

Dining Scene around South Florida

By Susan Bryant
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Chatham House

4331 N. Ocean Drive
Lauderdale-By-The-Sea
Tel: 954-351-0310
Web site: ChathamHouseRestaurant.com

New executive chef and director of operations Stephen Clark is instilling changes in this New England-inspired seaside setting.

"My goal is to be recognized as one of South Florida's premier seafood restaurants. We've added a variety of fresh local seafood entrees and Angus steaks, along with distinctive offerings such as our new sunset menu and social hour," says Clark, who worked for Rapoport's Restaurant Group. "These specials, which both begin at 4:30 p.m., cater to our guests who want to stop in on their way home from work, coming off a day at the beach, or prior to a night out on the town."

The weekday social hour to 7 p.m. features \$5 specials: select cocktails and wines and the Surfy Turfy trio of filet mignon, shrimp and a scallop. In addition, six kinds of pizza are available at the bar all evening (\$12-\$17).

The three-course sunset menu until 7 p.m. nightly offers soup or salad, coffee or tea, a choice of four entrees and a choice of three desserts for \$19.95. Entrees include cedar-plank baked salmon with a citrus mustard glaze and sauteed panko-crusted chicken breasts with basil white sauce. Dessert includes pistachio pound cake and tiramisu.

Work Smart

By Cindy Kent
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Who: Stephen Clark, 49, of Lauderdale-by-the-Sea, recently joined the Chatham House in Lauderdale-by-the-Sea as the executive chef and director of operations. Previously he was a chef and restaurant manager for the Rapoport Restaurant Group in **Boca Raton**.



Executive Chef Stephen Clark, a Lauderdale-By-The-Sea resident.

Resume

Experience: Held executive positions in a variety of local restaurants including Clark's Tavern in **Boca Raton**; Blue Lagoon Resort and McNasty's, both in Key West, Jokers Pub in Hollywood, and the Fontainebleau Resort, Miami. Worked in the **White House** as a contracted chef for President Ronald Regan from 1986-1988. Duties included cooking for President Reagan as needed, as well as a chef for diplomatic receptions and affairs and other special functions for the **Congress** and Senate.

Education: Member of first graduating class in 1994, and earned Bachelors in Culinary Arts degree at Johnson & Wales University, North Miami

On the job

Why the move: I accepted this newly created position to rebrand and reposition the restaurant and to put my personal signature on this seaside venue.

Top goal in your new position: To expand the menu with fresh, locally sourced food, receive rave reviews and increase guest volume and local awareness.

Professional satisfaction: Resurrecting a struggling property by using my skills and culinary knowledge; also it's gratifying to see and hear my guests enjoy their dining experience.

Advice for young professionals: Work smart, not hard. Be the first person in and the last person out. Absorb all the information you can and put to practical use. Listen, learn, ask questions, and always pay close attention, always learn from your mistakes, and turn them into a positive experience.

Industry wisdom: Listen to what other chefs are saying and doing. Keep up on the latest culinary trends and innovations. Be positive and always be professional.

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