



**red eye**

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# no nonsense guide to chicago restaurant WEEK

Where to go if you're looking for a deal,  
a date-night spot or something close to the 'L'  
*pages 12-13*

## winter sucks

WINTER SUCKS  
GET STUFF  
DONE

### key

- = Vegetarian-friendly
- = Date-night approved
- = Within five blocks of a CTA train stop

Find this ocean trout with bees yogurt, cucumber and pistachio on GreenRiver's lunch menu



# no reservations

**DON'T LET THE ENDLESS OPTIONS OF CHICAGO RESTAURANT WEEK SCARE YOU. HERE'S WHERE TO GO.**

By Morgan Olson | RED EYE

**C**hicago Restaurant Week is one strange bird. With a laundry list of buzzed-about newbies, established veterans and so-so spots, it's a

### Lunch at Bohemian House

11 W. Minn St. 312-955-0439

Price: \$22

**Highlights:** Sreak away over your lunch hour for a three-course meal with options such as deviled eggs with pepper relish, an open-faced schnitzel sandwich and Bow Tie's coffee gels to

### best value

rice) and moist rum bread pudding, you're getting a deal. Plus, pull-apart jalapeño cheese bread is included as a bonus.

### Dinner at Kinmont

419 W. Superior St. 312-955-0011

Price: \$33

**Highlights:** The pricey River North seafood rooftop is a budget-friendly

restaurant features two dinner menus (\$33 and \$44) with three courses each. The less expensive option is a solid bet with dishes for carnivores and vegetarians alike. The ingredients aren't lacking in the two entrée options: braised short ribs with roasted root veggies or crepes with mushrooms, bell peppers, peas, gorgonzola, spicy ketchup and a whole-grain granola.

### Dinner at Ada St.

1664 N. Ada St. 773-697-7069

Price: \$33

**Highlights:** The most badass menu theme goes to Ada St., where dishes are inspired by famous concert rider requests. The shrimp cake appetizer is a nod to the Beach Boys' request for 25 peeled shrimp, sliced avocados, alfalfa sprouts and white pistachios. Reading this menu is just as fun as digging into the three-course meal.



Ada St. ribeye with baby bok choy inspired by Rush