



The Smith & Wollensky Restaurant Group 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. The original New York location is still operating and depicted in the brand logo.

Over the years, Smith & Wollensky has become best known for its unique dry-aging process. Beef is procured 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. The extensive wine list has won the *Wine Spectator* “Award of Excellence” consecutively since 1987. With simple, elegant food and gracious hospitality in a refined setting, it’s an experience that says unequivocally “YOU’VE ARRIVED™.”

Smith & Wollensky restaurants operate in nine iconic locations. 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 classic luxury dining in the Columbus, Philadelphia, Boston Back Bay and Washington D.C. venues.

In 2007, Bunker Hill Capital, a Boston-based private equity firm, recognized the expansion opportunities with the iconic brand and added the business to its investment portfolio. Michael Feighery, a 25-year veteran of the Smith & Wollensky Restaurant Group, was named CEO and President. He and the new VP of Marketing and CFO led the charge to open the Atlantic Wharf location as part of the revitalization efforts of Boston’s historic waterfront.

The expansion will continue, this time internationally, when the restaurant group opens a London location Spring 2015, just off The Strand. Imported USDA Prime beef will undergo a distinct and traditional aging process on-site, as it does at the American locations, and will be complemented by local infusions and regional flavors.

The restaurant group introduced the Wollensky’s Grill concept in Chicago October 2014. Staying true to the heart of best-in-class dining, the gastropub-style menu explores culinary avenues influenced by shareable dining and social interaction. The redesigned and renovated downstairs riverfront level of the Smith & Wollensky restaurant offers a relaxed speakeasy atmosphere with an innovative, beef-centric menu and a catalogue of craft beers, artisanal cocktails and wines-by-the-glass and half-bottles.

