



## **MIDTOWN**

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KITCHEN + BAR

**FOR IMMEDIATE RELEASE**

### **MIDTOWN KITCHEN + BAR TO OPEN IN CHICAGO'S DOWNTOWN LOOP AREA**

CHICAGO (September 15, 2006) **Roger Greenfield** and **Ted Kasemir** of Restaurants-America continue to expand their creative and swank restaurant portfolio downtown Chicago with their latest addition, **Midtown Kitchen + Bar**. This bi-level restaurant offering two unique dining and lounging experiences will open Monday, September 18<sup>th</sup> in Chicago's loop area.

**Midtown** has named **Chef Nick Zarzecki** as the Executive Chef. Chef Nick trained at Restaurant Christian Etienne and Ler Mas du Soleil in France. His work experience involves many years with several successful restaurants including; **Carmichael's** (Chicago), **Gibson's** (Michigan), and **Bistro Zinc** (Chicago). He brings over 15 years of classic experience and creative talent to **Midtown Kitchen + Bar**.

**Midtown's** atmosphere promotes a sensual and urban feel with big round booths and oversized lamp shades surrounded in mahogany wood. The upstairs kitchen entices savvy Chicago consumers with many sophisticated and simple culinary options. Begin with the starters which include; **Jalapeno Bacon Wrapped Shrimp** in a sweet chili sauce and bell pepper salad (\$12) and **Barbecue Chicken Stack** with polenta cakes (\$8). A large selection of appetizing salads is available to choose from including; a **Baby Spinach Salad** with bacon, mushrooms, almonds, oranges, apples and poppy seed dressing (\$9) and **Nicoise Salad** with tomatoes, potatoes, haricot vert, caper berry, olives and lemon vinaigrette (\$9).

Sandwiches are unique and tasty and are served with seasoned french fries. The entrées include a variety of mouth watering selections including; **Wasabi Tempura Tuna**

**Roll** with sushi rice salad, soy and orange glaze (\$19), **Mustard Molasses Glazed Steak** with asiago polenta and a demi-glaze (\$20) and **Cavatappi Turkey Bolognese** with basil and asiago (\$14). An offering of sides and sinful desserts complete this creative menu.

Downstairs at **Midtown**, Chicagoans will find a swank lounge with big booths, bar tables and flat screen TV's providing the ideal location for lunch, after work cocktails, and dinner with friends and co-workers. The bar menu offers something for everyone beginning with salads and starters including; **Sweet & Spicy Tempura Shrimp** with spicy-sweet sauce (\$10) and **Asian Salad** with wontons, lettuce, napa cabbage, carrots, radishes, cucumbers, onions, almonds served with honey lime dressing (\$9).

For those with a larger appetite, choose from signature Sliders, Paninis, Sandwiches and Burgers offering over fifteen mouth-watering selections including; **Philly Steak** with onions, mushrooms and provolone (\$10), **Hot and Blue Burger** with blue cheese, bacon, spinach and buffalo sauce (\$10) and the **Chicken Pesto Panini** with peppers, onions and provolone (\$10).

This 9,800 square foot Contemporary American restaurant brings an urban swank lounge-feel together with credible fine dining. Tucked in the middle of several surrounding Chicago theatres, **Midtown** is the ideal destination for pre and post theatre performances. **Midtown** is currently open for breakfast-to-go at 7 a.m. with lunch, cocktails and dinner from 11 a.m. to 10 p.m. **Midtown** accommodates 170 in the upstairs restaurant and 65 in the downstairs bar. Reservations are recommended but not required. Valet parking is offered. **Midtown** is conveniently located next to the Chicago "L" trains. The restaurant is handicapped accessible. All major credit cards are accepted. For more information, call 312-379-5086.

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**For:** Midtown Kitchen + Bar, 203 North LaSalle Street, Chicago IL 60601, 312-379-5086

[www.restaurants-america.com](http://www.restaurants-america.com)