



EXECUTIVE CHEF LUBBOCK COUNTRY CLUB Lubbock, TX

<https://www.lubbockcc.org/>

History: For more than 100 years, Lubbock Country Club (LCC) has been the premier private club for Lubbock and the South Plains. Lubbock Country Club, established in 1921, lies in historic Blackwater Draw, about three miles north of downtown Lubbock. It is an oasis of lush, rolling fairways, mature trees, and beautiful ponds amid the cotton fields of the South Plains. Some of the earliest New World inhabitants hunted ancient bison in the Blackwater Draw which flourished some 13,000 years ago.

Position Specific: Lubbock Country Club is looking for a passionate leader with energy and knowledge. The Executive Chef needs to be a self-driven individual who is very organized and willing to work toward establishing a 'culinary culture of excellence'. The Executive Chef purchases all food along with managing all business affairs of the culinary department. He or she should operate the kitchen as if they were the 'owner.'

The Executive Chef is a well-respected, proactive member of the management team and is able to generate thoughts and ideas that result in increased sales and improved member satisfaction. This individual is a visionary, yet understands and is respectful of the culinary favorites of the membership.



The Grill Room

Lubbock Country Club was originally built as a golf, hunting, and fishing club. The course has uniquely beautiful terrain for this part of Texas with beautiful treelined fairways routed across a lush, rolling canyon. For members, Lubbock Country Club is a second home. The Club offers members the ultimate lifestyle in a casual family friendly atmosphere.



Outstanding Wedding Venue

Initial Focus:

1. **Provide Recommendations on Kitchen Layout** – The Executive Chef is expected to evaluate and review the kitchen layout and equipment. The goal is to update the facility and increase efficiency through proper flow and equipment placement.
2. **Team Evaluation & Development** - Reestablish a team mentality with the kitchen crew. Inspire the team and build a strong culinary culture driven to excellence. Serve as coach and mentor, and lead by example. Create an onboarding program for future culinary team members.
3. **Develop Processes/Procedures and Systems** - The new Executive Chef is expected to evaluate purchasing, receiving and overall operations. He/she will provide recommendations for enhanced systems, controls and product utilization. The new Executive Chef initiates changes that benefit the entire Club's operation.
4. **Develop Relationships with Members** - The Executive Chef is expected to walk the dining room and be visible to the membership. He/she will encourage member feedback in an engaging and genuine manner.



Chilton's

About the City of Lubbock: the Lubbock metropolitan area has a population of just over 330,000 and is the home to 40,000 students enrolled at Texas Tech University. Lubbock is known as the, "Hub City" primarily because of its economic, educational, health care and cultural influence on this multi-county region of the State.



The Ballroom

Candidate Qualifications:

- The position requires an engaged leader who will work with the General Manager/COO to uplift the food operation. Admittedly, LCC is a bit behind when it comes to creativity and trending cuisines. It narrows down to creativity and consistency as the current culinary team performs at high levels but is simply not consistent. Excellence in food service is the goal!
- The Executive Chef is a multitasker, able to delegate, train for consistency, and establish procedures for departmental cost control.
- The new Executive Chef will focus on casual entrees and a willingness to deviate from "standard fare" and at the same time have the ability to make a 'Great Burger' as well as a five-course Gourmet Wine Dinner.
- The Executive Chef works well as part of a team, treats staff with respect and works within the culture of the club.
- The Executive Chef will work directly with the General Manager/COO to develop his/her own budget, as any other department head.
- The Executive Chef actively participates and engages with the committee at House and F&B meetings. He/she listens to member feedback and respond accordingly.
- The Executive Chef walks the dining rooms, and authors newsletter articles. (LCC has the Chef's Corner where the chef is able to communicate a cooking tip, recipe, new menu, and promote events.
- The Chef should engage with the membership to truly understand their expectations.
- Ensure that the highest standards of sanitation, cleanliness, and safety are maintained throughout all food service areas at all times.

A compensation package that will include a generous base salary and performance bonus. Benefits include medical insurance, dental insurance, 401K with match, vacation, and ACF Dues and Conference. Relocation allowance is negotiable. Interested individuals should send resumes, a well-conceived cover letter, and supporting information (a digital Portfolio is encouraged). [Click Here](#) to upload your information.



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Additional Information:

- Annual food sales \$2.2 MM; Total F&B sales \$3.7 MM.
- The Club currently maintains a 43% food cost with a sales mix of 70% A La Carte and 30% banquet. Food Cost goal – 42%
- There are 13 culinary staff and 5 stewards supported by a \$840,000 Labor Budget.
- There are (2) Sous Chefs AM and PM Sous Chefs. Note: currently working with one SC and in process of hiring a second SC. There is a Pastry Chef. The Executive Chef does the Purchasing.
- The Club supports (1) kitchen that management rates the condition as a 4 out of 5. The kitchen is good size and well-equipped. Unfortunately, it is not as efficient with the existing layout and the new Chef will have the opportunity to improve it. Also, the finishing kitchen on the second level is not fully utilized.
- The Club has one (1) 40,000 sq. ft. Clubhouse with 1,017 members whose average age is 57.
- The Club operates (12) months annually and is closed Mondays. The busy months are October – December and May – July.
- The Executive Chef reports to the General Manager/COO and works closely with the Assistant General Manager, Director of Catering, Banquet Manager, Director of Golf, Director of Tennis and Director of Agronomy.
- The previous Executive Chef was employed for 11 years.



The Oldest (1921) and Finest Golf Course in the South Plains

Dining Facilities:

- **The Grill** – Casual with 132 seats. Open for breakfast, lunch & dinner Tuesday through Sunday.
- **Chilton's** - Casual with 60 seats. Open for lunch & dinner Tuesday through Sunday.
- **Men's Locker Room** – Casual with 50 seats. Open for breakfast, lunch & dinner Tuesday through Sunday.
- **Ladie's Locker Room** – Casual with 30 seats. Open for lunch Tuesday through Sunday.

Private Parties – The Club has four private rooms seating from 2 to 350 guests. The largest seating the Club can accommodate is 350. The entire club is utilized for annual membership events which are well attended; such as Easter and Mother's Day Brunch which average 800 guests, and 4th of July which averages 1,200 guests.

SOUPS

Served with a side of Cornbread or English Muffin

Cup 6 / Bowl 8

BEEF CHILI

BEEF STEW

SOUP DU JOUR

CUP OF SOUP & SIDE SALAD | 10

STARTERS

SHRIMP COCKTAIL

Served with Cocktail Sauce

Four Shrimp 10 | Five Shrimp 13 | Six Shrimp 16

FRIED ZUCCHINI | 11

Hand Breaded Sliced Zucchini served with a side of Hot Honey & Chipotle Ranch

CRISPY PORK BELLY | 15

Brown Sugar & Black Peppered Crispy Pork Belly served with Jalapeno & Cheddar Grits drizzled with Chipotle Honey Glaze & Cilantro Chimichurri

PORTABELLA & TENDERLOIN BITES | 17

Grilled Tenderloin Bites topped with Melted Blue Cheese, Portabella & Bacon Ragout with Roasted Garlic Cream Sauce & Roasted Red Pepper Oil

CRAB BRUSCHETTA | 18

Toasted Italian Bread topped with Lump Crab, Diced Tomatoes, Capers & Red Onions with Balsamic Reduction, Roasted Red Pepper Oil & Basil Oil

CHIPS & DIPS

Chips & Salsa 8 | Guacamole 10 | Queso 10

Tres Amigos 13

VEGETABLE DUMPLINGS | 11

Steamed Dumplings stuffed with Cabbage, Mushrooms, Carrots, Ginger & Bell Peppers served with Asian Slaw & Sweet Chili Sesame Sauce

QUESADILLA | 13

Your Choice of Chicken, Shrimp, Ground Beef or Steak in a Flour Tortilla filled with Cheddar Cheese served with a side of Guacamole, Sour Cream, Pico de Gallo & Tomatillo

TEXAS NACHOS | 14

Your Choice of Chicken, Shrimp, Ground Beef or Steak topped with Refried Beans & Cheddar Cheese served with Lettuce, Tomato, Pico de Gallo, Sour Cream, Guacamole, & Salsa

ASIAN BITES | 12

Crispy Chicken Bites tossed in Sweet Chili Pepper Sauce sprinkled with Sesame Seeds

GOLF FARE

All golf fare items come with your choice of French fries, fruit or chips. Substitute your side for a cup of soup or side salad for \$2.

TIN CUP | 10

1/2 Avocado served with Chicken or Tuna Salad on a bed of Lettuce

COLDCUT SANDWICH | 10

Your choice of Turkey or Ham with Lettuce & Tomatoes on White or Wheat Bread, Toasted or Not Toasted

CHICKEN OR TUNA SALAD SANDWICH | 10

Your choice of Chicken or Tuna Salad with Lettuce & Tomatoes on White or Wheat Bread, Toasted or Not Toasted

BLTA | 10

Bacon, Lettuce, Tomato, Avocado & Mayonnaise on Toasted Wheat Bread

PIZZA

Gluten-Free Crust Available

ONE TOPPING | 14

Choose up to (2) two toppings.

Pepperoni, Italian Sausage, Ham, Chicken, Ground Beef, Red Onion, Mushrooms, Sun-dried Tomatoes, Spinach, Black Olives, Pineapple, & Jalapeños

BUILD YOUR OWN | 18

Choose up to (6) six toppings.

SALADS

AVAILABLE DRESSINGS

Ranch, Bleu Cheese, Honey Mustard, Italian, Caesar, Balsamic Dressing, Creamy Cilantro, Thousand Island, & Oil & Vinegar

CAESAR | 8

Romaine Lettuce, Homemade Croutons, & Fresh Parmesan Cheese tossed in Caesar Dressing

SLICEBERG WEDGE | 8

Iceberg Lettuce Wedge topped with Grape Tomatoes, Bleu Cheese, Green Onions, Caramelized Onions, Sliced Granny Smith Apples, & Candied Pecans served with Bleu Cheese Dressing

TATAKI | 8

Chopped Spring Mix & Romaine Lettuce topped with Mango, Pineapple, Avocado, & Fried Wontons tossed in Ginger Soy Dressing & served with Wasabi

GRILLED VEGETABLES | 8

Portabella Mushrooms, Zucchini, Yellow Squash, Carrots & Oven Roasted Tomatoes drizzled with Basil Oil & Red Pepper Oil

CAPRESE | 8

Field Greens, Fresh Mozzarella, Basil, & Garlic Marinated sliced Tomatoes drizzled with Basil Oil & Reduced Balsamic garnished with Fried Basil Leaves

HOUSE | 8

Mixed Greens topped with Feta Cheese, Dried Cranberries, Pickled Red Wine Onions, & Candied Pecans served with Balsamic Dressing

NAPA | 8

Spinach tossed with Granny Smith Apples, Crumbled Blue Cheese, Candied Pecans & Chiffonade, drizzled with Basil Oil & Red Pepper Oil served with Balsamic Dressing

TOMATO & AVOCADO | 8

Tomato, Avocado & Field Greens tossed with Pickled Red Onions, Corn, Black Beans, Green Chiles, Cilantro & Chimichurri drizzled with Creamy Cilantro Dressing

POMODORO | 8

Romaine Lettuce tossed with Tomatoes, Cucumbers, Hearts of Palm, Artichokes, Pickled Onions, Kalamata Olives, Feta Cheese & Italian Dressing

ADDITIONAL PROTEINS

*7 oz Grilled Chicken Breast | 6
7 oz Grilled Salmon | 12
Tenderloin Bites | 14
(5) Grilled Shrimp | 12*

CASUAL FARE

All casual fare items comes with your choice of French fries, fruit or chips.

CHICKEN FRIED STEAK | 16

8 oz Hand-breaded Chicken Fried Steak topped with Cream Gravy

CHICKEN SANDWICH | 12

*7 oz. Chicken Breast Grilled or Fried on a Whole Wheat Bun with Lettuce, Tomato, Pickles, & Purple Onion
Additional Toppings: Swiss, American, Cheddar, Pepper Jack, Bleu Cheese, Sautéed Mushrooms, Sautéed Onions, Bacon, Diced Green Chiles*

LCC BURGER | 13

*10 oz. LCC Blend of Ground Beef on a Brioche Bun with Lettuce, Tomato, Pickles, & Purple Onion
Additional Toppings: Swiss, American, Cheddar, Pepper Jack, Bleu Cheese, Sautéed Mushrooms, Sautéed Onions, Bacon, Diced Green Chiles*

TEX MEX BOWL | 13

Choice of 7 oz Chicken or 4 oz Ground Beef served with White Rice, Black Beans, Corn, Pico de Gallo, sliced Avocado, Romaine Lettuce, Diced Tomatoes, Cheddar Cheese, Onions, Bell Peppers, Sour Cream, Salsa, & Creamy Cilantro Dressing

CHICKEN TENDERS 11 | 15

Your Choice of (3) or (5) Chicken Tenders served with Cream Gravy

SEVEN GRAIN CLUB | 12

*Ham, Turkey, American, Swiss, Bacon, Lettuce, Tomato, & Mayonnaise on Toasted Wheat Bread
Option: Replace Middle Bread with 5 oz Burger Patty | 3*

REUBEN | 13

Toasted Rye Bread topped with 6 oz Thinly Sliced Corned Beef, Sauerkraut, Swiss Cheese, & Thousand Island Dressing

STEAKS

*All steaks are topped with maitre'd butter served with
a homemade onion ring, grilled lemon asparagus & a baked potato.*

6 OZ. FILET | 32

14 OZ. RIBEYE | 38

8 OZ. FILET | 36

14 OZ. NEW YORK STRIP | 38

ADD ONS

*Bleu Cheese 2 | Shrimp Scampi 8 | Sizzling Onions & Peppers 4 /
Green Chile Brandy Cream 2 / Oscar 8*

ENTREES

GRILLED PORK CHOP | 25

*12 oz Pork Chop topped with Mushroom Brandy
Mustard Sauce & Thinly Fried Onion Rings with
a side of Roasted Sweet & Yukon Potatoes*

TENNIS SPECIAL (GF) | 13

*Marinated 8 oz Herbed Chicken Breast Sautéed on
a bed of Sautéed Portabella Mushrooms,
Asparagus, Spinach & Oven Roasted Tomatoes
drizzled in Roasted Garlic Aioli & Red Pepper Oil*

GRILLED SALMON (GF) | 22

*7 oz Grilled Citrus Salmon topped with Lemon
Caper Butter Sauce served on a bed of Sautéed
Spinach & Roasted Peppers drizzled in Basil Oil*

CHOPPED STEAK | 17

*10 oz Chopped LCC Blend Burger Patty topped
with Mushrooms & Caramelized Onion Demi
Glaze with a side of Truffled Mash Potatoes &
Fried Brussels with Bacon & Hot Honey Dressing*

COCONUT SHRIMP | 18

*(6) Coconut Breaded Shrimp served with Grilled
Vegetables & Basmati Rice with a side of Pepper Jelly*

SHARABLE

SIDES

All sharable sides \$5

Roasted Cauliflower & Broccoli (GF)

Grilled Lemon Asparagus (GF)

*Fried Brussel Sprouts with Bacon served with
a side of Chipotle Honey (GF)*

Truffle Mashed Potatoes (GF)

Baked Potatoes (GF)

CHILEAN SEA BASS | 36

*Basil Marinated 7 oz Sea Bass served on a bed of
Sautéed Spinach & Roasted Red Peppers with a
Caramelized Onion Cream Sauce & drizzled in
Basil Oil & Red Pepper Oil*

SHRIMP & PASTA PRIMAVERA | 22

*(6) Grilled Shrimp tossed with Angel Hair Pasta,
Asparagus, Peas, Baby Carrots, Oven Roasted
Tomatoes served in a Roasted Garlic White Wine
Butter Sauce & Basil Oil*

VEAL PICCATA | 27

*Thinly pounded 6 oz Veal with Piccata Sauce on a
bed of Angel Hair Pasta Primavera drizzled in
Basil Oil with a side of Grilled Lemon Asparagus*

SEAFOOD PLATTER | 19

*(2) Catfish Filets, (2) Shrimp & (2) Hushpuppies
served either Blackened or Fried in Corn Meal on
a bed of Fries served with Cocktail & Tartar
Sauce*

Sautéed Spinach (GF)

Sautéed Portabella Mushrooms (GF)

Jalapeno Cheddar Grits

Roasted Sweet & Yukon Potatoes (GF)

Basmati Rice (GF)

Vegetable du Jour (GF)

