



The Rock & Roll Chef®
1924 W. Montrose
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RockNRollChef.com



THE ROCK & ROLL CHEF® (Marty Larkin), is a professional chef, professional musician and creative director.

AS CREATOR AND OWNER OF THE ROCK & ROLL KITCHEN® AND ROCKSTAR RECIPES™, he has worked with several Rock & Roll Hall Of Fame members and bandmembers, Grammywinners and crack session players alike, including Brian Wilson (Beach Boys), Ginger Baker (Cream), Steven Adler (GNR), P!nk, Scott Page (Pink Floyd), Kenny Lee Lewis (Steve Miller), Rick Nielsen (Cheap Trick), Mark Andes (Heart), Jim Keltner, Lee Sklar, Tower of Power Horns, Todd Sucherman and John Panozzo (Styx) and more.

THE ROCK & ROLL KITCHEN® is a cooking show backed by some of the world's best musicians. Originally formatted for television, the show was the first (and still best) of its kind. The show has been presented live around the country at festivals, events and trade shows, such as Taste Of Chicago, Summerfest, FMI Show, National Restaurant Show, Housewares Show, Ribfest Chicago and more.

ROCKSTAR RECIPES™. Another first-of-its-kind original created by The Rock & Roll Chef® is Rockstar Recipes. Created for iBooks, Rick Nielsen of Cheap Trick kicked things off: He was filmed making a chocolate pizza at his Chicago restaurant, Piece.

TOTALLY CHIPOTLE® FOODS. All natural with no preservatives, high-fructose corn syrup, the Totally Chipotle Bloody Mary Mix is the world's first retail chipotle bloody, and voted #1 by The Chicago Tribune.

CREATIVE DIRECTOR. As a creative director, the Chef designed a pumpkin carving kit for X-Acto; He does branding and design for startups. He has produced short films for clients and projects including Kraft Foods, Harley Davidson, Peavey, Nashville Cabinet Company and more. He is also producing a video cookbook called "The Hot & Tasty Disabled Cookbook," a product helping people with disabilities and their caretakers cook nutritious, affordable restaurant-quality meals.

DINI FOUNDATION. He is currently the executive director for DINI Foundation, a 501 c3 whose mission is increase visibility and opportunities for those with disabilities.

More Info:

**www.RockNRollKitchen.com | www.RockNRollChef.com | www.TotallyChipotle.com
www.DiniFoundation.org | www.RockerRecipes.com**

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Rock N Roll Chef.com



THE ROCK & ROLL KITCHEN®

THE WORLD'S MOST ENTERTAINING COOKING SHOW

"I HAD A WONDERFUL TIME!"
BRIAN WILSON, BEACH BOYS

"I LOVE THE
ROCK & ROLL CHEF!"
STEVEN ADLER, GUNS N ROSES

"IT'S A MARTY PARTY!"
GINGER BAKER, CREAM

"I HAIL THE
ROCK & ROLL CHEF!"
CHIP Z'NUFF, ENUFF ZNUFF

"DO YOU HEAR ME? THE
CHEF IS TASTY STUFF."
DALE BOZZIO, MISSING PERSONS

"ABOUT 20 YEARS AHEAD OF ITS TIME"
ROCKY MOUNTAIN NEWS

"NO CHEF IS FASTER OR FUNNIER
THAN THE ROCK & ROLL CHEF"
ROBERT NEMITH, DESIGNER TO THE STARS

ALL STAR SPECIALS

Inspired by Friends and Guests of The Rock & Roll Kitchen® Check Main Menu for Sides (A la Carte)



BRIAN WILSON | BEACH BOYS \$10
Lemon Chicken fit for a Beach Boy (or Surfer Girl). Chicken Breast, Lemon, Fresh Garlic, Virgin Olive Oil with Sprig of Rosemary

GINGER BAKER | CREAM \$8
Three English Pancakes, made with "Al-u-MIN-ee-um" pan. Topped with sweetened Cream Cheese

RONNIE JAMES DIO \$10
"Sicilian style Homemade Marinara ("Gravy") over Penne Pasta. Garlic, Olive Oil, Basil, Crushed Tomatoes, Sea Salt, Crushed Red Pepper, Red Wine, Oregano, Parsley

STEVEN ADLER | GUNS 'N ROSES \$7
"Popcorn's" Kettle Corn (Sweet or Savory)

RICK NIELSEN | CHEAP TRICK \$11
A tribute to Rick's Chicago restaurant, "Piece." 12" Chocolate Pizza with Nutella, Mascarpone, Chocolate Sauce, melted on Pizza Dough

TOWER OF POWER \$10
Three Mini-Sliders with Maple Bacon, Slaw and Dill Pickle inside a Brioche Bun

JOHN PANOZZO | STYX \$9
Italian Omelet with Homemade Fresh Giardinara. Provolone, Sausage, Mushrooms, Marinara

HARTLEY PEAVEY CUP \$7 BOWL \$10
A true American Classic: Amazing Chili made with USDA Beef (NEVER GROUND!), Black Beans, Tomatoes, Onions, Beer and Spices

EYE OF THE TIGER | JIM PETERIK/SURVIVOR \$11
Heavyweight 10 Oz. Burger topped with Fried Egg. Choose from Toppings including: Cheese (Swiss, Cheddar, American, Jack), Mushrooms, Grilled Onions, Lettuce, Tomato, Pickle

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