

LEE MORRIS

PROFESSIONAL PORTFOLIO



chefleemorris@gmail.com



615-477-0182



[lee-morris](#)

WELCOME

Welcome to the Portfolio of Lee A Morris. In the following pages I am going to take you on a visual tour of just some of the work that I have been involved in over the last several years. Please Enjoy.



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ABOUT ME



Since 1000 NORTH's conception in 2017, I have been responsible for the flavor-driven cuisine and impeccable service that our members have come to crave. A short time after opening the managing partners and celebrity owners realized that I was destined for an even greater role. Now, as the General Manager and the Culinary Director, I oversees the development of the clubs' coastal dishes, oversee all operations, all employees, manage all financials of the Club and restaurant, all while ensuring that the members have the best possible experience every time they visit.

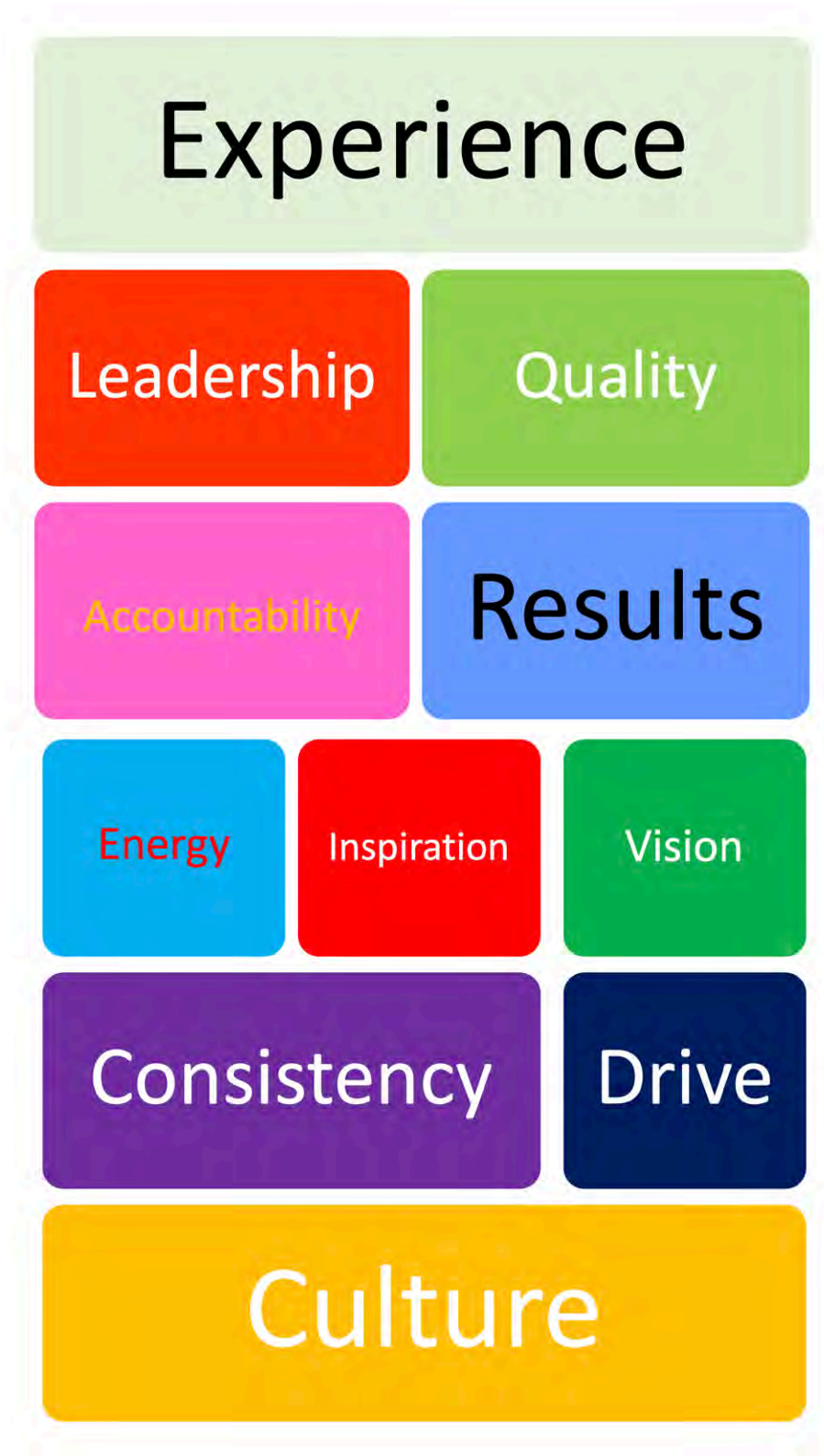
My passion for the restaurant business began at a young age. At Johnson & Wales University's Charleston, S.C., campus, I pursued degrees in the culinary arts, and food and beverage management. My stay in the South gave me an appreciation for modern, Low Country cuisine, and a desire to create sophisticated comfort food.

My professional career has transported me to notable outlets, including The Palm, Hillstone Restaurant Group, and Hall Management. Eventually leading me to ultra-trendy Brick-Top's in Palm Beach and now 1000 North in Jupiter. I believe that I am valued leader who has the ability to implement ideas and positively influence my co-workers.

Today, when I am not inspiring my staff to exceed expectations, I am enjoying traveling and spending time with my wife Page, daughter McKesson, and our family's Boykin spaniel, Luke.

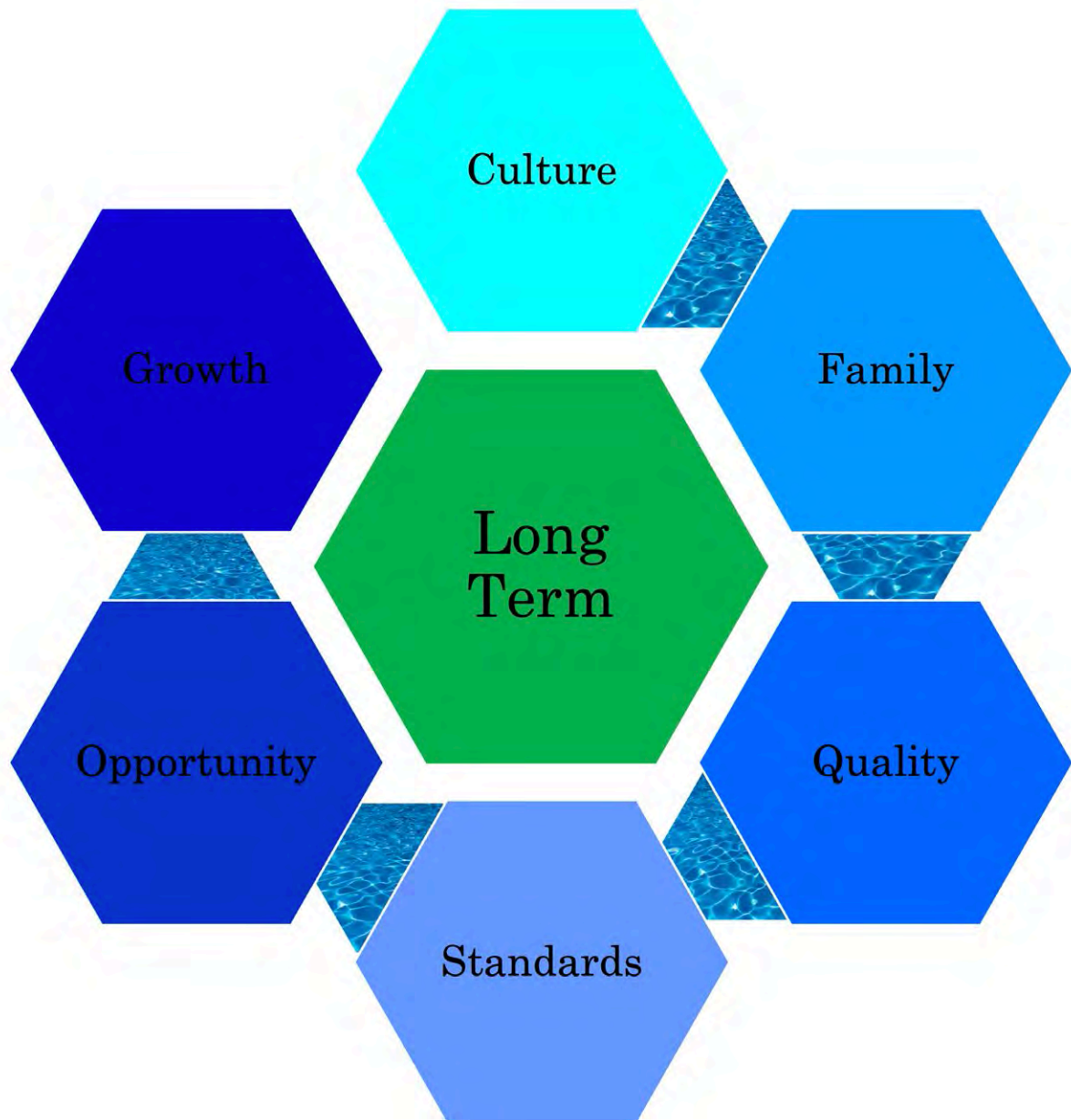


What Does Lee Bring to The Table As General Manager of The Sailfish Club?



ABOUT ME

What is Lee Looking For by applying to the Sailfish Club of Florida?



The following pages are pictures and descriptions of events that I have personally been responsible for creating and managing.

BOAT PARADE 2020

Includes a total restaurant buy out with sit down dinner, music, entertainment, and private views of the parade.



Palm Beach Post press release, calling the Boat Parade Party one of the best parties of the year.

4 Wednesday, December 12, 2018 NOTABLES Special Section of The Palm Beach Post REAL NEWS STARTS HERE

Notable & Noticed

LITTLE SMILES AND TOYS FOR TOTS

1000 NORTH sails into holiday giving at the Palm Beach Holiday Boat Parade

Saturday, Dec. 1 – 1000 NORTH, Jupiter

More than 200 guests watched the Palm Beach Holiday Boat Parade from Jupiter hotspot 1000 NORTH, helping support its philanthropic efforts. The event brought together members and special guests to give to the parade's beneficiaries – Little Smiles and Toys for Tots. 1000 NORTH was a sponsor of the Palm Beach Holiday Boat Parade to ensure that kids and their families across South Florida have a joyous holiday season. A celebration of modern American regional cuisine, 1000 NORTH offers sweeping views of the Jupiter Inlet and the Jupiter Lighthouse. For more information or reservations, visit 1000NORTH.com or call 561-570-1000.

Jordan and Devin Treadway, Jim and Alicia Anderson, Justine Anderson PHOTOS BY TRACEY BENSON PHOTOGRAPHY

Soula Rifkin, Ellen Mendell, Marcie Stein

Cindy and Mark Deleo

Beth and Ian Gordon

Gail Fink and Tina Pfau

Aby Stein and Rick Rifkin

EVENTS

FRESH FISH PICK

Teaming with a local seafood purveyor I created an event that allowed members to visit a wholesale fish truck that was filled with local fresh seafood and pick out their dinner. The fish was delivered inside and prepared by the chef.



1000% FRESH!

Reel in the "freshest catch" at 1000 NORTH.

Tuesday, February 16
4 p.m. to 8 p.m.

Members can choose to purchase fresh-caught whole or filleted fish to take home, or dine-in with 1000 NORTH and enjoy the chef's preparation.

Dinner service beginning at 5 p.m.

The Allen Brothers Fish Truck will offer local catches, including yellowedge grouper, golden tilefish, black grouper, red snapper, swordfish, and pompano.

Choose your catch ~ Market Price

Sauteed

heirloom tomato salad, baby arugula, capers, toasted pine nuts, oregano and lemon vinaigrette

or

Simply Grilled

roasted byladi vegetables, chickpea puree, preserved lemon & roasted tomato nduja gremolata

Get hooked on 1000 NORTH's latest member benefit – local fish fresh from the dock to your dining table.

Please call to make your dinner reservations

561-570-1000

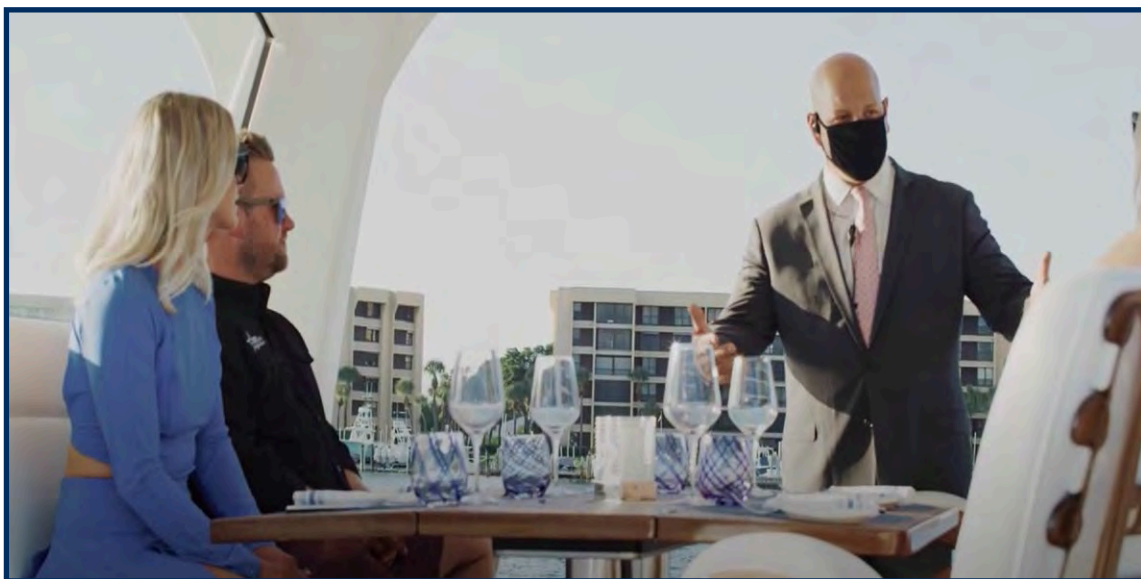
EVENTS

CIGAR AFICIONADO DINNER

Celebrity and owner's dinner in the main dining room of 1000 North then followed by cigars and tequila on the terrace.



Hosting Members Andy & Danette Simmons onboard their 65foot HCB for a “Dock And Dine” evening where members can enjoy the full experience of the restaurant from the comfort of their own vessel



NEW YEARS EVE BASH



Cheers to a New Year!

Pop, fizz, clink – it's time to toast the new year. 1000 NORTH raises the bar once again this New Year's Eve offering a four-course dinner featuring an amuse-bouche of caviar on brioche toast and an 8-ounce filet as a main course. Click below to see the full menu.

[MENU](#)

Members will receive a bottle of champagne as part of the \$250++ price, all other beverages are a la carte. Live music, dancing, and a photo booth add to the festive feel of the evening. Make 2022 the best year to date by starting it at 1000 NORTH.



CULINARY TASTING



Join us for a Complimentary Culinary Tasting

PRAWNS

Wednesday, October 20, 2021

Members Club Lounge

Two Seating's:

1st Seating | 5:30 p.m.

2nd Seating | 7:00 p.m.



Please be seated promptly by 5:45 and 7:15 respectively at each seating for a short presentation explaining the ingredients and exquisite flavors of each selection.

Chef de Cuisine, Anderson Stewart
Preparations:

Raw Canadian Spot Prawn

rocoto mayo, cucumber, pickle fresno, cilantro

Rock Shrimp Tempura

kimchi mayo, lime

Carabinero

chili oil, crispy garlic, olive, scallion

Langostine

miso butter, saffron



A complimentary welcome wine will be offered.

RSVP to this email for 1st or 2nd Seating.

Please be seated promptly ~ Space is Limited.

Kindly provide the names of your guests with your RSVP so we can properly greet them.

If you are planning to join us for dinner after the tasting,
Please allow us to assist you in making a reservation at this time.

LAMBORGHINI TEST DRIVE EXPERIENCE

LAMBORGHINI PALM BEACH

BACK IN THE DRIVER'S SEAT

We are ready to experience the thrill of Lamborghini all over again.

LAMBORGHINI PALM BEACH invites you to join in discovering the latest iteration of Huracán EVO—the new RWD – and Urus, the world's first Super Sport Utility Vehicle.

Experience Lamborghini first-hand with extended test drives!

Saturday, October 23

Please call Claudia at 561-570-1100 to reserve your drive time

11 a.m. to 1 p.m.

Member drivers may have one passenger.

Refuel in the Club Lounge

12:00 p.m. - 2:00 p.m.

Nashville Hot Chicken Sliders

bread and butter pickle, shredded lettuce, saffron chili mayo

Duck Confit Spring Roll

hoisin mayo, scallion

Pickled Shrimp Toast

garlic lemon mayo, ciabatta

2345 Okeechobee Blvd., West Palm Beach, FL 33409
LamborghiniPalmBeach.com **561-370-7953**

RUM TASTING



Please join us for our Angostura Rum Tasting

**Thursday, June 10, 2021
6:00 to 8:00 p.m.**

**Please be seated promptly at 6:15 p.m.
Club Lounge**



**Presented by Tami Herrington, District Manager
Terlato Wines and Spirits**

The House of Angostura® rums are a treasured legacy, a tribute to the evolution of the rum industry in the Caribbean and the men and women who nurtured it, steeped in nearly 200 years of tradition. The House of Angostura® is the only rum distillery in Trinidad today, and controls its rum manufacturing process from end to end from molasses selection through to cask selection.

Our rums are blended by masters with years of experience and training in original traditions, who closely maintain guarded formulas and techniques. As Master Distiller Georges says: "Our rums are 100% Trinidadian, made in one distillery on one Island. Much like a single malt only better." The House of Angostura® is renowned for its unique, signature style, which stems from techniques that have stood the test of time.

Featuring:

Angostura White Rum
offered in our reception mojito

Angostura 7 year

Angostura 1919

Angostura 1824 (12 yr)

Angostura No1 Sherry Oloroso Cask



**Complimentary culinary accompaniment
By Chef Jason Van Bommel**

Slow Smoked Jerk Pork Shoulder Tostone
charred pineapple relish, brown sugar & rum glaze



**RSVP REQUIRED
Seating is limited**

Please call or reply by email letting us know number of guests and your guests names.
If you would like a dinner reservation following the tasting please allow us to do that for you at this time.

TWO FOR TUESDAY—DOCKTAIL & TACOS



We invite you to 1000 NORTH for a Two Event Tuesday!
Tuesday, June 29, 2021

Docktail Party 6 p.m. till Sunset
Club Lounge Tacos & Music 6-9 p.m.



Docktail Party
 Yachts, Live Music & Cocktails hosted by HCB Yachts



Come lounge on the vessels and enjoy this special event
 Meet Andy Simmons and his team from HCB Yachts
 Learn about the world's largest and most luxurious center console



Docktail Lite Bites by Chef Jason Van Bomel:

Thai Red Curry Lamb Chop Lollipops
 cilantro lime yogurt

Smoked Wahoo Toasts, Caviar
 everything bagel crème fraiche

Mexican Seafood Cocktail Shooters
 shrimp, calamari & crab



On The Dock ~ Jay Bee on Sax
In the Club Lounge ~ Rey Tabares on Spanish Guitar

*Taco & Music
 Tuesdays*



June 29, 2021

Chef Peter's Tacos Selection:

Braised Short Rib Taco
 pico de gallo, mojo sauce
 \$9

Crispy Soft Shell Crab Taco
 green apple kimchi, arugula, sriracha spiced honey
 \$11

Slow Cooked Pork Belly Taco
 pickled saikon radish, cilantro
 \$8

LOBSTER BAKE



LOBSTER BAKE 2021

Members & Guests
ANNUAL LOBSTER BAKE

Tuesday, April 20
4 pm - 8 pm

*Andrew
Morris
Band*

Exclusive Four Course Menu

AMUSE BOUCHE
LOBSTER CAPPUCCINO

FIRST COURSE
LOCAL HEIRLOOM TOMATO SALAD
raspberry vinaigrette, blue cheese streusel, pickled shallot,
baby mustard greens

or
MAINE LOBSTER SALAD
avocado, pickled beets, crispy quinoa, serrano cilantro dressing

SECOND COURSE
GRILLED OYSTERS "LOBSTER THERMIDOR"

MAIN COURSE
SMOKED BBQ BEEF RIB
pimento grits, pickled green tomato & jalapeno slaw, sour plum barbecue

or
"STREET CORN" WHOLE BROILED LOBSTER
two pound maine lobster, charred corn, chorizo & clam nage, cotija cheese

or
TILEFISH & CHIPS
crispy beer battered tilefish, smoked house cut fries, jalapeno remoulade,
malt vinegar aioli, snow pea slaw

ADD ON
five pound broiled lobster for the dinner table
\$180
please pre-order your five pound lobster by April 15

DESSERT
SPRING PEACH SHORTCAKE
cinnamon scone, grilled peaches with rum,
white chocolate whipped cream & candied ginger

Members and guests \$175
Children 12 and under \$65
plus tax and 20% gratuity

Feature Lobster Bake Cocktails

Spicy Margarita
Lee's Peach Tea
Froze

Featured Wines

Nino Franco
Loveblock SB
Terlato PG
Triana Chardonnay
Siduri
Daou

Additional cocktail and wine offerings upon request.

LAMBORGHINI TEST DRIVE EXPERIENCE



147th KENTUCKY DERBY

Saturday, May 1, 2021

4:30 - 7:30 p.m.

Members Club Lounge

Small group limited seating by rsvp only in the club lounge.

Tavern and Terrace bars will be airing the Derby,
Derby specials will be available at all bars.

Do not miss the excitement leading up to the race.

Dare to Derby

Post positions drawn on Tuesday

Current contenders ([click here](#))

Ladies Hat Contest

Gentlemen Best Derby Attire

Photos taken prior to post time 1st and 2nd place prizes.

Derby Specials:

Mint Julep

woodford reserve bourbon, simple syrup, mint leaves, crushed ice

\$15

BEST RESTAURANT AWARD - PALM BEACH POST

Best Restaurant

1000 North, Jupiter

We were so ready to trash-talk this place, weren't we? Okay, maybe I'm speaking for myself. The place is expensive, celebrity-owned and clubby – upstairs is reserved for members – in an area known for casual, more

egalitarian spots. I expected hotel food. I could not have been more wrong. The food is outstanding. The service impeccable. Even without the best lighthouse view in the inlet area, the restaurant truly raises the bar.

1000 North: 1000 North U.S. Hwy 1, Jupiter; 561-570-1000



PALM BEACH ILLUSTRATED

“epicurean excursion: a must stop when visiting the north county”

1000 North, Jupiter

Situated along the Intracoastal Waterway with an exquisite view of the Jupiter Lighthouse, **1000 North** is an excellent choice for those ready to relax and partake in the finer things in life. Culinary director Lee Morris’ menu emphasizes elevated steak house fare with what he calls a “Southern, down-to-earth twist.” Take a seat, sip a barrel-aged cocktail or a sommelier-recommended glass of wine, and prepare for a world-class meal.

Begin your seaside supper with the bigeye tuna poke with chopped macadamia nuts and a hint of chili vinaigrette, along with the savory bourbon and hay-roasted oysters for a smoky start. Then, order a large plate of your choice: the Maine diver scallops with *maque choux* (a Louisiana-inspired smothered corn) delivers on that Southern flair Morris promised, while the grilled rack of lamb served with a perfect romesco sauce will delight any meat-eater. Finish it all off with a slice of tropical key lime pie or splurge on some super-addictive french fries tossed in truffle salt.

PALM BEACH DAILY NEWS

Quoting David McClymont after the first Golden Baton Dinner held at 1000 North

1000 NORTH REVIEWS



“The Palm Beach Symphony would like to express our deepest gratitude to the team at 1000 NORTH. Throughout our partnership, we have been able to accomplish so much as a team.

The fine institute of 1000 NORTH has been instrumental in Palm Beach Symphony events such as the Inaugural Golden Baton Society Dinner on May 24, 2021, as well as private major donor dinners that took place throughout the year. I was very pleased with the quality of the staff and food that was served to our major donors. Thank you so much for creating an amazing team and institute capable of hosting a sophisticated society dinner. 1000 NORTH was key in showing our appreciation to our generous donors, and I know that everyone who attended enjoyed the atmosphere and food.

I will wholeheartedly continue to praise 1000 NORTH, and I look forward to the goals we will achieve as this corporate partnership evolves.”

- David McClymont, Chief Executive Officer, Palm Beach Symphony

PALM BEACH ILLUSTRATED Where fashion meets food.



MODERN LUXURY MAGAZINE 1000 North makes the “FAB 5” list

FAB 5

The HOT List

Summer menus lure the locals out with inventive dishes and cool cocktails to beat the rising temperatures. As crowds thin, dress codes relax and no reservations are required—it’s really the “in” season. Here are some of our go-to summer stops. —*Carolina Buia*

I TODD’S BY TODD ENGLISH This summer, Todd’s by Todd English in West Palm Beach will offer an enhanced prix fixe dinner menu boasting a variety of new offerings. The three-course dinner includes an appetizer and entree, followed by a personal dessert platter. As for the chef’s recommendation: “On a hot summer day, I recommend trying the Blutyme cocktails. It’s a mixture of vodka, thyme, blueberry and ginger beer.” 2119 S. Dixie Highway, West Palm Beach, 561.227.3511

1000 NORTH Find a sunny state of mind weekdays at 1000 NORTH in Jupiter for The Summer Social Hour. This menu offers special pricing on draft beer, wine, cocktails and select liquor. Additionally, “there are low-pressure entrees and snackable bites on the menu,” says chef Lee Morris. “And, of course, our Key lime nestled in a buttery graham cracker cocoon and accented with toasted coconut meringue, graham cracker gelato and passion fruit is the perfect ending to summer!” 1000 US-1, Jupiter, 561.570.1000, 1000north.com

2

DOCK AND DINE TV SERIES STOPS BY TO VISIT

I am pictured below, in the kitchen with host and Chef Peiera showing the film crew and audience the final touches of our acclaimed Grilled Colorado Lamb Rack with Charred Broccolini and Romesco Sauce.



dockanddinetv A look back at Episode 1 with @1000.north Chef Lee Morris cooking up his famous Rack of Lamb with Smokey Romesco Sauce 🔥 #dockanddine #jupiterfl #southflorida #florida #boat #chefjasonpereira #food #foodporn #lifestyle #chef #1000north



In the kitchen with... LEE MORRIS,

1000 North in Jupiter

Lee Morris had the kind of parents who took him along, no matter how young he was, whenever they went out to a fancy restaurant for dinner. Those occasions, along with the cooking lessons Chef Morris got every Friday night from his foodie father – and working in restaurants during high school – whet his appetite for a culinary arts career.

Soon after he graduated from high school, his dad dropped him off in Charleston, S.C., with a few hundred bucks and a place to stay to see how he would fare on his own.

"It was like a kid being thrown into an Olympic-size pool to see if he could swim," said Chef Morris, the executive chef at 1000 North, a new restaurant and club on the Jupiter waterfront. At the end of his first year in Charleston, he enrolled in Johnson & Wales. He has been in love with the profession ever since.

"Charleston is a great food town, with beautiful restaurants, beautiful people," he said. "It's a hospitality-driven town with a great college feel to it with the College of Charleston. It has tons of history and beaches. Talk about an A-plus town, it's Charleston!"

After college, he worked for Hall Management Group, the Lowcountry's leading collection of fine dining restaurants. He gained an appreciation for the area's distinctive produce, seafood and classic dishes as he worked alongside well-known Charleston Chef Frank Lee, who had previously worked at North of Broad.

Chef Morris spent years in upscale corporate restaurants such as Hillstone restaurants and Bricktop's and was executive chef at Bricktop's Palm Beach.

But his current focus is at 1000 North, which officially opened in February in the Jupiter Inlet district. Two of the owners are former NBA superstar Michael Jordan and professional golfer Ernie Els.

"It's an open-air restaurant with beautiful views with large windows, big open kitchen and it's sort of picturesque everywhere you look," he said. "It captures a lot of the great views of the inlet – the lighthouse and the dock, the mangroves and of the Loxahatchee. We've had rave reviews about the view."

The food is getting good buzz, as well.

"We wanted to take a little of the Lowcountry feel, taking advantage of local seafood, being on the river, being on the Intracoastal, being seafood-centric, and then we tied that into a couple of our dishes such as bourbon and hay-roasted oysters and Charleston she crab soup," he said.

The eatery also has a steakhouse feel and serves six prime cuts, mac and cheese a la carbonara, truffle salt fries and charred broccolini and small bites, too. Lots of choices.

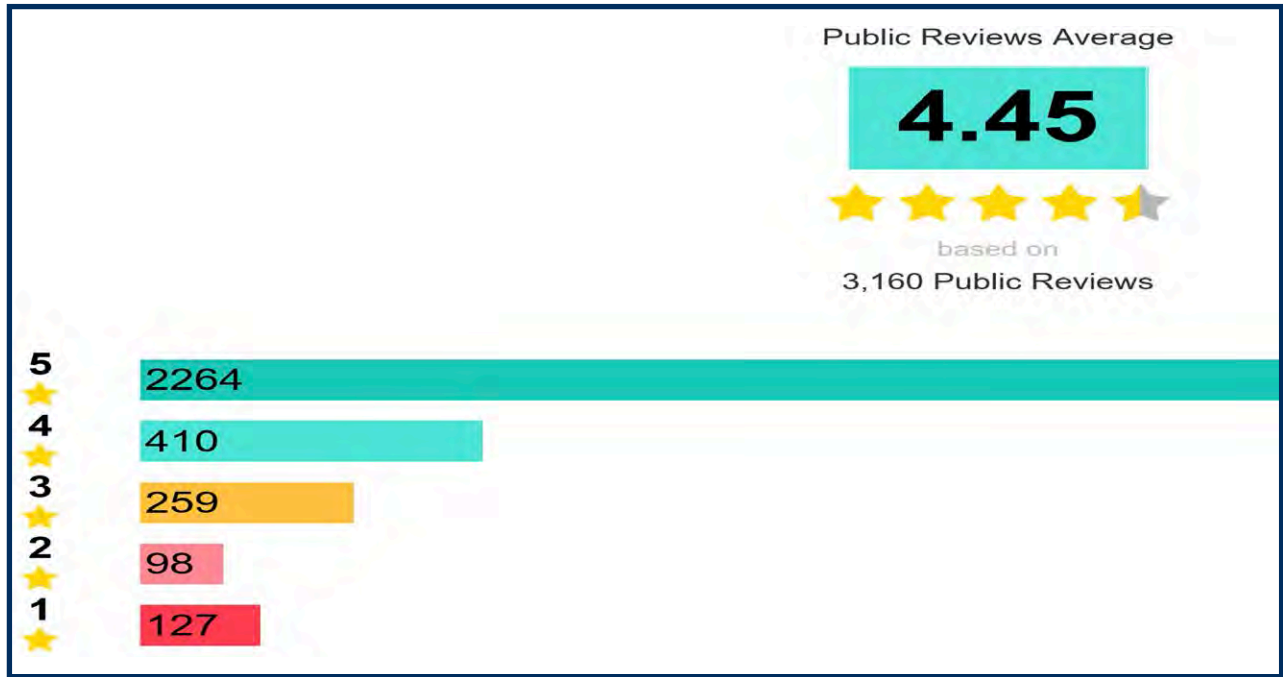
Chef Morris met his wife, Page, when they both worked at Houston's in Irvine, Calif. They have a 2-year-old daughter, McKesson. When he's at home, Chef Morris like to cook outside, barbecuing by the pool.



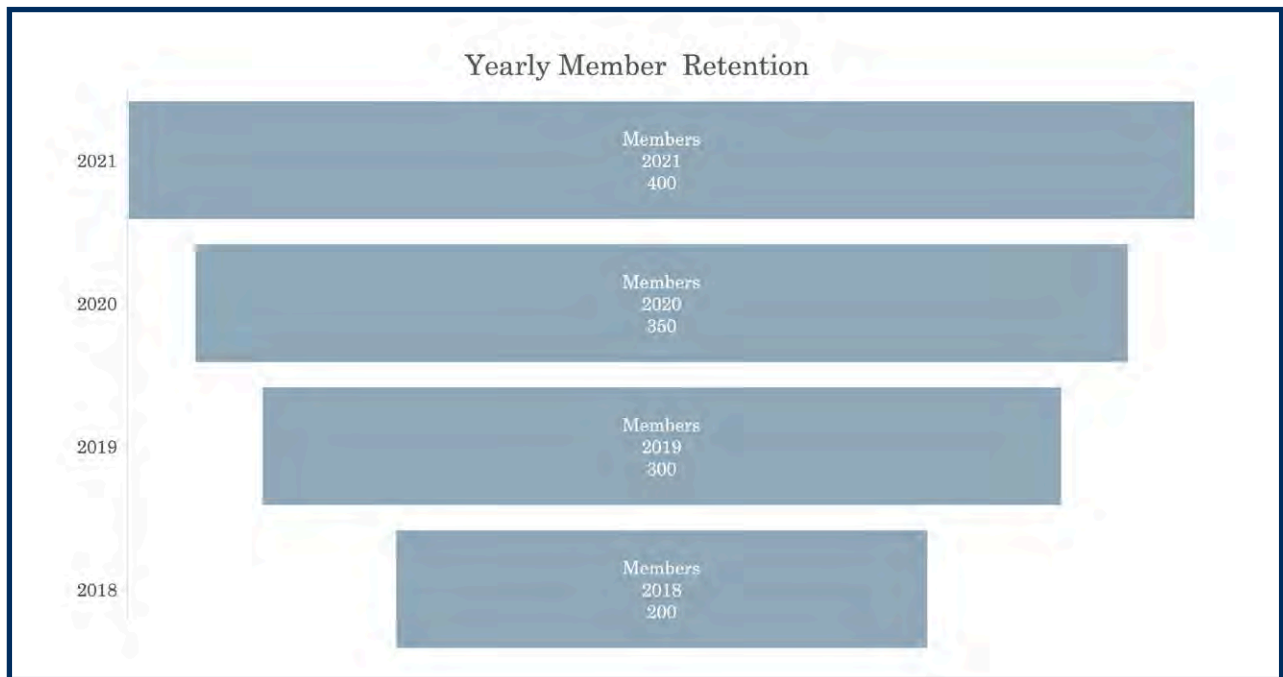
Chef Lee Morris has settled in at 1000 North, along the Intracoastal in Jupiter. PHOTO BY TRACEY BENSON

REVIEWS & STATISTICS

We currently hold a consolidated average rating of 4.45%.



Statistics regarding the retention of our members.



STAFF & MANAGEMENT

I manage a staff of 140. Below are photos that display my happy and motivated staff.



COVID PROTOCOLS

1000 NORTH COVID-19 OPERATIONS

GENERAL SET UP OF THE RESTAURANT

- A perimeter of the restaurant will have to be enforced (a check in table at beginning of the Riverwalk in between the restaurant and the building)
- A Check- In desk at the entrance of the Riverwalk where temperatures are taken, and guests' intentions are presented.
- Walk-ins will not be permitted
- Walk in bar and Dining Business will be based on the volume of business and at the discretion of the greeters stand.
- Seating Charts will be followed upon opening (see attached)
- Employee Antibody testing and Validation before returning to work?
- We will open with two PM Seating's of the restaurant 6 & 8
- Next week we will start putting the restaurant back together
- Faye Please send an email regarding what employee wants to come back to work and resubmit availability
- How do we choose staff to put on the schedule?
- See Attached FOH Schedule
- Itinerary Email
- Hours of Operation will be
 - Lunch
 - Friday and Saturday 12-3
 - Lunch/Brunch Sunday 11-3pm
 - Dinner
 - Sunday -Wednesday 5-9pm
 - Thursday – Saturday 5-9pm
 - Happy Hour will resume June 1st
 - Tavern Menu will resume June 1st

VALET

- **No Valet until full operations resume**
- Assigned parking spots with reservations
- Someone to manage the parking spots
- Need signage for the parking spaces and to talk to Index about the parking situation

GREETERS

- will have to include information about all arriving guests' temperatures being taking and verbiage about flu like symptoms
- Reservations will have to be taken on a 50% capacity and no parties of 7 or more
- One Greeter and Manager will be stationed at the front and will have to be responsible for talking guests' temperatures
- All reservation confirmations go out with an email stating our policies and new procedures
- ALL Menus will continue to be on disposable paper or accessed online from the guest's personal phone

SERVICE

- Glassware and silverware are no longer preset on the tables
- We will offer plastic silver or real silver at the time of service
- Single service water?
- All outside tables will get 1000 North Logo'd silverware
- All servers will remain in masks and black gloves during service
- Servers or managers will not clear plates or glass ware from tables. This will be a function of SA only.
- Servers deliver clean and new product and SA only touch dirty soiled product.
- Curbside and Dockside will continue as an amenity of the restaurant
- Pooled House with tips
- Need a server on the dock 7 days a week (4 Lunches and 7 Dinners) Need to discuss the order and service of the dock
- Ferrando, we need a list of all the things that need to be done to open the restaurant and who we need to do it. Hours and amount of people

COVID PROTOCOLS

BAR/SOMM

- How do we approach wine list? Paper Menu
- Cocktail list Paper Menu
- Spirit List Paper Menu
- No More Sean Perez
- Who is covering Tony's Days off?

CULINARY

- Culinary team members will continue to get their temperature taken.
- This process should be done thru the check in desk at the front of the restaurant.
- A log of all temps will be taken for all employees
- All Kitchen Employees and Chefs wear masks
- All Kitchen employees and chefs are required to wear gloves.
- Chefs at expo during service will be in black gloves and masks
- All deliveries and drivers are to remain outside.
- No more key drop from broad liners
- All deliveries will be received outside with the driver and unboxed outside.
- Handwashing protocol will have to be administered with in the building
- Would there food service between the end of Lunch and the first seating at 6pm?
- Need a menu for continued Dockside and Curbside Service

SUPPORT STAFF

- One SA scheduled every shift to handle sanitization checklist. Just going around everywhere and wiping stuff down all shift
- Food runners in black gloves and masks
- Dock Attendants two needed on the weekends

MANAGEMENT

- All managers wear masks. Order a nicer mask for management
- All Managers to wear gloves??
- There will continue to be no hand shaking and personal greetings to guests. Hugs and kisses are not permitted.

CLUB LOUNGE

- All club lounge operations will be suspended till July 1st or until further notice.
- Sean will continue his roll as CM downstairs until then

CLEANING AND PERCAUTIONARY EXTRAS

- Sanitizer Stations need to be ordered
- Bathroom Attendant???? Two guests at a time.
- Order motion censored hand soap dispensers for bathrooms. Need 8 of them.
- Bathrooms will be professionally sanitized weekly by Cintas (employee restrooms as well)
- Trying to stand up sanitizer dispensers for around the restaurant.

EVENTS

- No Events! Will resume July 1st
- Cancel all May and June Events

EXTRAS

- Prix Fixe Menu until June 1st
- No Social Hour Menu Until June 1st
- Mother's Day Menu
- Need an extra person on the schedule to cover for Woo leaving. Chef in the window at night?

COVID PROTOCOLS

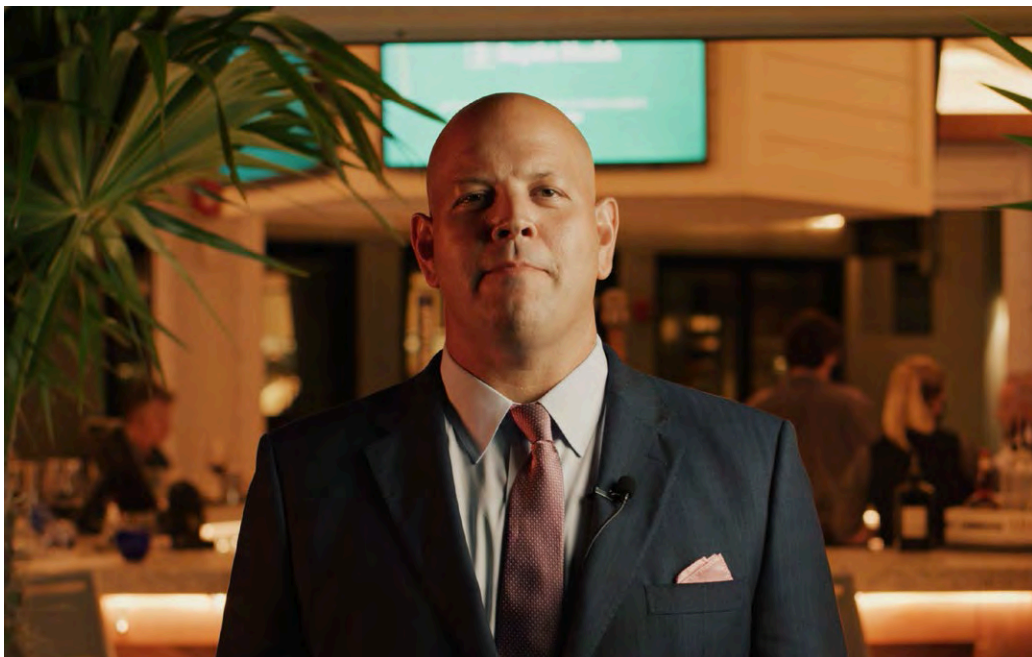
1000 NORTH OPENING

<https://youtu.be/VcJbteDmYKw>



WELCOME BACK VIDEO

<https://www.youtube.com/watch?v=Nrqgo36bAkA>





1000 NORTH IS OPEN!

Update on COVID-19 Statement



Dear Members,

1000 NORTH IS OPEN!

As we all attempt to manage the unknown, rest assured that 1000 NORTH is taking every precaution to protect your health and safety while providing an exceptional culinary experience. We are instituting the recommendations of the Centers for Disease Control and Prevention (CDC) and Governor Ron DeSantis: We have reduced our seating capacity by 50% and are maintaining the 6-foot social distancing regulations between tables. We continue to reinforce our already intense cleaning and hygiene procedures, increasing hand-washing, using disposable paper menus and disinfecting frequently used objects. Additionally, all employees are being checked with a forehead thermometer before entering the building to make sure they do not have a fever.

We have suspended all member events until further notice and are adjusting our hours and offerings to accommodate our guests. You can now get curbside service from 1000 NORTH with Gourmet-to-Go. Details and menus will be provided in a separate email.

1000 NORTH will be closed for lunch Monday through Friday. We will offer a lunch/brunch on Saturdays and Sundays from 11 a.m. to 3 p.m. We will begin service at 4 p.m. in The Tavern and open for dinner at 5 p.m.

Please note that reservations are a must and as a member you will continue to have priority seating. We ask that you plan ahead and remain aware and considerate of others by making sure that neither you or your guests are experiencing any symptoms of illness and request that if anyone is not feeling well that you refrain from visiting us for at least two weeks.

This is a rapidly changing situation and we will continue to make adjustments as needed. As always, we are here to serve you and we are grateful for your support.

FINANCIALS

Examples of year over year growth.

	Year To Date 10/31/2021			Year To Date 10/31/2021			Prior Year To Date 10/31/2020		
	Club	Restaurant	%	Combined	Club	Restaurant	%	Combined	
Revenue									
Gross F&B Revenue									
Food	0	7,473,500	60.6 %	7,473,500	0	4,491,333	61.3 %	4,491,333	
Beverage									
Beer	0	135,078	2.7 %	135,078	0	84,381	2.9 %	84,381	
Liquor	0	2,028,124	40.7 %	2,028,124	0	1,174,570	40.9 %	1,174,570	
Wine	139,424	2,460,363	49.3 %	2,599,787	51,363	1,458,397	50.7 %	1,509,760	
NA Beverage	0	226,088	4.5 %	226,088	0	105,138	3.7 %	105,138	
Total Beverage	139,424	4,849,653	39.3 %	4,989,077	51,363	2,822,486	38.5 %	2,873,849	
Merchandise	0	14,621	0.1 %	14,621	0	8,520	0.1 %	8,520	
Total Gross F&B Revenue	139,424	12,337,774	100.0 %	12,477,198	51,363	7,322,339	100.0 %	7,373,702	
Member Revenue	1,413,696	0		1,413,696	1,019,354	0		1,019,355	
Total Revenue	1,553,120	12,337,774		13,890,894	1,070,717	7,322,339		8,393,057	
Cost of Sales									

1000 North Profit and Loss								
	Year To Date 12/31/2020			Year To Date 12/31/2020			Prior Year To Date 12/31/2019	
	Club	Restaurant	%	Combined	Club	Restaurant	Club	Restaurant
Utilities	0	97,190		97,190	0	105,973		
Repairs & Maintenance	0	102,474		102,475	0	90,234		
Property Insurance	0	42,158		42,157	0	42,364		
Total Facilities	145,862	895,549		1,041,411	143,050	863,632		
Marketing	229	93,542		93,771	2,455	106,209		
General & Administrative	1,654	26,624		28,278	2,865	15,741		
Membership	27,449	0		27,449	59,620	0		
Total Operating	298,953	2,611,871		2,910,824	384,114	2,654,368		
Total Expense	298,953	2,611,871		2,910,824	384,114	2,654,368		
Operating Income (Loss)	543,423	1,055,161		1,598,584	429,596	1,151,957		
Other								
Other (Income) Expense	(118)	(9,304)		(9,422)	(119)	618,254		
Interest Expense	9,287	514		9,802	40,926	106		
Development, Training, & Setup	0	49		48	0	0		
Total Other	9,169	(8,741)		428	40,807	618,360		
Net Income (Loss)	534,254	1,063,902		1,598,156	388,789	533,598		

PROJECT MANAGEMENT



Pre-Opening Construction



Completed Construction

PROJECT MANAGEMENT



Pre-pergola Construction



During Pergola Construction

PROJECT MANAGEMENT



Completed Pergola



Completed Pergola

FOOD & BEVERAGE

Original Menu

crudo	EAST & WEST COAST OYSTERS watermelon mignonette.....	MP
	BIGEYE TUNA POKE avocado, macadamia nuts, chili vinaigrette.....	22
	SALMON "AGUACHILE" green papaya, pomegranate, yuzu white soy.....	25
	GULF SHRIMP "ESCABECHE" hearts of palm, blood orange, sea beans.....	25
small plates	CHARLESTON SHE-CRAB SOUP jonah crab, sherry, smoked paprika.....	20
	LITTLE GEM SALAD radish, heirloom tomatoes, gruyere, leek vinaigrette.....	14
	BEET & BLACKBERRY SALAD goat cheese, minus 8 vinaigrette, hazelnuts.....	16
	"STREET CORN" CAESAR SALAD cotija cheese, cornbread crumble, charred corn relish.....	16
	PRIME STEAK TARTARE olives, pistachios, egg, black truffle.....	22
	CITRUS POACHED PRAWN COCKTAIL sauce louie, horseradish, lemon.....	24
	BOURBON & HAY-ROASTED OYSTERS tasso ham, brown butter, cornbread.....	25
	PORTUGUESE MUSSELS vinho verde, chorizo, andouille butter, grilled sourdough.....	22
pasta & grains	BLUE CRAB SPAGHETTI ALLA CHITARRA wilted leek, jalapeño, roasted tomato.....	34
	CANNOLICCHI "ST. MARTIN" mushrooms, green pea, parmigiano, sauce terlato.....	26
	WINTER SQUASH RISOTTO mascarpone, opal basil, villa manodori balsamic.....	24
large plates	YELLOWEDGE GROUPER squash confit, strawberry sauce vierge.....	36
	GRILLED MARKET FISH wilted greens, tomato provencal, olive oil.....	MP
	MAINE DIVER SCALLOP "CORN MAQUE CHOUX" sunchoke, bacon-apple vinaigrette, pomegranate.....	38
	PEKING-STYLE DUCK traditional pancakes, cucumber, scallion, mandarin hoisin.....	42
	JOYCE FARMS ROASTED CHICKEN miatake mushrooms, cipollini onions, sauce madeira, potato purée.....	32
	SUPERIOR FARMS GRILLED RACK OF LAMB romesco sauce, charred broccolini.....	55
	MARYLAND BLUE CRABCAKE black-eyed pea succotash, sweet corn beurre blanc.....	38
	DIJON-CRUSTED PRIME RIB french onion "au jus," horseradish crème fraîche, truffle salt fries.....	52
prime steaks	All steaks are cut from USDA prime beef and aged for a minimum of 21 days. Steaks are served with your choice of a housemade composed butter.	
	PETIT FILET MIGNON six ounces.....	38
FILET MIGNON nine ounces.....	58	
NEW YORK STRIP fourteen ounces.....	55	
DELMONICO fourteen ounces.....	51	
BONE-IN RIBEYE twenty ounces.....	65	
KANSAS CITY STRIP eighteen ounces.....	68	
HOUSEMADE COMPOSED BUTTERS		
point Reyes blue cheese & fig • au poivre • béarnaise • maître d'hôtel		
market sides	SAUTEED SPINACH & KALE garlic, lemon oil.....	12
	YUKON GOLD POTATO PURÉE butter, sea salt, chives.....	12
	MAC & CHEESE "A LA CARBONARA" pancetta, english peas, fontina.....	14
	TRUFFLE SALT FRIES parsley, toasted garlic, butter.....	10
	CHARRED BROCCOLINI black garlic vinaigrette, marcona almonds, piquillo pepper.....	14
	BROCCOLINI sauteed or steamed.....	14

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Updated Menu



CRUDO

- BIGEYE TUNA POKE**
avocado, macadamia nuts, chili vinaigrette 26
- PRAWN COCKTAIL**
sauce lovie, horseradish, lemon 25
- HAMACHI TIRADITO**
yuzu avocado puree, rocoto chili, sesame crunch & cilantro 26
- PRIME STEAK TARTARE**
black truffle, olive, pistachio, egg 28
- CARAMELIZED SCALLOP**
charred pineapple, country ham, nuoc cham, thai chili, puffed rice 26

SMALL PLATES

- CHARLESTON SHE-CRAB SOUP**
lump crab, sherry, smoked paprika 22
- BOURBON & HAY ROASTED OYSTERS**
tasso ham, brown butter, cornbread 26
- SOUTHERN PICKLED SHRIMP**
garlic, lemon aioli, fennel & red onion, grilled ciabatta 26
- BLUE CRAB SPAGHETTI "A LA CHITARRA"**
melted leek, jalapeño, roasted tomato 38
- CALIFORNIA ARTICHOKE**
crab remoulade, garlic butter 28
- WAGYU BEEF GALBI**
korean melon, duck fat chili oil, herb emulsion 26
- GRILLED SPANISH OCTOPUS**
saffron chili mayo, smoked spicy giardinara 32
- KOREAN FRIED GROUPEL CHEEKS**
red lentil bindae-tteok, ssamjang mayo 26
- ROCK SHRIMP & LOBSTER HOPPIN' JOHN RISOTTO**
kale, bacon & bean sofrito 38
- MAINE LOBSTER SALAD**
spicy mango dressing, avocado, crispy potato, dressed frisse 42
- ROASTED BEETS**
goat cheese cream, blackberries, minus 8 vinaigrette, hazelnuts 20
- FARMERS' MARKET SALAD**
radish, heirloom tomatoes, gruyere, avocado, leek vinaigrette 18
- "STREET CORN" CAESAR SALAD**
cotija cheese, cornbread crumble, charred corn relish 18

LARGE PLATES

- GRILLED MARKET FISH**
heirloom tomato salad, toasted cornbread, molasses vinaigrette, pickled onions, lemon yogurt, garden herbs Mp
- DOVER SOLE**
lemon herb potato, caper brown butter 66
- CAROLINA BBQ #1 AHI TUNA**
cornmeal crusted oysters, green onion country ham butter 46
- MAINE DIVER SCALLOP "CORN MAQUE CHOUX"**
bacon apple vinaigrette, pomegranate, watercress salad 48
- PAN ROASTED HALIBUT**
littleneck clams, bacon, local mushrooms, ginger dashi broth 58
- MARYLAND BLUE CRAB CAKE**
heirloom pea succotash, sweet corn beurre blanc 48
- ROASTED DUCK BREAST**
duck leg confit presse, roasted sunchoke, poached quince, black truffle, watercress 54
- GRILLED RACK OF LAMB**
romesco sauce, charred broccolini 72
- WAGYU SHORT RIB**
savory gruyere & rosemary "french toast", roasted shallot puree, sauce perigord 58
- STUFFED CHICKEN**
sausage & cornbread stuffing, bbq baked lentils, chicken jus, green tomato slaw 42

MARKET OYSTERS & MORE

- WEST COAST OYSTERS Mp**
watermelon mignonette
- EAST COAST OYSTERS Mp**
watermelon mignonette
- MARCO ISLAND STONE CRAB CLAWS Mp**
mustard sauce, lemon
- LIGHTHOUSE TOWER Mp**
6 oysters, 4 shrimp, 4 stone crab claws, 1/2 maine lobster
- JUPITER ISLAND TOWER Mp**
12 oysters, 8 shrimp, 8 stone crab claws, 1 maine lobster
- PALM BEACH TOWER Mp**
24 oysters, 16 shrimp, 16 stone crab claws, 2 maine lobsters

ALLEN BROTHERS ANGUS

- FILET MIGNON** eight ounces 58
- NEW YORK STRIP** fourteen ounces 58
- DELMONICO RIBEYE** fourteen ounces 58
- BONE-IN RIBEYE** twenty-one ounces 76
- WAGYU FILET MIGNON** westholme, australia ms 9, eight ounces 120

ALLEN BROTHERS PRIME

- PETITE FILET MIGNON** six ounces 58
- NEW YORK STRIP** fourteen ounces 78
- DELMONICO RIBEYE** fourteen ounces 76
- KANSAS CITY STRIP** twenty-one ounces 84
- 45 DAY DRY-AGED PORTERHOUSE** thirty-four ounces 180
- TOMAHAWK RIBEYE** thirty-six ounces 180

BUTTERS & SAUCE

- blue cheese & fig · au poivre · maître d'hôtel
- béarnaise butter · béarnaise sauce

ADD - ONS

- colossal crab "oscar" 35
- blackened scallops 35
- broiled lobster tail Mp

*We do not guarantee steaks ordered 'medium well' or above

MARKET SIDES

- SAUTEED SPINACH** garlic, lemon oil 16
- YUKON GOLD POTATO PURÉE** butter, sea salt, chives 16
- CREAMED CORN BRÛLÉE** roasted poblano, candied cornbread 16
- MAC & CHEESE "A LA CARBONARA"** pancetta, peas, fontina 16
- LOBSTER TAIL MAC & CHEESE "A LA CARBONARA"** 36
- TRUFFLE SALT FRIES** parsley, crispy garlic, butter 16
- GRILLED ASPARAGUS** béarnaise sauce, crispy ham 16
- CRISPY BRUSSELS SPROUTS** mushrooms, pancetta, aioli 16
- ROASTED MUSHROOMS** garlic, shallots 18
- CHARRED BROCCOLINI** garlic vinaigrette, almonds, piquillo 18

FOOD & BEVERAGE



