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CHICAGO
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The Dining Issue

Chicago's
50 tastiest plates
PLUS scrumptious brunches,
cool patios, hot restaurant
reviews and more



» UP ALL NIGHT
AT LOOPTOPIA

» OAK PARK
ARCHITECTURE

» 8 QUIRKY
CHICAGO GEMS

» HOT
BUCKTOWN
SHOPPING

» SECOND CITY'S
HILARIOUS NEW
SHOW



29 Pig-lovin' chef Paul Kahan's organic pork belly lunch sandwich, loaded with tangy-crisp cabbage slaw and dijonnaise and served with a side of crispy garlic frites at fancy **Blackbird** (619 W. Randolph St., 312-715-0708).

30 Decadent french fries cooked in duck fat at sausage superstore **Hot Doug's** (3324 N. California Ave., 773-279-9550)—only available on Fridays and Saturdays, which makes them even tastier.

31 Chef Heather Terhune's delectable, flaky chicken pot pie at **Atwood Café** (1 W. Washington St., 312-368-1900).

32 They taste just like autumn, but the pumpkin pancakes with cinnamon butter at **John's Place** (1200 W. Webster Ave., 773-525-6670) are divine no matter the season.

33 The crackling calamari salad at **China Grill** (230 N. Michigan Ave., 312-334-6700), an enormous mound of lime miso-kissed greens and crispy morsels of fried squid.



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34 Bookbinder soup at the legendary **Cape Cod Room** (140 E. Walton Pl., 312-787-2200), a dark, earthy brew, redolent of sherry and meaty with red snapper.

35 Wok-baked Maine lobster at **Shanghai Terrace** (108 E. Superior St., 312-573-6744): a succulent mix of lobster chunks, Chinese broccoli, oyster mushrooms and roasted garlic.

36 The "Seven Samurai" at **Japonals** (600 W. Chicago Ave., 312-822-9600), seven sizzling seafood tartars—lobster, scallop, crab, tuna, octopus, salmon and shrimp—presented in a chic elongated dish.

37 Buttery-crust deep-dish pizza topped with sausage, pepperoni and tangy tomato sauce at **Lou Malnat's Pizzeria** (439 N. Wells St., 312-828-9800).

38 The Macho Salad at **Bandera** (535 N. Michigan Ave., 312-644-3524), a feast of greens with dates, goat cheese, and fresh-from-the-spit shredded chicken.

39 Tricky to say, easy to love: deliciously salty taramosalata (whipped fish roe) served with soft sesame bread at **Costa's** (340 S. Halsted St., 312-263-9700) in Greektown.

40 Pure beef hot dog heaven at retro drive-in **Superdawg** (6363 N. Milwaukee Ave., 773-763-0660).



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41 Made with real corn and spiked with scallions, the corn fritters at **Wishbone** (1001 W. Washington Blvd., 312-850-2663) are a real taste of the South.

42 Bracingly fresh rainbow ceviche with salmon, tuna, and fluke spiked with ponzu, sweet potato and cilantro, made while you watch at the ceviche bar at **DeLaCosta** (465 E. Illinois St., 312-464-1700).

43 The ultimate after-dinner drink: "chocolacello" from Italian favorite **Osteria Via Stato** (620 N. State St., 312-642-8450), a chilled shot of housemade chocolate liqueur.

44 Bi bim bop from stylish Korean spot **Ju** (5203 N. Clark St., 773-334-6377), a tangy, spicy feast of beef, rice and more veggies served sizzling in a stone bowl.

45 Crispy, addictive "Holy Cow" chips seasoned with paprika, garlic, salt and pepper served in the bar at **Harry Caray's** (312 E. Kinzie St., 312-828-0966).

46 Perfectly hot, crisp falafel at **Older Salem** (1411 N. Wells St., 312-944-0404), drizzled with tangy tahini sauce and served into a pita with lettuce, tomato and onion.

47 The sweet, savory, sensational Belgian waffle at **Yolk** (1120 S. Michigan Ave., 312-789-9655), with crispy bits of bacon cooked right in the batter.

48 The delectable battered shrimp tempura at **de cero** (814 W. Randolph St., 312-8114), flecked with cilantro and drizzled with refreshing avocado crema.

49 The steamed bao stuffed with Malaysian beef at **Wow Bao** (835 N. Michigan Ave., 312-642-5888)—deliciously soft and, at a buck and change, possibly the best cheap eats in the city.

50 The K.O. Club, a jaw-droppingly tasty sandwich at **Perry's Deli** (180 N. Franklin St., 312-372-7557), with piles of roast key breast topped with crisp bacon, shredded lettuce, tomato and mayo.



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8 Chunky, fresh guacamole with just the right kick, made tableside at **Adobo Grill** (1610 N. Wells St., 312-266-7999).

9 The pulled pork platter at **Smoque BBQ** (3800 N. Pulaski Rd., 773-545-7427), a pile of moist, tender meat that's been lovingly smoked for 12-15 hours.

10 Bubble tea at Chinatown's **Joy Yee Noodle** (2159 S. China Pl., 312-328-0001)—from creamy avocado milk tea to chilly, refreshing mango kiwi freeze topped with fresh fruit and chewy tapioca bubbles.

11 Garnished with salami and shredded Parmesan and served with a beer back, the hefty 16-ounce "Road Rash Mary" at **Twisted Spoke** (501 N. Ogden Ave., 312-666-1500) is a meal in itself.

12 Baked oysters Rockefeller at **Chicago Chop House** (60 W. Ontario St., 312-787-7100), buttery-rich and loaded with spinach and breadcrumbs.

13 The peppercorn burger at **R.J. Grunt's** (2056 N. Lincoln Park West, 773-929-5363), a half-pounder studded with peppercorns, topped with crunchy fried onions and finished off with a smear of bleu cheese.

14 Perfectly layered with salami, turkey, roast beef, ham and swiss, topped with zippy giardiniera, and baked on a roll to chewy perfection, the Wreck does **Potbelly Sandwich Works** (508 N. Clark St., 312-644-9131) proud.

15 Caviar service at four-star **Tru** (676 N. St. Clair St., 312-202-0001), a beautifully presented tasting of sturgeon caviars and accompaniments climbing a winding glass mini staircase.

16 The ultimate matzo ball soup, ladled up by the wiseacres at **Ashkenaz Delicatessen** (12 E. Cedar St., 312-944-5006).

17 Creamy, dreamy, frozen chocolate-covered cheesecake from Chicago classic **Eli's Cheesecake World** (6701 W. Forest Preserve Dr., 800-ELI-CAKE)—if you're going to blow your diet, this is the way to do it.

18 Best steak in the city? For our money, it's the prime bone-in filet mignon at **Saloon Steakhouse** (200 E. Chestnut St., 312-280-5454): Moltingly tender, perfectly smoky, and topped with sautéed mushrooms or caramelized onions.

19 Fluffy omelets slung by career servers at **Lou Mitchell's** (565 W. Jackson Blvd., 312-939-3111), including a scrumptiously simple Greek version with tomatoes, onions and feta cheese.

20 Panko breadcrumbs and a bath of Guinness stout make the fried calamari at classy steakhouse **Keefer's** (20 W. Kinzie St., 312-467-9525) the lightest, most delicate squid we've ever tasted.

21 Delectably crunchy almond chocolate toffee—slices of toffee-covered almonds dipped in dark chocolate and covered with crushed almonds—at **Sarah's Pastries & Candies** (11 E. Oak St., 312-664-6223).

22 Flaming saganaki delivered amid shouts of "Opa!" at **Greek Islands** (200 S. Halsted St., 312-782-9855).

23 Falling-apart-tender baby back ribs at Old Town fave **Twin Anchors** (1655 N. Sedgwick St., 312-266-1616).



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24 Goopy, sticky cinnamon rolls from Swedish standby café **Ann Sather** (929 W. Belmont Ave., 773-348-2378).

25 The "2nd Mortgage" seafood platter appetizer at **Joe's Seafood, Prime Steak & Stone Crab** (60 E. Grand Ave., 312-379-5637), a towering presentation of stone crab claws, jumbo shrimp, lobster cocktail, and shrimp and scallop ceviche.

26 "Green eggs and ham"—scrambled eggs mixed with basil pesto, roasted tomatoes, mozzarella and diced pancetta—at funky breakfast spot **Orange** (3231 N. Clark St., 773-549-4400).

27 The hand-cut, piled-high pastrami on rye at **Eleven City Diner** (1112 S. Wabash Ave., 312-212-1112).



28 The chocolate chip cookie at **Dunlays on Clark** (2600 N. Clark St., 773-883-6000), served warm and gooey in a cast-iron skillet and topped with a big ol' scoop of vanilla ice cream.