



Chef de Cuisine THE ARGYLE CLUB

San Antonio, TX

<http://theargyle.com>

About The Club: Originally built in 1854 as the headquarters of a horse ranch which extended from down-town San Antonio to the town of Boerne, it was an outpost of Texas hospitality. Lavish entertainment was the rule, and visiting celebrities, including Robert E. Lee, traditionally stayed at The Argyle. During the War Between the States, The Argyle served a grimmer purpose as an arsenal.

Through a succession of owners, it epitomized the pleasant ways and good living of the storied South. It was purchased in 1884 by two Scotsmen, who added the third floor and opened a hotel, which they named Argyle because the rolling hills of the section reminded them of their native hills of Scotland. It was a happy event that The Argyle came into the capable hands of the fabulous Miss Alice O'Grady around the turn of the century. The Argyle was legendary throughout the world for its fine table and illustrious guests.

About Club Culinary: The Argyle Club's kitchens are led by world acclaimed Executive Chef, Serge Devesa, Executive Chef, Maîtres Cuisiniers De France, Member of the Académie Culinaire de France. This is the food destination club of San Antonio as a result.

Position Summary: The Sous Chef is expected to be a leader, one who works closely with all culinary and food service personnel assuring food standards are maintained in the Club's new Parliament Room and Living Room outlets. She/he will set a positive example and tone for all other team members of professionalism, proper cooking technique, flavor evaluation, punctuality, and proper mise en place. Strict attention to culinary details, sanitation, organization, staffing levels and enforcing Club/Kitchen standards are core yet basic requirements.

The Sous Chef shall work closely with the Executive Sous Chef and Executive Chef and be responsible for overseeing, assisting and supervising preparation, production, and service of all a la carte services. The Sous Chef shall also foster and promote the company's culture, mission and philosophy. In the absence of the Executive Sous Chef will assume additional duties and responsibilities as required. It is important to act as a team leader, motivating for both FOH and BOH teams, thus strong interpersonal skills, a clear communicator, and being part of something bigger than self are essential qualities.

Primary Functions, Duties and Expectations:

- Works in partnership with Executive Chef and Executive Sous Chef advancing standards, menu evolution, and overall standards.
- Actively involved in day to day production demonstrating a hands-on approach to staff.
- With presence, is accessible to culinary team members, inspecting standards and mentoring team members to grow to full potential.
- Maintains highest quality standards at all times in service operation
- Demonstrates a working knowledge of all stations and ability to assist at any time
- Expedites service flow on outlet service lines, assisting or filling in when needed
- Coaches, Trains and Mentors line personnel.
- Attends and complements daily line-ups discussing Menus, Features, Ingredients and Production Details.
- Demonstrates and cultivates professional attitude and demeanor toward all club members; Demonstrates personal responsibility for all member requests and/or special needs.

Vision: The vision to increase member satisfaction and level of service; improve the overall member experience while at the club. The Club is looking to enhance consistency in execution and will not compromise for mediocrity. The Chef and GM will treat the Chef de Cuisine as a Partner in the operation.

Summary: Ideal candidate is a passionate, career professional, is grounded, down to earth and relates well to everyone. Has experiences in culturally diverse kitchens. With a Hands-on work ethic – this is a work position with management responsibility. Strong sense of character and ethics. Solid culinary skills that can be enhanced by working in a program like ours that emphasizes the caliber and quality of the member experience at all times.

The Club offers a compensation package including an attractive base salary, performance bonus, ACF dues and convention, dining allowance, health & life insurance and 401k and other standard perks. A relocation allowance too.

Work with DMA, a team of proven culinary professionals to help advance your career. Upload your resume, which may also include a cover letter and supporting information including menu examples, pictures, personal website, etc. **Click Here**

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APPETIZERS

COLOSSAL CRABMEAT LOUIS \$17.5

CHOICE OF COCKTAIL, REMOULADE OR LOUIS SAUCE

ESCARGOT BOURGUIGNONNE \$17.5

GRATINATED SNAILS WITH GARLIC AND BUTTER
SERVED WITH MILK BREAD

SPICY COLOSSAL CRAB CAKE \$24

CHIPOTLE MAYONNAISE WITH MANGO AND PINEAPPLE RELISH

PAN SEARED HUDSON FOIE GRAS \$25

SERVED WITH A FRIED QUAIL EGG, GRILLED BRIOCHE TOAST,
ARUGULA AND A MELON CHUTNEY

ESPELETTE PEPPER-CRUSTED DIVER SCALLOPS \$25

GRILLED CORN, AVOCADO RELISH, PICO DE GALLO
AND ANCHO CHILI AIOLI

SALADS

LITTLE GEM WEDGE \$9

TOMATO, CHOPPED EGGS, DICED BACON
AND CREAMY ROQUEFORT

ARGYLE HOUSE SALAD \$6

ORGANIC MIXED GREENS, CHERRY TOMATO, NIÇOISE OLIVES,
SWISS CHEESE CUBES, CANDIED WALNUT AND
FRENCH DIJON VINAIGRETTE

CAESAR SALAD \$9

CANTALOUPE, ITALIAN PROSCIUTTO AND FETA CHEESE SALAD \$14

SERVED WITH BASIL LEAVES, ROASTED PINE NUTS AND PORT WINE
REDUCTION

CAPRESE SALAD \$14

HEIRLOOM TOMATO & BUFFALO MOZZARELLA
BALSAMIC REDUCTION AND HOUSEMADE PESTO

SUMMER ARUGULA AND SPINACH SALAD \$12

WITH FRESH STRAWBERRY, CHERRY TOMATO, SLICED ORANGE,
CUCUMBER, ROASTED SLICED ALMONDS AND DICED BACON WITH
POPPY SEED VINAIGRETTE



SOUPS

CHILLED SPRING PEA SOUP WITH FIG COULIS \$11

WITH LAVENDER FOAM

VICHYSOISE \$9

GAZPACHO DUO \$14

RED AND YELLOW GAZPACHO SERVED WITH LOBSTER SALAD

CRAB BRIE BISQUE \$12

ARGYLE TORTILLA SOUP \$9

MAINE LOBSTER BISQUE \$14

WITH COCONUT AND SWEET POTATOES

MEAT ENTRÉES

GRILLED VEGETABLES NAPOLEON \$14

SERVED WITH BASIL COULIS AND BALSAMIC REDUCTION

PEPPER BOMB STEAK USDA PRIME 5OZ \$35 8OZ \$45

CHOICE OF HOUSEMADE TRUFFLE FRENCH FRIES, ROASTED
FINGERLING POTATOES, MASHED POTATOES OR
POTATOES AU GRATIN

ARGYLE CHICKEN CHALUPA \$25

WITH SPANISH RICE AND BORRACHO BEANS

GRILLED VEAL CHOP \$44

SERVED WITH ROASTED FINGERLING POTATOES AND
CHASSEUR SAUCE

CHICKEN CREPES \$11 (HALF) \$17 (FULL)

FRIED TEXAS QUAIL \$23 (HALF) \$32 (FULL)

POTATO MOUSSELINE, ROASTED CHERRY TOMATO
AND ASPARAGUS, WITH A GREEN PEPPER CORN SAUCE

COLORADO LAMB CHOP \$44

GRILLED WITH SOUTH OF FRANCE HERBS
SERVED WITH ROASTED FINGERLING POTATOES,
TOMATO PROVENÇALE, AND MINT JELLY

COWBOY STEAK 16 OZ \$45

GRILLED BONE-IN RIB EYE
SERVED WITH DUCK FAT CONFIT, SHALLOT AND
TRI COLOR PEPPER CORN SAUCE

DIJON CRUSTED CHICKEN BREAST \$28

SERVED WITH TARRAGON CREAM SAUCE



SEAFOOD ENTRÉES

ARGYLE'S SEAFOOD GUMBO \$20 (HALF) \$27 (FULL)

ARGYLE FAMOUS WALLEYE PIKE (MARKET PRICE)
RICE MEDLEY AND MIXED VEGETABLES WITH A
LEMON BUTTER SAUCE

GRILLED RED SNAPPER FILLET \$36
WITH SUN-DRIED TOMATOES,
CAPERS AND BLACK OLIVES WITH A LEMON BUTTER SAUCE

CHEF SERGE'S FAMOUS BOUILLABAISSE \$39
PROVENÇALE SEAFOOD STEW WITH TOMATO AND SAFFRON,
ROUILLE SAUCE AND GARLIC CROSTINI

DOVER SOLE FILLET MEUNIERE \$38
MINUTE SAUCE MADE WITH SHALLOT, LEMON, CAPERS,
WHITE WINE, PARSLEY AND BUTTER

SESAME CRUSTED BOMB TUNA STEAK \$36
STIR FRIED VEGETABLES, CRISPY RICE NOODLES
AND YUZU GLAZE

PAN SEARED CHILEAN SEABASS \$39
WITH THAI GREEN CURRY AND ROASTED SESAME SEED
SERVED WITH BABY BOK CHOY, CORN AND
FORBIDDEN BLACK RICE

BAKED RED SNAPPER \$38
STUFFED WITH SHRIMP AND CRABMEAT
TOPPED WITH LEMON BUTTER SAUCE

GRILLED ATLANTIC SALMON \$34
SERVED WITH GRILLED VEGETABLES AND
PEACH FRUIT SALSA



APPETIZERS

COLOSSAL CRABMEAT LOUIS \$17.5

CHOICE OF COCKTAIL, REMOULADE OR LOUIS SAUCE

JUMBO SHRIMP COCKTAIL \$17

WITH TRADITIONAL HOUSEMADE COCKTAIL SAUCE

FAMOUS SWISS CHEESE SOUFFLÉ \$14

INCLUDES A HOUSE SALAD

SPICY COLOSSAL CRAB CAKE \$24

CHIPOTLE MAYONNAISE WITH MANGO & PINEAPPLE RELISH

SALADS

LITTLE GEM WEDGE \$9

TOMATO, CHOPPED EGGS, DICED BACON AND CREAMY ROQUEFORT

ARGYLE HOUSE SALAD \$6

ORGANIC MIXED GREENS, CHERRY TOMATO,
NIÇOISE OLIVES, SWISS CHEESE CUBES, CANDIED WALNUTS
AND FRENCH DIJON VINAIGRETTE

CAPRESE SALAD \$14

HEIRLOOM TOMATO & BUFFALO MOZZARELLA
BALSAMIC REDUCTION AND HOUSEMADE PESTO

CAESAR SALAD \$9

ADD SHRIMP **\$19** OR GRILLED CHICKEN **\$18**

ARGYLE COBB \$16

SWISS CHEESE, BACON, BLUE CHEESE, CHERRY TOMATO,
AVOCADO, BOILED EGGS ON BED OF ROMAINE
ADD FRIED OYSTER **\$18.5** OR FRIED QUAIL **\$20.95**

COLOSSAL CRABMEAT SALAD \$23

CRABMEAT SALAD ON A TOMATO RING
SERVED WITH BIBB LETTUCE AND PARMESAN SESAME CRISP
ACCOMPANIED WITH REMOULADE SAUCE

NIÇOISE MÉLI MÉLO

WITH PEPPERED SAKU TUNA \$17

FRENCH DIJON VINAIGRETTE

CANTALOUPE, ITALIAN PROSCIUTTO AND FETA CHEESE SALAD \$14

SERVED WITH BASIL LEAVES, ROASTED PINE NUTS AND
PORT WINE REDUCTION

SUMMER ARUGULA AND SPINACH SALAD \$12

WITH FRESH STRAWBERRY, CHERRY TOMATO, SLICED ORANGE,
CUCUMBER, ROASTED SLICED ALMONDS AND DICED BACON WITH
POPPY SEED VINAIGRETTE



SOUPS

VICHYSOISE \$9

CRAB BRIE BISQUE \$12

ARGYLE TORTILLA SOUP \$11

CHILLED SPRING PEA SOUP WITH FIG COULIS \$11

WITH LAVENDER FOAM

GAZPACHO DUO \$14

RED AND YELLOW GAZPACHO SERVED WITH LOBSTER SALAD

SANDWICHES

THE JUST ENOUGH \$12

INCLUDES SOUP OF THE DAY AND A SMALL HOUSE SALAD

ARGYLE HAMBURGER \$20

SERVED WITH FRENCH FRIES OR
SLICED TOMATO WITH COTTAGE CHEESE

CHEF'S SPECIAL SANDWICH DU JOUR \$18.95

ENTRÉES

ARGYLE'S SEAFOOD GUMBO \$19 (HALF) \$25 (FULL)

EGGS BENEDICT \$14

WITH SMOKED SALMON AND SPINACH (ADD \$1) OR CANADIAN BACON
SERVED WITH STEAMED POTATOES AND TOMATO PROVENÇALE

CHICKEN CREPES \$11 (HALF) \$17 (FULL)

ARGYLE CHICKEN CHALUPA \$25

WITH SPANISH RICE AND BORRACHO BEANS

GREEN ENCHILADAS \$19

SAUTÉED DIVER SCALLOPS \$25

DOVER SOLE FILLET MEUNIERE \$36

MINUTE SAUCE MADE WITH SHALLOT, LEMON,
CAPERS, WHITE WINE, PARSLEY AND BUTTER

THE STEAK FRITES 10 OZ \$35

HOUSEMADE FRENCH FRIES AND TOMATO PROVENÇALE
SHALLOT CONFIT AND BLENDED PEPPERCORN SAUCE

ARGYLE FAMOUS WALLEYE PIKE (MARKET PRICE)

RICE MEDLEY AND MIXED VEGETABLES
WITH A LEMON BUTTER SAUCE

GRILLED VEGETABLES NAPOLEON \$14

SERVED WITH BASIL COULIS AND BALSAMIC REDUCTION

DIJON CRUSTED CHICKEN BREAST \$28

SERVED WITH TARRAGON CREAM SAUCE

GRILLED ATLANTIC SALMON \$34

SERVED WITH GRILLED VEGETABLES AND PEACH FRUIT SALSA