

PLAN

REPORT OF THE PROCEEDINGS OF A PUBLIC HEARING
BEFORE THE VILLAGE OF ARLINGTON HEIGHTS
PLAN COMMISSION

COMMISSION

RE: 9 NORTH VAIL AVENUE - HUGH'S CHOPHOUSE - PC #26-005
SPECIAL USE, VARIATION

REPORT OF PROCEEDINGS had before the Village of
Arlington Heights Plan Commission Meeting taken at the Arlington Heights Village
Hall, 33 South Arlington Heights Road, 3rd Floor Board Room, Arlington Heights,
Illinois on the 13th day of May, 2026 at the hour of 7:30 p.m.

MEMBERS PRESENT:

- JAY CHERWIN, Chairperson
- KRISTEN SCHURTZ
- JOE LORENZINI
- BRUCE GREEN
- GEORGE DROST
- TERRY ENNES
- JOHN SIGALOS
- SUSAN DAWSON
- MICHAEL PETERMANN (Not Present)

ALSO PRESENT:

- MICHAEL LYSICATOS, Assistant Director of Planning and Community Development
- BASMAH NADEEM, Planner I
- RACHEL HITZEMANN, Planner II

CHAIRPERSON CHERWIN: I call this meeting to order. If we could stand please for the Pledge of Allegiance?

(Pledge of Allegiance recited.)

CHAIRPERSON CHERWIN: All right, could we do a roll call, please?

MS. HITZEMANN: Yes.

Commissioner Dawson.

COMMISSIONER DAWSON: Here.

MS. HITZEMANN: Commissioner Drost.

COMMISSIONER DROST: Here.

MS. HITZEMANN: Commissioner Ennes.

COMMISSIONER ENNES: Here.

MS. HITZEMANN: Commissioner Green.

COMMISSIONER GREEN: Here.

MS. HITZEMANN: Commissioner Lorenzini.

COMMISSIONER LORENZINI: Here.

MS. HITZEMANN: Commissioner Petermann.

(No response.)

MS. HITZEMANN: Commissioner Schurtz.

COMMISSIONER SCHURTZ: Here.

MS. HITZEMANN: Commissioner Sigalos.

COMMISSIONER SIGALOS: Here.

MS. HITZEMANN: Chairman Cherwin.

CHAIRPERSON CHERWIN: Here.

Thank you, we have a quorum. All right, let's see. We've got I and II down. Number III on our agenda is Approval of Minutes from 4/22/26.

Is there a motion?

COMMISSIONER GREEN: I'll make that motion.

CHAIRPERSON CHERWIN: Okay, motion to approve on the table.

Anybody second?

COMMISSIONER LORENZINI: Second.

CHAIRPERSON CHERWIN: All right, all in favor?

(Chorus of ayes.)

CHAIRPERSON CHERWIN: Any opposed?

(No response.)

CHAIRPERSON CHERWIN: All right, motion passes. Cool.

Number IV, Public Hearings. There's just one public hearing on the agenda today, 9 North Vail, Hugh's Chophouse, PC #26-005, Special Use and a Variation.

All right, I'll ask the Staff if all public notices have been given on this one?

MS. NADEEM: They have.

CHAIRPERSON CHERWIN: Awesome, great. Let's see, we've got the Petitioner here? Yes, sir. Yes, you got it, please. You could stand up, if you could approach the podium? If your colleagues here are going to be speaking at all, too, if they could kind of all come up, I'm going to swear you guys in, whoever is speaking.

MR. PEOTA: I think it's just me.

CHAIRPERSON CHERWIN: Okay, it's just you, great.

(Witness sworn.)

CHAIRPERSON CHERWIN: Excellent. Can you state your name please for the record?

MR. PEOTA: Yes, Matt Peota.

CHAIRPERSON CHERWIN: Matt Peota, thank you. Matt, have you read the Staff report? There are some conditions of approval in there, have you read that Staff report and are you in agreement with those conditions?

MR. PEOTA: Yes.

CHAIRPERSON CHERWIN: All right, thank you. All right, the way we'll start this thing out is you can go ahead and present. We can see here on your screen what you're seeing up there.

MR. PEOTA: Okay.

CHAIRPERSON CHERWIN: And then once you're done, you can take a rest, we'll go to the Staff, and then we'll probably ask you some questions.

MR. PEOTA: Sure.

CHAIRPERSON CHERWIN: All right, thank you, sir. Go ahead, take it away.

MR. PEOTA: Great. Well, thank you for having me. This is for, a presentation for Hugh's Chophouse which is on 9 North Vail Avenue. This is a concept, a dual-level concept that we have come up with. Initially, it started out as kind of a traditional Chicago style chophouse with kind of a, more of a modern flair to the concept, too, as well. What we have kind of evolved the concept to being is a, kind of a very traditional American bistro style with the nuance of like an old school Chicago chophouse. So, really focusing on steaks, chops and seafood, mainly sourced from within the United States, using, you know, the American beef which is, you know, one of the, as a chef myself, it's one of the, you know, premier beef industry is in the United States. So, we really want to highlight that.

I do own another restaurant just on the street which is Passero, so we were kind of taking the same concept in terms of how we source our food, through sustainability, offering, you know, those choices of, you know, the small local farms, especially the ones that we're using at Passero from down in Southern Illinois. We have a really good relationship with some working farmers, and we thought that Arlington Heights was really needing a little bit, you know, a restaurant with this type of niche, a steakhouse. There really isn't one down here that just focuses solely on that, and then we wanted to, you know, highlight all those really cool farming practices and pulling it into the local community, too, as well.

You know, kind of complementing that, too, as well, we're going to have a very unique wine list that is very boutique style, you know, also working with organic farmers from the United States, mostly in Napa Valley, California, and Oregon and Washington, curating that list to complement kind of the seafood, chops and steaks that we have, too, as well.

It is a dual level, so the main dining room and the bar is on the first floor. It seats about, I think it's roughly about 90, I don't have that direct number, I apologize for that. Then, it is an open-concept kitchen in the, kind of in the back part of the space so that people will be able to see the live fire cooking. We'll be using a really cool infrared broiler for the steaks, and then we'll also have some live fire wood oak grill, too, as well, that will be able to complement some other dishes, too, there. So, it would be really cool, you know, kind of an open kitchen. Everyone kind of gets to see the action a little bit and hear the sounds of the kitchen,

too, as well, playing in the background, but also be, you know, a little bit mellow, being able to see, you know, a really nice dining experience in the dining room.

Upstairs will be a little more lounge-focused. We'll have a, up in the top where there's like the six or eight seats, we'll have a little wine room area for tastings and things like that, that we can do some special events. We'll also have two rooms up there that can be either divided into two separate rooms for private events which, you know, with my other business, we're seeing a really big need for that because we are pretty booked up with that, so we're trying to find another space, another utilization for private events, too, as well. Then, but that room can also be divided into two separate rooms or one big room, and then we would use that also for overflow on the weekends for busy times during alfresco season, too, as well.

Very similar in terms of like employment, you know, we see about 30-45 employees' total. You know, it's not a lot, in this industry, it's not everybody is full time all the time. So, it's about eight or nine to 10 people per shift on the floor, but as we have the 45 employees, it's kind of just the rotating out back and forth weekly through that staff with our two managers, too, as well. And that's kind of our concept, yes.

CHAIRPERSON CHERWIN: All right.

MR. PEOTA: Happy to answer some questions more detailed about the concept that you guys might have, too, as well.

CHAIRPERSON CHERWIN: All right, sounds good. Well, thanks, Matt. You can take a seat. We'll go ahead and turn it over now to the Staff, and they're going to present, and then we'll come back to you with some questions. So, thank you.

Who we got presenting here? Is this Rachel or Basmah?

MS. HITZEMANN: Basmah.

MS. NADEEM: It's me, Basmah. All right, so here in front of you, we have an application for Hugh's Chophouse, an American bistro style restaurant intending to open in the downtown, specifically at the subject site located at 9 North Vail Ave. This site includes one structure with two units, both of them are vacant. The property is zoned as B-5 in the Downtown District. The lot size is approximately 5,400 square feet in area, and the Comprehensive Plan designates this property as mixed use.

The requested action we see here tonight is for a special use for a restaurant in excess of 4,000 square feet in area in the B-5 Downtown District, and a variation from the parking and traffic analysis conducted by a professional engineer. To give some context, the restaurant operation was intended to take over the first floor of the structure initially and was granted a special use waiver late summer of last year as the restaurant use did not exceed that 4,000 square-foot threshold at the time. But the Applicant revised the proposal to expand into the second floor, increasing the floor area to about 6,300 square feet in area in comparison to just previously the 3,200 square feet in area, adding an additional 3,100 square feet. Altogether, the square footage required a special use.

The restaurant will initially operate as a dinner service, opening from 4:30 p.m. until late night. The first floor will serve as the main dining space, and the second floor will be for private dining opportunities along with overflow seating. The Applicant intends to open for lunch and brunch services later on, but for now is intending to stick with just the dinner operation.

Staff would like to note a slight discrepancy between what we've seen in the Applicant's presentation and what information was provided to us initially. As the Staff report mentions, the expected employee count is 30 to 40 employees, with eight to 10 employees

per shift, whereas we saw nine to 10 employees per shift and a total of 35 to 45 employees in the presentation. So, this is just something that would need to be clarified prior to the Village Board meeting.

The parking you see here is calculated differently from the total square footage of the space as parking in the downtown for restaurants is calculated with the square footage of the public seating area instead of the total floor area. With that, the required amount of spaces for the total square footage of the public seating area is 16 spaces. Staff is not concerned for waiving the traffic and parking study as this type of use is typical for the downtown area, and the downtown is designed to accommodate these types of uses.

In regards to parking, the Applicant will need to utilize the downtown parking garages to meet that 16 minimum spaces. Purchase of parking permits for use of Village-owned garages will take into account a few details such as hours of operation and number of employees. Again, this is also typical for uses in the downtown, and the same language that has been added as a condition will be added and has been used in the past for these types of special uses in the Downtown District.

On the screen here, we see the criteria required for special use approval which includes the necessity for the public at this location, the use will not be detrimental to the health, safety, morals or general welfare of people in the vicinity of this location, and complies with stipulations as authorized by the Village Board.

On this screen, we have the criteria for a variation to be approved which includes not altering the character of the locality and compatibility with existing uses, unique circumstances, harmony with the spirit and intent of the Zoning Code, and the request as a minimum variance to allow reasonable use of the site.

With that being said, the SD recommends approval of both requests for a special use of the restaurant and to waive the traffic and parking study with the following conditions for purchase of parking permits dependent on number of employees, availability of parking during hours of operation, parking regulations for the Vail Avenue Garage, and other pertinent information as required by the Village. Other conditions include a sign permit for any signage, acquiring a liquor license for them to sell alcohol, entering into a license agreement with the Village for alfresco, and to comply with all applicable federal, state, and Village regulations, codes and policies.

That is the conclusion of the Staff's presentation.

CHAIRPERSON CHERWIN: Thank you, Basmah, nice job.

Is there a motion to submit the Staff report into the record?

COMMISSIONER DROST: I'll make that motion.

COMMISSIONER SIGALOS: And I'll second.

CHAIRPERSON CHERWIN: All in favor?

(Chorus of ayes.)

CHAIRPERSON CHERWIN: Any opposed?

(No response.)

CHAIRPERSON CHERWIN: All right, motion passes. Thank you.

Okay, so we have, Commissioners, we'll start.

Kristen, down at the end, if you'd like to have any questions for either the Staff or the Petitioner?

COMMISSIONER SCHURTZ: I don't have any questions right now.

CHAIRPERSON CHERWIN: Okay, Joe?

COMMISSIONER LORENZINI: Yes, I have a question about parking. So, the calculation of eight parking spots for each floor for a total of 16 spots needed; is that for the workers or is that for the public?

MS. NADEEM: Generally, the calculation is based off the public seating area, but it could include the workers or any kind of people, anyone that is interested in being --

MS. HITZEMANN: It includes patrons and staff.

MS. NADEEM: Thank you.

COMMISSIONER LORENZINI: Excuse me?

MS. NADEEM: It would include patrons and staff.

COMMISSIONER LORENZINI: Okay, because right under the table, it says that the restaurant will obtain parking permit spaces in the parking lot. Are they're going to get 16? How many are they going to buy?

MS. NADEEM: It's dependent on a few different factors such as the hours of operation and generally how much parking spaces are available in the garage, and generally, also how the Applicant intends to have their employee breakdown for each shift. It's really dependent on these types of factors and that would determine the exact amount of permits needed.

COMMISSIONER LORENZINI: Okay, my next question is not solely related to this project but, you know, normally, when you build a restaurant or a school or whatever, you're going to need so many parking spaces for so many people, workers or whatever, and then you count the number of spots in the parking lot that's available, like if it's ground parking somewhere outside the downtown. What's the reasoning behind the additional parking this is kind of bringing in for parking downtown? How is that figured?

MS. HITZEMANN: So, did you want to take that?

MS. NADEEM: Yes. Well, the downtown is designed to include these types of uses and has available kind of parking areas to permit this type of use.

CHAIRPERSON CHERWIN: Yes, I think it's, the downtown has this mainly because you can't, there's no parking on the site, so everything just has to be calculated in that they offload the requirements into the public garages. I guess my, I'm sorry to interrupt, but my follow-up question would be, I mean, we're just going to have them kind of consistent with what we ask the other businesses to do in terms of whatever that formula is, they're going to be kind of in line with all the other restaurants in town that are in the downtown area; is that fair?

MS. NADEEM: That's correct, yes.

COMMISSIONER LORENZINI: I just want to, I mean, it's great, the downtown is a great area, you hear nothing but good things, but the only complaint you're going to hear from some of the owners is not enough parking. So, you know, like I say, it's not just related to this project, but in the long run if things become more and more successful, we're eventually going to run out of public parking. So, I'm just wondering what the reasoning, the thinking, the thought processes to think that the Village parking can accommodate additional businesses. That's just a statement I'm making.

CHAIRPERSON CHERWIN: Yes, I think that's a bigger policy kind of issue that the Village I think, that we've been wrestling with and continue to wrestle with. I mean, you know, it's a good problem to have, right? People want to come here; businesses want to thrive. If people aren't coming here, the businesses don't thrive and nobody wants to be here. So, it's kind of how to manage it, but that's part of the overall --

COMMISSIONER DROST: Part of the recipe.

CHAIRPERSON CHERWIN: Part of the recipe.

MS. HITZEMANN: Sure, and I think to add to that, as part of the downtown, you know, the hope is that they will visit multiple establishments downtown. So, how do you, you know, burden one of those uses with a parking and then, you know, maybe they go to Beer on the Wall, and then they're going to Hugh's, and then maybe they're going to Kilwins. So, that's three different establishments that they've gone to downtown with the thought that, you know, these shared parking garages can accommodate all of those uses.

CHAIRPERSON CHERWIN: Bruce, if it were you, you would go back to Beer on the Wall.

COMMISSIONER DROST: And then Kilwins.

COMMISSIONER GREEN: Why would I ever leave?

CHAIRPERSON CHERWIN: That's right. All right, so Bruce, do you have any questions?

COMMISSIONER GREEN: No, I don't. I think it's a great idea actually.

CHAIRPERSON CHERWIN: Sue, we'll start with you down at the end and come back to George. What do you think, Sue?

COMMISSIONER DAWSON: My only question on the parking is about parking. You're okay, you agree with the purchase of parking? You want to step up? Do you have any objections to that? I just want to make sure.

MR. PEOTA: No, no.

COMMISSIONER DAWSON: Okay, because previously we've had petitioners who have objections to it because it adds cost to your operations, right?

MR. PEOTA: I think it's something that like, you know, at my other restaurant, we've done the same thing. We've provided the parking passes for the employees that have requested them, and I think it's just like an added benefit for our employees to offer some.

COMMISSIONER DAWSON: So, it's for the employees that request them, because that was really my question is how, if the intention is to alleviate parking in the downtown, right? So, the intention behind it makes sense to me. It's your staff should park in the garage so that there's more parking for customers in the downtown, but --

MR. PEOTA: Right.

COMMISSIONER DAWSON: -- how do you enforce that? So, how do you anticipate requiring your staff park in the garage?

MR. PEOTA: So, well, when I said request, I mean, I'd say like 70 percent don't even own a car that work for me. So, the other 30 percent, we straight up offer them the permit as a cost to us as a benefit, and that's what we would do in the same sense because it's all falling under the same umbrella company, you know, the same umbrella. So, you know, in the industry I've been in, it tends to lend itself to, the employees use more public transportation. So, for those people we will offer that parking pass on our dime.

COMMISSIONER DAWSON: Do you require that they park there though?

MR. PEOTA: Yes, like, well, like for Passero, like I have them park downstairs because I don't want my customers to have to go downstairs if they don't have to.

COMMISSIONER DAWSON: Right.

MR. PEOTA: I'd rather them get the street parking first.

COMMISSIONER DAWSON: So, I mean, obviously, it's really hard to follow your employees around and figure out where they actually park.

MR. PEOTA: Yes.

COMMISSIONER DAWSON: I guess just all I'm trying to get at is if you're providing the pass to an employee, you then add it as a requirement that they must.

MR. PEOTA: Correct.

COMMISSIONER DAWSON: Again, I'm aware enforcement is an issue, but --

MR. PEOTA: Yes.

COMMISSIONER DAWSON: -- that you're not just handing it to them and saying if you feel like it, it's you need to park in the parking garage.

MR. PEOTA: Yes.

COMMISSIONER DAWSON: That's all I wanted to make sure.

MR. PEOTA: The employees that we have, we provide the pass but you need to park in, and we give them actually a drawing of a map of what garages they can actually park in and what floors and what times that they can do that.

COMMISSIONER DAWSON: Perfect, okay. Just without the enforcement, it kind of defeats the purpose of doing it. So, I just wanted to make sure of that. But obviously you already have a restaurant in downtown, you know all the limitations of parking.

MR. PEOTA: Yes. Yes.

COMMISSIONER DAWSON: Right, so okay, that was my only question.

MR. PEOTA: It's now, it's just getting them to actually like follow the rules on that, yes.

COMMISSIONER DAWSON: Actually, do it and that's employees, and obviously many of your employees are younger and, yes, and then when they see a closer parking spot, they're going to go sweet, and then park in it.

MR. PEOTA: Yes, exactly.

COMMISSIONER DAWSON: And there's not much you can do about that, but as long as you have the rule in your handbook and you try it.

MR. PEOTA: So, they get that two-hour parking ticket, then they stop all that nonsense, yes.

COMMISSIONER DAWSON: Yes, right, right. That's it.

CHAIRPERSON CHERWIN: Thank you, Sue.

John?

COMMISSIONER SIGALOS: Yes, I just have two questions. Rachel, I don't recall this project ever coming before us in the Conceptual Plan Review Committee.

MS. HITZEMANN: It does not. So, the Conceptual Plan Review Committee, you might have remembered seeing that e-mail from Emily, our Director, you will only be reviewing planned unit developments or planned unit development amendments moving forward. So, this is a special use which did not require a PUD.

COMMISSIONER SIGALOS: So, it doesn't require them coming before CPRC?

MS. HITZEMANN: It did not.

COMMISSIONER SIGALOS: Okay, and my last question of the owner, I happened to walk by there the other day and I saw a building permit on the front door. Have you already started work inside here?

MR. PEOTA: I'm sorry?

COMMISSIONER SIGALOS: Have you already started work inside the

space? I saw a building permit on the front door.

MR. PEOTA: Right, so we only have it for the first floor. We do not have it for the second floor because we've had --

COMMISSIONER SIGALOS: So, you're working on the first floor right now?

MR. PEOTA: Correct, yes. We can't do anything with the second floor until this special use has been permitted, yes.

COMMISSIONER SIGALOS: Yes, okay. All right, thank you. That's all I have.

MR. PEOTA: Yes.

CHAIRPERSON CHERWIN: Terry?

COMMISSIONER ENNES: For Staff, I do have a question. When we first got our package, we couldn't see any of the building plans, so I was totally blank for how many seats are on the first floor, how many seats are on the second floor.

MS. HITZEMANN: Yes. So, we are not, our new practice is to not upload building plans to the public packet due to safety concerns. So, they were sent to you in the Plan Commission e-mail that was sent out last Friday as an attachment.

COMMISSIONER ENNES: I did see them subsequently, but --

MS. HITZEMANN: Yes.

COMMISSIONER ENNES: -- when I first got them, it's like --

MS. HITZEMANN: Yes. So, you will not be seeing any floor plans for any project moving forward as a security --

COMMISSIONER ENNES: Okay, just not to make them public.

MS. HITZEMANN: Correct, and intellectual property, so there's kind of a double-edged sword. It's intellectual property that we don't want to share publicly, and then also for security purposes.

COMMISSIONER ENNES: And how many seats are there on the first floor?

MR. PEOTA: So, on the first floor in the actual dining, it's like 70, I think it's like 74, and then there's about 16 bar seats.

COMMISSIONER ENNES: Okay, and then the second floor?

MR. PEOTA: The second floor is, if you ran, I think we'll just call it like 50 on the seating, and then there's about six bar seats, and then there's like six on top of that, the wine tasting room.

COMMISSIONER ENNES: So, 60?

MR. PEOTA: 16 sorry.

COMMISSIONER ENNES: Oh, that's all for dining on the second floor?

MR. PEOTA: Oh, no, sorry. So, 50 in the dining, and then six at the bar, and then another six or eight I believe at that wine table.

COMMISSIONER ENNES: Okay, okay. So, obviously, a business like this which is a change in use, right, this was an insurance building before or financial services?

MR. PEOTA: Financial, I believe, yes.

COMMISSIONER ENNES: Okay, any idea how many employees were there?

MS. HITZEMANN: Previously I don't. I don't know.

COMMISSIONER ENNES: Okay, so a huge increase in parking. Any idea how that's going to affect the garage? And there was a bunch of work done on the garage last year; is that correct?

MS. HITZEMANN: That's correct, yes.

COMMISSIONER ENNES: So, parking was tougher last summer I believe because of the work in the garage, because a lot of people were complaining about that.

MS. HITZEMANN: Yes, and it's my understanding, and we are doing parking analysis and studies as part of our upcoming Downtown Master Plan, but it's my understanding that the garages have only reached peak capacity on Thursdays during the summer.

COMMISSIONER ENNES: When?

MS. HITZEMANN: Thursdays.

COMMISSIONER ENNES: Okay.

MS. HITZEMANN: When we were doing the concert series. The rest of the time, that there is open spots in the parking garages. Now, they may be at the top floor where people don't want to be parking, but there are open spaces.

COMMISSIONER ENNES: I'm down there periodically and I never have a problem finding parking. However, maybe I know where to look or I get down there at the right time. But anyways, I know there is concern with the residential in the area, but hey, you live downtown, right? And you're willing to buy the employee passes. The two-hour, the tickets, that's really just, the only people that get those are employees who are working a six or an eight-hour shift during the day --

MR. PEOTA: Correct.

COMMISSIONER ENNES: -- because after 5:00, they can be there all night. That's where the problem gets created.

MR. PEOTA: Yes. That's mostly my lunch staff right now.

COMMISSIONER ENNES: Right, right. Okay, no, I think long overdue, we need a good steakhouse.

MR. PEOTA: Yes.

COMMISSIONER ENNES: Welcome the Bears.

MR. PEOTA: Yes, there we go. I'd hope so.

COMMISSIONER ENNES: Okay, that's all I have.

CHAIRPERSON CHERWIN: Mr. George?

COMMISSIONER DROST: Yes, as far as the steakhouses, the comparisons that you made with the Chicago steakhouses or chopouses, would Michael Jordan's be one of them?

MR. PEOTA: Like the original Michael Jordan's?

CHAIRPERSON CHERWIN: The original or the one that's in the --

MR. PEOTA: It's been a long time since I've been to those. I was a little guy when I went to those.

COMMISSIONER DROST: No, no, the one that's like in the Intercontinental Hotel.

MR. PEOTA: Oh, I haven't been to that one. So, before Passero, I was with Lettuce Entertain You for almost 15 years. I worked for the Wildfire Division, so I know that was more like a 1920's-1930's style.

CHAIRPERSON CHERWIN: Yes.

MR. PEOTA: I think what we're trying to do is do a little bit more of like a modern take on something like that but just really, you know, have a wide array of not just chops and steaks but just having other items that we could, you know, grilled items and seafood.

Really, I think another thing is like, offering like, you know, fresh oysters, crab legs, lobster tails, things like that. There's nothing like that down here for that type of concept, too, as well, and I think that will lend itself to, you know, a good, a nice little happy hour crowd, too, as well, that can come in.

You know, like I said, upstairs we have kind of more of a lounge-y ambience to it, so we might have some like, you know, smaller entertainment, you know, maybe like a piano player or something like that a couple of nights a week, you know, upstairs. But nothing, we're not doing like any sorts of loud music, club type stuff.

COMMISSIONER DROST: And sort of the theme or motif, what you have there, will that bring you outdoors, too? Are you planning to have an alfresco component to it?

MR. PEOTA: Yes. I don't think we're going to, the way the timing is working out, I don't think we'll put our full effort into an alfresco this season, but definitely by next season. That's kind of when we want to launch our lunch service, too, as well with the alfresco season for '27.

COMMISSIONER DROST: Yes, and your price points on some of the entrees, do you have any of those in mind, you know, where you can get the Chateaubriand, or the --

MR. PEOTA: Yes, absolutely. So, that was like the one thing for me, you know, being down here for already nine years with a restaurant, seeing the different, the demographics and what people like and what people spend. We want to really cater to families, too, as well, so we know, you know, in times of, you know, where things cost a lot, you know, we want to provide a whole array of menu items including, you know, a sandwich, some ribs, things that are, you know, more cost effective that you come in for during the week.

The other thing that we're going to be doing is like weekly specials, so we'll have different items that are, you know, that can be more, I don't want to say, what's the word, like economical that we can offer, you know, during the week, too, as well, you know, like a chicken pot pie or something that's not, someone doesn't have to come in and get a \$60 steak. They can come in and get, you know, a nice slab of ribs or they can come and get a cheeseburger. So, we want to cater to everybody.

COMMISSIONER DROST: \$18 hamburger or something like that --

MR. PEOTA: Yes, exactly.

COMMISSIONER DROST: -- and you're going to basically cross-hybrid some of the Passero items into the Hugh's?

MR. PEOTA: Yes, without giving too much away, there might be subtle hints of that dabbled into the menu that people will see.

COMMISSIONER DROST: Yes, yes.

MR. PEOTA: Because we do want to kind of draw a little bit of the similarities for people as we develop the concepts.

COMMISSIONER DROST: Yes, and from the standpoint, are you the owner or are you a lessee?

MR. PEOTA: Yes, I'm one of the partners with four --

COMMISSIONER DROST: With the ownership, yes.

MR. PEOTA: -- other individuals, yes.

COMMISSIONER DROST: So, you know, basically, the point is you're familiar with the community, you're invested in it, you've got an ownership stake in the property, and you've also experimented in other places as well.

MR. PEOTA: Yes.

COMMISSIONER DROST: So, you're not a rookie at this.

MR. PEOTA: Right, yes. Yes, absolutely.

COMMISSIONER DROST: You've built up your CV a little bit.

MR. PEOTA: I have, you know, the four partners I have, they're all local, too. Most of them grew up here, and that's how we've kind of formed the relationship together. I recently became a resident down here in 2025, so I live five blocks away from the restaurant. It's a curse and a, you know, sometimes --

COMMISSIONER DROST: You won't need a parking permit.

MR. PEOTA: What?

COMMISSIONER DROST: You won't need a parking permit.

MR. PEOTA: I won't need a parking permit. Maybe I can have, if there's overflow, they can park in my driveway, too, as well.

COMMISSIONER DROST: Right. Kind of like a community here, you know.

MR. PEOTA: Yes, very much like it.

COMMISSIONER GREEN: George lives across the street, he knows that.

MR. PEOTA: Yes.

CHAIRPERSON CHERWIN: He's looking for the George special.

MR. PEOTA: I'll call you for a ride.

COMMISSIONER DROST: Absolutely. I raise my hand and you guys can shut the blinds, but what was the interruption in the street when you were having some work done with the water?

MR. PEOTA: Yes. So, basically, because it was a financial building, I don't think they needed really access to a lot of water, whereas a restaurant, we're going to have a big dish machine that's going to be doing a lot of work, so we need to bring in a bigger water main for that.

COMMISSIONER DROST: Because the word was that you were going to take out the curbs and were going to create this sort of European motif with sort of a boulevard look with landscaping in the middle, but that's still to come, right?

MR. PEOTA: I don't know if I've factored that in to our budget.

COMMISSIONER DROST: It was a palpitation of the heart that, you know, something really cool was coming.

MR. PEOTA: Yes.

COMMISSIONER DROST: That's it for the quiz, so thank you.

MR. PEOTA: Yes, sure. Absolutely.

CHAIRPERSON CHERWIN: Thanks, George.

All right, what we're going to do here, this is a public hearing, so at this point, I would like to open the floor to the public. So, is there any, are there any members of the public that would like to speak on this matter?

(No response.)

CHAIRPERSON CHERWIN: If not, all right, we'll move ahead and close the public hearing, and just one more deliberation chance here for anybody that has any questions or concerns, or if anybody would like to make a motion?

COMMISSIONER DAWSON: I can make a motion.

CHAIRPERSON CHERWIN: Yes.

A motion to recommend to the Village Board of Trustees approval of Hugh's Chophouse, PC #26-005, a Special Use Permit to allow a restaurant in excess of 4,000 square feet in the B-5 Downtown District, and the following variation:

- 1. A variation from Chapter 28, Section 6.12-1 to waive the requirement to provide a traffic and parking study prepared by a certified traffic engineer.**

This recommendation is subject to the following conditions:

- 1. The Petitioner shall purchase parking permits for employees in the Village-owned Vail Avenue Garage as deemed appropriate by the Director of Planning & Community Development, subject to availability of parking spaces in the Vail Avenue Garage. The calculation will take into account the number of employees that commute via car, availability of parking during the hours of operation of the proposed use, parking regulations in effect for the Vail Avenue Garage, and other pertinent information as provided by the Petitioner.**
- 2. The Petitioner shall obtain a separate sign permit for any signage, awnings, and decorative lighting.**
- 3. The Petitioner shall enter into the appropriate license agreement prior to installing or offering outdoor dining in any capacity.**
- 4. The Petitioner shall obtain a liquor license through the Village prior to serving alcoholic beverages.**
- 5. The Petitioner shall comply with all federal, state, and Village codes, regulations and policies.**

CHAIRPERSON CHERWIN: All right, that is the motion.

Is there a second?

COMMISSIONER SIGALOS: I'll second.

COMMISSIONER GREEN: I'll -- go ahead.

CHAIRPERSON CHERWIN: I think we got John Sigalos on the second. All right, so the motion is on the table there with a second.

If we could do a roll call vote, please?

MS. HITZEMANN: Commissioner Dawson.

COMMISSIONER DAWSON: Yes.

MS. HITZEMANN: Commissioner Drost.

COMMISSIONER DROST: Aye.

MS. HITZEMANN: Commissioner Ennes.

COMMISSIONER ENNES: Yes.

MS. HITZEMANN: Commissioner Green.

COMMISSIONER GREEN: Yes.

MS. HITZEMANN: Commissioner Lorenzini.

COMMISSIONER LORENZINI: Yes.

MS. HITZEMANN: Commissioner Schurtz.

COMMISSIONER SCHURTZ: Yes.

MS. HITZEMANN: Commissioner Sigalos.

COMMISSIONER SIGALOS: Yes.

MS. HITZEMANN: Chairman Cherwin.

CHAIRPERSON CHERWIN: Yes.

Congratulations, the motion passes. You guys are good to move to the next step. Basmah or Rachel will help you, shepherd you along over to the Board where you'll have your final approval. So, thank you for your time today and good luck.

COMMISSIONER ENNES: What's the scheduled opening date?

MR. PEOTA: We're hoping like August-September, if we can get it going right then, yes.

COMMISSIONER ENNES: Good luck.

MR. PEOTA: Thank you, I appreciate it. Thanks for your time.

CHAIRPERSON CHERWIN: Yes, thank you, guys.

All right, Number V on the agenda, Other Business. I don't believe there is any.

MS. HITZEMANN: We do not have any.

CHAIRPERSON CHERWIN: We will move on to Item VI, Public Comment on other issues.

Do we have anything you want to talk about today?

(No response.)

CHAIRPERSON CHERWIN: All right, no public comment. All right, Item VII, Update on Previous Plan Commission Cases.

MS. HITZEMANN: Yes. You should have received the update of our current active cases.

CHAIRPERSON CHERWIN: Yes. If I could ask, Rachel, we've got a bunch there at the top that are kind of lingering from 2024, early 2025, so we're kind of past the year. What's the deal with those? Are those still lingering?

MS. HITZEMANN: Some of there are still lingering, I would say most of them are still lingering. We're still getting resubmittals back and forth with them. Car Mania, I don't think we've heard from in a minute, but the rest of them are still active cases.

CHAIRPERSON CHERWIN: So, these other folks are going, so everybody except Car Mania maybe in the top six or so are still active?

MS. HITZEMANN: That is correct.

CHAIRPERSON CHERWIN: Okay, what's the big, I mean, I'm just, you know, if we're like, on like Slick City and Pride of Arlington, Pride of Arlington is like over two years out. What are they --

MS. HITZEMANN: So, the Price of Arlington Heights, they received their, they submitted in '24 and they received their comments, and then they did not resubmit until about a year later. Then they received their comments, and then we actually just got another resubmittal. So, they've kind of spaced their submittals within a year apart and that's why it's kind of lingering.

CHAIRPERSON CHERWIN: All right, anybody else have any questions on any of these?

COMMISSIONER ENNES: I do have a question, not on these.

CHAIRPERSON CHERWIN: Yes, what's up, Terry?

COMMISSIONER ENNES: Rachel, in regard to this change with the CPRC

not reviewing restaurants, when did that change? Why wouldn't they go through them first, especially this 4,000 square-foot? It's a good-sized restaurant.

MS. HITZEMANN: So, the change happened with the new year. It's a change by Staff to kind of help streamline the development process, taking out that meeting for some of these smaller projects that aren't PUDs. They're usually, you know, these small size businesses or these restaurants that are likely to move forward through the Plan Commission. So, the Mayor has tasked us and the Village Board has tasked us with streamlining the development process, and that is one of the ways that we are looking to do that is by removing kind of, not unnecessary meetings but meetings that kind of add time that we feel the Plan Commission as a whole could review and would be fine reviewing without that pre development meeting, pre development review.

So, these bigger projects that require PUDs and are larger sites and multiple buildings and things like that will still continue to go through the CPRC, but these smaller projects, we feel that the Plan Commission is well equipped to handle with a single review. Potentially if you needed to take more reviews then --

COMMISSIONER ENNES: Okay, how do you perceive that change impacting the volume of restaurants that might be coming through if the development out on Northwest Highway comes about, and Euclid comes about?

MS. HITZEMANN: So, that would be a PUD, so they would still need to go through this process.

COMMISSIONER ENNES: Okay.

MS. HITZEMANN: It's really for these smaller establishments that are maybe, you know, mom and pop businesses, to help them get through this process --

COMMISSIONER ENNES: Quicker?

MS. HITZEMANN: Quicker and more efficiently. That's our hope, and then these bigger projects, like that development or any of our other developments that are located within PUDs, would still need to go through the CPRC because it would be a PUD or PUD amendment.

COMMISSIONER ENNES: Okay, thank you.

CHAIRPERSON CHERWIN: I think it's a great change, not that anybody cares what I think, but I do. I think it's really, I give them a lot of credit for doing that and I think it's really important for the businesses to not have to, you know, go through those kind of hoops. Even like this one, I mean, nothing we could do, I mean, that's just kind of how it's written but it's like do we really need to, but you know, the less we can get involved with these small business owners and their process, the better it's going to be for everybody. So, I think it's a great change and I'm happy we're doing it.

All right, anything else then?

COMMISSIONER GREEN: Yes, I have a question.

CHAIRPERSON CHERWIN: Yes?

COMMISSIONER GREEN: Centennial Park. Did the Engineering Staff hear from the Park District engineer on this water problem that was mentioned?

MS. HITZEMANN: So, I believe that our Engineering Staff has gone out there and reviewed the drainage out there. I think it's an ongoing process that they're still monitoring. So, our Engineering Staff is aware and they are monitoring it. I don't know if we have a resolution at this point, but it is on their radar and they will continue to monitor the situation. If they do get complaints, they will address them as they come in.

I believe there is an app that any resident in that area can send to have somebody from Engineering come out and look if there's a drainage problem.

COMMISSIONER GREEN: Well, the reason I ask about that is that the individual who has problems back there had sent me some pictures. It's a problem. When there's rain there, he has a problem in his backyard.

MS. HITZEMANN: Has he notified the Engineering Department?

COMMISSIONER GREEN: Yes, he was here at the meeting.

MS. HITZEMANN: Right, but the Engineering Department specifically, has he talked to them?

COMMISSIONER GREEN: I'll encourage him to do that because --

MS. HITZEMANN: Okay, I would do that.

COMMISSIONER GREEN: -- I saw the pictures today. I should show you these pictures. This is not a small problem.

MS. HITZEMANN: Sure. I would have him reach out to the Engineering Department. They're the most equipped to handle this. We are looking at it and it is on their radar, so they will probably be expecting a phone call.

COMMISSIONER GREEN: Okay, great, thank you.

CHAIRPERSON CHERWIN: All right. Okay, well, I think with that, if there's a motion to adjourn?

COMMISSIONER DROST: I'll make that motion.

COMMISSIONER GREEN: Second.

CHAIRPERSON CHERWIN: All in favor?

(Chorus of ayes.)

CHAIRPERSON CHERWIN: Any opposed?

(No response.)

CHAIRPERSON CHERWIN: All right, we're adjourned. Thank you, everybody.

(Whereupon, at 8:08 p.m., the public hearing on the above-mentioned petition was adjourned.)

STATE OF ILLINOIS)
) SS.
COUNTY OF KANE)

I, RONALD LeGRAND, JR., depose and say that
I am a digital court reporter doing business in the State of Illinois; that
I reported verbatim the foregoing proceedings and that the foregoing
is a true and correct transcript to the best of my knowledge and ability.

RONALD LeGRAND, JR.

SUBSCRIBED AND SWORN TO
BEFORE ME THIS _____ DAY OF
_____, A.D. 2026.

NOTARY PUBLIC