

2012 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 2012. 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 technical exhibit hall, as well as the Lakeside Learning Center, houses Bistro RSNA. One low price of \$21 gets you an all-inclusive meal, including tax, beverages and dessert. Purchase tickets online before Nov. 2 and save another \$1.00 off the onsite price.

Diners can turn lunch into a networking opportunity. Select tables at Bistro RSNA in the Lakeside Learning Center (Hall E) will be designated "table discussions" during lunch hours Monday–Wednesday. Attendees are invited to engage in discussions on the topics of their choice.

Purchase tickets online during registration at RSNA.org/register.

WIDE RANGE OF DINING OPTIONS

A variety of dining options are offered during RSNA 2012 throughout all buildings of the convention center. Along with a food court and an organic café, offerings include Starbucks, Jamba Juice, On the Go Stations, cafes, delis, McDonald's, Connie's Pizza and much more.

CHICAGO OFFERS WORLD-CLASS DINING OPTIONS

After a long day inside McCormick Place, Chicago's more than 6,000 restaurants offer unlimited options to satisfy all appetites. Afterward, relax with friends and colleagues or hear some Blues at one of Chicago's wide assortment of clubs and lounges. Our guide of suggested restaurants and bars will assist in planning and making reservations before you arrive.

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

AMERICAN

676 Restaurant and Bar

676 N. Michigan; 1-312-944-6664

This Omni Chicago Hotel restaurant overlooking the Magnificent Mile boasts a moonscape mural on the ceiling. Menu highlights include flatbreads, a raw bar and "charcuterie," a selection of anti-pasti meats. *Expensive*

NEW 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*

NEW Ada Street

1664 N. Ada St.; 1-773-697-7069

Chicago restaurant greets 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*

The Bedford

1612 W. Division; 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; 1-312-715-0708

This trendy hot spot serves contemporary American cuisine with seasonal emphasis. *Expensive*

Brunch

644 N. Orleans; 1-312-265-1411

The perfect stop for guests in the 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*

Chicago Firehouse Restaurant

1401 S. Michigan; 1-312-786-1401

Escargot and vegetable strudel share the appetizer menu at this restaurant 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*

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*

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*

Deca

160 E. Pearson; 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. *Moderate*

NEW El Ideas

2419 W. 14 St.; 1-312-266-8144

Reserve early to secure one of the 16 seats at Chef Michael Foss's kitchen table; there is no dining room. Many enjoy this opportunity to watch or assist with food preparation while discussing ingredients and inspiration with the culinary team during a 12-to-15-course dinner. At press time the restaurant was BYOB. *Expensive*

Epic

112 W. Hubbard; 1-312-222-4940

American food with a French flair is served in a setting worthy of this restaurant's name. Two kitchens serve around 200 in the split-level dining room while the Chicago skyline is showcased through the 24-foot windows. *Expensive*

The Gage

24 S. Michigan; 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*

Gemini Bistro

2075 N. Lincoln; 1-773-525-2522

Set in a former pharmacy, classic American food with European influences is featured on a menu offering small, medium, large and extra-large plates. *Moderate*

Gilt Bar

230 W. Kinzie; 1-312-464-9544

The gastropub menu begins with a selection of "on toast" starters that leads to small plates such as roasted bone marrow, pork meatballs, white grits with cheddar and kennebec fries. Head to the basement to sample the cash-only Curio cocktail lounge. *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*

NEW Goosefoot

2656 W. Lawrence Ave.; 1-773-942-7547

The trek to Lincoln Square is worth it to sample Chef Chris Nugent's eight- or 12-course tasting menus. Expect seasonal foods from small, local artisan farms prepared using French techniques. *Expensive*

graham elliot

217 W. Huron; 1-312-624-9975

Graham Elliot Bowles 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*

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*

Hearty

3819 N. Broadway; 1-773-868-9866

The Food Network's Dan Smith and Steve McDonagh (aka the Hearty Boys) present comfort food with a contemporary twist along with classic retro cocktails. Sunday brunch is available. *Moderate*

Henri

18 S. Michigan; 1-312-578-0763

Named for architect Louis Henri Sullivan who designed the façade of 18 S Michigan, Henri's French-influenced American menu is wowing diners and critics alike. The restaurant décor has been described as vintage salon with velvet, mohair and silk accents. *Very Expensive*

Hub 51

51 W. Hubbard; 1-312-828-0051

The menu of this eclectic River North spot offers fare 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*

Lillie's Q

1856 W. North; 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; 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*

Naha

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

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

NEW Nightwood Restaurant

2119 S. Halsted St.; 1-312-526-3385

This hip urban Pilsen restaurant uses locally grown seasonal ingredients to create imaginative

dishes. To watch the chefs in action, grab a bar stool in the back room with a view of the open kitchen. *Moderate*

North Pond

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 located in the heart of Lincoln Park on a pristine lagoon with a city skyline view. *Expensive*

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*

Perennial Virant

1800 N. Lincoln; 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; 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*

Ria

11 E. Walton; 1-312-880-4400

The eclectic menu at this restaurant in the Elysian Hotel uses few words to describe its few items, but reviewers insist that quality trumps quantity. *Expensive*

Ruxbin Kitchen

851 N. Ashland; 1-312-624-8509

An American bistro with "steam punk" décor using repurposed urban salvaged items, Ruxbin's menu offers memorable dishes that exhibit chef Edward Kim's training in French technique and the influences of his Korean-American palate. *Moderate*

Sable

505 N. State; 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*

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*

Sixteen

401 N. Wabash; 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; 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*

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 that brilliantly combines different foods, textures and flavors. The multiple-course degustation menus are highly recommended. *Expensive*

ASIAN

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. *Very 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. *Very Expensive*

NEW Chizakaya

3056 N. Lincoln Ave.; 1-773-697-4725

This Lakeview sensation is owned by Chef Harold Jurado, formerly of Charlie Trotter's, Japonais and Sunda. His Japanese venture serves small plates along with craft beers, shochu, sake and Japanese whiskey. *Inexpensive*

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Japonais

600 W. Chicago; 1-312-822-9600

Combining industrial and chic decor in a converted industrial building, Japonais offers traditional Japanese sushi and smoked duck topped off with the Tokyo Tower—a huge helping of ice cream, sorbets and cookies. *Expensive*

NEW Lao Sze Chuan

2172 S. Archer Ave.; 1-312-326-5040

Lao Sze Chuan is where Chicagoans go for authentic, no-frills Chinese food. This Chinatown restaurant boasts an extensive spicy Szechuan menu, specializing in hot pots. *Inexpensive*

Le Colonial

937 N. Rush; 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; 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; 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*

NEW Slurping Turtle

116 W. Hubbard St.; 1-312-464-0466

Slurping Turtle offers a range of Japanese comfort foods including items from the bincho grill, dumplings, noodle dishes and sashimi. The bi-level River North venue is decked out in trendy industrial décor. *Inexpensive*

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*

NEW Yusho

2853 N. Kedzie St.; 1-773-904-8558

Japanese street food is taken to a new level by the former executive chef at the now defunct but still famous Charlie Trotter’s. Sophisticated sauces and clever food combinations are driving dinners to this hip Logan Square storefront. *Moderate*

BELGIAN

NEW Hopleaf

5148 N. Clark St.; 1-773-334-9851

This is a great pub to wrap up a night out or a fun restaurant to spend an evening. Either way, Hopleaf is well loved for its Belgium beer and ale as well as its classic Belgian dinner menu featuring mussels as the house specialty. *Inexpensive*

Leopold

1450 W. Chicago; 1-312-348-1028

The long, narrow room has many things to offer in the way of food and drink. The carefully selected Belgium ales are a terrific accompaniment to the gastropub’s meat-heavy menu of small plates featuring sausages, mussels, steak tartare and frites. *Moderate*

CAJUN/CREOLE

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 menu, dependent on the chef’s whims, are unforgettable. Sunday features a New Orleans-style brunch. *Moderate*

CONTINENTAL

NEW Au Cheval

800 W. Randolph St.; 1-312-929-4580

Enjoy Au Cheval’s European take on a corner diner, including a pork porterhouse. For an additional treat try some of the more than 30 international beers on tap or select from the cocktail or wine list. *Inexpensive*

NEW Julius Meini

3601 N. Southport Ave.; 1-773-868-1857

4363 N. Lincoln Ave.; 1-773-868-1876

1414 W. Irving Park Rd.; 1-773-883-1864

Austria’s number one coffee is served along with a variety of European pastries and dishes at three North Side locations. Julius Meini Cafes were designed by an Austrian company and outfitted with fixtures and furniture built in a workshop outside of Vienna. *Inexpensive*

NEW Urban Union

1421 W. Taylor St.; 1-312-929-4302

Urban Union’s constantly rotating menu emphasizes fish and seasonal foods. Book a place at the chef’s table to enjoy the chef’s European culinary experience through food and wine pairings. *Moderate*

CUBAN

Habana Libre

1440 W. Chicago; 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*

DUTCH

Vincent

1475 W. Balmoral; 1-773-334-7168

With dark wood tables and an extensive array of ales to choose from, meals at Vincent are composed of Dutch staples such as pate, mussels and pickled herring. This Andersonville hot spot also offers an extensive gin menu and a decent listing of Belgium-style ales. *Moderate*

ETHIOPIAN

NEW Demera Ethiopian

4801 N. Broadway St.; 1-773-334-8787

Chicagoans who want classic Ethiopian head to Uptown’s Demera for a range of traditional Ethiopian stews served on spongy sourdough bread. Try the coffee and experience the flavor of freshly roasted coffee beans. *Inexpensive*

FRENCH

Balsan

11 E. Walton; 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; 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; 1-312-226-6479

A pretty French bistro blossoming in the middle of Little Italy. *Moderate*

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*

Maude’s Liquor Bar

840 W. Randolph; 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 doles out whiskey bottles on the honor system. *Moderate*

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 the glass. *Moderate*

Paris Club

59 W. Hubbard; 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*

Tru

676 N. St. Clair; 1-312-202-0001

Considered one of the top restaurants in the city, Tru juxtaposes flashy, contemporary dishes against a stunning white dining room. This exciting, trendy experience is one block off Michigan Avenue. *Very Expensive*

FUSION

Roy’s

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*

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*

GREEK

Taxim

1558 N. Milwaukee; 1-773-252-1558

Dine on authentic regional Greek cuisine under Byzantine brass lanterns in Wicker Park. The dishes direct from Istanbul and Cyprus will expose many diners to a new take on what they know as Greek food. An all-Greek wine line completes the experience. *Moderate*

INDIAN

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*

ITALIAN

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 of Michigan Avenue, offers steak, lobster and regional fare in a classic setting. *Expensive*

NEW Antepima

5316 N. Clark St.; 1-773-506-9990

This sweet Andersonville Italian restaurant serves rustic Italian in a beautifully decorated room. Choose from more than 100 Italian wines. *Moderate*

NEW Bar Toma

110 E. Pearson St.; 1-312-266-3110

Visit this imaginative Italian wine bar for a meal, drink or snack. Only steps from Michigan Avenue, fancy pizza and specialty cheeses are a mainstay in the dining room. A quick coffee or gelati can be had at the stand-up espresso bar. *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 Bar & Grille

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*

Coco Pazzo

300 W. Hubbard; 1-312-836-0900

Tuscan cuisine served in a fabric-draped studio, complete with a beautiful bar. *Expensive*

The Florentine

JW Marriott, 151 W. Adams; 1-312-660-8866

Northern Italian cuisine is dished out in a stunning room with fantastic paintings and comfortable banquettes. The JW Marriott is located in the former Continental & Commercial National Bank building designed by famous Chicago architect Daniel H. Burnham. *Very Expensive*

Gioco

1312 S. Wabash; 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 Ombr

5308 N. Clark St.; 1-773-506-8600

This Andersonville hot spot is reminiscent of an Italian cicchetteria where patrons can indulge in a drink or a snack or a meal. The brunch menu ranges from strawberry and sweet ricotta crepes or eggs Ombr on polenta with chicken sausage to crispy pig ears. *Inexpensive*

Osteria Via Stato

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

Get the feeling of dining in 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; 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; 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*

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*

NEW 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*

Rosebud Trattoria

445 N. Dearborn; 1-312-832-7700

This convenient Rosebud restaurant offers a menu of classic vats of homemade pasta and wood-fired pizzas. *Moderate*

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 extremely popular destination boasts white tablecloths, large windows and first-class service. *Very Expensive*

Terzo Piano

159 E. Monroe; 1-312-443-8650

This glass-enclosed space on the top floor of the new Modern Wing of Art Institute of Chicago provides sweeping panoramic views of the Loop, Millennium Park and Grant Park. Traditional Italian fare presented with a contemporary flair. Lunch daily but dinner served only Thursdays. *Expensive*

NEW Topo Gigio Ristorante

1516 N. Wells St.; 1-312-266-9355

Enjoy terrific Italian dining in Old Town. Topo Gigio is a great place for dinner before catching a show at Second City or Zanies. *Moderate*

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*

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*

MEDITERRANEAN

NEW 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 Avenue; 312-464-1744

Anitpasti, 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*

NEW Telegraph

2601 N. Milwaukee Ave.; 1-773-292-9463

Telegraph exclusively features naturally crafted European wines from small, independent producers using chemical-free vineyards, native yeast fermentation and minimal sulfites. The same local, organic theme carries throughout the menu. *Moderate*

MEXICAN

DeCero

814 W. Randolph; 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*

DeColores

1626 S. Halsted; 1-312-226-9886

This two-story restaurant in Pilsen doubles as a gallery for local artists. The menu features family recipes including the signature chicken poblano served with a six-hour mole sauce. Creative margarita and michelada mixes are available for BYOB. *Inexpensive*

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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*

Xoco

449 N. Clark; 1-312-334-3688

Those patient enough to wait in line and take countertop seating will be rewarded by chef Rick Bayless's Mexican street-food outpost featuring wood-baked tortas and caldos with ingredients from local farms. Save room for warm homemade churros for dessert and a hot chocolate that wins rave reviews in the Windy City. *Inexpensive*

Zapatista

1307 S. Wabash; 1-312-435-1307

Named for Mexican revolutionary Emiliano Zapata, this upscale venue offers a broad menu including grilled lobster tails and Negro Modelo marinated filet mignon. Pictures of revolutionaries accent the walls. *Moderate*

Zocalo Restaurant and Tequila Bar

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*

MOLECULAR GASTRONOMY

Alinea

1723 N. Halsted; 1-312-867-0110

Unique food preparation, pairings and presentation highlight these 12-plus course meals served over several hours. Wine tasting progressions matched to each menu are recommended, as are reservations made well in advance. *Very Expensive*

iNG Restaurant

951 W. Fulton Market; 1-855-834-6464

Whether you pay by the hour for the chef's time (an actual option) or by the dish, iNG promises to be a memorable night out. Molecular gastronomy specialist, Homaro Cantu, famous for iNG's neighbor, Moto, is at it again with nano-batch beers and tableside preparations with liquid nitrogen. *Very Expensive*

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*

Next

953 W. Fulton Market; 1-312-226-0858

Chicago celebrity chef Grant Achatz is selling tickets instead of reservations to his new restaurant, Next. Every quarter the restaurant changes the menu theme, which is usually a place and time. Check the Next page on Facebook for sale of same day tickets. *Very Expensive*

RUSSIAN

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*

SEAFOOD

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*

C-House
166 E. Superior; 1-312-523-0923

Marcus Samuelsson's Chicago endeavor emphasizes seafood and raw bar selections but still offers trusty steak and chop entrees. The modern room's exposed wine cellar separates C-House from the lobby of the Affinia Chicago Hotel. *Expensive*

Cape Cod Room

140 E. Walton; 1-312-932-4625

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; 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; 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*

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*

Shaw's Crab House

21 E. Hubbard; 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; 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; 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*

NEW Tavernita

151 W. Erie St.; 1-312-274-1111

This trendy River North venue draws a sophisticated crowd eager to sample imaginative Latin American and Spanish small plates. The nightclub atmosphere is enhanced by specialty drinks served from the restaurant's three bars. *Expensive*

NEW Vera

1023 W. Lake St.; 1-312-243-9770

This Spanish wine bar is making a splash with small, thoughtfully created plates prepared with a caring hand. Don't neglect to try one of Vera's famous cheese plates. *Moderate*

STEAK

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*

Chicago Chop House

192 E. Walton; 1-312-397-1000

Located behind the Drake hotel, Rosebud has won the hearts of Chicago steak enthusiasts. Excellent Italian preparations of chicken, lamb and seafood are also available. *Expensive*

Chicago Cut Steakhouse

300 N. LaSalle; 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 politicians including Chicago Mayor Rahm Emanuel. *Very 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 and appetizers such as angry lobster share the menu with unreasonably large steaks. *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. *Moderate*

Gene & Georgetti

500 N. Franklin; 1-312-527-3718

Thoroughly lacking in pretension, this classic steakhouse offers unadorned steaks served by waiters who appear to have worked there since its inception. This is authentic Chicago—expect to hear local accents and perhaps catch sight of a celebrity or a Chicago alderman. *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. The lounge features a nightly pianist. *Expensive*

Mastro's Steakhouse

520 N. Dearborn; 1-312-521-5100

Not only have the lobster mashed potatoes and the 28-day, wet-aging tradition of the Mastro's chain been carried through to the Chicago restaurant, but see-and-be-seen glamour is alive and present. *Very Expensive*

N9NE Steakhouse

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

A place to watch for celebrities and professional athletes, N9NE 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*

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*

Rosebud Steakhouse

192 E. Walton; 1-312-397-1000

Located behind the Drake hotel, Rosebud has won the hearts of Chicago steak enthusiasts. Excellent Italian preparations of chicken, lamb and seafood are also available. *Expensive*

NEW Twin Anchors

1655 N. Sedgwick St.; 1-312-266-1616

One of Chicago's oldest restaurants, the space was once a Prohibition speakeasy. In the early '50s, Twin Anchors became one Frank Sinatra's favorite Chicago haunts and is still famous for ribs and garlic butter steaks. *Moderate*

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*

SUSHI/JAPANESE

NEW Coast Sushi

2045 N. Damen Ave.; 1-773-235-5775

Coast is the gold standard among Chicago sushi enthusiasts. The rolls are mostly classical while the fish has a well-earned reputation for its freshness. *BYOB. Inexpensive*

Mizu Yakitori Sushi Bar and Sake 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*

Oysy

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

888 S. Michigan; 1-312-922-1127
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*

VEGETARIAN

NEW Chicago Diner

3411 N. Halsted St.; 1-773-935-6696

The interior is classic diner, but the menu is a surprise. This well-loved Boystown restaurant serves vegan and vegetarian cuisine using soy and wheat proteins to simulate meat-based dishes. *Inexpensive*

Green Zebra

1460 W. Chicago; 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*

Clubs and Lounges

Aviary

955 W. Fulton Market;

1-312-226-0868

The team responsible for "molecular cuisine" superstars Next and Alina is now focusing on cocktails. The cocktail experience is so specialized that different cocktail menus are offered to seated patrons who have more space to interact with their concoctions than patrons standing near the "cocktail kitchen."

Bangers & Lace

1670 W. Division; 1-773-252-6499

This gastropub was created for the beer-obsessed. Enjoy the more than 30 craft beers on tap as well as bottled beers from America, Britain and Europe.

Carmine's

1043 N. Rush; 1-312-988-7676

The bar in this popular restaurant is the perfect gathering place after dinner in the Rush Street area.

Coq d'Or

Drake Hotel

140 E. Walton; 1-312-787-2200

Enjoy an oversized "executive-sized cocktail" while listening to a lounge act and soaking in the old-style Chicago atmosphere.

Excalibur Nightclub

632 N. Dearborn; 1-312-266-1944

People of all ages visit the stone castle to enjoy dancing, comedy, interactive shows and live music as well as a late-night kitchen.

Public House

400 N. State; 1-312-265-1240

Technology and the college mixer come together at the Public House, where patrons can swipe their wrist bands on the scanners above the beer taps embedded in the walls and serve themselves.

Redhead Piano Bar

16 W. Ontario; 1-312-640-1000

This welcoming piano bar set in the basement of a Chicago Victorian offers fun for everyone and is a short walk from Michigan Avenue.

DESSERT

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 \$33 all-you-can-eat chocolate buffet on Friday and Saturday evenings. *Moderate*

WINE BAR

Pops for Champagne

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

This nationally renowned lounge located at River North's historic Tree Studios offers a raw bar and underground jazz club. Choose from 120 champagnes by the bottle and seven by the glass. *Expensive*

DOWNTOWN CHAINS

California Pizza Kitchen

52 E. Ohio St; 1-312-787-6075

The Cheesecake Factory

875 N. Michigan; 1-312-337-1101

Ed Debevic's

640 N. Wells; 1-312-664-1707

Hard Rock Café

63 W. Ontario; 1-312-943-2252

Portillo's Hot Dogs

100 W. Ontario; 1-312-587-8910

Rainforest Café

605 N. Clark; 1-312-787-1501

"Rock n Roll" McDonalds

600 N. Clark; 1-312-867-0455

Weber Grill Restaurant

539 N. State; 1-312-467-9696

BLUES CLUBS

Buddy Guy's Legends

700 S. Wabash; 1-312-427-1190

It's the real deal. In addition to experiencing real Chicago blues you may also see the legendary Buddy Guy visiting with patrons and talking with performers.

Blue Chicago

536 and 736 N. Clark;

1-312-661-0100

This is the only two-for-the-price-of-one blues in Chicago. Both clubs feature authentic Chicago blues bands fronted by well-respected female singers.

House of Blues

329 N. Dearborn; 1-312-923-2000

Check the schedule to see which nationally known bands are playing in the theater. The entertainment complex also offers several restaurants and bars.

Kingston Mines

2548 N. Halsted; 1-773-477-4646

This popular North Side venue offers two stages so patrons switch rooms instead of taking a mandatory break with the band.