

McCORMICK PLACE AND CHICAGO

Getting around McCormick Place and the RSNA annual meeting is easy thanks to an easy-to-follow, intuitive floor plan and technological offerings to aid you every step of the way. Along with the latest technology, bustling technical exhibit halls and a broad spectrum of RSNA services and dining options, RSNA also offers resources to help you get the most out of your trip to the Windy City.

Technology

Take advantage of digital resources to learn more about specific sessions, get general information, and find your way around RSNA 2013 and McCormick Place.

RSNA 2013 Website

The official annual meeting website, RSNA2013.RSNA.org, is your source for the very latest, up-to-date information on the annual meeting program, including course and exhibitor listings, maps and more:

• RSNA Meeting Program

The online RSNA Meeting Program offers easy-to-search, detailed information about each of the hundreds of presentations happening at RSNA 2013. Along with searching for courses by title and name of presenter, users can search the online program by day, area and subspecialty, and then sort findings from earliest to latest. The program will remain online after the meeting.

• Online Help Center

Whether you're wondering where to pick up your badge, how to make travel arrangements, how to access the RSNA 2013 Meeting Program or what the weather is like in Chicago, the Online Help Center has the answers. The center is divided into "Before You Go," "While You're Here" and "After the Meeting" categories.

Meeting App

Download the RSNA 2013 app for iPhone, iPad and Android smartphones and get *Meeting Program* access even when you're offline. The app also offers maps for navigating McCormick Place, online help during the annual meeting, a QR code scanner for interactive exhibits and drawings, an agenda planner and exhibitor



list access, along with a notification center for important meeting alerts. Available via the App Store and Google Play. The RSNA 2013 app is sponsored by Siemens.

Mobile Connect

Get the most out of your personal digital devices, including the on-the-go flexibility offered by RSNA's mobile apps. Tech experts will be on hand in this casual, open environment in RSNA Services to help attendees get familiar with their mobile devices' functions and introduce them to the apps RSNA offers for RSNA 2013, *Radiology*, *RadioGraphics*, *RSNA News*, and *RadiologyInfo.org*. Stop by anytime during RSNA Services hours for personalized, hands-on help from an RSNA expert. Presentations from annual meeting presenters and technical exhibitors will also occur during the week (for the schedule, go to RSNA.org/Mobile_Connect_Presentations.aspx).

• QR Codes for Quick Info



Look for the QR codes accompanying scientific sessions and multisession and refresher courses listed in the

printed *RSNA 2013 Program in Brief*. Use your smartphone to scan the code (try the sample to access the annual meeting website) and automatically download abstract information for the session or course. Information can also be downloaded using the QR codes on signs outside meeting rooms at McCormick Place. And look for QR codes in RSNA Services—get information without having to pick up and carry multiple brochures.

• Internet Kiosks

Computers will be available at Internet Kiosks throughout McCormick Place for use in accessing the RSNA 2013 website and the new Online Evaluation and Claim Center (see Page 36).

• WiFi

Get connected with wireless connectivity available throughout McCormick Place. Note: These wireless networks are not secure and should not be used for sending sensitive information.

• Charging Stations

Charge your laptop, cellular phone or other device at one of the Charging Stations located throughout McCormick Place.

Technical Exhibition

Technical Exhibits at RSNA 2013 will feature nearly 700 exhibitors in two halls: Hall A in the South Building and Hall B in the North Building. A balanced mix of companies will be located in both halls.

Featured at the Technical Exhibition:

Exhibitor Product Theater: Learn about new products being displayed in an educational environment in South Building, Hall A.

Country Pavilions: Exhibitors from Canada (Ontario), China, France, Germany, Japan and Korea will be showcasing their products and services in their country booths.

Publishers Row: Browse educational titles in all areas of medical imaging in South Building, Hall A.

Vendor Workshops: Get hands-on tutorials of vendor software systems.

Associated Sciences: Organizations for allied professionals are located together in South Building, Hall A.

Bistro RSNA: Enjoy a great lunch without leaving the exhibit halls.

Detailed maps of exhibit halls are available at RSNA.org/exhibits. Browse a comprehensive, up-to-the-minute list of the exhibitors and their products and services to map out your visits to the exhibit floors.

The RSNA 2013 meeting app is available for download to help you plan your visit to the RSNA Technical Exhibition. This app lists complete exhibitor information including floor plans.

Technical Exhibition Guide

At McCormick Place, the *Technical Exhibition Guide* is available for navigating the exhibition including floor plans, exhibitor list, Exhibitor Product Theater schedule, food service and other exhibit floor activities. Distributed in bins adjacent to the *Daily Bulletin* and at exhibit hall entrances, the *Technical Exhibition Guide* is an essential navigational tool for RSNA attendees.

For the most up-to-date meeting and exhibitor information, visit the Internet Kiosks located throughout McCormick Place.

Technical Exhibition Hours

Hall A (South Building) and Hall B (North Building)

Sunday–Wednesday

10 a.m. – 5 p.m.

Thursday

10 a.m. – 2 p.m.

RSNA Services

Find new networking opportunities and enhanced resources to connect radiology professionals from around the world at the Global Connection booth and a new Radiology Cares booth in the bustling RSNA Services area at RSNA 2013. Anchored by the RSNA Plaza, RSNA Services on Level 3 of the Lakeside Center offers:

RSNA Global Connection: This newly expanded booth offers unique networking opportunities to connect radiology professionals from around the world. An enormous map will allow attendees to leave their own mark from their country of origin. Meeting attendees are also encouraged to use the new interactive map that allows fellow attendees to search and connect, based on specialty or home county. *Navigating RSNA 2013* discussions, perfect for first-time RSNA attendees, will be led by veteran meeting attendees and presented in seven languages: Chinese, English, French, Japanese, Portuguese, Russian and Spanish. In addition to various planned events, attendees are encouraged to facilitate round-table discussions with colleagues interested in a particular topic or schedule impromptu meetings with colleagues from their country. Representatives of international radiology societies and teaching institutions from developing nations are also encouraged to visit the booth to learn about the available

education programs, grant opportunities and discounted resources. For an updated schedule and more information on these opportunities visit RSNA.org/GlobalConnection.

Career Connect: Looking for a job? Then stop by the Career Connect booth to view current job openings and upload your résumé to the website. Trying to hire the perfect candidate? Place a current job opening on Career Connect for FREE — a \$225 savings. Visit the booth for more information and to post the position.

Journals, News & RadiologyInfo.org:

Check out RSNA's print, online and mobile publications and news including *Radiology*, *RadioGraphics*, *Radiology Legacy Collection*, *Radiology Select* and *RSNA News*. RSNA staff will help with subscriptions, hold tutorials on the new mobile apps and journal websites, and demonstrate *RadiologyInfo.org*, the RSNA-American College of Radiology public information website. Visitors to *RadiologyInfo.org* can enter a drawing to win a Kindle Fire HD and can also pledge to "Image Wisely."

Membership: Visit this booth for answers to questions about membership, journal subscriptions, dues payments or making the most of your benefits. RSNA staff will assist you with updating your personal information in your membership record such as your education, address and contact information.

myRSNA®: Learn from experts with a hands-on tutorial or a discussion group on myRSNA®, a collection of online tools for RSNA members. Features include enhanced searching, file sharing, bookmarking, CME management and more.

Continued on next page

ENROLL BY OCTOBER 15 FOR GLOBAL ENTRY INTERVIEW AT RSNA 2013

Tired of waiting in line at U.S. Customs and Border Protection when your flight arrives? Take advantage of completing your Global Entry interview while at RSNA 2013, eliminating the extra trips to the airport. Global Entry is a U.S. Customs and Border Protection (CBP) program that allows expedited clearance for pre-approved, low-risk travelers upon arrival in the United States. Global Entry is open to U.S. citizens, lawful permanent residents, Dutch citizens and Mexican nationals. Though intended for frequent international travelers, there is no minimum number of trips necessary to qualify for the program. Sign up by October 15 to allow for adequate screening/processing time to qualify for the onsite interview. To enroll and for more information, visit RSNA.org/GlobalEntry.

Continued from previous page

Radiology Cares: The Art of Patient-centered Practice: Take the Radiology Cares Pledge. Stop by to get a Radiology Cares lapel pin and suitable-for-framing certificate acknowledging that patients are the focus of your radiology practice. It takes less than a minute to pledge. Visitors can also learn more about the initiative, view patient-centered practice resources and share patient-centric ideas. For more information on the Radiology Cares campaign visit RadiologyCares.org.

RSNA Store: Shop for CME refresher course CDs, *RadioGraphics* special issues and much more. Staff will be on hand to discuss RSNA mobile CME products, RSNA/AAPM physics modules for residents, the RSNA CME Credit Repository and everything related to your RSNA education needs. The store also features RSNA-branded merchandise and apparel—great as souvenirs and gifts.

Research & Education (R&E) Foundation: Learn more about R&E activities in this booth featuring current grant and award recipients as well as individual, private practice and corporate donors. A Donor Wall lists all individuals who have contributed to the Foundation during the giving year. Donations are accepted onsite.

The R&E Donor Lounge: Offers computers, a coat room and comfortable furniture for relaxation and refreshments for those who have received a donor ribbon as well as those who have contributed at least \$250 onsite. Contributors to the R&E Foundation wear distinctive ribbons.

RSNA Studio: Attendees are invited to videotape a congratulatory message to help RSNA prepare for its 2014 centennial celebration. New to the studio this year, attendees are invited to have their professional headshots taken for free to use for social media profiles.

Virtual Meeting: Located in the RSNA Services area in the Lakeside Center Ballroom, Level 3 (near the myRSNA booth). Attendees can stop by to learn more about the Virtual Meeting; RSNA staff will provide information and answer questions.

Help Center

Look for the “I” icon throughout McCormick Place to find help. Visit one of the RSNA Help Centers located in the Grand Concourse, Level 3, or Lakeside Center Ballroom, Level 3, where RSNA staff can assist with general information or any of the following:

- Badge replacement/correction
- Chicago tourism information
- Hotel information
- Interpretation services
- Lanyard pickup
- Replacement course tickets

Also in the Grand Concourse, visit the **RSNA Concierge Services Desk**, where staff will assist with the following services:

- RSNA Tours & Events
- Chicago restaurant reservations
- Bistro RSNA tickets
- Ribbon pick-up

Ribbon Pick-Up

This year, RSNA will award 10,839 special recognition ribbons honoring long-term members. Those who did not receive ribbons in advance of the meeting can pick them up in the Grand Concourse, Level 3, at the Ribbon Desk.

Reserve Your Room Now

Discounted hotel room rates are available for RSNA attendees. To see the hotel list and room rates go to RSNA2013.RSNA.org. The deadline for housing reservations and changes through RSNA is November 8.

A \$300 deposit is required to confirm your hotel reservation. Reservations may be secured with a major credit card at the time of booking. The credit card must be valid through December 2013 and will be charged by the hotel approximately two weeks before the annual meeting. Registrants can also send a check, money order or wire transfer (payable to RSNA) for the hotel deposit (attendees are responsible for all wire transfer fees).

Exclusive Airline Discounts

American Airlines

AA.com offers a 5 percent discount on the lowest applicable published airfare. Use promotional code 31D3AY when booking your reservation with *AA.com*. You can also call American (1-800-433-1790) and

mention the American promotional code to be eligible for discounted fares. Service fees will apply when booking over the phone. Discounts are available on American Airlines, American Eagle and American Connection. Reservations involving any oneworld Alliance or codeshare partner airlines must be booked via phone.

Delta Air Lines

Delta offers a 10 percent discount on full/non-restricted fares and 5 percent discount on discounted/restricted airfares. Reservations and ticketing are available via *Delta.com* or by calling Delta’s Meeting Network Reservations at 1-800-328-1111. When booking online, select Meeting Event Code and enter NMGBE in the box provided on the Search Flight page. Please note that a Direct Ticketing Charge will apply for booking by phone. Applicable restrictions may apply.

United

United.com offers a 2 to 10 percent discount off published fares. Call the United meetings desk at 1-800-426-1122 and mention the United agreement code 777175 and Z code ZNSV to be eligible for discounted fares. No service fee will be charged when booking over the phone directly with United Airlines. Please note this code is not valid on *United.com*. Discounts are applicable for the following travel dates: November 28 and 29, and December 4 through December 9.

Gant Travel

RSNA attendees who book air travel through Gant Travel experience the following benefits:

- Fare-checker technology (checking for lower fares until your return flight home)
- Seat-checker technology (checking for the best available seats per your preference)
- Emergency assistance available by phone
- Flight monitoring alerts

For more information, contact Gant Travel at 1-877-613-1192, international +1 011 630-227-3873 or RSNA@ganttravel.com.

Meeting Materials and Publications

Name Badge

A name badge is required to attend RSNA courses or events and to enter the exhibit halls. RSNA encodes a QR code on name badges with the registrant’s name,

REGISTRATION & HOUSING

Final Discounted Advance Registration

Register by November 8 to receive the discounted registration fee and full conference materials mailed to you in advance. International visitors must register by October 25 to receive these materials in advance. Registrations received after November 8 will be processed at the increased fee and conference materials must be obtained at the McCormick Place Convention Center. No hotel reservations will be accepted after November 8.

There are four ways to register for RSNA 2013:

1. Internet

Go to RSNA.org/register

Fastest way to register!

2. Telephone

(Monday-Friday 8 a.m. – 5 p.m. CT)
1-800-650-7018
1-847-996-5876

3. Fax (24 hours)

1-888-772-1888
1-301-694-5124

4. Mail

Experient/RSNA 2013
PO Box 4088
Frederick, MD 21705 USA

Registration Fees

BY NOV. 8 AFTER NOV. 8

BY NOV. 8	AFTER NOV. 8	
\$ 0	\$100	RSNA/AAPM Member
0	0	RSNA/AAPM Member Presenter
0	0	RSNA Member-in-Training, RSNA Student Member and Non-Member Student
0	0	Non-Member Presenter
180	280	Non-Member Resident/Trainee
180	280	Radiology Support Personnel
825	925	Non-Member Radiologist, Physicist or Physician
825	925	Hospital or Facility Executive, Commercial Research and Development Personnel, Healthcare Consultant and Industry Personnel
325	325	One-day registration to view only the Technical Exhibits

Virtual Meeting Registration Fees

\$ 0	RSNA Member-in-Training, RSNA Medical Student Member and Retired RSNA Member
100	RSNA/AAPM Member
300	Non-Member

Onsite Registration

Those who registered after the mail deadline (Oct. 25 international, Nov. 8 domestic) and/or who did not receive badges in advance should proceed to Professional Registration. Already Registered line in the Grand Concourse, Level 3, or Lakeside Center, Level 3, Hall D. Those that did not register in advance and wish to obtain a badge should proceed to Professional Registration/New Registration line in the Grand Concourse, Level 3, or Lakeside Center, Level 3, Hall D. RSNA encourages attendees to do this on Saturday, November 30, to avoid long lines later in the week.

Hours of Operation

Saturday, November 30
12 p.m. – 6 p.m.

Sunday, Dec 1 – Thursday, Dec 5
7:30 a.m. – 5 p.m.

Friday, December 6
7:30 a.m. – 12 p.m.

For more information about registering for RSNA 2013, visit RSNA2013.RSNA.org, e-mail reginfo@rsna.org, or call 1-800-381-6660 x7862.

institution, address, e-mail address, phone/fax numbers and radiologic specialty as provided at the point of registration. These codes can be scanned by a technical exhibitor when an attendee is choosing to request information or follow-up. If you prefer that exhibitors contact you at a different address than is on your registration record, provide alternate information directly to the exhibitor at the point of contact or at the RSNA Help Center.



RSNA continues to use radiofrequency identification (RFID) badge scanning technology within the Technical Exhibit Halls. No personal information is stored in the RFID badge, only an ID number. Should you wish to “opt out” of this program,

please visit either Help Center onsite located in the Grand Concourse or Lakeside Center.

Pocket Guide

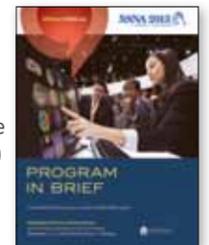
The *RSNA 2013 Pocket Guide* is an important, easy-to-use reference guide to items such as:

- Complete A-Z listing of everything available to attendees
- Room assignments for all courses and events
- Floor plans of each building and each floor of McCormick Place
- Shuttle bus schedules, routes and boarding locations
- Taxi fees, loading and unloading areas
- Airport transportation service with times, costs and boarding information
- Complete Metra Electric Line Train System schedule



- Parking lot locations, hours and fees
- RSNA 2013 Program in Brief, Official Meeting Bag and Lanyard**

One complimentary copy of the *RSNA 2013 Program in Brief*, official meeting bag and lanyard are available with the presentation of a voucher at the distribution counters located in the Lakeside Center, Level 3, Hall D (across from registration), or in the Grand Concourse, Level 3. Additional copies of the *Program in Brief* will be available for purchase at the RSNA Store.



In addition to the printed RSNA 2013 *Program in Brief*, RSNA offers an online program (RSNA2013.rsna.org/program)

Continued on next page

Continued from previous page

with a user-friendly search engine to find presentations to fit your schedule. The complete roster of special interest/controversies/hot topic sessions, multisesion and refresher/informatics courses and vendor computer workshops are available in RSNA's online meeting program. To confirm tickets for courses, you must be registered for RSNA 2013 and guarantee your seat at RSNA.org/register before November 27.

Daily Bulletin

The *Daily Bulletin* is the official newspaper of the RSNA annual meeting. Featuring overnight news from the meeting, the newspaper can be found in bins throughout McCormick Place. Each day's issue will also be available on the RSNA 2013 Mobile App and online at RSNA.org/bulletin.

The *Daily Bulletin* also includes a New Products & Services section offered Sunday-Wednesday.

Press Conferences

More than 150 members of the news media typically attend the annual meeting to capture the breaking news coming out of the event. Print, broadcast and online media throughout the world carried more than 10,000 stories about RSNA 2012.

Press conferences will again be held onsite at the 2013 meeting to highlight some of the newsworthy research being presented. This year's press conferences will feature a lineup of current topics of great interest to the general public and will showcase radiology's contributions to disease and injury detection, diagnosis and treatment.

Residents and Fellows

RSNA 2013 offers a full roster of Resident and Fellow-focused programming along with unparalleled networking opportunities and perks for trainees. RSNA annual meeting registration is free for RSNA members-in-training. Go to RSNA.org/Register.

Residents/Fellows Program—Tailored specifically for radiology residents and fellows, the program launched in 2011 continues with a two-part Wednesday symposium, "Career 101: Planning for Success After Residency (An Interactive Session)," addressing the future of the radiology job market, finding a job in a tight market and job changes, from 1:30-3:30

p.m., and "Career 102: Survival Skills for Your Job (An Interactive Session)," focusing on the importance of advocacy, dictating radiology reports and how to become indispensable to your employer, among other issues, from 4-5:45 p.m.

Residents Lounge—Located in the Lakeside Learning Center, the lounge offers RSNA members-in-training and non-member residents a place to relax and network while enjoying complimentary refreshments. The lounge is open Sunday - Thursday, 8 a.m.-6 p.m.

Residents Reception—Offered in conjunction with the American College of Radiology, the reception gives residents a chance to eat, mix and mingle with their peers and network with longtime RSNA members and leaders. The reception is held Monday, 4-5 p.m., in the Hyatt Regency McCormick Place.

RSNA Research & Education Foundation—Visit the R&E Foundation area in RSNA Services to explore grants available to residents and fellows. Learn about the work of past grant recipients and the application process.

Resident/Fellow Brochure—Residents and fellows attending the meeting will want to pick up the new "Resident/Fellow" brochure listing other courses and sessions with content of interest to residents and fellows.

Transportation

RSNA offers complimentary shuttle bus service to and from McCormick Place. A dedicated bus lane makes the trip quick and easy, even during rush hours. Check signage in the hotel lobby and at McCormick Place Convention Center for exact pick-up and drop-off locations.

Ride the Metra Electric Train for free using the Metra ticket located in your registration envelope. Trains run from downtown Chicago stations to the McCormick Place Convention Center Station in just 7 minutes. Stations are located within walking distance to many hotels. The ticket must be shown to the conductor when requested.

For more information, go to RSNA2013.RSNA.org and click Transportation.

International Attendees

- Certificate of Attendance—Use the computers in the Internet Zones to print a personalized certificate of attendance.

- Interpretation Services—International attendees will be assisted at the Help Centers and at Professional Registration with their conference questions in the following languages: Chinese, Dutch, French, German, Italian, Japanese and Spanish.
- Travel Services—ESA Voyages, the official international travel provider at RSNA 2013, will be available at the Help Center (Grand Concourse, Level 3) and at Professional Registration (Lakeside Center, Level 3, Hall D) to assist with questions.
- Currency Exchange services can be found in Chicago and within both Chicago airports. Visit the International Traveler's page at www.travelex.com for locations.
- Visit RSNA.org/InternationalVisitors for information related to RSNA 2013 including continuing education credit transfers and Visa requirements.

Tours and Events

RSNA has teamed up with Hosts Chicago and Bloomingdale's to offer you exclusive ways to experience Chicago during your stay for RSNA 2013. This year's lineup offers multiple city tours, shopping excursions, culinary experiences, museum exhibits, and theater performances. Six days of action-packed tours are offered. The RSNA Tours & Events brochure is available at RSNA2013.RSNA.org.

5k Fun Run

Tuesday, December 3, 6:30 a.m. Arvey Field, South Grant Park, Chicago

Enjoy a 5k event along Chicago's beautiful Lake Michigan shore and help fuel critical research to keep our specialty at the forefront of healthcare. During online registration or onsite at McCormick Place, you can sign up as a runner or walker for the 5k Fun Run. The signup donation of \$40 will benefit the RSNA R&E Foundation and is fully tax deductible. Participants receive a commemorative T-shirt.



2013 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 2013. 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 for a comfortable lunch and networking with colleagues. Each technical exhibit hall, as well as the Lakeside Learning Center, houses Bistro RSNA. One low price of \$20 gets you an all-inclusive meal, including tax, beverages and dessert. Purchase tickets online before Nov. 27 and save \$2.00 off the onsite price. Purchase tickets at Bistrorsna.com/attendee.php.



Wide Range of Dining Options

A variety of dining options are offered during RSNA 2013 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

Round out your RSNA 2013 experience by taking an excursion to one of Chicago's eclectic roster of restaurants or relaxing at one of the city's wide array of clubs and lounges.

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*

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*

NEW 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 new River North eatery opened by Alpana Singh, recently named one of Food and Wine's top 10 sommeliers of 2013. *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*

NEW Carriage House

1700 W. Division St.; 1-773-384-9700
The southern fare here is offered in both classic and "reimagined" 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 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*

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. *Moderate*

Epic

112 W. Hubbard St.; 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 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*

NEW 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*

graham elliot

217 W. Huron St.; 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 St.; 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*

Henri

18 S. Michigan Ave.; 1-312-578-0763
Named for architect Louis Henri Sullivan who designed the façade of 18 S. Michigan Ave., 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*

Continued on next page



Continued from previous page

Hub 51
51 W. Hubbard St.; 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*

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*

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

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

Sepia
123 N. Jefferson St.; 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 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*

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 bilevel River North venue is decked out in trendy industrial décor. *Inexpensive*

NEW Sumi Robata Bar
702 N. Wells St.; 1-312-988-7864

Showcasing the Japanese robata-yaki technique, the menu offers tasty skewers of grilled protein that can be paired with a vibrant selection of hot and cold appetizers. *Moderate*

NEW Talay Chicago
1222 W. Madison St.; 1-312-733-0812

In the shadow of the United Center, the expansive menu in this West Loop BYO offers a wide selection of both Thai and sushi dishes. *Inexpensive*

Tamarin
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*

CUBAN

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

It may worth practicing some Spanish for this Cuban food. Try the rellenas—ground beef encased in fried bread—as well as mashed potatoes with mango sauce and crusty empanadas with guava paste and cheese. *Inexpensive*

DUTCH

Vincent
1475 W. Balmoral Ave.; 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*

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*

NEW 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 doloes 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 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*

Tru
676 N. St. Clair St.; 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 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*

Vermilion
10 W. Hubbard St.; 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 Ave.; 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 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

312 Chicago
136 N. LaSalle St.; 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 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 gelati can be had at the stand-up espresso bar. *Inexpensive*

Café Bionda
1924 S. State St.; 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*

Coco Pazzo
300 W. Hubbard St.; 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 St.; 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 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*

Osteria Via Stato
620 N. State St.; 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 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*

Quartino
626 N. State St.; 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*

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*

Terzo Piano
159 E. Monroe St.; 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*

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 St.; 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*

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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*

MACANESE

NEW Fat Rice

2957 W. Diversey Pkwy.; 1-773-661-9170

This Logan Square newcomer delivers unique Chinese-Portuguese cuisine including shareable casseroles such as arroz gordo, a simmering stew of duck, pork, sausage, chicken, shellfish, eggs, olives, and rice. *Moderate*

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*

DeColores

1626 S. Halsted St.; 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*

Topolobampo

445 N. Clark St.; 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 St.; 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 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*

Zocalo Restaurant and Tequila Bar

358 W. Ontario St.; 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 St.; 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*

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 St.; 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 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*

Lzo

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 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*

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*

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

NEW Bavette’s Bar & Boeuf

218 W. Kinzie St.; 1-312-624-8154

Complementing the savory steak entrees on this menu are an equally strong selection of terrines, foie gras, beef stroganoff, and even fried chicken. *Expensive*

Capital Grille

633 N. St. Clair St.; 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

60 W. Ontario St.; 1-312-787-7100

This restaurant features 1,400 photos of musicians, gangsters and every Chicago mayor. *Expensive*

Chicago Cut Steakhouse

300 N. LaSalle St.; 1-312-329-1800

In addition to great steaks, diners are treated to sweeping views of the Chicago River and the majestic buildings along Wacker Drive which fronts Chicago’s Loop. Keep an eye out for politicos including Chicago Mayor Rahm Emanuel. *Very Expensive*

David Burke’s Primehouse

616 N. Rush St.; 1-312-660-6000

At this ultramodern steakhouse, dry-aged steaks are displayed in a special temperature and humidity-controlled salt cave and appetizers such as angry lobster share the menu with unreasonably large steaks. *Expensive*

Fulton’s on the River

315 N. LaSalle St.; 1-312-822-0100

Although Fulton’s can please everyone—seafood, steaks and sushi are all on the menu—this beautiful riverside restaurant has possibly the best oysters in the country. Carefully matched wines round out the offerings. *Moderate*

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 Grill on the Alley

909 N. Michigan Ave.; 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 St.; 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*

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*

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.”

Carmine’s

1043 N. Rush St.; 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 St.; 1-312-932-4623

Enjoy an oversized “executive sized cocktail” while listening to a lounge act and soaking in the oldstyle Chicago atmosphere.

Excalibur Nightclub

632 N. Dearborn St.; 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.

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*

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*

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*

Oysy

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

888 S. Michigan Ave.; 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

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*

Redhead Piano Bar

16 W. Ontario St.; 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.

Signature Lounge

875 N. Michigan Ave.; 1-312-787-9596

The fantastic views from the 96th floor of the John Hancock Center are memorable, especially at sunset.

Studio Paris

59 W. Hubbard St.; 1-312-595-0800

This swank room with a hot nighttime bar scene doubles as a photographer’s studio by day. Patrons sip champagne cocktails while enjoying a view of Chicago through the glass ceiling. Tables are by reservation and require bottle service after 9 p.m. Wednesday thru Sunday.

Timothy O’Toole’s Pub

622 N. Fairbanks Court; 1-312-642-0700

This neighborhood Irish pub is a great place to get together to watch a sporting event or shoot pool.

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*

DESSERT

Chocolate Bar at the Peninsula Hotel

108 E. Superior St.; 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*

DOWNTOWN CHAINS

The Cheesecake Factory

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

Ed Debevic’s

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

Hard Rock Café

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

Portillo’s Hot Dogs

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

Rainforest Café

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

“Rock n Roll” McDonalds

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

BLUES CLUBS

Buddy Guy’s Legends

700 S. Wabash Ave.; 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 N. Clark St.;

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 St.; 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 St.; 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.