

Dining in Chicago

Plenty of options to please any palate

ICONIC HOT DOGS

No trip to Chicago would be complete without sampling the legendary “Chicago-style” hot dog — steamed, Vienna beef tucked in a poppy seed bun, topped with neon-green sweet relish, chopped onions, tomato wedges, a kosher-style pickle spear, spicy sport peppers and a sprinkling of celery salt, and the most essential ingredient of all — mustard. This dressed-up dog was first sold during the Great Depression for a nickel.

Where to get them:

- **Portillo's**
100 W. Ontario
- **Hot Doug's**
3324 N. California
- **The Wiener's Circle**
2622 N. Clark
- **Gold Coast Dogs**
159 N. Wabash



1 Café Iberico

739 N. LaSalle Blvd.
(312) 573-1510
cafeiberico.com

Café Iberico has the comfortable, open feel of a Spanish villa. Dine on full Spanish entrees or hot and cold tapas, which include tuna cannelloni, grilled shrimp, a sampler plate of chorizo, baked goat cheese with basil and more.

2 Coco Pazzo

300 W. Hubbard St.
(312) 836-0900
cocopazzochicago.com

Since its opening in 1991, Coco Pazzo has earned a reputation as one of Chicago's best Italian restaurants. The AAA, four-diamond, award-winning restaurant stays true to the concept of traditional Tuscan cuisine, offering a menu consisting of flavors and dishes that are prepared seasonally with the best local ingredients.

3 Crofton on Wells

535 N. Wells St.
(312) 755-1790
croftononwells.com

Named as one of the 20 finest restaurants in the city by Chicago magazine, Crofton on Wells' menu is inspired by the season and what is available in the market. Try the playful zing of a vodka-spiked oyster shot with mango to the earthy, dark flavor of sautéed wild mushrooms in a basket of fried leek.

4 India House Restaurant

59 W. Grand Ave.
(312) 645-9500
indiahousechicago.com

India House Restaurant offers more than 250 unique menu items and an ambiance full of Indian fine arts and crafts. Dishes range from Bombay, Delhi, street fare and home-style Tandoori cooking to the most sophisticated food of the royal families.

See the attractions and restaurants locator map PDF for all restaurant locations.

5 Kinzie Chophouse

400 N. Wells St.
(312) 822-0191
kinziechophouse.com

Well-known for outstanding steaks, seafood, pasta and an extensive wine list, Kinzie Chophouse is a local favorite and a repeat destination for visitors to the city. Vintage black-and-white photography, chalkboard-announced specials and jazzy background tunes blend together for a true Chicago experience.

6 Lou Malnati's Pizzeria

439 N. Wells St.
(312) 828-9800
lou-malnatis.com

Lou Malnati's Pizzerias have stayed true to the original Chicago-style deep-dish pizza recipe that was created in 1943 at Chicago's first deep-dish pizzeria. The secret recipe for the flaky, buttery crust and exclusive sausage blend is unmatched in flavor and taste.

7 Perry's

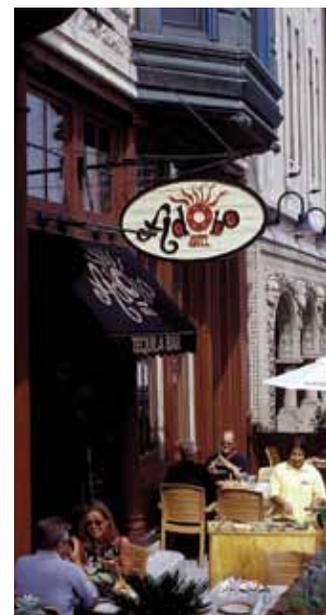
174 N. Franklin St.
(312) 372-7557 | perrysdeli.com

Since opening in 1982, Perry's lunchtime lines have run out the door, but the wait is part of the experience. The sandwiches are enormous. Perry's favorite, the corned beef, jack cheese, coleslaw and Russian dressing combination (#24) is the second most popular sandwich on the menu.

8 Potbelly Sandwich Shop

48 E. Roosevelt Road
(312) 435-1238

This sub shop serves up custom-made baked sandwiches, including the



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popular turkey breast, Italian, smoked ham and the trademark “Wreck,” made with salami, roast beef, turkey, ham, and Swiss. Milk shakes, smoothies and soups round out the menu, and homemade cookies and ice cream sandwiches are available for dessert.

9 Shaw's Crab House

21 E. Hubbard St.
(312) 527-2722
shawscrabhouse.com

Shaw's main dining room serves more than 40 seasonally fresh seafood entrees as well as prime steak, but crab is the most popular here — crab legs and claws are consistently fresh and satisfying.

10 Siam Rice

117 N. Wells St.
(312) 606-9999
siamricethai.com

Rice is a staple of Thai food, and Siam Rice takes its name from the famous Koa Hom Mali or Thai jasmine rice, which is known for its fragrant aroma, silky smooth texture and taste.