

MEET CHEF CLINT WALKER

Hard Rock Cincinnati Executive Sous Chef



Chef Clint Walker, a Northern Kentucky native and a veteran of the culinary scene in Cincinnati, Chef Walker picked up his passion for cooking from his grandmother and father. He started working in kitchens at 16 years old and later earned the title of Executive Chef for Jeff Ruby at only 21 years old. He blazed a trail at Belterra Casino Resort in Vevay, IN as Executive Chef and at Belterra Park in Cincinnati as Executive Sous Chef. His creative take on dining helped make his restaurants a destination and not just an amenity to the properties.

Chef Walker has experience working in the kitchens of Jeff Ruby Steakhouse, The Precinct, Carlo & Johnny, The Waterfront, Boca Restaurant Group, and Thunderdome Restaurant Group. He later opened two of his own concepts including Court Street Lobster Bar and the Fiery Hen.

Chef Walker prides himself on learning all aspects of food and cooking, in locations across the globe. He worked under a Sushi Chef for 6 years, to learn the discipline that a Chef needs to thrive. Chef Walker has also spent time in Jamaica to learn about seafood preparation. In New Mexico, he learned Spanish cooking techniques that helped set him apart from other Chefs. Chef Walker enjoys preparing Italian and French cuisine, but his favorite food to eat is Asian.

Living and working "out of the box" is Chef Walker's style. His strengths include his remarkable knife skills, protein preparation and phenomenal sauce work. As he would say, "I just love to eat and teach people my craft."



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