



Christopher J. Rook

CORPORATE CHEF
MORTON'S THE STEAKHOUSE

Christopher Rook began his food service career at the age of 14 as a dishwasher for Golden Bear Family Restaurants. Since then, Mr. Rook has worked in just about every type of restaurant, from fast food to five-star French cuisine establishments.

Mr. Rook went to college for two years at the urging of his parents, who thought there was no future for him in the restaurant business. After 2 years, he realized the restaurant business was what he really wanted to do.

After leaving college, Mr. Rook got more serious about his culinary career and started an apprenticeship with Chef Bernard Cretier of Le Vichysios in Lakemore, Illinois. He apprenticed there for four years, starting as a Salad Cook and leaving as Sous Chef.

Chef Cretier put Mr. Rook in touch with Jean Banchet, Chef of the famous, Le Francias in Wheeling, Illinois. He apprenticed there for two years and worked his way through all the kitchen stations, including Salad Cook, Garde Manger and Assistant Pastry Chef.

After leaving Le Francias, Mr. Rook took his first Chef position at the Landmark Restaurant in Antioch, Illinois, which was owned by the Midlane Country Club. As Executive Chef for Landmark, he also handled the baking for their other restaurants for four years.

Mr. Rook then moved to Columbus, Ohio to open Morton's 13th restaurant. Within six months, he was promoted to Corporate Chef. He has gone on to open over 25 new Morton's locations around the country and the world.

After 20 years with Morton's, Mr. Rook continues in his capacity as Corporate Chef and is based out of the Morton's location in downtown Chicago (65 E. Wacker Place). His areas of responsibility include training and menu development, as well as running the kitchen operations at the largest Morton's restaurants in the company.

Mr. Rook is married with three children and resides in Aurora, Illinois.

