

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 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*

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 stop 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*

ASIAN

Aria

200 N. Columbus Dr.; 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*

Japonais

600 W. Chicago Ave.; 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*

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 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*

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Continued from previous page

CUBAN

Habana Libre

1440 W. Chicago Ave.; 1-312-243-3303

It may be 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 doles 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 kitchen encourages proud chefs to perform. Specialty drinks allow the adventuresome to experiment. *Moderate*

ITALIAN

437 Rush

437 N. Rush St.; 1-312-222-0101

This Italian steakhouse, a block off of Michigan Avenue, offers steak, lobster and regional fare in a classic setting. *Expensive*

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 gelato can be had at the stand-up espresso bar. *Inexpensive*

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*



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:



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

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

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

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

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 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*

Continued from previous page

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 politicians 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*

Gene & Georgetti

500 N. Franklin St.; 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 St.; 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 Palm

323 E. Wacker Dr.; 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 St.; 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*

SUSHI/JAPANESE

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*

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*