



Michael LaDuke

Senior Executive Chef



Michael LaDuke is Senior Executive Chef at Red Lobster and is responsible for leading the culinary team in the creation of fresh, delicious seafood for the core menu and national promotions.

Before joining Red Lobster in 2005, Michael spent 17 years at Walt Disney World, where he held a variety of culinary positions of increasing responsibility. Most recently, he served as executive chef at EPCOT Center, where he was responsible for all restaurant menus and its Food Court, which he redesigned and re-launched with more innovative food. He also directed the International Food and Wine Festival, held each year at EPCOT.

Michael was recognized as Central Florida “Chef of the Year” by *Restaurant Forum Magazine* for his menu improvements to the Brown Derby Restaurant at MGM Studios and was named to the “Premier Chefs of America” list in 1996.

A New York native, he holds an Associates degree in Professional Chef Studies from the State University of New York.

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