



NICK & SAM'S PARTNERS WITH CHEF TO THE SHELTERS, TOP CHEFS TO SUPPORT INDIVIDUALS IN EARLY SOBRIETY

North Texans at 34 Area Treatment Centers Will Receive Gourmet Meals

DALLAS, TEXAS (September 11, 2023) For the first time, Corporate Chef Samir Dhurandhar and Executive Chef John Kleifgen of [Nick & Sam's Steakhouse](#) will partner with [Chef to the Shelters \(CTTS\)](#), and a team of world-renowned culinary experts, to create a 7-course gourmet dinner as part of a fundraising experience. The event aims to raise awareness of treatment options for early sobriety and recovery for people across North Texas. Funds raised are used to prepare fresh meals for 34 area treatment centers, as well as donate any leftovers from the event to those same shelters.

Participating chefs include Robert Pickens, Owner of Tidewater Oyster Bar & Kornerstone Bistro; Roberto Bustillo, former W Hotel Executive Chef; and chefs from Berckmans Place at Augusta National Golf Club, Jesse Romero, Head Chef, alongside Michael McCoy and Karen George, who is also a chef for the Cannes Film Festival. Both McCoy and George recently earned their first Masters Culinary Team White Jackets, an honor only awarded to two individuals each year for outstanding performance.

CTTS aims to offer monthly meals that show respect and dignity for adults and adolescents who are seeking sobriety. Founder/Chef Michael McCoy, who began his sobriety journey on April 8, 2018, supports and feeds over 1,200 adults and adolescents in treatment within the Dallas/Ft. Worth area. McCoy translated his talent and passion for cooking into a catering company that counts some of North Texas's most notable families as clients, such as real estate moguls Harlan and Kathy Crow.

September is National Recovery Month. It's a time to educate the community about treatment and mental health services for those with substance use disorders. By alleviating the cost of food, treatment centers can invest in other areas of service that need it most.

"These dinners provide a platform to talk about an issue that is uncomfortable but necessary," said McCoy. "That's why I'm excited to partner with a group of talented chefs who believe in what we stand for. We want those in early sobriety to succeed and show them what's possible."

Over 46 million Americans aged 12 or older had substance use disorder in the past year. About 70% of them are in recovery, according to [SAMHSA](#).

"Food is one way we can connect to each other," said Samir Dhurandhar, Executive Chef and Partner at Nick & Sam's. "We want to help make a positive impact and let people in recovery know they are not alone. Let us take care of them for the day."

Some of the treatment centers CTTS has worked with in the past include:

- Dallas 24 Hour Club
- Nexus Recovery Center
- Free Man House
- Simply Grace
- The Magdalene House
- Turtle Creek Recovery
- Phoenix House Texas
- Elevated Women's Sober Living Home
- Shepherd Inn
- Jonathan's Place, a center for abused and neglected children, teens, and young adults.

About Nick & Sam's Steakhouse

You're thinking about where you can go and the server will learn your name . . . and your drink. Where you'll luxuriate in the same kind of service hall-of-famers, movie stars, rock stars, heads-of-state, and captains of industry experience. Where you can indulge in a legendary Millionaire Margarita, a Gold Old Fashioned, or linger over an incredible wine. A place to spoil yourself with a meal prepared by a James Beard Foundation featured chef. You're thinking about Nick & Sam's Steakhouse. Magnificent meats. The world's rarest wagyu beef imported from Japan, true Kobe, Hyogo Prefecture. Prime steaks, chops, seafood and sushi. A wine program offering over 500 exclusive labels.

Since 1999, Nick & Sam's Steakhouse has defined experience dining. Founded by legendary restaurateur Phil Romano, led by majority owner and general partner Sam Romano and corporate chef, partner, and James Beard Foundation featured chef, Samir Dhurandhar. Nick & Sam's has been featured in *The Dallas Morning News*, *Forbes*, *New York Times*, and *D Magazine*, and earned a Best in Dallas title from Southern Living, *Forbes*, *USA Today*, and *Tasting Table*. To learn more about special events and Chef Samir's book, *Raising the Steaks*, visit <https://nick-sams.com> or follow Nick & Sam's on [Instagram](#) and [Facebook](#).

About Chef to the Shelters

Founded by Michael McCoy in 2021, Chef to the Shelters (CTTS) is a Dallas, Texas-based 501c3 that provides meals that reflect dignity and respect to sober transition and living homes for adults and adolescents. McCoy found his own sobriety in 2018 and translated his talent and passion for cooking into a catering company that counts some of North Texas's most notable families as clients. Later, McCoy was invited to be an on-staff cook at Berckmans Place for the Members of Augusta National Golf Club during

Masters week and is now approaching his fourth year as an assisting chef at The Masters. CTTS was originally funded by revenue McCoy earned from cooking gigs and catering which he donated back to CTTS. Starting with one shelter and now feeding more than 1200 North Texans at 34 sober transition shelters, detox centers, and sober living homes each month, CTTS also hires adults in recovery to work catering events and teaches them culinary skills to pursue further employment. Mike McCoy was named Volunteer of the Year by DCEO Magazine in the 2021 Non-Profit & Corporate Citizen Awards.

###