



**Chicago's Classic Restaurants—  
Past, Present & Future,**  
by Neal Samors and Eric Bronsky, with Bob Dauber.

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Not so long ago, eating out in Chicago was practically synonymous with 'meat-and-potatoes.' Today, the city is bursting at the seams with a remarkable collection of varied restaurants. These eateries range from hot dog stands with well-worn countertops to citadels of progressive cuisine awarded Michelin stars. Our restaurants also bridge cultural gaps, dishing out food from every region of the Americas as well as ethnic food from around the world.

We Chicagoans refer to some of our favorite places as "classics." Just what makes a restaurant a "classic?" This book attempts to answer that question by exploring some of Chicago's better-known (and a few obscure) restaurants, past and present, which are/were in some way very special, unique, or enduring.

The first half of this publication explores Chicago's classic restaurants from the city's early years up through 1970. Longtime classics like The Berghoff, The Bakery, The Pump Room, Fritzel's, Henrici's, Miller's Pub, The Cape Cod Room, Shangri-La, and The Walnut Room

have been familiar to several generations of Chicagoans. In addition, we visit some long-forgotten but fascinating places like Madame Galli, Colonel Abson's English Chop House and The Glass Hat.

The second half of this book covers the 1970-to-present period and features interviews with several prominent restaurateurs and chef/owners of our time. Richard Melman of Lettuce Entertain You Enterprises discusses his first restaurant, R.J. Grunts, and how his growing group of dining establishments evolved into one of the largest and most successful restaurant empires in the country. Lawrence Levy describes how he established Levy Enterprises and, with Chef Tony Mantuano, created Spiaggia, their classic Italian restaurant. We also gain valuable insights from several of today's best known restaurant owners and chefs including Steve Lombardo and Hugo Ralli of Gibsons Restaurant Group, Chef Jean Joho of Everest, Chef Scott Harris of Francesca Restaurants, Grant DePorter of Harry Caray's, Rob Katz and Kevin Boehm of Boka, Chef Paul Kahan of Blackbird and Avec, Chef Rick Bayless of Frontera Grill, and Chef Grant Achatz of Alinea and Next.

There are beautiful color and black and white photos throughout the book, featuring memories and images of some of the early classics and the neighborhood 'restaurant rows.' Chicago has traveled a long road to achieve its current status as a leader and innovator in the restaurant industry and surely some of Chicago's best new restaurants today are destined to be regarded as classics tomorrow.

**For further information about the book, please contact Neal Samors at NSamors@comcast.net.**