

Best Restaurants in Chicago

Chicago is one of the largest cities in the U.S. with all the iconic attractions and friendly, welcoming locals you would expect from a Midwestern metropolis. Chicago's architecture is world-famous and taking an architectural boat tour through the Chicago River is a must-do for tourists.

Chicago's numerous museums are among the best in the nation, and the enormous Shedd Aquarium located right on the waterfront of Lake Michigan is as impressive to children as it is to adult visitors. For comedy fans, Chicago's Second City Comedy club has launched the careers of some of Hollywood's most famous comedians including Tina Fey, Bill Murray, and Steve Carell. Sports fans won't want to miss a game at the historic Wrigley Field, one of the nation's oldest baseball fields.

Like most diverse large cities, Chicago's food scene has every cuisine and dining experience imaginable from hundreds of restaurants, brewpubs, and trailers. Chicago may be famous for deep dish pizza, hot dogs, and steaks, but that's just the tip of the iceberg.

In my most recent visit to the Windy City, I did a thorough investigation of the best places to eat in Chicago. My extensive list of the best restaurants in Chicago has every type of food, atmosphere, and price range to satisfy any craving, dining expectation, and budget. If you're wondering where to eat in Chicago, you'll find it on the list below.

Best Restaurants in Chicago

1. Alinea
2. Monteverde Restaurant & Pastificio
3. avec Restaurant
4. Pequod's Pizza
5. Lula Cafe
6. Smyth + The Loyalist
7. Mi Tocaya Antojería
8. Giant
9. Galit
10. Virtue Restaurant
11. Lem's Bar-B-Q
12. Kasama
13. Ever Restaurant
14. Bavette's Bar & Boeuf
15. Oriole
16. Jeong
17. Girl & the Goat
18. Smoque BBQ
19. Spacca Napoli Pizzeria
20. S.K.Y.
21. Osteria Langhe
22. Au Cheval
23. Superdawg Drive-In
24. Daisies

25. Carnitas Uruapan Restaurant
26. Honey Butter Fried Chicken
27. Redhot Ranch
28. Qing Xiang Yuan Dumpling
29. Tzuco
30. HaiSous Vietnamese Kitchen
31. Vito & Nick's Pizzeria
32. Birrieria Zaragoza
33. Soulé
34. EL ideas
35. Joe's Seafood, Prime Steak & Stone Crab
36. The Capital Grille
37. The Duck Inn
38. Tanta Chicago
39. Viaggio Restaurant Chicago
40. Los Langostinos Restaurant
41. Nuevo Leon Restaurant
42. Lou Malnati's Pizzeria
43. Home Run Inn
44. El Faro Restaurant
45. La Roqueta
46. The Chicago Diner, Logan Square
47. Boka Restaurant
48. The Polo Inn
49. Wildberry Pancakes and Cafe (mentioned 2x)
50. The Purple Pig

Alinea

1723 N Halsted St, Chicago, IL 60614

[Visit Website](#)

Located a few blocks from the famous Lincoln Park Zoo in Bucktown, Alinea is an award-winning and internationally acclaimed fine dining restaurant. Alinea has been deemed the best restaurant in the U.S., in America, and in the entire world by national and international travel and food magazines. Alinea has also been awarded three Michelin stars, an honor only afforded to 13 other restaurants in the world.

Alinea's menu offers innovating dishes you won't see anywhere else and is the very definition of avant garde cooking. Dining at Alinea is a once-in-a-lifetime experience wherein the food, atmosphere, and service is less like a fine-dining restaurant and more like a trip to the theater. There's a set price per person depending on which dining room and menu you choose. Menus change constantly, so you should check their menu listing when you visit the site to request a reservation.

Monteverde Restaurant & Pastificio

1020 W Madison St, Chicago, IL 60607

Phone: 312-888-3041

[Visit Website](#)

Monteverde Restaurant & Pastificio is a high-end Italian restaurant located in the West Loop neighborhood. Head Chef Sarah Gruenberg combines traditional Italian cooking with a slew of world flavors that she has experienced during her travels along with flavors from her own cultural background. As per the name, all pasta is hand-made fresh daily, using the freshest, most authentic Italian imported ingredients.

The menu is a combination of small plates and large shareable plates for a family-style dining experience. I recommend starting with the artichoke and sunchoke crostino with house made ricotta, fontina, and truffle and the Texas redfish with eggplant caponato, dill salmoriglio, and pistachio. My favorite pasta dish was the egg yolk ravioli, filled with ricotta and goat cheese and served with kale, garam masala, pomegranate molasses and toasted pistachio.

avec Restaurant

615 W Randolph St, Chicago, IL 60661

Phone: 312-377-2002

[Visit Website](#)

Located in Chicago's West Loop neighborhood, avec Restaurant is a wine bar and Mediterranean-inspired restaurant in a uniquely designed space with all wood floors, walls, and ceilings. Avec Restaurant's chef Dylan Patel delivers rustic Mediterranean dishes using local Midwest ingredients to accompany the extensive wine list that inspired the restaurant's founding 17 years ago.

Avec Restaurant serves a full dinner and brunch menu along with a wine list that features close to 50 offerings, not to mention cocktails, espresso, and beer. The menu is extensive yet affordable. My favorite dish at avec was the sumac glazed bone-in ribeye with harrisa brown butter, grilled artichokes, and hearth baked pita.

Pequod's Pizza

2207 N Clybourn Ave, Chicago, IL 60614

Phone: 773-327-1512

[Visit Website](#)

Chicago is famous for their deep-dish pizza pies, and Pequod's Pizza has been one of Chicago's premier Chicago-style pizzerias for decades. Located in Sheffield Neighbors, Pequod's Pizza has received countless press from national and international food and travel magazines and new stations as having the best deep-dish pizza on earth.

Pizzas come in a deep metal dish like that of a baked casserole or lasagna. You know you're in for a hearty, multi-layer pizza with the densest, spongier crust. They call it pan pizza, but you can also order

thin-crust pizza along with numerous selections of appetizers, pasta, salads, and sandwiches. All pizzas are build-your-own, starting with a cheese and tomato sauce base.

Lula Cafe

2537 N Kedzie Blvd, Chicago, IL 60647

Phone: 773-489-9554

[Visit Website](#)

Located at the southern side of Chicago's famous Centennial Park, Lula Café opened in 1999 as one of the pioneers of the farm-to-table movement. Head Chef Jason Hammel has received two James Beard Best Che nominations for his inventive dishes that don't fit into any one cuisine.

The menu has a wide variety of meat, fish, and vegetarian options. Lunch, dinner, and weekend brunch are served at Lula with both a daytime and evening drink menu. I recommend their fresh mussels with celery soffritto, cubanelle peppers, and sorrel, served with garlic toast.

Smyth + The Loyalist

Multiple locations

[Visit Website](#)

Smyth + The Loyalist are actually two different restaurants in one two-story dining space between the Greek Town and West Town neighborhoods. The owners are a married Chef and pastry Chef duo with over thirty years of experience in the fine-dining industry. Smyth + The Loyalist is their dual-concept restaurant creation, with the first floor being a tasting-menu restaurant and lounge and the second floor a more extensive menu.

No matter which restaurant you choose, local and seasonal ingredients make up both menus. Smyth offers a set chef's tasting menu, while The Loyalist has a conventional menu. I ate at The Loyalist and had an incredible meal of Poulet Roti Pour Deux, a ½ roasted chicken served over bread and butter with normande sauce, candied carrots, mashed potatoes, chicken liver and foie gras mousse and foie gras roasted cauliflower with hazelnuts.

Mi Tocaya Antojería

2800 W Logan Blvd, Chicago, IL 60647

Phone: 872-315-3947

[Visit Website](#)

Meaning, "my namesake", Mi Tocaya Antojeria is an upscale Mexican restaurant, serving traditional dishes from the owner's home country and beloved heritage. Mi Tocaya Antojeria was nominated for a James Beard Award for its wonderful food served in a vibrantly colorful presentation. Located in the Logan Square neighborhood, the dining space is equally beautiful and authentic, with colorfully tiled walls and bar, traditional Mexican art, and an old-fashioned tortilla press.

You will never see a more unique Mexican food menu than from Mi Tocaya, and while it may have tacos, enchiladas, and chips and salsa, there are so many traditional dishes that you have never heard of before. I recommend the Tlacoyo de Nopalitos, a traditional street food of blue corn masa stuffed with goat cheese and topped with cured cactus salad, Mexican chili oil, and papalo.

Giant

3209 W Armitage Ave, Chicago, IL 60647

Phone: 773-252-0997

[Visit Website](#)

Located in Logan Square, Giant is a dressy casual restaurant and cocktail bar, serving a panoply of world cuisines in an intimate and small dining space. Although the dining space is small, it would make Chicago proud as an aesthetic and architectural feat, with a combination of modern and industrial interior design.

Their craft cocktail menu offers a delicious selection of infused spirits and fresh ingredients, not to mention their unique list of micro-brewery beers sourced from around the nation. As for their food, I recommend the grilled pork with chimichurri, feta, tomato, and a scallion pancake.

Galit

2429 N Lincoln Ave, Chicago, IL 60614

Phone: 773-360-8755

[Visit Website](#)

Another Lincoln Square favorite, Galit is an Israeli and Middle Eastern restaurant rooted in community and restaurant industry appreciation. Head Chef Zachary Engel has won a James Beard Award for Galit's seasonal, locally sourced menu of Israeli, Mediterranean, and Middle Eastern dishes accompanied by an innovated cocktail and wine list.

In true Mediterranean and Middle Eastern-fashion, Galit's menu has a variety of shared small plates, featuring different dips, spreads, and roasted and raw vegetable salads. Each meal begins with three different hummus varieties, followed by pickled and roasted vegetable mezze. The large plates are all coal-fired dishes like smoke Turkey Shawarma and Lamb Tangier Sausage to name a few.

Virtue Restaurant

1462 E 53rd St, Chicago, IL 60615

Phone: 773-947-8831

[Visit Website](#)

Located in East Hyde Park a few blocks from the Lake Michigan waterfront and Harold Washington Park, Virtue Restaurant is a southern American restaurant offering delicious southern comfort food with classic southern hospitality. Rooted in honoring southern heritage, culture, and cooking techniques, Virtue Restaurant also stands for the continued struggle for civil rights.

Virtue's menu has all the best and most authentic southern favorites, starting with buttermilk biscuits and pimento cheese. I loved their fried green tomatoes with gulf shrimp and remoulade sauce as a started. I recommend the Walleye main course of crawfish and shrimp etouffee over buttered grits.

Lem's Bar-B-Q

311 E 75th St, Chicago, IL 60619

Phone: 773-994-2428

[Visit Website](#)

Lem's Bar-B-Q has been a Southside Chicago favorite since it opened in 1954. Owners and brothers Bruce and Mules Lemons have created a Barbeque institution replete with its slew of famous sauces and spice rubs that elevate their meats to a flavorful cut above the competition.

Lem's is famous for its rib tips and hot sausage links, but they also offer delicious fried chicken and shrimp. The menu is a simple list of all the cuts of meat, ribs, and links along with fried chicken and shrimp packages along with classic sides like potato salad, coleslaw, and French fries.

Kasama

1001 N Winchester Ave, Chicago, IL 60622

Phone: 773-697-3790

[Visit Website](#)

Located in the East Ukrainian Village neighborhood, Kasama is a Filipina bakery and restaurant run by Filipino native chef duo Cenie Kwon and Anthony Flores. Their unique donuts, pastries, and sandwiches have received a Michelin-bib mention along with plenty of local Chicago press. The New York Times, Chicago Tribune, and Chicago Magazine have all written pieces about Kasama's food, chefs, and authenticity.

Along with show-stopping donuts, Kasama offers a small but amazing daytime menu with dishes you won't find anywhere else. I opted for the vegetarian mushroom adobo with soy braised mushrooms, a fried egg, and garlic rice. The Kasama combo sandwich with shaved pork adobo, longanisa sausage, and giardiniera is a meat lovers dream.

Ever Restaurant

1340 W Fulton St, Chicago, IL 60607

[Visit Website](#)

Located in the Westloop neighborhood, Ever Restaurant is a fine-dining New American food bistro run by Michelin-starred Chef Curtis Duffy. The dining experience features a 10-course tasting menu of small, impeccably curated plates that feature every food group from fruits and seeds to surf and turf. Menus change constantly, with a few variations for each season's bounty.

Along with a multi-course set menu, Chef and staff choose a wine program tailored to the menu's seasonal fare. The meal is a carefully programed experience that lasts at least two and a half hours, so you are in for a long and lavish night.

Bavette's Bar & Boeuf

218 W Kinzie St, Chicago, IL 60654

Phone: 312-624-8154

[Visit Website](#)

Bavette's Bar & Boeuf is a French-inspired steakhouse and cocktail bar in Chicago's Fulton River District, serving high-end meals in a cozy, lively, and hip atmosphere. The dimly lit interior has exposed brick walls, silly mock-taxidermy sculpture wall fixtures, lush suede chairs and leather booths, and impressive old-fashioned French crystal chandeliers.

The menu is as decadent and luxurious as the interior of the restaurant, with all the steakhouse classics. I recommend the blue crab cakes with preserved lemon and remoulade sauce to start. If you're in Chicago, you must try the Chicago cut classic ribeye with bearnaise and steak salt with buttery mashed potatoes and creamed spinach.

Oriole

661 W Walnut St, Chicago, IL 60661

Phone: 312-877-5339

[Visit Website](#)

Located in the Fulton River District, Oriole is a fine-dining, high-end kitchen specializing in New American dishes. Oriole is a small, intimate restaurant where you can enjoy a multi-course chef's tasting menu that changes often. The interior is a lovely industrial-chic modern design with exposed brick walls, wood floors, and exposed wood beamed ceilings.

When I ate at Oriole, the menu had a strong Japanese influence, with items like Japanese milk bread, Hamachi, and Miyazaki wagyu beef. However, you never know what will be on the menu when you dine there, and that's a part of Oriole's mysterious allure.

Jeong

1460 W Chicago Ave, Chicago, IL 60642

Phone: 312-877-5016

[Visit Website](#)

Located across interstate 90 from Cabrini Green and Goose Island, Jeong is a high-end South Korean bistro in a small and intimate dining room replete with traditional delicate stretched paper, wood, and bamboo walls and modern light fixtures and furniture. The presentation of food at Jeong is elegant and stunning with a full cocktail and wine selection to pair with your meal.

The menu at Jeong is a tasting of seasonal dishes that changes according to the season's availability. The menu I tried featured a salmon tartare with yuzu gastrique that looked like a work of art. The heavier meat and fish dishes on the multi course menu included, seared scallop with Beurre Blanc, spinach, trout roe and chives Mandu, and Kimchi Pork with cucumber and chili crisp.

Girl & the Goat

809 W Randolph St, Chicago, IL 60607

Phone: 312-492-6262

[Visit Website](#)

Located along the Westloop neighborhood's famous Restaurant Row, Girl & the Goat is a fine-dining world-cuisine restaurant and cocktail bar. Girl & the Goat has a seasonally changing cocktail, wine, and beer menu to accompany its bold, unique wood-fired menu. Whether you're in the mood for Asian or Italian, there is a dish that satisfies your desire in a creative way.

While you will see a wide variety of goat meat and cheeses on the menu, the menu at Girl & Goat has many vegetable, fish, and red meat offerings that run the gamut of world flavors. I recommend starting with the fried brussels sprouts with honey soy glaze, rosemary cream, and togarashi. I tried their delicious confit goat belly with broth, pecan crunch and apple fennel slaw for a main course.

Smoque BBQ

3800 N Pulaski Rd, Chicago, IL 60641

Phone: 773-545-7427

[Visit Website](#)

Located in the Old Irving Park neighborhood, Smoque BBQ is a friendly neighborhood barbeque joint started by five friends and barbeque enthusiasts who collaborated to find the best barbeque rub and sauce recipes as well as award-winning smoking techniques. Their fantastic barbeque has generated a large following and yearly mentions in national and local media as having some of America's best barbeque.

They specialize in Texas-style barbeque that is heavy on the sauce. Their brisket and pulled pork is among the juiciest and most flavorful I've had. I also love their individual canister cornbread and barbeque beans as a side. For the best of both worlds, I recommend a ½ and ½ pulled pork and brisket sandwich with slaw and barbeque beans.

Spacca Napoli Pizzeria

1769 W Sunnyside Ave, Chicago, IL 60640

Phone: 773-878-2420

[Visit Website](#)

SPacca Napoli Pizzeria is an authentic Neapolitan pizzeria and Italian eatery in Chicago's Ravenswood neighborhood. Run by chef and restaurateur Jon Goldsmith and his wife and painter Finny Sykes whose beautifully framed works of art line the walls, Spacca Napoli's interior revolves around the traditional wood-fired brick oven, delivering the perfect char and bubble typical of Neapolitan pizza.

Spacca Napoli has a large indoor and outdoor seating area along with a full bar, wine list, and beer menu. I recommend the pistachio pizza with for di latte, sausage, pistachio cream sauce and basil as a white based pizza. For a traditional red pizza, I recommend the Funghi e Salsiccia with blended San Marzano tomatoes, for di latte, basil, mushrooms, sausage, and pecorino gran cru.

S.K.Y.

1239 W 18th St, Chicago, IL 60608

Phone: 312-846-1077

[Visit Website](#)

Osteria Langhe

2824 W Armitage Ave, Chicago, IL 60647

Phone: 773-661-1582

[Visit Website](#)

Au Cheval

800 W Randolph St, Chicago, IL 60607

Phone: 312-929-4580

[Visit Website](#)

Superdawg Drive-In

6363 N Milwaukee Ave, Chicago, IL 60646

Phone: 773-763-0660

[Visit Website](#)

Daisies

2523 N Milwaukee Ave, Chicago, IL 60647

Phone: 773-661-1671

[Visit Website](#)

Carnitas Uruapan Restaurant

Multiple locations

[Visit Website](#)