

Sunday, November 18, 2007, 6:30 pm

“Dinner at 7”



Location: Chicago's Steak, Seafood, and Pasta
990 Whitlock Ave N.W.
Marietta, GA 30064
(770) 590-1500
<http://www.chicagosrestaurant.com/>

Hosts: Chuck and Lori Dorrington
Cell Phone: 404-202-8498

Cost: Whatever you eat and/or drink

RSVP: RSVP for reserved seating required **by Thursday 11/15.**

- Call **404-351-2180**
- Email DinnerAt7@atlantatallclub.org
- RSVP online at http://www.evite.com/app/publicUrl/webmaster@atlantatallclub.org/d2007-11-18_DinnerAt7

Description: “Dinner at Seven” is a monthly social event designed to help club members become better acquainted. Chuck and Lori host a dinner in various locations around the greater Atlanta area, usually on the third Sunday of each month. Restaurants with a wide range of cuisines and price points are included. This event is a perfect opportunity to make new friends and reconnect with old ones.

Club members will gather in the restaurant bar or reception area starting at 6:30pm; group seating will be reserved for 7:00pm. Participants will be responsible for the cost of their meal and beverages; separate checks are not available at this location.

Restaurant Review: Not just a steakhouse, not really a neighborhood bistro, the restaurant and cozy bar prepares very good steaks and other meats, but offers some unusual surprises and blackboard specials to please the mostly local crowd. There's a piano bar and a more quiet seating area with large tables. The young servers work in teams and things come out of the kitchen hot. The lobster bisque is a silky smooth version, rich with lobster flavor. To complement the beef, including a slow-roasted prime rib, there's always a fresh fish entrée, ribs, veal, creative pastas, an herb-crusted salmon. But the lowly chicken entrée shines here, two versions of which are favorites: pecan chicken with Bing cherries over mashed sweet potatoes and Greek chicken with garlic, lemon, olives and feta cheese. In another value note, Chicago's includes a salad, potato and veggie with each entrée. There's a full bar with a good selection of batch bourbons and single malts. The modest wine list is priced well under the norm for Atlanta restaurants.

Directions:

- Take I-75 North to Exit 265 (120 / N Marietta Parkway)
- Turn Left at the bottom of the exit ramp
- At the 8th traffic light take a right onto Whitlock Ave
- Continue on Whitlock until the light at Burnt Hickory Road
- Cross Burnt Hickory and enter the Kroger Shopping Center on your right.
- Chicago's is the brick stand alone building to the right in the parking lot.