

“The Recipe For Success” at Grosse Ile Yacht Club

Grosse Ile Yacht Club is 90 years old, and provides many amenities such as a tiki bar, wrap-around outdoor seating, and a gorgeous view of Lake Erie. There are over 105 docks, and the club is always accepting new members, according to Sandy Cullen, the general manager, who has worked on the island for over 34 years.

Something that sets apart Grosse Ile Yacht Club from its competitors is, not only their friendly membership and staff, but also their kitchen, led by Chef Martin Suarez and Sous Chef Jacob Gagne. “Chef Martin [Suarez] and Sous Chef Jacob [Gagne] are always coming up with the recipe for success,” says Cullen. “Their passion and innovation sets them apart.”

“We have freedom of creativity, and we are able to do things that are outside of the box and do some new, creative dishes,” says Chef Suarez. “A lot of dishes that we serve here are things you can’t get anywhere else.”

Chef Suarez, as Cullen says, “excels in smoking and barbequing,” and those skills are shown in their dishes like their Smoked Maple Sriracha Salmon and their Tuna Poke with an Asian-inspired barbeque sauce.

Sous Chef Gagne loves “the freedom of creativity, being able to hone my skills to be a better cook, and work under Chef Martin [Suarez]. We’re able to take traditional meals and put our own spins on it, and our clients here appreciate the creativity. Their appreciation definitely makes it exciting to come in here.”

Outside of being chefs, Chef Suarez loves being a girl-dad to his three daughters, and Sous Chef Gagne is a great bowler.

Both Chef Suarez and Sous Chef Gagne love when members say hello, and invite them to do so at any time.