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THE FINAL PIECE

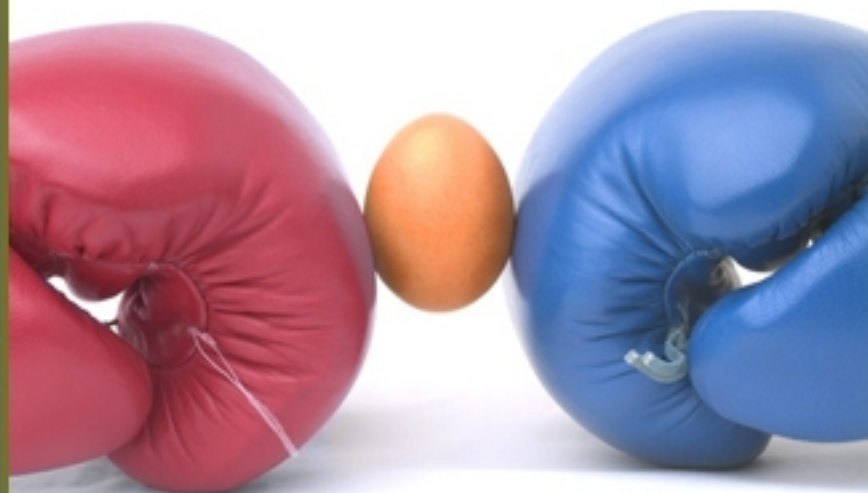
Our next event is **Thursday, May 13: "Sustainability and the Green Movement."** Experts from Jones Lang, Leopardo, and VOA. Just \$39 gets you breakfast, **networking**, and a great panel. [Sign up today!](#)

The last piece of **vacant lakeshore** in Chicago is about to be developed.



McCaffrey Interests' **Dan McCaffrey** and **Nasutsa Mabwa** have worked for the last **five years** on the Chicago Lakeside Development plan, which was approved by the City of Chicago Plan Commission two weeks ago. The plan, which includes the area between 79th and 87th and from Brandon Avenue to the lakefront, will include new retail, residential, and park space on a **former steel mill site**.

The battle of the balance between cost and value



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The winner



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THE GIRL AND THE GOAT



One of the biggest restaurant openings of 2010 is around the corner. **The Girl and The Goat**, a new restaurant from *Top Chef* winner **Stephanie Izard** and the **Boka Restaurant Group**, is being built out by Chicago-based **LG Development Group** and set to open its doors in mid-June. We snapped LG Development's **Brian Goldberg**, Boka Restaurant Group's **Rob Katz** and **Kevin Boehm** and 555 Design's **James Geier** outside the restaurant's site at 809 W. Randolph on Friday. This is Brian's first major restaurant project. He and partners **Marc Lifshin** and **Barry Howard** usually build high-end residential in Lincoln Park. One challenge: the site was originally two storage facilities separated by a brick wall that couldn't be removed because it's part of the **structural support**.

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LG and 555 created a **burnt cedar** covering for the wall and opened a hole so energy could be shared throughout. The restaurant includes one of the **biggest beer refrigerators** in the city (it can hold 28 kegs) and a large basement kitchen. 555 is also designing **vintage fireboxes** to display liquor bottles behind the bar. The Boka team says the restaurant's location was a compromise: Stephanie wanted a gritty urban location, while Boka wanted to be close to the **Loop** so they could meet revenue goals. Close to the expressway and just down the road from the **United Center**, they're hoping the restaurant will draw others to the area. With just five more weeks, Brian thinks LG should win the *Top Chef* Quickfire Challenge for **Top Contractor**.

We're turning 10!

And we couldn't have done it without you.

