



Michael Senich

Executive Chef

Michael Senich is the Executive Chef for LongHorn Steakhouse and an Officer of the parent company, Darden Restaurants, Inc. Chef Senich is responsible for creating and enhancing the quality of LongHorn's menu items, which are featured in more than 570 restaurants nationwide.

Known for its passion for grilling fresh steaks – including the signature Flo's Filet and the Outlaw Ribeye – LongHorn welcomes guests with a warm, inviting, friendly atmosphere reminiscent of the American West.



Before assuming his role at LongHorn, Chef Senich oversaw product development for Red Lobster for six years as a member of the executive chef team. Previously, he worked at the world-famous Walt Disney World Resort in various restaurants at the Hollywood Studios theme park before specializing in culinary innovation for the destination.

Chef Senich began his career with the global hotel brand, Marriott International, Inc. where he opened various successful restaurant concepts. He is a self-taught culinary professional that has amassed more than 40 years in the restaurant industry.

LongHorn Steakhouse is part of the Darden family of restaurants. Darden owns and operates more than 2,100 Olive Garden, LongHorn Steakhouse, Yard House, Ruth's Chris Steak House, Cheddar's Scratch Kitchen, The Capital Grille, Chuy's, Seasons 52, Eddie V's and Bahama Breeze restaurants in North America.