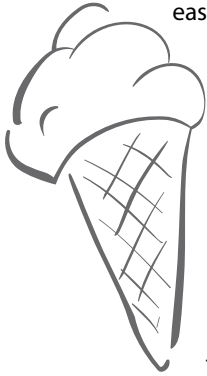


A cartoon chef with a large white hat, a mustache, and a white uniform is walking towards the right. He is carrying a large, white, circular plate. The plate has the text 'MLA '08 Chicago' written on it in white, bold, sans-serif font. The background is a solid dark red color with faint, stylized outlines of forks and plates. The bottom of the image features a red and dark red checkerboard pattern.

**MLA '08
Chicago**

**Restaurant
Guide**

Welcome to Chicago!



Chicago has so many interesting and varied restaurants that it is difficult to choose only a handful to put in this guide. Three areas are adjacent to the Hyatt Regency Chicago: the downtown “loop,” River North (the area north of the river and west of Michigan), and Streeterville (the area north of the river and east of Michigan, towards Navy Pier). We chose to include only restaurants in these three areas, all within walking distance of the meeting hotel. There are a number of incredible restaurants all over the city (your editor’s personal favorite is the Polish restaurant Czerwone Jabluszko [Red Apple] on Milwaukee Avenue on Chicago’s northwest side). If you are interested in finding out more about some of Chicago’s neighborhood restaurants, stop by the Hospitality Booth or check out the Chicago Metromix website (www.chicago.metromix.com/restaurants/), which will help you choose a restaurant and show you how to get there. We also wanted to make sure to list enough references to “cheap eats.” Let’s face it: not everyone can afford steaks at Chicago Chop House every night. Also, when Chicago is famous for its hot dogs and pizza, why wouldn’t you want to check that out, too? One thing is certain: no matter your budget or cravings, you will always find an abundance of outstanding restaurants waiting to serve you.

The Illinois Center

For those who are busy with meetings and programs and do not have time to leisurely roam downtown in search of sustenance, or if you are just in the mood for a quick bite that will not set you back some serious moolah, you are in luck! The Hyatt is connected to a series of underground walkways (the entrance is located at the Bronze level of the Hyatt conference center) that connect various office buildings in the area. This is known as the Illinois Center. These walkways are a veritable goldmine of small eateries. Mainly catering to the business crowd, these eateries are open weekdays until approximately 7:00 p.m., and most are open limited hours (through the lunch rush) on Saturdays.

With limited exceptions, these restaurants are primarily closed Sundays. A few of the restaurants have ample seating areas, but, at lunch, know that if you want to find a table for ten of your favorite colleagues, you may be searching awhile.



Establishments include: Burrito Beach, Café Descartes, Cosi, Dunkin’ Donuts, Fresh Choice, Great Steak & Potato, Hannah’s Bretzel, Hey Sushi, Houlihan’s, Mac Kelley’s, McDonalds, Potbelly Sandwich Works, Sbarro, Sopraffina (Italian), Tokyo Lunch Box, and Vista Café.

Cheap Eats

You do not have to be cooped up in the Illinois Center to take advantage of cheap eats in the downtown loop area. Just walking around downtown (more specifically down Wabash, one block west of Michigan), you will run into a number of very familiar fast food establishments. Also, you will find a few regional favorites. One notable stop should be Gold Coast Dogs on Wabash. If you want a Chicago-style hot dog, this is the place to get it. Pizza will run you a little more, but, when shared with a friend or colleague, it can be quite delicious and quite inexpensive!

Vegetarian/Vegan Options

While there are not too many “strictly vegetarian” restaurants in Chicago (one notable exception is the Chicago Diner in the Wrigleyville neighborhood on the north side of the city), we have it on good authority that there are plenty of vegetarian options within walking distance of the Hyatt. A number of Asian restaurants provide options (two mentioned specifically in this guide are Ben Pao and Vong’s Thai Kitchen). For more help, the Chicago Metromix website (www.chicago.metromix.com/restaurants/) allows you to search by “vegetarian.”



Chinatown

Despite this being a listing of nearby restaurants and because there are very few Chinese restaurants downtown, it must be said that Chicago’s Chinatown neighborhood is merely a short train ride away. The Red Line of the CTA (board on State Street and Randolph, only a few blocks from the Hyatt) going south will take you there in five to ten minutes. Walking down Wentworth will give you access to dozens of great restaurants. Do not be tempted to eat at the first restaurant you see (though that one is good, too!). Your editor’s favorite is Won Kow. You have to ascend the world’s largest staircase to get there, but it’s worth it!



Price Key

\$=(Under \$9)

\$\$=(\$9–\$15)

\$\$\$=(\$16–\$25)

\$\$\$\$=(\$26+)

Ada's Famous Deli & Restaurant \$

14 S. Wabash Avenue
Chicago, IL 60603
312.214.4282

American/Kosher Jewish Deli
The vast menu includes traditional deli foods, sandwiches, complete meals, and breakfast items (all day). A bar and lounge area occupies the front, while the dining area is in the back, away from the noise of Wabash.

Atwood Café \$\$\$

1 W. Washington Street
Chicago, IL 60602
312.368.1900
American Traditional
\$\$\$

Atwood Cafe serves all-American comfort foods and cafe cuisine prepared in a traditional style. Specialties include a pot pie with a flaky buttermilk crust and a maple-glazed grilled pork chop.

Ben Pao \$\$

52 W. Illinois Street
Chicago, IL 60610
312.222.1888
Asian

The menu lists Mandarin, Szechwan, Cantonese, and Hunan items. Sesame crusted salmon is one of the more expensive entrees, most of which feature seafood, chicken, duck, or beef. There are also vegetarian plates and traditional Chinese appetizers and side dishes. Wonderful décor: you have to walk over a small, lit bridge to enter the dining area.

Billy Goat Tavern \$

430 N. Michigan Avenue
Chicago, IL 60611
312.222.1525
Burgers

Wheaton comedian John Belushi brought the Billy Goat national fame when he portrayed a frenzied Greek

cook on *Saturday Night Live* in the mid-'70s. This dive is sure to satisfy your need to hear "cheezborger, cheezborger" or "No fries. Chips!"

Bistro 110 \$\$\$

110 E. Pearson Street
Chicago, IL 60611
312.266.3110

French
The menu features French-influenced cuisine. Rosemary and garlic figure as flavorings in many of the dishes; bread is served with a head of roasted garlic to use as a spread. Velvet hats join loud artwork and a news board as wall hangings in the informal dining room. The restaurant overlooks the small park adjacent to the city's historic Water Tower.

Brasserie Jo \$\$\$

59 W. Hubbard Street
Chicago, IL 60610
312.595.0800

French
Brasserie Jo has been a see-and-be-seen spot since the day chef/partner Jean Joho opened it in 1995. Alsatian wines are highlighted, as are French and Belgian beers and "Hop La," brewed by Baderbrau exclusively for Brasserie Jo. The vast main dining space has a 20-seat zinc bar imported from France. Photos of customers and their hats are pictured on the wall opposite the private dining room. Tuesday nights feature free tarte flambee (Alsatian pizza) at the bar from 5:00 p.m.–7:00 p.m.

Caffe Baci \$\$

20 N. Michigan Avenue
Chicago, IL 60602
312.214.2224

Italian
For more than twelve years, Caffe Baci has been serving upscale coffee, paninis, salads, soups, and

hot entrees in Chicago's Loop without the wait that would accompany comparable sit-down restaurants.

Capital Grille \$\$\$\$

633 N. Street Clair Street
Chicago, IL 60611
312.337.9400

Seafood

The Capital Grille serves up dry-aged steaks—meat that has been aged for twenty-one to twenty-eight days to intensify the flavor. It is done on-premise in a temperature- and humidity-controlled room. Avoiding red meat? Their extensive selection of seafood includes crab cakes, lobster, shellfish, and more.

Cheesecake Factory \$\$

875 N. Michigan Avenue
Chicago, IL 60611
312.337.1101

American Contemporary
While the main draw to this eatery is their incredible dessert menu (it's not just cheesecake, people!), there is a large menu of entrees, including pastas, sandwiches, and even pizza. At the base of the John Hancock building, the Cheesecake Factory is the perfect place to settle for dinner and dessert after some time shopping on the Magnificent Mile.

Chicago Chop House \$\$\$\$

60 W. Ontario Street
Chicago, IL 60610
312.787.7100

Steaks

A pianist performs in the evening in the first-level room. The 1,400 photos displayed throughout the restaurant feature musicians, meat purveyors, city fathers, gangsters, and every Chicago mayor. "We're a history book of Chicago," Susan Gayford, Chop House vice president of operations, says. "We have all the mayors. Not even City Hall has pictures of all the mayors."

Corner Bakery \$

360 N. Michigan Avenue
Chicago, IL 60601
312.236.2400
American

Offering an enormous variety of fresh baked breads and sweets, homemade soups, salads, and sandwiches, this cafeteria-style eatery offers a dignified, upscale approach to fast food. It is good, hearty food, a little over a block from the Hyatt Regency Chicago.

Così \$\$

116 S. Michigan Avenue
Chicago, IL 60603
312.223.1061

American Contemporary

Così is an unusual restaurant, in that its menu and atmosphere evolve throughout the day. Specialties of the house include the famous sandwiches; "Così corners," bread-based appetizers served with a variety of spreads; coffee cocktails; and s'mores, which you can cook right at your table.

Ed Debevic's \$\$

640 N. Wells Street
Chicago, IL 60610
312.664.1707

American Regional

Orchestrated '50s mayhem recalls the diner in the old television series *Happy Days*. Ed's is jam-packed with action: period décor and memorabilia; deejays spinning gems from the '50s-'70s ("Tutti Frutti," "The Twist"); and gum-cracking waitstaff, who shtick it up by dishing out rude comments to all—don't worry; the sass is all in good fun and part of the joint's appeal. The meatloaf is a specialty.

Elephant & Castle \$\$\$

185 N. Wabash Avenue
Chicago, IL 60601
312.345.1710

Pub

Heart-warming pub food, sixteen draft import beers, and single-malt scotches make El-

phant & Castle an appealing after-work haven. Dark wood rules, as you might expect, with plenty of booths, tables, and a bar with seating. A British phone booth outside the entrance serves as a landmark, and English antiques decorate the walls. The result is a cozy, come-as-you-are feel at this outpost of the Elephant & Castle chain.

Emilio's Tapas Sol y Nieve \$\$

215 E. Ohio Street
Chicago, IL 60611
312.467.7177

Spanish

The Spanish specialist serves a wide range of hot and cold choices, including grilled shrimp with garlic lemon butter sauce, baby octopus, baked goat cheese in tomato sauce, and paella. The wine list features more than sixty choices, many available by the glass. The restaurant features colorful murals, tile mosaics, and iron light fixtures. Great if you want tapas menu without the usual tapas hustle and bustle.

Everest \$\$\$\$

440 S. La Salle Street, 40th Floor
Chicago, IL 60605
312.663.8920

French

Located on the top floor of the Chicago Stock Exchange, this elegant restaurant has magnificent views of the city. The wine list features many French selections. A pretheater, three-course degustation menu is offered Tuesday through Thursday nights (5:30 p.m. seating only; Saturday seating at 5:00 and 5:30 p.m.)

Foodlife \$\$

835 N. Michigan Avenue
Chicago, IL 60611
312.335.3663

American Regional

A noisy, hyperactive food circus on the mezzanine level of Water Tower Place, Foodlife is a celebration of culinary choice. Over a dozen food kiosks offer more than 700 menu items, from shakes laced with ginkgo (at the Miracle Juice Bar), to veggies (at Eat Green), to barbecue ribs (at The Rotisserie), to custom-designed stir fries (at Stir Fry Heaven), to Oreo chocolate cream pie (at Sweet Life), to prime rib (at Mighty Nice Grill). A favorite of Chicagoans, even if they have to fight the mall crowds to get there.

Fox & Obel Food Market \$\$

401 E. Illinois Street
Chicago, IL 60611
312.410.7301

American Contemporary

This gourmet grocery's take on ready-to-eat, carry-out comfort food is anything but boring. Try the grits with truffled sweet corn, or rotisserie-cooked chicken, vegetables, fish, or pork loin. Craving meatloaf? Pick from three made with veal, turkey, or traditional beef. Meals are sized to feed one or ten. For dessert, there is a selection of pastries, such as lemon rye bread or brown butter tarts. If you have time to stay, the store's cafe serves the same items found in the aisles.

Frontera Grill/ Topolobampo \$\$\$

445 N. Clark Street
Chicago, IL 60610
312.661.1434

Mexican

Celebrity chef Rick Bayless defines authentic regional Mexican cuisine for north-of-the-border diners at Frontera and Topolobampo, where the latter provides fine dining and the former

offers a rustic take. Devotees wait in three-margarita lines for Bayless's imaginative appetizers and entrees. Our tip: Arrive early for the Saturday-only brunch, and do not miss the enchiladas mole and the Iroquois white-corn pancakes.

The Gage \$\$\$

24 S. Michigan Avenue
Chicago, IL 60603
312.372.4243

Contemporary American
Think of this handsome spot across from Millennium Park as an Irish pub that went to culinary school.

Gallery 37 Cafe \$

66 E. Randolph Street
Chicago, IL 60601
312.744.8925

American
A publicly funded, not-for-profit cafe allows young culinary students to create and serve good-for-you grub. The sandwiches, soups, and baked goods are made with mostly organic and locally produced ingredients; nothing costs more than \$7; and most plates and utensils are all biodegradable.

Gibson's \$\$\$

1028 N. Rush Street
Chicago, IL 60611
312.266.8999

Steak
Named after the Gibson martini (garnished with an onion), this steakhouse celebrates all things big and brawny. Indeed, the restaurant's twenty-four-ounce porterhouse speaks for itself. The jumbo lobster tail is pricey, but worth it. There are also walloping desserts, including fresh strawberry shortcake and the chocolate-nut-and-caramel "turtle" treat.

Grand Lux Café \$\$

600 N. Michigan Avenue (enter on Ontario Street)
Chicago, IL 60611
312.276.2500
American Contemporary
The global menu offers something for everyone. A wide range of entrees includes pasta, seafood, steaks, and oven-baked pizzas. Specialties include the chicken Venetian (chicken breast sauteed with mushrooms, shallots, herbs, white wine, and a touch of cream) and shrimp scampi (shrimp sauteed with white wine, lemon, garlic, fresh tomatoes, herbs, and cream).

Haifa Café \$

318 W. Adams Street
Chicago, IL 60606
312.346.2288
Middle Eastern
This casual, mostly carryout eatery specializes in Middle Eastern foods like baba ghanoush, hummus, chicken shawarma, falafel, and gyros.

Harry Caray's \$\$\$

33 W. Kinzie Street
Chicago, IL 60610
312.828.0966
Italian
The Hall of Fame Chicago Cubs broadcaster frequently greeted customers himself at his restaurant. Now his wife, Dutchie, often does the honors. The long bar area, with several televisions, is always popular. The entire restaurant is festooned with photographs and memorabilia: autographed pictures of politicians and ballplayers, vintage newspapers, and baseball artifacts (many of the 1,500 pieces are one-of-a-kind). The eatery features Italian fare, steaks, and more.

Heaven on Seven \$\$

111 N. Wabash Avenue
Chicago, IL 60602
312.263.6443
Creole/Cajun
The wall of hot sauces, arranged floor to ceiling, should alert any diner that a meal full of soul is in store. Heaven on Seven's food, high-energy atmosphere and friendly staff make it a hot Loop lunch stop for those who need a dose of spice and soul. What started as a small second floor establishment has turned into a large-scale enterprise. The food is absolutely outstanding.

Kamehachi \$

320 N. Dearborn Street
Chicago, IL 60610
312.744.1900
Sushi
This intimate sushi bar in the Westin River North seats six but shares dining space and an Asian decor with the adjacent hotel lounge. Lunch brings in a crush of outsiders, while dinner attracts mostly hotel guests.

L'Appetito \$

30 E. Huron Street
Chicago, IL 60611
312.787.9881
and
875 N. Michigan Avenue
Chicago, IL 60611
312.337.0691
Deli/Italian
An Italian deli that began its run in Chicago on Huron and added a second, larger location on Michigan Avenue. A solid menu of sub sandwiches, grilled sandwiches, soups, and salads. A favorite of local Chicagoans, which is always a good sign.

Lawry's the Prime Rib \$\$\$\$

100 E. Ontario Street
Chicago, IL 60611
312.787.5000

Steak

Lawry's the Prime Rib has occupied this Italian Renaissance-inspired mansion since May 1974. Clientele is mainly an older crowd of regulars and visiting professionals, but the restaurant's splendor attracts romantics of all ages. Your choices are prime rib, prime rib, or prime rib.

Lou Malnati's Pizzeria \$

438 N. Wells Street

Chicago, IL 60610

312.828.9800

Pizza

A Chicago pizza franchise, there are over twenty locations in Chicagoland, and for good reason. The deep-dish pizza of Lou Malnati's is world famous. In addition to pizza, Lou Malnati's also serves salads and sandwiches. And never fear: if you do not make it there this time around, you can have a pizza shipped to you anywhere in the United States overnight. Take that, Domino's.

Miller's Pub \$\$

134 S. Wabash Avenue

Chicago, IL 60603

312.645.5377

Pub

Miller's is a Loop tradition, and one of the few places in the area offering bar service until the early morning hours. Known for its ribs, chops, and steaks, Miller's also offers Italian dishes, seafood, salads, egg dishes, and lots of sandwiches.

Morton's, the Steakhouse \$\$\$\$

65 E. Wacker Place

Chicago, IL 60601

312.201.0410

Steak

This location is open for both lunch and dinner and has 3 private dining areas, plus a separate bar area dubbed Bar 12/21 (the original Morton's opening date in 1978). Bar 12/21 serves

a "bar bites" menu and features an extensive cocktail list with over 50 martini selections. The bar bites menu is discounted from 4:00–6:30 p.m. and 9:30–11 p.m., Monday–Friday.

Mr. Beef \$

666 N. Orleans Street

Chicago, IL 60610

312.337.8500

Deli/Italian

This location was featured in an ad campaign for the Chevrolet Cavalier. The guy pitching Italian sausage and cars in the ad, Jerry Pontarelli, works behind the counter. The menu offers not only famous Italian beef sandwiches, but also fresh deli subs.

My Thai \$\$

30 S. Michigan Avenue

Chicago, IL 60603

312.345.1234

Thai

Just one block north of the Art Institute of Chicago, this restaurant has an enviable location, with a view of Grant Park and Michigan Avenue pedestrians. The most popular items on the menu are cashew chicken; ginger chicken; spicy basil leaves with beef, chicken, or tofu; panang curry; and, of course, pad Thai.

Park Grill \$\$\$

11 N. Michigan Avenue

Chicago, IL 60602

312.521.7275

Contemporary American

This popular Millennium Park contemporary American restaurant sits in the shadows of the Jay Pritzker Pavilion; "Cloud Gate" (a.k.a. "The Bean") is essentially on the roof, making this perhaps the easiest-to-find restaurant in Chicago. The dinner menu features not-too-fussy starters like a lump crab cake and jumbo sea scallops; entrees include a glazed Indiana duck

breast and mustard-crust Atlantic salmon.

Perry's \$

180 N. Franklin Street

Chicago, IL 60606

312.372.7557

Deli

Though they are not perfect replicas of the New York-style sandwiches you dream about, Perry's overstuffed monsters make up in girth what they lack in authenticity. Periodically, humorous trivia questions are posed over Perry's PA system, causing silence to prevail in the packed, no-frills dining room. The super-thick "sexy" milkshakes add to the excess—if you are lucky, you may get a free sample.

Pizzeria Uno \$\$

29 E. Ohio Street

Chicago, IL 60611

312.321.1000

Pizza

One of the most popular pizza establishments in Chicago, Pizzeria Uno was established in the 1940s and has been a staple of deep-dish pizza ever since. For larger parties, you may want to try Pizzeria Due, a block away at 619 N. Wabash Avenue, which is the same menu but in a larger, more lavish space.

Portillo's Hot Dogs/ Barnelli's Pasta Bowl \$

100 W. Ontario Street

Chicago, IL 60610

312.587.8930

Burgers/Deli/Hot Dogs/Italian

The River North location features Portillo's signature hot dogs, Italian beef, Polish sausage, and so forth, as well as Barnelli's menu of salads, pastas, pizzas, and ribs. Very casual, it draws from locals, tourists—even beat cops—spanning all ages. A back room plus the upstairs space are

available for parties. Portillo said his hot dogs have won awards, "which is saying something, because Chicago has numerous beef places." The lines are long, but the wait is short.

Puck's at the MCA \$\$

Museum of Contemporary Art, 220 E. Chicago Avenue Chicago, IL 60611 312.397.4034
American Contemporary Puck's offers a welcome oasis for weary museum-goers. Murals, which change every six months, decorate the walls in this large, open space overlooking the sculpture garden. Chef Rick Munoz fuses influences from Mediterranean and Asian cuisines, combining Wolfgang Puck's Spago classics with new items created exclusively for this restaurant. The seasonal menu has included specialties such as Chinois salad; smoked shrimp pizza with sun-dried tomatoes, leeks, and cilantro; and grilled salmon paillard with braised autumn vegetables Provençal. A carry-out counter has sandwiches, salads, and snacks, and outdoor seating is available on the terrace during the summer months.

Redfish \$\$

400 N. State Street Chicago, IL 60610 312.467.1600
Cajun/Creole/Seafood This Cajun restaurant features over-the-top Louisiana-inspired decor, including a wall lined with hot sauce bottles. Menu items include fried green tomatoes, jambalaya, and lots of fresh fish, including the restaurant's namesake redfish. Local zydeco and R&B bands perform in the bar on weekends.

Reza's \$\$

432 W. Ontario Street Chicago, IL 60610 312.664.4500
Middle Eastern/Persian This branch of the original Reza's (in the Andersonville neighborhood) has an airy feel thanks to high ceilings and French doors that face Ontario Street. A large menu contains a number of Persian delights. The hummus is out of this world.

Rhapsody \$\$\$

65 E. Adams Street Chicago, IL 60603 312.786.9911
American Contemporary Rhapsody is Symphony Center's contemporary American elegant eatery. The bar attracts not only pre- and post-symphony sippers, but the new locals of the South Loop area. The dining room—reminiscent of a lofty greenhouse, with towering potted palms—is filled by concertgoers and fans of fine dining alike.

Ron of Japan \$\$\$

230 E. Ontario Street Chicago, IL 60611 312.644.6500
Japanese Ron of Japan prepares steak, shrimp, chicken, lobster, and other dishes in the Japanese teppan style. Grilled on an iron plate set into each table, the food is cut, seasoned, and served by chefs who dish up amazing flair as well as flavor. Above each grill/table is a retractable hood that keeps smoke out of everyone's eyes.

Roy's Chicago \$\$\$

720 N. State Street Chicago, IL 60610 312.787.7599.
Asian Roy's is the latest addition to chef Roy Yamaguchi's

growing list of signature restaurants featuring his twist of Hawaiian fusion cuisine, a mix of French and Asian flavors. Specialties include teriyaki hibachi-grilled Atlantic salmon, Szechwan-spiced barbecue baby back pork ribs, and blackened island ahi, while the chocolate soufflé is rumored as something to talk about.

Russian Tea Time \$\$\$\$

77 E. Adams Street Chicago, IL 60603 312.360.0000
Russian and Ukrainian Not just a tea house as the name suggests, Russian Tea Time is a full-service restaurant. Cuisine from the former Soviet Union. Tea is blended in-house daily.

Sepia \$\$\$

123 N. Jefferson Street Chicago, IL 60661 312.441.1920
American Contemporary Calling itself a "modern speakeasy of sorts," this Warehouse District dining destination offers nostalgia-tinged sophistication. Look for a custom-made tile floor with Art Nouveau patterns, and a floor-to-ceiling wine rack offers a 100-bottle, boutique wine list, with most selections less than \$75. Expect entree choices like striped sea bass with young leeks and heirloom tomatoes and free-range chicken with pea shoots and yellow wax beans. Retro cocktails with seasonally fresh ingredients are made in a large lounge area.

Shaw's Crab House \$\$\$

21 E. Hubbard Street Chicago, IL 60611 312.527.2722
Seafood Seasonal seafood is flown in daily from the Atlantic, the

Gulf of Mexico, and the Pacific Coast to this popular River North spot. A large dining area has room to accommodate any number of people. Reservations are advised, as this is a very popular place. Tuesday, Thursday, and Sunday are music nights, with blues and jazz primarily, featuring local notables including Greg Rockingham, the eclectic Fabulous Fishheads, and harp wizard Matt Skolar's band, A Cast of Thousands (music from 7:00–10:00 p.m.).

Signature Room at the 95th \$\$\$\$

875 N. Michigan Avenue
Chicago, IL 60611
312.787.9596
American Traditional and Classic

A spectacular view is given from almost any part of the Signature Room on the Hancock's 95th floor or Signature Lounge on the 96th. The Signature Room is enhanced with white tablecloths, votive candles, and live piano music, Friday through Sunday. An impressive wine selection is showcased in a glass cabinet by the waiting area.

Sixty-Five Seafood Restaurant \$

336 N. Michigan Avenue
Chicago, IL 60601
312.372.0360
Chinese

Cafeteria-style Sixty-Five, designed for speed, is the place to go if you are in a hurry for a heaping plate of pork-fried rice or sweet and sour chicken. Head upstairs for a little more room to eat if the downstairs booths are full (they often are); there is a separate food line up there. Many folks opt to take their meals to go, though some enjoy sitting in a booth and

slathering their food with hot mustard and sweet sauce out of big plastic squeeze bottles.

South Water Kitchen \$\$\$

225 N. Wabash Avenue
Chicago, IL 60601
312.236.9300
American/Pub
The straightforward dinner menu offers such entrees as grilled, spiced pork tenderloin, with macaroni and cheese and sautéed spinach; five-hour braised short ribs with garlic mashed potatoes; and veal T-bone with sage bread pudding.

Star of Siam \$

11 E. Illinois Street
Chicago, IL 60611
312.670.0100
Thai
Particularly popular in this established Thai restaurant are the seating areas termed “tea room” in both the upstairs and downstairs dining rooms. These tables—eight upstairs, ten downstairs, each section running the center of the room—are surrounded with raised, carpeted benches with seat cushions that mimic traditional Asian sit-on-the-floor-with-no-shoes seating. The dining room actually is more charming than upstairs: a waterfall lies at the foot of the stairs, and the room is decorated with Thai tapestries and masks once used in Thai plays.

Tavern at the Park \$\$\$

130 E. Randolph Street
Chicago, IL 60601
312.552.0070
American Contemporary
This “polished casual” eatery opened in the Prudential Plaza, right across the street from Millennium Park. Selections include blue cheese–crusted filet mignon sliders, prime rib sandwich with Swiss

cheese and caramelized onions, Asian shrimp salad, and double-cut pork chop with cherry-cola barbecue sauce.

Vong's Thai Kitchen \$\$

6 W. Hubbard Street
Chicago, IL 60610
312.644.8664
Thai
The menu here is casual and affordable, divided among rolls, appetizers, and noodle, fish, and meat dishes. Large floor-to-ceiling windows flood the space with light and street energy. The restaurant is collaboration between renowned chef Jean-Georges Vongerichten (who has similar restaurants in London, New York, and Hong Kong) and Lettuce Entertain You Enterprises.

Walnut Room \$\$

Macy's, 111 N. State Street, 7th floor
Chicago, IL 60602
312.781.3125
American
The Walnut Room is a famous dining hall that lives up to its legend. Tourists and locals alike enjoy the old-school atmosphere and traditional fare.

Weber Grill Restaurant \$\$\$

539 N. State Street
Chicago, IL 60610
312.467.9696
American Traditional/Burgers/Steak
At Weber Grill everything—seafood, burgers, steaks, and more—is cooked on Weber charcoal kettle grills. An open kitchen provides diners a great view of the action. The burgers are especially noteworthy.

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Miller's Pub
South Water Kitchen

Russian

Russian Tea Time

Seafood

Capital Grille
Redfish
Shaw's Crab House

Spanish

Emilio's Tapas Sol y Nieve

Steaks

Chicago Chop House
Gibson's
Lawry's the Prime Rib
Morton's, the Steak House
Weber Grill

Index by Cost

\$=(Under \$9)

Ada's Famous Deli & Restaurant
Billy Goat Tavern
Corner Bakery
Gallery 37 Café
Haifa Café
Kamahachi
L'Appetito
Lou Malnati's Pizzeria
Mr. Beef
Perry's
Portillo's Hot Dogs/Barnelli's
Pasta Bowl
Sixty-Five Seafood Restaurant
Star of Siam

\$\$=(\$9-\$15)

Ben Pao
Caffe Baci
Cheesecake Factory
Cosi
Ed Debevic's
Emilio's Tapas Sol y Nieve

Foodlife

Fox & Obel Food Market
Grand Lux Cafe
Heaven on Seven
Miller's Pub
My Thai
Pizzeria Uno
Puck's at the MCA
Redfish
Reza's
Vong's Thai Kitchen
Walnut Room

\$\$\$=(\$16-\$25)

Atwood Café
Bistro 110
Brasserie Jo
Elephant & Castle
Frontera Grill/Topolobampo
The Gage
Gibson's
Harry Caray's
Park Grill
Rhapsody

Index

Ron of Japan
Roy's Chicago
Russian Tea Time
Sepia
Shaw's Crab House
South Water Kitchen
Tavern on the Park
Weber Grill

\$\$\$\$=(\$26+)

Capital Grille
Chicago Chop House
Everest
Lawry's the Prime Rib
Morton's, the Steakhouse
Signature Room at the 95th

Index by Area

Downtown Loop

**(Michigan Avenue and west,
south of the Chicago River)**

Ada's Famous Deli &
Restaurant
Atwood Café
Caffe Baci
Corner Bakery
Cosi
Elephant & Castle
Everest
The Gage
Gallery 37 Café
Haifa Café
Heaven on Seven
Miller's Pub
Morton's, the Steakhouse
My Thai
Park Grill
Perry's
Rhapsody

Russian Tea Time
Sepia
Sixty-Five Seafood Restaurant
South Water Kitchen
Tavern at the Park
Walnut Room @ Macy's

River North

**(Michigan Avenue and west,
north of the Chicago River)**

Ben Pao
Billy Goat Tavern
Bistro 110
Brasserie Jo
Cheesecake Factory
Chicago Chop House
Ed Debevic's
Foodlife
Frontera Grill/ Topolobampo
Gibson's
Harry Caray's
Kamehachi
L'Appetito
Lawry's the Prime Rib
Lou Malnati's Pizzeria
Mr. Beef
Pizzeria Uno
Portillo's Hot Dogs/Barnelli's
Pasta Bowl
Redfish
Reza's
Roy's Chicago
Shaw's Crab House
Signature Room at the 95th
Star of Siam
Vong's Thai Kitchen
Weber Grill

Streeterville/Navy Pier **(East of Michigan Avenue)**

Capital Grille
Emilio's Tapas Sol y Nieve
Fox & Obel Food Market
Grand Lux Café
L'Appetito
Puck's at the MCA
Ron of Japan



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