EXPERIENCED LINE COOK

Snake River Grill | Jackson Hole, Wyoming

A Jackson Hole landmark, Snake River Grill has welcomed guests since 1993. Our kitchen is led by Executive Chef Addison Fleming and Chef de Cuisine Alejandro Soto Saraba.

Our menu changes seasonally, showcasing ingredients from local farms and ranches alongside the signature dishes our guests have loved for decades. A local favorite for more than 30 years, Snake River Grill is known for genuine hospitality and a distinctive rustic yet elegant dining experience.

WHO YOU ARE

You have a passion for food, a strong foundation in culinary technique, and a genuine eagerness to learn. This position offers the opportunity to expand your skills, explore different kitchen stations, and develop as a culinary professional and future leader.

You are friendly, curious, hardworking, and take pride in being part of a team that values consistency, collaboration, and attention to detail.

QUALIFICATIONS

- Previous experience in elevated dining or a quality-driven restaurant.
- Familiarity with knife skills, sauces, butchery, and fundamental cooking techniques.
- Ability and willingness to work across multiple kitchen stations.
- Strong work ethic, positive attitude, and willingness to learn.
- English fluency preferred; Spanish language skills are a plus.

THE ADVANTAGES

- Competitive hourly compensation and seasonal bonus opportunities.
- Two months off annually during seasonal restaurant closures.
- Opportunity to enhance and expand your culinary skills.
- Single-location restaurant with an established, dedicated team.
- Daily family meal.
- Employee dining discounts.
- Health, dental, and retirement benefits with employer match.
- Potential employee housing available.

Join a kitchen where craftsmanship, hospitality, and teamwork matter.

Snake River Grill is an opportunity to build your culinary career while enjoying everything Jackson Hole has to offer.