

The Smith & Wollensky Story YOU'VE ARRIVED.™

In 1977, the classic steakhouse that would represent the ultimate in American fine dining was introduced. From a random selection of last names of two New Yorkers from the city phone book, the brand name was created, and the first green and white building in mid-town Manhattan was opened. Today, the New York location is still operating and the original building is depicted in the logo for the brand throughout the United States.

Over the years, Smith & Wollensky has become best known for its unique steak dry-aging process. Chefs procure beef from the top 2% in the nation—with the rich, even marbling only found in USDA Prime.

Today, Smith & Wollensky offers a wide range of signature steaks and filets, along with an impressive collection of fresh seafood and award-winning wines. Lobster arrives daily, with all sides and pastries made from scratch. The gigantic chocolate mousse cake and rich coconut cake are decadent masterpieces with a reputation as exceptional as our steaks.

With ten locations each as unique as their city, Smith & Wollensky offers an array of memorable dining experiences for both the traveling steak lover and the social diner. Guests can enjoy the waterfront in Miami Beach or Boston Atlantic Wharf. The river and skyline in Chicago. The glitz and glamour of the Vegas Strip. The elegance of Houston's Highland Village. And luxury dining at each of the other venues.

A prime spotting place for local dignitaries, political figures, professional athletes, and celebrities, Smith & Wollensky offers simple elegant food and gracious hospitality in a refined setting. It's an experience that is uniquely American—and says unequivocally "YOU'VE ARRIVEDTM."

Smith & Wollensky Restaurant Group is a portfolio company of private equity firm Bunker Hill Capital of Boston, Massachusetts. The company owns and operates nine iconic Smith & Wollensky locations in Miami Beach, Chicago, Las Vegas, Washington, D.C., Philadelphia, Columbus, Houston and in Boston at Back Bay and the Atlantic Wharf.

