

Chicago Tribune

FOOD & HEALTH



A 1952 Pakistan League banquet on the Lower East Side of New York. Members of the organization were primarily Bengali seamen who left port in New York and married into local Black and Puerto Rican communities. **BENGALI HARLEM PRODUCTIONS**

Hidden culinary history

Exploring the arrival of Indian food in Chicago, as new film sheds light on past

By **Ahmed Ali Akbar** | Chicago Tribune

When did Indian food first come to Chicago? It's a thorny question. Many restaurants in the city claim to be among the first or the oldest, including Gaylord Fine Indian originally on Clark Street, Indian Garden in Streeterville and Standard India Restaurant originally on Devon Avenue.

All three restaurants were founded after 1965, when major immigration reforms expanded the rights of Asians to immigrate to the United States. This post-1965 wave of immigrants founded the historical South Asian neighborhood on Devon Avenue.

But the history of Indian food in Chicago is over 120 years old, if one looks closely. Indian restaurant workers, laborers and students have been in Chicago since earlier in the 1900s. There is evidence of Indian food being sold in Chicago at various points in the 1920s and 1960s; likely, there are many more stories that have been lost to time.

I asked this question about Chicago Indian food history after watching the fascinating new PBS America ReFramed documentary "In Search

of Bengali Harlem," directed by Vivek Bald and Alaudin Ullah. The documentary points us toward hidden histories of Indian restaurants run by Bengali Muslim men in Black and Latino neighborhoods. That group founded some of the first Indian restaurants in the Western Hemisphere, including New York.

"If you were to go to New York in 1955, the majority of Indian restaurants

Turn to History, Page 6



Schneider Deli offers burger and hot dog grilling kits for Father's Day. **TIM MCCOY**

35 Father's Day restaurant specials in Chicago, suburbs

By **Samantha Nelson**
For the Chicago Tribune

Your dad deserves some recognition for all the advice he's given you over the years (even if you didn't appreciate it at the time) and for all the times he's tried to make you laugh with corny jokes. Restaurants and bars throughout the Chicago area are making it easy to celebrate Father's Day however your

dad likes best, whether it's going out for brunch, sipping some whiskey or picking up a grill kit so he can wow the family with his own backyard cooking skills. From pig roasts to golf watching gatherings, these 35 Father's Day celebrations are sure to make dad proud.

All events take place on June 16 unless otherwise stated.

Turn to Father's Day, Page 5

First look: Calumet Fisheries reopened on Saturday after fire

Owner: 'It's been a stressful six months'

By **Louisa Kung Liu Chu**
Chicago Tribune

Calumet Fisheries reopened on Saturday.

The historic James Beard Award-winning seafood restaurant on the South Side of Chicago closed temporarily after a fire on Nov. 21.

"We had an electrical fire," said Mark Kotlick, president of the family-owned takeout business in the South Deering neighborhood, perhaps best known for its smoked fish and fried shrimp. The fire broke out around 1 p.m., but no one was injured. "We had a mass response from the fire department, about a block away from us, with 10 firetrucks, 40 or 50 firemen, and they were able to save the structure, but pretty much the entire interior and all the equipment was destroyed."

The smokehouse itself, however, was not touched. "It's kind of funny when you



Worker Giovanni Rosas, left, handles the register while talking with customers at Calumet Fisheries, June 8. The takeout eatery known for smoked and fried seafood reopened for business more than six months after a fire damaged much of the building. **JOHN J. KIM/CHICAGO TRIBUNE**

put a fire into a building and it stays OK," Kotlick said. "But yeah, that little structure's been with us for close to 100 years now."

The smokehouse still stands just outside the restaurant, next to the 95th Street bridge overlooking the Calumet River,

across from the new kitchen door.

"Everything's new," Kotlick said about the interior. "We had 100-year-old walk-ins, with wooden doors and wooden walls, and now I've got the new

Turn to Calumet, Page 5



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Calumet

from Page 1

energy-efficient stainless steel walk-in coolers.”

They did not expand, though, and there’s still no seating inside.

“Because we own the building, but not the land,” he added. “So we cannot expand on the footprint of the building.” They did conform to Chicago building codes, including compliance with the Americans with Disabilities Act for accessibility.

On the other side of the building, the iconic signage has been restored by artist Casey King, who also re-created the menu boards inside.

“And he did it to a tee,” Kotlick said. “You wouldn’t know the difference.”

Calumet Fisheries received its first food deliveries in six months on Friday. Manager Javier Magallanes fired up the smokehouse with their traditional oak logs to smoke shrimp, then smoked fish early on Saturday.

Breaded shrimp, frog legs, smelt, oysters and scallops were waiting to be fried to order, Kotlick added.

There were picnic tables on the smokehouse and bridge side.

“People really enjoy that instead of going into their cars,” Kotlick said. “Or throwing a blanket over on the grassy area, or bringing chairs, or I always recommend going to Calumet Park, which is two minutes away



Manager Javier Magallanes, left, and worker Giovanni Rosas pick from the first batch of smoked fish to come out of the smokehouse at Calumet Fisheries, June 8, in Chicago. **JOHN J. KIM/CHICAGO TRIBUNE**

just over the bridge to look at Lake Michigan.”

Calumet Fisheries reopened to the public at 9 a.m. Saturday.

“We’ve kind of been on our COVID hours,” Kotlick said. “We were closing at 7 in the evening, but now we’ll stay open till 9:45 at night. And we think it’s time to do that.”

What did he think he’d do

when he walked back in with everything back up and running?

“Well, I’ll probably cry,” he said, his voice breaking. “A lot of things got damaged. And I’m not even sure if our James Beard award is clean enough to put out.”

“And our prized Anthony Bourdain poster that he signed for us,” he added. “Where he wrote down ‘Keep doing what you’re doing.’”

(Full disclosure, I appeared with the late chef and author at Calumet Fisheries in the Chicago episode of his television series “Anthony Bourdain: No Reservations” on the Travel Channel.

What wasn’t damaged in the fire was the Honorary Carlos Rosas Drive street sign in front of the store. Rosas was the manager and beloved as the Calumet Fish-

eries ambassador who died at 41 after six weeks of hospitalization from complications related to COVID-19 in 2020.

“That’s still up and shining away,” Kotlick said.

It’s been a stressful six months, he added. They had about 15 employees at the time of the fire, and 10 have come back.

The store originally opened in 1928.

“And in 1948, my grandfather purchased it for my dad, Sid Kotlick, and my uncle, Leonard Toll, to run the store, have a business and provide for their families.” They had framed photos hanging of his father and uncle with employees who worked with his family for 30, 40 and 50 years.

What did Mark Kotlick plan to have first?

“I’ve thought about that,” he said. “I asked Javi, can you ask our vendors if they can get some chubs? Wouldn’t that be unbelievable to have that for the opening? But we’re not.”

Chubs are the golden smoked fish that were once their best-seller, but scarce now, so he has different plans.

“I’m gonna throw a couple of shrimp in, a couple scallops in, some smelts and I like our calamari,” Kotlick said. “So I’ll do a little seafood buffet for myself.”

3259 E. 95th St., 773-933-9855, calumetfisheries.com

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Father’s Day

from Page 1

THE LOOP AND NEAR NORTH SIDE

Adalina: Come for brunch from 10 a.m. to 3 p.m. for a waffle station, cigar rolling and giveaways or book a table for dinner, where \$85 gets you a 22-ounce wet aged bone-in rib-eye, Parmesan fries, a smoked old fashioned and a slice of chocolate cake. 912 N. State St., 312-820-9000, adalinachicago.com

Bar Pendry: Treat dad to a wagyu burger served with a side of herb-seasoned fries and a beer for \$28. 81 E. Wacker Place, 312-777-9000, pendry.com

Chef Art Smith’s Reunion: A three-course Papa’s Menu (\$45) includes a mimosa, deviled eggs, shrimp and grits, and beignets. 11 a.m. to 3 p.m. 700 E. Grand Ave., 312-224-1415, reunionrestaurants.com

Chicago Burger Company: Start celebrating early with a barbecue along the Chicago River featuring smoked chicken wings and barbecue burnt ends sliders served with housemade coleslaw and pickles (both \$12), loaded bloody marys (\$14) and margarita towers. 1-4 p.m. Saturday. 301 E. North Water St., 312-464-1000, marriott.com

Emma: Dine in to take advantage of a crispy lamb ribs special served with cherry barbecue sauce, smoked almond and mint Friday through Sunday. 74 W. Illinois St., 312-527-5586, emmachicago.com

Hard Rock Cafe Chicago: A special menu features steak frites with bourbon coffee mushroom sauce and chives (\$36) and a \$15 smoked old fashioned. 11 a.m. to 2 p.m. 63 W. Ontario St., 312-943-2252, cafe.hardrock.com/chicago

Maple & Ash: The steakhouse offers \$375 grilling kits for four that include bone-in rib-eye, New York strip, asparagus, whipped potatoes and an old fashioned. The package is available to pick up from 2-4 p.m. Friday and Saturday. If you don’t want to do any work, the restaurant offers brunch from 10 a.m. to 2:45 p.m. Sunday for \$160 or \$65 for kids. 8 W. Maple St., 312-944-8888, mapleandash.com

Michael Jordan’s Steak House: Treat dad to a \$145 special 34-ounce tomahawk rib-eye served with bone marrow mashed potatoes (\$145) and a tobacco old fashioned (\$23). 505 N. Michigan Ave., 312-321-8823, michaelfordansteakhouse.com/chicago

RPM Steak: Get everything you need for a backyard barbecue by picking up a filet (\$120), New York strip (\$180) or grass-fed rib-eye grill kit (\$200). All of the packages include two steaks, asparagus, beef butter, steak salt and grilling instructions. Noon to 8:45 p.m. Thursday through Sunday. 66 W. Kinzie St., 312-284-4990, rpmrestaurants.com

Schneider Deli: Pick up a hot dog grilling kit with Vienna dogs, poppy seed buns, sauerkraut and chopped corned beef (\$42) or a corned beef burger package with onion rolls, pickled red onions, cheese and Russian dressing (\$50). Both come with pickles, deli mustard and a choice of two sides. 600 N. LaSalle Drive, 773-590-1345, schneiderdeli.com



Old Town Pour House is offering a Brews and Bites taster.

OLD TOWN POUR HOUSE



Shrimp and grits at Chef Art Smith’s Reunion.

KRISTEN MENDIOLA, MADN AGENCY

Ventoux: The French brasserie offers \$18 bottomless beer pours plus a \$29 steak and eggs dish with roasted potatoes and braised tomatoes. 7 a.m. to 3:30 p.m. Saturday and Sunday. 224 N. Michigan Ave., 312-777-9003, ventouxchicago.com

Yardbird: A \$67 Father’s Day family-style menu includes St. Louis short ribs, mac and cheese, and chicken and waffles. 530 N. Wabash Ave., 312-999-9760, runchickenrun.com/chicago

NORTH SIDE AND NORTHWEST SIDE

Avenue Tap & Kitchen: The Lakeview bar offers an \$18 combo featuring a cheeseburger and side, a pint of Modelo and a shot of Tullamore D.E.W. 3407 N. Paulina St., 773-858-7679, avenuetapchicago.com

Bar Roma: Share specials including wood-grilled bone-in rib-eye with garlic herb butter (\$40), jumbo lump crab cake with sweet corn (\$18) and ricotta cheesecake with strawberry rhubarb sauce (\$11). 4-8:30 p.m. 5101 N. Clark St., 773-942-7572, barromachicago.com

Cody’s Public House: Watch the U.S. Open and enter a raffle to win a golf bag and a day of golf while sipping themed drinks including \$7 John Dalys, \$5 Goose Island pints and \$8 Proper 12 mules. 1658 W. Barry Ave., 773-799-8217, codyschicago.com

Easy Street Pizza & Beer Garden: The Portage Park bar offers two hours of bottomless Modelo during brunch for \$20. 11 a.m. to 3 p.m. 3750 N. Central Ave., 773-993-0464, easystreetpizzachicago.com

Lark: Pixel and Daddy Hunter perform during a Who’s Your Daddy drag brunch featuring \$5 Bud Light

and bottomless drink packages. 11 a.m. to 3 p.m. Saturday and Sunday. 3441 N. Halsted St., 773-799-8968, larkchicago.com

Le Sud: Dig into a cowboy-style rib-eye with Cajun compound butter, onion rings and a loaded potato (\$68). 2301 W. Roscoe St., 773-857-1985, lesudchicago.com

The Patio at Café Brauer: Spice up your celebration with a \$19 wing sampler with flavors including Thai chili and smoked chipotle honey. Fries are included and you can substitute loaded tots for \$2. 2021 N. Stockton Drive, 312-507-9053, lpzoopatio.org

Pilot Project Chicago: Buy one of the brewery incubator’s draft beers and get a second one for \$1. 2140 N. Milwaukee Ave., 773-270-5995, pilotprojectbrewing.com

WEST SIDE AND NEAR WEST SIDE

Aba: Aba means father in Hebrew and Arabic, so the restaurant is a particularly appropriate spot to celebrate with specials offered Friday through Sunday including grilled angus hanger steak with black garlic and rosemary jus and a Drop Dad Gorgeous cocktail made with Uncle Nearest whiskey, bourbon barrel-smoked demerara, bitters and a beef chip. 302 N. Green St., Floor 3, 773-645-1400, abarestaurants.com

Carnivale: Stop in the Rumba Lounge for photos, complimentary whiskey tastings, giveaways and games. 1-5 p.m. 702 W. Fulton Market, 312-850-5005, carnivalechicago.com

Guinness Open Gate Brewery: Chef Taylor Bishof hosts a cookout with live music and 10-ounce filet (\$80) dinners that include two sides, a roll and two beers. One



Amerikas is offering its signature cocktail to dads for half price. **AMERIKAS**

dad at each table will receive an engraved 20-ounce pint glass. 3-8 p.m. 901 W. Kinzie St., 312-521-0900, guinnessbrewerychicago.com

Heritage Restaurant & Caviar Bar: Chef Guy Meikle roasts a whole lamb on the patio, serving \$45 platters with lamb sausage, romesco and olive tapenade. Noon to 6 p.m. 2700 W. Chicago Ave., 773-661-9577, heritage-chicago.com

Nettare: Come for brunch starting at 10 a.m. and get steak and eggs plus a bloody mary for \$29. 1953 W. Chicago Ave., barnettare.com

WineStyles: A pig roast includes two sides and a drink. \$20-\$25. 1 p.m. and 2:30 p.m. 6182 N. Northwest Highway, 847-518-9463, winestyles.com/norwoodpark

SOUTH SIDE & NEAR SOUTH SIDE

Pearl’s Place: Tuck in to an absolute feast from this Bronzeville mainstay. The Father’s Day buffet (\$33) includes barbecue rib tips, fried jumbo shrimp, jerk chicken, smothered steak, collard greens and cornbread. Finish the meal off with desserts such as sweet potato pie or peach cobbler. Guests can dine in or grab a take-home meal package for a more intimate feast. 3901 S. Michigan Ave., 773-285-1700, pearlspacereastaurant.com

The Quarry Event Center: Real Men Cook’s 35th annual Father’s Day celebration features home chefs serving sweet and savory dishes plus live music. \$25; \$15 for kids. 3-6 p.m. 2423 E. 75th St., 312-259-1143, thequarrychi.com

SUBURBAN AND MULTIPLE LOCATIONS

Amerikas: Dads can get the restaurant’s signature smoked mezcal old fashioned for half price and dig into a Tomahawk steak special. 734 Lake St., Oak Park, 708-613-4254, amerikasrestaurant.com

The Capital Grille: The steakhouse chain offers a special 22-ounce prime bone-in rib-eye with caramelized shallot jus and truffle butter paired with a glass of Caymus 50th anniversary cabernet sauvignon. *Multiple locations, thecapitalgrille.com*

The Hampton Social: Dads get a free pour of rosé when they dine in. *Multiple locations, thehamptonsocial.com*

Oaken Bistro + Bar: All attendees will have the chance to win a weekend with a Bentley during a brunch buffet featuring a whiskey tasting, smoked salmon with bagels, carved rib-eye, omelets and French toast. Cigars are available for purchase. \$65; \$35 for kids. 10 a.m. and 12:30 p.m. 200 N. Field Drive, Lake Forest, oakenbistro.com

Old Town Pour House: A \$30 Brews and Bites taster offered this week through Father’s Day features pretzel bites, smoked chicken wings, a mini cheeseburger and a Snickers pie shooter paired with Midwestern beers. 8 Oak Brook Center, Oak Brook, 630-601-1440 and 1703 Freedom Drive, Naperville, 630-448-6020; oldtownpourhouse.com

Perry’s Steakhouse & Grill: The restaurant’s Oak Brook, Schaumburg and Vernon Hill locations open early to offer \$13 bloody marys, mimosas and rosé sangria until 4 p.m. and a \$69 22-ounce bone-in caramelized prime rib. 11 a.m. to 9 p.m. *Multiple locations, perryssteakhouse.com*

Q-BBQ: The chain offers special Father’s Day platters for dine in and carryout June 14-16 featuring a choice of meat, two sides and hush puppies for \$15 to \$19. Add on a Hamm’s beer for \$2. *Multiple locations, q-bbq.com*

Samantha Nelson is a freelance writer.