



**OUR FIRST LOOK**  
AT WHAT'S NEW,  
HIP AND HAPPENING

EIMAN ANIS

DUCHAMP

## DUCHAMP

2118 N. DAMEN, 773.235.6435

DUCHAMP-CHICAGO.COM

Let's be honest: In a city as large as Chicago, getting to know your neighbors is both difficult and skeptical. After all, you have no idea what your next-door inhabitants are hiding in their closets. Luckily, **Duchamp** has the ultimate solution to fix this delimita. The team behind the Warehouse District's lounge Lumen

and Zealous' Michael Taus created a communal dining environment scattered with a number of eight-person walnut dining tables. This gives patrons the opportunity to build community relationships, witness what everyone is ordering and, if you're lucky, steal a delicious bite. The menu, which is a mixture of small and large plates, features a number of interesting offerings. For starters, we recommend the *Garlic and Romano Cheese French Fries* (\$6). This twist on typical

bar fare will have you smiling from ear to ear. Main courses include everything from *Steak and Eggs* (\$19)—a mixture of skirt steak and a parmesan and bacon quiche—to *Chilean Sea Bass with Mussels and Rock Shrimp* (\$19). If you are truly in the mood to socialize, visit Duchamp on Sundays when the restaurant features a complete backyard barbeque-style brunch. Prepare to get chummy!

## HORSESHOE CASINO

777 CASINO CENTER  
HAMMOND, IN 46320  
219.473.7000

Every player will feel like a winner at the new **Horseshoe Casino** in Hammond, Ind. The new casino opened on the luckiest day of the year, 8/8/08 and welcomed all gamers to gamble in a glamorous and highly expanded locale. Consider the numbers: With more gaming tables and slot machines, the whopping \$500-million property sprawls out 351,000-square-feet with elaborate chandeliers of illuminating crystal pieces dripping over the space. The venue is a 2,500-seat entertainment site that stages prominent



rock, country and comedy performers. Opening entertainment included Bette Midler, Smashing Pumpkins and Josh Kelly, and upcoming acts include: Liza Minnelli, Alicia Keys, Huey Lewis and The News and Kenny Rogers. The Casino has the largest poker room in the Midwest, dubbing this venue a gamers paradise which has something for everyone. The casino also offers five restaurants, two bar facilities and VIP lounges with a cordial team catering to Total Rewards players. Attracting highrollers and big spenders with supreme gaming standards, this lucky hot-spot is best described in four words: Vegas in the Midwest. Let the games begin! ▶▶



## CLUB ROYALE

205 N. PEORIA, BVROYALECHICAGO.COM

Chicago's latest club, just north of Lake on Peoria next to the old Reserve bar, is taking chic to a new level. Owner Marcel Somfelean targeted a more sophisticated crowd; with a highly sophisticated venue. The low-slung banquettes, leather ottomans and backlit amber lights create an ambience filled with class. In addition, culinary hotshot Andre Christopher (of venues Pops for Champagne and Japonais) and his bitesized sushi

fares make **Club Royale** an irreplaceable treat. Nosh on *Christopher's Baked Oysters* (\$16) with sake creamed spinach and hollandaise. Or, if you are in the mood for something a little more filling, try the *Sauteed Pork Cutlets* (\$22) with rosemary, sauerkraut and onions. If you're more interested in the liquid diet, sample one of Club Royale's signature cocktails. We recommend the *Cosmo Royale* (\$14). This champagne cocktail combines Beveledere vodka, Grand Marnier, Moet Nectar, cranberry and lemon juices. Well worth the price, this drink is shaken and served in a martini glass with orange twists. If you're looking for a champagne twist on a traditional beverage, try Club Royale's *Moet Mai Tai* (\$14)—which mixes Moet and Chandon nectar, 10 Cane Rum, Grand Marnier and fresh orange and lime juices. ▶▶





## PICCOLO SOGNO

464 N. HALSTEAD, 312.421.0077  
PICCOLOSOGNORESTUARANTS.COM

The newest addition to the River East neighborhood, **Piccolo Sogno**, can be described in four words: great food, great atmosphere. The interior of this new Italian hotspot is a mixture of old-world charm and new-world sophistication. Upon first entrance, notice the gorgeous crystal chandeliers. These Italian staples were imported from Milan which

adds an additional authentic touch. But the décor is not the only authentic element within this venue. The menu, designed by Chef Tony Priolo of Coco Pazzo, is a bevy of thin-crust pizzas, pasta dishes and seafood goodies. We suggest trying the *Prosciutto Pizza*. The thin crust slices are smeared with mozzarella and pesto with prosciutto and figs baked in. As this is generally a speciality pizza, it is not available everyday. Therefore, try the *Risotto al Funghi*, Porcini which has a rich and creamy texture. While these treats were our favorites, all the entrees have a certain flare. And as the chef shops at Green City Market, everything is extremely fresh. So if you're looking for an authentically Italian treat, look no further. Piccolo Sogno is the ultimate place for you.



## OLD OAK TAP

2109 W. CHICAGO, 773.772.0406

We've seen it in preceding monthly issues of *SCENE*: outdoor patios that make you want to move to a warm locale and dine alfresco everyday. **Old Oak Tap** is one of them. The new bar and restaurant thrashes a heap of neighborhood taverns and is the next best thing in the city's dining scene. A conducive feature that makes this place soar over the rest is the 1,500-square-foot spacious patio, stretching wide enough to hold up to 100 guests. As patrons enter the earthy haven, they're immediately greeted with



OLD OAK TAP

high ceilings adorned in stained-glass chandeliers and wrought iron. Wooden bench seating envelops the exterior patio space and lies nicely against stone decor, accentuating the "old oak" theme. Tease your taste buds with an entrée salad (\$9), loaded high with ancho-rubbed turkey, bacon, avocado, hard-boiled egg and tortillas tossed on a bed of romaine lettuce with cotija cheese and drizzled in ancho-honey buttermilk dressing. If that's too light for you, dive into the *Grilled Ribeye Sandwich* (\$12) with arugula, beefsteak tomato and gorgonzola fondue on a warm foccacia. For favorite finger foods to share, the *Yellowfin Tuna Tacos* (\$9) with papaya, Dijon and rosemary are a sure delight. >>



OLD OAK TAP



## ROOM SERVICE

5438 N. CLARK, 773.878.5438  
ROOMSERVICE-CHICAGO.COM

Name everything you love about your place. Is it the colors, the epoch styles of furniture you've had for years and can't get rid of or the random assortment of keepsakes that emit a surge of memories each time you look at them? If you're a collection junkie and love your abode because it has everything that makes you, well, you, than Andersonville has just your spot. **Room Service** is at your service in adding must-

have pieces to your hive. The furniture store stages a sundry of styles designed to dress your dwelling into everything that defines your persona. The boutique store cropped up in the reputable furniture district in Andersonville and offers a unique view to home décor. Room Service embarks on the concept that your home shouldn't emulate "what's in," but should instead create an environment that you love to live in. Upon entering the space, you'll find modish, mid-century furnishings adorned with decorative gifts and accessories. Carrying a wide range of timeless vintage classics made with premier craftsmanship, this new sensation will have you requesting more room service. ▶▶



## RED & WHITE WINES

1861 N. MILWAUKEE, 773.486.4769

REDANDWHITECHICAGO.COM

I think it's safe to say that most people are typically disappointed after trusting their friend's wine suggestions. Times have changed since west Bucktown welcomed **Red & White Wines**, your credible spirits source specializing in fine wine selections. The setting is almost as simple as the name: an approachable atmosphere to find the perfect wine choice for



any occasion. When you enter the warm boutique, you're welcomed with Wisconsin barn wood, hand-layed cork benches and two really friendly owners that really know their wine. No one knows business like Nathan Adams and Sean Krainik. With over 12 years overseeing some of Chicago's most respected venues like Brasserie Jo, Gordon Restaurant and Tizi Melloul, there's no doubt that these two have been around the block more than once or twice. Adams and Krainik raise the bar on wine shop service offering knowledgeable and unprecedented service on handcrafted quality wines under \$20. The wine house also offers a selection of small-batch liquors and beers, weekly tastings, flower bouquets and chocolates on the weekends. Feel the love and trust the experts.

## ORIGINAL PENGUIN

901 N. RUSH, 312.475.0792

ORIGINALPENGUIN.COM

**Original Penguin** joins Midwest's marvel in fashion after landing a clothing store with a fresh flair in traditional leisurewear. Munsingwear began as an underwear and military supply company in 1955 and was respected for introducing the first golf shirt to America—the Original Penguin. The store carries on the golfing legend and expands its sporty repertoire with comfy polos, classic hats and retro bags among other ageless trends for the entire family. The 2,300-square-foot preppy store plugs nicely in its Gold Coast adobe and is known



to have dressed spiffy fellas like Richard Nixon and Bing Cosby. Here's what you'll find: snug fabrics adorned in plaids and stripes among other timeless pieces such as vintage-inspired patterns, cashmere sweaters, bold button-downs and playful summer dresses. The vast merchandise selection includes belts, hats, bags, swimwear, shoes and sunglasses. Look for an array of classy and cool apparel stamped with a penguin logo as a hallmark of the brand's originality. After all, the penguin knows best about being cool, smart and stylish. >>



## UFOOD GRILL

200 W. JACKSON, 312.922.1200

UFOODGRILL.COM

If you can list all the reasons you feel guilty 20 minutes after downing a Whopper or Big Mac Meal, what would they be? Well, for one, you've consumed most of daily calories within your half-hour lunch break. Two, you feel bloated, a reminder of why you can't fit into that little black dress sitting futilely in your closet. Three, after reassuring yourself that's the only meal of the day, your stomach grows hungry after work and on your way home you pick up a big dinner, caus-

ing the list to repeat itself. Say bye-bye to this guilt-list when you choose UFood as a healthy substitute to greasy, over-processed fast-food. The owner George Naddaff also started Boston Market and is considered by many to be the "Guru of Franchising." You might ask what health-conscious really means these days: think lean meats, natural and organic ingredients, fresh produce, whole grains and lower-fat cheeses and dressings. Menu items are baked, grilled or steamed as food preparation embarks on a no-frying policy. Satisfy your hunger and health with a customized menu of foods made fresh to order. Opt for this and you'll discover a healthy and happier U. [scene](#)



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