold standard among Chicago sushi enthusiasts. Excellent Italian preparations of chicken, lamb and seafood are also available. Expensive

VEGETARIAN

Green Zebra
1460 W. Chicago Ave.; 1-312-243-7100
Vegetarians rarely have an extensive 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