

# Nice to See You Again!



The health and wellness of our Guests and Team Members remain top priorities at Smith & Wollensky. In response to COVID-19, we have enhanced our already strict food safety and sanitation guidelines and protocols.

We've taken these additional measures for your safety:

- Maintaining social distancing with limited seating capacity and table spacing in our bars, patios and private dining rooms.
- Requiring all Team Members and Vendors to wear face coverings and gloves.
- Requiring all Guests to wear face covering unless seated at table for dining.
- Using disposable and digital menus, sanitizing all devices after each use.
- Providing guest hand sanitizer stations throughout the restaurant.
- Ongoing training, communication and team support throughout S&W.
- Daily temperature and health checks with all Team Members

**NO PERSON WITH A FEVER OR SYMPTOMS  
OF COVID-19 IS PERMITTED IN THIS RESTAURANT.**

These added steps and enhanced cleaning and sanitation measures are in place for everyone's safety. Please let us know if there is anything our team can do to make your visit more comfortable and enjoyable. If you have any questions or would like additional information please ask for a member of the management team. It's nice to see you again!

**SMITH & WOLLENSKY**

AMERICA'S STEAKHOUSE

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Welcome back Boston! **"It's nice to see you again!"**

Since we last connected, our team at Smith & Wollensky has been continuing to work tirelessly on implementing enhanced sanitation, personal hygiene, and cleanliness measures that build on our already strict policies to help keep you, our staff, and the surrounding communities safe. The key components of Smith & Wollensky's emboldened safety-first service protocols to make your visit as comfortable and as enjoyable as possible when you return are as follows:

## **The Guest & Dining Room Experience:**

- Maintaining social distancing while waiting to be seated and with limited seating capacity and table spacing on our patio
- Using disposable and digital menus, sanitizing all devices after each use
- Providing guest hand sanitizer stations throughout the restaurant
- Masks required inside the restaurant when entering for take out
- Restrooms capacities limited
- No person with a fever or symptoms of COVID-19 is permitted in the restaurant

## **Team Member Safety Measures**

- Requiring all team members and vendors to wear clean face coverings and gloves at all times while on premises as well as wash their hands regularly
- Daily temperature checks and health screenings upon entry for required approval to begin shift
- Endeavor to maintain proper 6 feet required social distancing while in the restaurant
- Ongoing COVID-19 training per the State of Illinois and City of Chicago regulations, communication, and team support throughout Smith & Wollensky

Along with our enhanced sanitation standards, guests can now also enjoy online ordering, exciting new menu offerings, meal kits, our continued strong beef supply, and flexible private event planning.

## **New Online Ordering for Take Out, Dinner Packages & Grill Kits:**

Online ordering will soon be available at our Chicago restaurant with pre-payment for takeout and delivery of the full seasonal lunch and dinner menus as well as the launch of a convenient "S&W at Home" program. Comprised of hand-butchered USDA Prime steaks as well as dinner packages with prepared sides, grill kits, and takeaway bottled wines at a 25% discount, our team will take care of all of the delicious details. By providing the best fresh ingredients and preparation guidelines, guests can recreate the iconic Smith & Wollensky steakhouse experience in the comfort of their own homes.

## **Private Events Flexibility**

- Flexibility with rescheduled meetings, events, celebrations, and milestones
- Flexibility with planning logistics such as deposits, date changes, and cancellations as safety protocols evolve
- Easily reconfigured large and expansive dining spaces to allow for maximum comfort in social distancing
- Pre-bookings available for events during the busy fall and holiday season

## **Benefits of Beef Partnership with Double R Ranch & Snake River Farms**

- Family-owned business featuring humanely raised cattle, focused on sustainability, and driven by the quality of their products
- Uninterrupted and untarnished beef supply chain from start to finish that spans ranching to cattle feeding to beef processing
- Their comprehensive approach of being involved in every step of the beef lifecycle gives them complete control over the end product
- Healthy and thriving cattle raised in a temperate climate that are nutritiously fed with sustainable and renewable feed ingredients as formulated by a cattle nutritionist
- Currently pre-aging the beef to maintain quality level of consistently bold and delicious premium beef that is always tender, juicy, and packed with flavor

Our dedication to each other and you, our guest, remains unwavering, as is our commitment to serve you the finest steaks in a warm and welcoming atmosphere with an unparalleled hospitality that has made us famous for over 40 years. Whether you're eating in, taking your meal to go, or picking up the ingredients to prepare a Steakhouse Dinner at home, **It's Nice to See You Again!**