



By: Chicago Magazine Staff

2018 Dining Guide

Chicago has one of the most eclectic and dynamic dining scenes in the country, and this guide is your passport to the very best the city has to offer.

The collection of 147 restaurants has been painstakingly curated by *Chicago's* critics, with an eye toward places that consistently deliver an authentic, memorable dining experience, from the sourcing of ingredients and the presentation of finished dishes to the drinks, service, and ambience. Every one of the restaurants featured in these pages received at least one star from our reviewers. Those that received three or four (the highest rating) are highlighted in yellow. So dive in—2018 is going to be a delicious year! —PENNY POLLACK

HOW WE PICK AND RATE THE RESTAURANTS

The 147 establishments in this dining guide are ones *Chicago's* dining critics have deemed worthy of special consideration. Visits are unannounced and all expenses are paid by *Chicago*.

Ratings are determined by food quality, menu selection, service, ambience, and value.

★★★★ = superlative

★★★★ = excellent

★★★ = very good

★ = above average

Price symbols indicate the typical cost of a meal (without tax, tip, or alcohol) per person.

\$ \$10–\$19

\$\$ \$20–\$39

\$\$\$ \$40–\$69

\$\$\$\$ \$70–\$99

\$\$\$\$\$ \$100 and up

Key to Symbols

♿ wheelchair accessible

👶 child friendly

🍷 BYO (up to \$5 corkage)

🌿 outdoor dining

🔊 high noise level

🕒 will seat past 11 p.m.

STEAK 48 ★

615 N. Wabash, River North. 312-266-4848.

Steaks, seafood. What do you get when you cross a modern steakhouse with 1940s glam? Steak 48, where the sunken dining room and gleaming horseshoe bar meld beautifully with plates of sliced prime aged meat streaming out of an open kitchen. Starters range from a classic iceberg wedge to that most millennial of apps, grilled shishito peppers. Cocktail attire and blue jeans are equally welcome.

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