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From this week's Business of Life

# Chicago's best blue chip restaurants for business 2012

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Here are Chicago's classic restaurants — eateries that retain their value for the business crowd. The top spots, as always, manage the right blend of professional polish, comfortable surroundings and approachable menus, with style to spare.

## Blue chip picks



Stephen J. Soto

### Coco Pazzo

**ATWOOD CAFÉ** 1 W. Washington St. | (312) 368-1900 | [AtwoodCafe.com](http://AtwoodCafe.com) You'll need a reservation for this bustling, 11-year-old showstopper in the theater district, where the food and art deco dining room are equally enchanting. Chef Derek Simcik has hit his stride since taking the helm earlier last year, with his sometimes homey, contemporary American menu. Recommended: best-ever grilled turkey burger with sage, port aioli, brie and caramelized onions. It's Thanksgiving on a bun.



**CAPITAL GRILLE** 633 N. St. Clair St. | (312) 337-9400 | [TheCapitalGrille.com](http://TheCapitalGrille.com) Aging matters, and Capital Grille has attained an impressive 15 years on the city's discerning Gold Coast, where it dependably serves first-rate, dry-aged steaks and polished service in a clubby dining room. Now we have one more reason to recommend it: the seasonal, multicourse lunch menu (\$16) introduced last year. Expect old-school cooking with superb execution, like the rib-eye steak sandwich with caramelized onions and Havarti cheese (\$18).



**CHICAGO CUT** 300 N. LaSalle St. | (312) 329-1800 | [ChicagoCutSteakhouse.com](http://ChicagoCutSteakhouse.com) Include breakfast among your reasons for visiting this swank, contemporary steakhouse along the Chicago River, where there's a scrambled egg and bacon sandwich with white cheddar (\$10) at sunrise and prime, dry-aged beef from dawn to nightfall. The popular, see-and-be-seen room can be loud, but it's manageable; there's a professional staff and an impressive iPad wine list. Get the filet salad (\$19.95) with bacon, potato and hearts of palm.



**COCO PAZZO** 300 W. Hubbard St. | (312) 836-0900 | [CocoPazzoChicago.com](http://CocoPazzoChicago.com) Lawyers, politicians, developers and the Merchandise Mart's design crowd have given a thumbs-up to this Tuscan charmer for 20 years, and no wonder: It has Mediterranean warmth and rustic refinement to spare. Chris Macchia brings talent and authenticity to traditional, hearty foods, like fusilli with crumbled broccoli, pancetta cubes, toasted garlic and fiery chili flakes (\$10, appetizer portion), or wood-fired pizzas, like salami with dried tomatoes and mozzarella (\$16).

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