

THE WALL STREET JOURNAL

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FRIDAY, JUNE 10, 2005 - VOL. CCLXV NO. 113 - ★★ ★★ \$1.00

FUTURES & OPTIONS / By Charlotte Kaiser

Dining Outside

IN MUCH of the country, dining al fresco is only possible for a few months a year. With summer arriving, many new restaurants are taking advantage of the weather, offering outdoor dining options. From a steakhouse overlooking a lake in Las Vegas to a seafood eatery with views of Charleston Harbor, here are some new places to dine under the stars:

FLEET LANDING RESTAURANT Charleston, S.C.

FOR A CITY by the sea, downtown Charleston, S.C., has surprisingly few waterfront dining options. Fleet Landing, housed in a 1940s Navy warehouse, aims to correct that. It has a deck overlooking Charleston Harbor, which can seat as many as 100 diners. Indoors, ocean-map tabletops and life preservers on the walls carry a nautical theme. The restaurant offers Low-Country-inspired seafood dishes such as fried oysters with Southern Comfort barbecue sauce and crispy whole Southern flounder with apricot glaze. Dinner entrees range from \$10.95 to \$24.95. Lunch and dinner daily and brunch on Sunday. 843-722-8100; www.fleetlanding.net

EXTRA VIRGIN Arlington, Va.

THOUGH ONLY a week old, Extra Virgin is drawing crowds to its sidewalk seating overlooking the main street of Arlington, Va.'s Shirlington Village neighborhood. The cuisine is modern Italian, and signature dishes include house-made duck-and-fig-confit sausage and ricotta gnocchi with roasted Maine lobster and broccoli rabe. In homage to its name, the restaurant carries an à-la-carte selection of extra virgin olive oils for anointing dishes or to be used for dipping bread. Dinner-time main courses are \$15 to \$28. Open for lunch and dinner seven days a week. 703-998-8474

LUA Hoboken, N.J.

CHEF RICARDO Cardona's Latin-inspired cooking competes with views of Manhattan on the patio of this Hoboken restaurant. Dishes such as seafood tamales and short rib taquitos are easy to share, and newfangled Latin cocktails range from passion-fruit mojitos to guava caipirinhas. Outdoor seating, which is available during brunch and dinner, is on a first-come, first-served basis. Dinner entrees range from \$15 to \$22. The restaurant is open for dinner daily and for weekend brunch. 201-876-1900

PETIT ROBERT BISTRO Boston

STEPS FROM Fenway Park, the Commonwealth Avenue eatery has outdoor seating just below street level. The menu offers French fare such as bouillabaisse and tripe Provençal; on Red Sox game days, there are such dishes



Open for business: The new Extra Virgin restaurant, in Arlington, Va., has al fresco gourmet dining.

as a "burger dog"—grilled sirloin shaped like a foot-long hot dog and served on a baguette with melted Muenster cheese. Dinner entrees range from \$13.50 to \$19.75. Open seven days for lunch and dinner. 617-375-0639; www.petitrobertbistro.com

SARABETH'S CENTRAL PARK SOUTH New York

WITH VIEWS of Central Park and passing horse-drawn carriages, the sidewalk seating at the newest Sarabeth's will likely appeal to tourists as well as hardened locals. The fenced-in terrace is decorated with topiaries, and the greenery carries over to the restaurant's interior. Sarabeth Levine's restaurants are known for their homey food, and this latest location is no exception. Entrees include free-range chicken pot pie. Dinner entrees range from \$13.50 to \$32. Open daily for breakfast, lunch, afternoon tea and dinner; also open for brunch on weekends. 212-826-5959; www.sarabeths.com

RIJBA Denver

THE PATIO at this restaurant overlooking historic Larimer Square has been busy since springtime weather came to the Mile High City. In the kitchen, Executive Chef Jennifer Jasinski prepares Mediterranean-inspired fare such as pecorino soup and grilled scallops with spinach gnocchi. Among the desserts are peanut-butter banana cream pie and caramelized chocolate pound cake. Dinner entrees are \$11 to \$29. The restaurant serves weekend brunch, lunch Wednesday through Sunday, and dinner nightly. 303-820-2282; www.rijobdenver.com

SW STEAKHOUSE Las Vegas

THERE ARE PLENTY of steakhouses in Sin City, but only one has a patio overlooking the Lake of Dreams. At Wynn Las Vegas, which opened in April, carnivores get views of nightly shows on the lake that incorporate light, music and water effects. Chef Eric Klein brings flavors from his native Alsace, France, to such menu items as choucroute garnie royale and Alsatian spaetzle. Steaks, all of which come with a selection of classic sauces, include a 20-ounce bone-in rib eye. Main dishes are priced from \$28 to \$52. Open for dinner nightly. 702-770-3325; www.wynnlasvegas.com

IRIS GRILL Issaquah, Wash.

BIRCH TREES surround the wooden deck of Iris Grill's outdoor dining space, which is adorned with flower-filled wine barrels. The restaurant, 17 miles east of Seattle, suffered a fire shortly after opening last year, and reopened in January. The dinner menu features European-inspired Northwest cuisine such as Dungeness crab and artichoke dip, and grilled rack of lamb with Bing cherry marmalade. On weekends, there is live jazz outside. Dinner entrees are priced from \$22 to \$40. Lunch and dinner are served Tuesday through Saturday. 425-557-7899; www.theirsgrill.com

SCYLLA Chicago

A BRUSHED METAL archway by local artisan Quang Hong separates the patio from the sidewalk at this Bucktown neighborhood restaurant, giving diners

privacy from passersby. The restaurant has been open since February, and the menu is Mediterranean. The restaurant, named after a mythical Greek maiden turned sea monster, focuses on seafood in such dishes as grilled prosciutto-wrapped shrimp. Desserts include spiced ricotta fritters with saffron ice cream. Open for dinner Tuesday through Sunday, and for brunch on Sunday. Main courses are \$17 to \$25. 773-227-2995; www.scyllarestaurant.com

BALEENSCOTTSDALE Scottsdale, Ariz.

WHILE ARIZONA'S summers are hot, its deserts cool considerably at night, making dinner under the stars at the newly refurbished Caleo Resort & Spa a pleasant possibility. The property's restaurant has an outdoor dining space overlooking a pair of swimming pools, with fire pits for flair. Though Scottsdale is far from the sea, the menu features fish, with dishes such as Thai-style steamed mussels and herbed sea bass with fennel and leek stew. Dinner entrees range from \$16.95 to \$36.95. Open for breakfast, lunch and dinner daily. 480-424-6095; www.sunburstresort.com/dining.cfm

JBAR San Diego

JBAR, overlooking downtown San Diego, has a pool, cabanas and open fire pits—making it a literal hot spot. Four floors above sister restaurant Jsix, Jbar has room for 220 to drink and dine outside, sampling food like coconut fried calamari and grilled Moroccan lamb skewers. Food prices range from \$3.75 to \$12. Menu items are available daily from noon to midnight. 619-531-8744; www.jsixsandiego.com

THE WALL STREET JOURNAL WEEKEND JOURNAL

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