



Tom Colicchio's
craftsteak

Eight-time, James Beard Award-winning Chef Tom Colicchio elevates the definition of a steakhouse with Tom Colicchio's Craftsteak. Tom Colicchio's Craftsteak is dedicated not only to the craft of cooking, but also to celebrating the natural flavors of great ingredients. The menu features ingredients from small family farms, artisanal producers and day-boat fishermen, prepared to capture the true flavor and essence of each product.

The à la carte menu includes a selection of signature vegetables, potatoes, mushrooms and grains in addition to steakhouse favorite side dishes.

GENERAL INFORMATION

Full Restaurant Capacity
Seats: 270

Private Dining Rooms
Room 1: 32 seated, 40 standing reception
Room 2: 40 seated, 50 standing reception
Combined capacity: 72 seated, 80 standing reception
Meal Period: Dinner

Signature Dishes
 Warm Frisée *Farm Egg*, *Smoked Bacon*
 Dry-Aged Ribeye
 24-Hour Braised Beef Short Rib
 SRF Wagyu Skirt Steak
 Yukon Gold Purée
 Cinnamon Monkey Bread