

Vera Bradley: What? Made in China?

Indianapolis

MONTHLY

BEST NEW RESTAURANTS

14
HOTSPOTS
TO TRY NOW

+
75 DISHES
WE CRAVE

Doggie Daycare
Top Choices for
Your Best Friend

Life After TV
The Watson's Girl
Says Bye-Bye Bikini

Deborah Paul
Heck with It—
I'm Going Gray

Miyagi's
(see page 77)

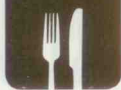
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JUNE 2009



- 16** Hoaglin To Go's **Blondie**—the vanilla cousin of the classic brownie—has done the impossible: made us believe we could live without the chocolate version.

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Hoaglin To Go, 448 Massachusetts Ave., 423-0300

- 17** It's big. It's beefy. And that's pretty much all you need from the **Big Dan Burger** at Mr. Dan's. Combine it with fries and a drink for just under five bucks.

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Mr. Dan's, 4390 N. Keystone Ave., 377-1944; 411 S. West St., 636-2087; 5925 Massachusetts Ave., 547-2254

- 18** Take a refresher course on what makes a **prime rib** truly "prime" at Bynum's Steakhouse, a homey



southside institution. An exceptionally juicy, well-seasoned bone-in slab of prime rib that's almost bigger than the plate comes with a side of creamy horseradish sauce and a bowl of au jus.

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Bynum's Steakhouse, 3850 S. Meridian St., 784-9880

DIP IT
GOOD

19

Pancho's Taqueria boasts the best **guac** around—thick chunks of avocado with a touch more onion than other blends. Use the freshly fried tortilla chips to scrape up every last trace. 7023 N. Michigan Rd., 202-9015; 9658 Allisonville Rd., 585-8427

20

Ice Cream

Ever try to eat ice cream with chopsticks? At H2O Restaurant and Sushi Bar, they're happy to give you a spoon to shovel in their frozen treats. The rotating menu of flavors ranges from the traditional (chocolate cake batter) to the exotic (bleu cheese). These rich, creamy scoops are the perfect follow up to a sushi roll—no matter which utensil you favor. 1912 Broad Ripple Ave., 254-0677



- 21** Once you've had a bite of the **cannoli** at Lucia's Italian Restaurant in City Market, it won't stay on the plate for long. This sweet dessert of ricotta, candied fruit, and almonds is wrapped in a powdered-sugar-covered pastry, garnished with a cherry on each end. We couldn't get anyone to reveal the secret of the wondrous filling's recipe, but that's okay. Keep your secret. We'll take the cannoli.

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Lucia's Italian Restaurant, 222 E. Market St., Ste. 34, 917-1487

- 22** Pretzels? Good. Hotdogs? Good. **Pretzel dog** doused with nacho cheese and chili at King David Dogs? Genius.

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King David Dogs, 15 N. Pennsylvania St., 632-3647

- 23** If you're used to deep-fried spring rolls at Asian takeouts, the **giongon rolls** at Saigon—fresh rice-paper wraps stuffed with minced pork, meaty shrimp, and vermicelli—will be a revelation. Leaves of basil and mint, bean sprouts, and a tangy hoisin dipping sauce with crushed peanuts make these rolls an especially wholesome first course.

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Saigon, 3103 Lafayette Rd., 927-7270

- 24** So beguiling is the **tom ka gai soup** at Sawasdee, a steamy elixir that mingles rich coconut milk with the perfume of lemongrass and the tang of lime, you'll be scraping the bottom of the bowl, wishing you could ask for seconds.

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Sawasdee, 1222 W. 86th St., 844-9451

- 25** Slightly spicy and wonderfully cheesy, with bite-sized chunks of crawfish, the **chili cheese etouffee with crawfish** at Yats is the most delicious nod to the Big Easy we've found. Get it before it's gone.

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Yats, 5363 N. College Ave., 253-8817; 659 Massachusetts Ave., 686-6380; 8352 E. 96th St., Fishers, 585-1792; 1280 U.S. 31 N., Greenwood, 865-9971

- 26** While veggie wraps have a reputation of leaving the lunch crowd with a rumbling stomach by 3 p.m., the **Portobello wrap** at 14 West is so filling, half of it will likely end up in a to-go box. After a brief stint on the lunch menu last summer, the wrap was absent this spring, but Chef Layton Roberts promises that the juicy, pan-fried mushrooms packed in a grilled tortilla with lettuce, cucumbers, and balsamic vinegar will make a comeback this summer.

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14 West, 14 W. Maryland St., 636-1414

- 27** Mother's meatloaf has nothing on the **smoked meatloaf** at Smokehouse on Shelby. Ground beef is seasoned and mixed with a drizzle of the restaurant's signature tangy, spicy