

General Manager — Cee Cee's Scratch Kitchen & Bar

About Cee Cee's

Cee Cee's Scratch Kitchen & Bar isn't just a restaurant — it's Vermillion's living room. We take pride in creating exceptional, made-from-scratch food and cocktails while fostering a culture built on care, professionalism, and teamwork.

Our leadership philosophy is simple: **One House. One Team. One Leadership Voice.**

About the Role

The **General Manager (GM)** is the heartbeat of Cee Cee's — responsible for uniting the Front of House, Kitchen, Bar, and Events teams under one vision of excellence.

This position combines strategic leadership, hands-on execution, and emotional intelligence to create an environment where both guests and team members thrive.

The GM ensures the restaurant operates with precision, purpose, and a hospitality standard that rivals the best in the industry.

Key Responsibilities

- Lead and support department managers in daily operations and long-term development.
- Review sales and labor reports weekly, adjusting for balance and efficiency.
- Oversee hiring, training, and leadership transitions (requires 3-leader approval).
- Ensure the success of all events, services, holidays, and guest experiences.
- Lead weekly leadership meetings and maintain communication between all departments.
- Conduct and participate in quarterly team evaluations across FOH and Kitchen.
- Protect food quality, service standards, and the integrity of the guest experience.
- Uphold a culture of accountability, professionalism, and gratitude.

What We're Looking For

- Proven experience in restaurant or hospitality management.
- Strong understanding of both Front and Back of House operations.
- Skilled communicator with the ability to coach, mentor, and inspire teams.
- Financially literate with experience managing P&L, labor, and costs.
- Calm, decisive, and composed under pressure.
- Passionate about service, culture, and community.

What Success Looks Like

- Consistent guest satisfaction and food quality.
- Balanced labor and sales performance.
- Strong internal communication between departments.
- Empowered leaders and low turnover.
- A culture that feels professional, welcoming, and alive.

Compensation & Benefits

- Competitive salary based on experience.
- Performance-based incentives.
- Flexible scheduling for work-life balance.
- Opportunities for professional growth and leadership development.
- Complimentary shift meals and staff perks.

Join Our Team

If you're a seasoned leader ready to help shape one of South Dakota's most respected scratch kitchens, we'd love to hear from you.

 **Apply:** Attach your resume and a short statement on your leadership philosophy