



EXECUTIVE CHEF
THE CLUB AT LINVILLE RIDGE
 Linville Ridge, NC
<https://www.linvillerridge.com/>



About the Club: Linville Ridge, a private residential community in the Blue Ridge Mountains of western North Carolina, offers members endless golf and social activities with access to an 18-hole championship golf course, driving range, practice green, fitness center, tennis courts, croquet lawns, bocce courts, a heated swimming pool and casual and elegant dining facilities. Members never want to leave the comfort and convenience of the community!

Position Specific: The Club at Linville Ridge is in need of fresh leadership, vision, training, and standards. The current menus are filled with "build your own" items and each of the outlets lacks its unique identity and/or theme. Consistency has been a major challenge and the staffing model needs to be reinvented as the current model employs many local college students, leaving the operation short at the beginning/end of the season. Cleanliness, food storage, and food handling standards can all be elevated.



The Belvedere Clubhouse

Linville Ridge offers an abundance of fun activities for members and their family to enjoy. Whether it is sinking a hole in one, acing your opponent on an excellent serve, or making a perfect shot through a wicket, we are sure that you will find many exciting things to do. The Club offers golf, tennis, pickleball, croquet, a fitness center, hiking trails and a beautiful outdoor swimming pool. Members enjoy all of these options and so much more with some of the most amazing scenery found on the East Coast.

The Club is looking for an Executive Chef who is hardworking, caring (for members and associates), flexible and one who maintains a positive attitude. He/she should be creative (menus, training, recruiting), innovative, passionate about his/her profession and will dedicate him/herself to the operation. The Club is very seasonal and in addition to the obvious hardwork that the start of the season brings, the Chef must be able to adapt to the "off-season" duties (training programs, menu development, staff recruiting, capital projects).



The Sandwedge Dining Room



The View 180

Initial Priorities:

1. Evaluate Current Kitchen - Finalize the refresh of all kitchens (anticipated in April).
2. Review Current Menus - The new Executive Chef is expected to evaluate and improve the menu variety focusing on fresh farm-to-table ingredients. Audit current menu offerings in all outlets.
3. Develop Relationships - Set the example for professionalism when working and communicating with all departments. Know your peer managers and learn membership preferences. Build relationships with local vendors/purveyors.
4. Staffing - Work to build a staffing program which allows consistent service throughout the season. Ensure the current culinary management team members are in the proper positions.

Job Requirements & Requested Traits:

- The Club features a diverse membership with varying wants/needs. The Chef will be able to create offerings and price-points to please the majority.
- Members are looking for healthy options, especially at the three meal restaurant. There are a mix of members, some looking for the top quality, others looking for value - menus should give options to both factions.
- Members are looking to dine at the Club on a more consistent basis (for dinner). More families are joining the Club and current offerings for younger members and children can be improved.
- The Executive Chef will work directly with the F&B Director and General Manager to develop yearly budgets. Chef will be tasked with defining labor needs, supplies, equipment, etc. The Chef will be involved in all Capital Budgeting and expected to assist with execution of all projects.
- The Executive Chef will attend the House Committee meeting to listen to member comments and suggestions. Occasional tastings will be conducted for new season menus.
- The Executive Chef should have a great presence in the dining areas soliciting feedback from the membership as well as building relationships. The Chef will conduct "Chef's Table" dinners as well as private dinners at member homes on occasion.

Note: The Club is undergoing multiple projects: Creating Associate Housing units, expansion of Ladies and Men's Locker Rooms, renovation of all three kitchens. Owners and Advisory Board feel food quality and consistency is the weakest aspect of the Club's current offerings.



Created by George Cobb, the Linville Ridge Golf Course is the highest golf course east of the Mississippi River, soaring on the thirteenth hole to an elevation of 4,949 feet.

Additional Information:

- Annual food sales \$1,100,000; Total F&B Sales \$1,650,000.
- The Club currently maintains a 45% food cost. Sales are a mix of 85% a la carte and 15% banquet. Goal 43% (Previous FY -\$250,000)
- There are 24 culinary employees and six (6) stewards supported by a \$550,000 labor budget.
- There are (3) Kitchens i.e., Sandwedge Kitchen (serves Sandwedge, Elevation Bar & Turn), Belvedere Kitchen, View 180. Management rates the condition 4 out of 5. Capital replacement plan in place.
- There are three (3) Sous Chefs and a Pastry Chef. The Executive Chef is responsible for purchasing.
- There are three (3) Clubhouses (45,000 sq. ft. for 330 members whose average age is 65.
- The Club operates six months annually and closes November through April.
- The Executive Chef reports to the Food & Beverage Director and works with the General Manager, Catering & Events Manager and Director of Golf.
- The previous Executive Chef was employed by the Club for two (2) years.

"Mission Statement: Linville Ridge is a mountain sanctuary, fostering genuine and enduring friendships, where members and their families can play, relax and enjoy a casual lifestyle with exceptional service while taking in the cool mountain air and extraordinary views."

Dining: The customary breakfast, lunch and dinner offerings are available seven days a week, during season (May through October).

The Turn

The Turn is a casual deli counter providing light breakfast, lunch fare, short-order selections, plus espresso drinks and smoothies. Casual attire.

Elevation Pub

The Elevation Pub is the hub of social activity at Linville Ridge and provides a comfortable atmosphere for dining, cocktails and entertainment. Casual attire.

The Sandwedge

The Sandwedge is casual dining, a full-service restaurant, surrounded by lush greens and mountain vistas that provides a comfortable gathering spot before or after golf. Serving lunch & dinner daily in season. Casual attire.

Belvedere

The Belvedere is a favorite spot for casual, upscale, bistro-style dining in an indoor/outdoor pavilion. Casual elegant attire.

View 180

The gourmet menu changes weekly and reflects the changing of the seasons as well as the availability of locally grown fresh ingredients. Jacket optional.

A compensation package that will include base salary and performance bonus. Excellent benefits including medical, life & dental insurance, 401K, vacation and ACF Dues and Convention. A relocation allowance is available. A CEC is preferred. Interested individuals should send resumes, a well-conceived cover letter, and supporting information (a digital Portfolio is encouraged) in strict confidence. [Click Here](#) to upload your information:



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THE CLUB AT LINVILLE RIDGE PHOTOS



KITCHEN PICS

The View Clubhouse



Sandwedge Clubhouse



Belvedere Clubhouse



Starters

LOBSTER BISQUE

9

GF | VEG • GRILLED GEM LETTUCE

manchego cheese, mandarin oranges,
cherry tomatoes, champagne vinaigrette

12

GF | VEG • HEIRLOOM TOMATO SALAD

heirloom cherry tomatoes, red onions,
mint, oregano, red wine vinaigrette

12

DF • MEYER LEMON MUSSELS

prince edward island mussels, meyer lemon preserves,
heirloom tomatoes, shallots, sourdough

18

DF • WAGYU TARTARE

capers, garlic, shallots, porcini, brioche

22

DF • HAMACHI CARPACCIO

hot english mustard, cucumber noodles, yuzu

20

GF | VEG • GARLIC PARMESAN FRIES

a basket fries, garlic and herb butter, parmesan

9

OYSTER ROCKEFELLER

cocktail oysters, gruyere, creamed spinach, mornay

16

Mains

mains served with baked bavatappi, garlic & chili broccolini

ora king salmon 38

chilean seabass 40

u8 scallops 36

alaskan halibut 38

tiger prawn 36

berkshire pork chop 34

half rack of new zealand lamb 44

w.b. black australian wagyu ribeye 42

Sides

green bean casserole 8

GF • creamed spinach 8

GF • truffle mashed redskin potatoes 8

View₁₈₀

BELVEDERE

WEEKEND FEATURES | 10.8.21

SOUP OF THE DAY ^{GF} <i>Butternut Squash Potage & Basil Pistou</i>	6 9
CHEF'S MARKET SALAD ^{GF} frisée aux lardons + frisée + Nueske's bacon + compressed pears dijon vinaigrette	12
CATCH OF THE WEEK ^{GF DF} <i>Tiger Prawns Picatta</i> spaghettini + heirloom cherry tomatoes + fried capers + asparagus tips	32
BUTCHER'S CUT ^{GF} <i>Braised Short Ribs</i> pumpkin purée + warm german style potato salad charred asparagus	38

BEGINNINGS

FRENCH ONION SOUP provolone brioche crostini	9
OYSTERS ROCKEFELLER cocktail oysters + gruyere + creamed spinach + mornay	16
SHRIMP COCKTAIL ^{GF} lemon + cocktail sauce	18
FRIED CALAMARI STEAKS ^{DF} sweet thai chili sauce + sesame-garlic aioli	13
WOOD FIRED ARTICHOKEs ^{GF} artichokes + lemon aioli	13
TUNA TARTARE ^{GF DF} ginger soy + sambal + cucumber + red pepper coconut emulsion + rice chip	22

COOL & CRISP

CHOPHOUSE WEDGE ^{GF} baby iceberg + danish blue cheese + red onion + hard boiled egg heirloom cherry tomatoes + candied applewood smoked bacon creamy danish blue dressing	12
HOMINY & CHICKPEA SALAD ^{GF} burrata + arugula + white balsamic & lemon vinaigrette spanish oregano	13
KALE & APPLE SALAD ^{GF} spice cashews + pickled red onions + tahini vinaigrette + gruyere	10

ENTRÉES

THE BELVEDERE BURGER sirloin, ribeye, & tenderloin patty + foie gras pate + truffle mayo sautéed mushrooms + swiss cheese + house-made whole wheat brioche bun + house cut fries	19
MOROCCAN LAMB RACK ^{GF} tangine style vegetables + bordelaise	48
KUROBUTA PORK CHOP ^{GF} foie gras dirty rice + sautéed yellow squash + salsa verde	36
PAN-TANNED CRISPY SKIN SALMON israeli cous cous + baby carrots + micro green & fennel salad greek yogurt dressing	28
U8 SEARED SCALLOPS ^{GF} creamy polenta + fire roasted corn + ancho chile confit tomatoes	35
MAINE LOBSTER TAIL ^{GF} sauce maltese + roasted red potatoes + asparagus	45

CHOPHOUSE *includes a choice of two sides + one sauce**

PRIME FILET MIGNON 7 oz	40
SNAKE RIVER FARMS RIBEYE 14 oz	63
PRIME RIB & YORKSHIRE POPOVER 8 oz 12 oz	26 38
JOYCE FARMS ROASTED CHICKEN BREAST	26

SAUCES ^{GF}

au jus	bordelaise	green peppercorn au poivre
béarnaise	chophouse butter	meyer lemon beurre blanc

* additional sauces are \$2 each

SIDES ^{GF}

baked potato or sweet potato	mushroom caps + shallots
yukon plugra whipped potatoes	charred asparagus
smashed fingerlings	baby carrots
haricot verts + roasted garlic	

FAMILY STYLE SIDES ^{GF}

grilled street corn elote style	8
lobster mac & cheese	16
cream spinach	10

Entrée & Chophouse Split-Plate Charge \$6

V Vegan | VEG Vegetarian | DF Dairy Free | GF Gluten Free/While we offer gluten free items, our kitchen is not completely gluten free.

WAGYU: The word, Wagyu is derived from the words "wa" meaning Japanese and "gyu" meaning beef, this highly sought after delicacy contains high levels of marbling, delivering a true melt in the mouth experience for diners. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SOUPS



fall vegetable miso with tofu GF DF VEGAN	6/8
elevation pub chili	
gumbo (MONDAY)	
new england clam chowder (TUESDAY)	
soup du jour (WEDNESDAY-SUNDAY)	

SALADS

BABY CAESAR	12
young romaine, brioche croutons, caesar dressing, parmesan reggiano	
LINVILLE HOUSE	12
artisan lettuce blend, baby heirloom tomatoes, cucumbers, pickled red onions, carrots, balsamic vinaigrette	
WARM ACORN SQUASH SALAD GF	14
frisee, ricotta salata, brown sugar roasted acorn squash, neuski bacon lardons, orange marinated fennel, roasted tomato vinaigrette	
SALAD ADDITIONS	
skirt steak	+16
chicken breast	+6
salmon	+7
tofu	+6

APPS & SIMPLE EATS

CRISPY BRUSSEL SPROUTS	10
soy garlic glaze, fresh grated parmesan, aioli	
CAULIFLOWER WINGS VEG	9
crispy fried cauliflower, tossed in buffalo sauce	
CHICKEN TENDERS	12
three jumbo tenders, ranch or honey mustard	

sandwedge

LUNCH

PIZZA 12" PERSONAL PIZZAS

CHEESE 12
exactly as it sounds!

MARGHERITA 14
fresh buffalo mozzarella, pizza sauce, fresh basil

P.O.D. (PIZZA OF THE DAY) 16
Ask your server for our chef's pizza of the day.

BUILD YOUR OWN 12

Additional toppings on any of the above pizzas. +1 EA
pepperoni, sausage, ground beef,
mushrooms, onions, peppers, banana peppers, olives

Gluten free available at no extra charge.

TACOS

GRINGO TACO 6 EA
mild seasoned ground beef, shredded lettuce, cheddar
cheese, diced tomato, pico de gallo, guacamole, sour cream

TACO DEL DIA 6 EA
chef's choice.

*Tacos served on a soft flour or crispy corn tortilla
and come with fresh guacamole and pico de gallo.*

TACO BOWL +8
*Tacos may be served on a bed of lettuce with
a side tortilla chips.*



SANDWICHES & SUCH

NASHVILLE HOT CHICKEN SANDWICH 14
pickle brined fried chicken thighs, pear hot sauce, apple
slaw, sriracha aioli, house made pickles

PUB BURGER 8oz 16
tomato bacon jam, smoked cheddar, lettuce,
tomato and onion

BEYOND BURGER® 14
includes lettuce, tomato, onion and pickle spear served
on a toasted brioche bun.

THE RACHEL 14
thinly sliced turkey, boar's head swiss cheese,
coleslaw, russian dressing

THE REUBEN 14
thinly corned beef, boar's head swiss cheese,
sauerkraut, russian dressing

CLASSIC CLUB SANDWICH 14
turkey, bacon, mayonnaise, lettuce tomato

STEAK SANDWICH 15
thinly sliced grilled steak, sauteed peppers, onions, and
provolone cheese, hoagie roll

CHICKEN QUESADILLA 14
chicken, peppers, onions, monterey jack cheese,
pico de gallo, guacamole

GRILLED CHICKEN PITA 16
shredded lettuce, tzatziki, cucumber, tomato, red onion

CRAB CAKE SANDWICH 16
crab cake, meyer lemon aioli, shredded lettuce, tomato,
housemade pickle chips, brioche bun

*All sandwiches come with
house cut fries or sweet potato fries
and house made pickles.*

VEG Vegetarian | GF Gluten Free/While we offer gluten free items, our kitchen is not completely gluten free.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

sandwedge

DINNER

SOUPS



fall vegetable miso with tofu GF DF VEGAN	6/8
elevation pub chili	
gumbo (MONDAY)	
new england clam chowder (TUESDAY)	
soup du jour (WEDNESDAY-SUNDAY)	

SALADS

BABY CAESAR	12
young romaine, brioche croutons, caesar dressing, parmesan reggiano	
LINVILLE HOUSE	12
artisan lettuce blend, baby heirloom tomatoes, cucumbers, pickled red onions, carrots, balsamicvinaigrette	
SWISS APPLE GF DF	14
fresh green apples, swiss chard, spring mix, toasted pine nut, basil-mint dressing	
WARM ACORN SQUASH SALAD GF	14
frisee, ricotta salata, brown sugar roasted acorn squash, neuski bacon lardons, orange marinated fennel, roasted tomato vinaigrette	

SALAD ADDITIONS

skirt steak	+16
chicken breast	+6
salmon	+7
tofu	+6

APPS & SIMPLE EATS

CRISPY BRUSSEL SPROUTS	10
soy garlic glaze, fresh grated parmesan, aioli	
AHI TUNA POKE BOWL	18
sushi rice, poke dressing, sriracha aioli, wakame, avocado and cucumber	
SKILLET CORN BREAD GF	12
baked to order, slab bacon, peppers, onions & served with a spiced honey butter	
CAULIFLOWER WINGS VEG	9
crispy fried cauliflower, tossed in buffalo sauce	
CHICKEN TENDERS	12
three jumbo tenders, ranch or honey mustard	

SANDWICHES & SUCH

NASHVILLE HOT CHICKEN SANDWICH	14
pickle brined fried chicken thighs, pear hot sauce, apple slaw, sriracha aioli, house made pickles	
WAGYU BURGER 8oz	16
tomato bacon jam, smoked cheddar, lettuce, tomato and onion	
BEYOND BURGER®	14
Includes lettuce, tomato, onion and pickle spear served on a toasted brioche bun.	
CHICKEN QUESADILLA	14
chicken, peppers, onions, monterey jack cheese, pico de gallo, guacamole	

All sandwiches come with house cut fries or sweet potato fries and house made pickles.

PIZZA 12" PERSONAL PIZZAS

CHEESE	12
exactly as it sounds!	
MARGHERITA	14
fresh buffalo mozzarella, pizza sauce, fresh basil	
P.O.D. (PIZZA OF THE DAY)	16
Ask your server for our chef's pizza of the day.	
BUILD YOUR OWN	12
<i>Additional toppings on any of the above pizzas.</i>	+1 EA
pepperoni, sausage, ground beef, mushrooms, onions, peppers, banana peppers, olives	

Gluten free available at no extra charge.

BUILD-A-BOWL 15

ADD PROTEIN	
skirt steak	+16
grilled chicken breast	+6
tuna	+10
salmon	+7
tofu	+6

CHOOSE A GRAIN	
quinoa • farro • white rice • brown rice	

PICK 3 VEGGIES	
asparagus • broccoli florets • roasted brussel sprouts spaghetti squash • sweet potatoes	

CHOOSE YOUR SAUCE	
teriyaki • balsamic glaze • meyer lemon vinaigrette sweet thai chili	

SIDES

SWEET POTATO	ASPARAGUS
HOUSE CUT FRIES	BROCCOLI FLORETS
ROASTED FINGERLINGS	SUMMER SQUASH
WHIPPED POTATOES	SNAP PEAS

Additional Sides \$5 each.



TACOS

GRINGO TACO	6 EA
mild seasoned ground beef, shredded lettuce, cheddar cheese, diced tomato, pico de gallo, guacamole, sour cream	
TACO DEL DIA	6 EA
chef's choice.	
<i>Tacos served on a soft flour or crispy corn tortilla and come with fresh guacamole and pico de gallo.</i>	
TACO BOWL	+8
<i>Tacos may be served on a bed of lettuce with a side tortilla chips.</i>	

ENTRÉES

FILET MIGNON <small>7OZ GF DF</small>	35
north fork farms beef, roasted tomato demi-glace, choice of two sides	
PRIME RIBEYE <small>14OZ GF DF</small>	58
snake river farms ribeye, roasted tomato demi-glace, choice of two sides	
SOUTHERN FRIED CHICKEN	24
gravy, honey butter, choice of two sides	
TURKEY POT PIE	22
buttery flakey crust, turkey, potatoes, carrots, celery	
PACIFIC WILD CAUGHT SALMON <small>GF</small>	28
crispy skin, meyer lemon preserves, choice of two sides	
CRAB CAKES <small>DF</small>	18
two 4oz crab cakes, remoulade sauce, choice of two sides	
RED BEANS & RICE <small>GF</small>	24
stewed red beans with andouille sausage, smoked chicken thighs, over white rice	

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