



Tom Colicchio's craftsteak

Five-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

- Hand-Cut Wagyu Tartare
- Dry-Aged New York Strip
- 24- Hour Braised Beef Short Rib
- SRF Wagyu Skirt Steak
- Yukon Gold Purée
- Cinnamon Monkey Bread