



PROPRIETORS

Chuck Keagle | Linda Keagle | Brady Main

In 1965, when Chuck and Linda Keagle vowed to spend the rest of their lives together, little did they know that they were about to embark on a journey that would lead them to spend the next 40 years building a company worth more than \$16 million.

Two years into their marriage, Chuck, a San Dimas native who worked as a public accountant, and Linda, an elementary school teacher, found that they held a mutual passion for the restaurant world and decided to combine that, along with a growing interest in wines, to convert an old ranch-house into a restaurant of their very own, thus, giving birth to the very first Cask 'n Cleaver.

Located 40 miles east of Los Angeles, in the lush vineyards of historic Cucamonga, the Keagles focused on a simple concept: to combine the reasonably priced, quality steaks and a good selection of California wines, with friendly service in a casual, relaxed atmosphere. Despite the fact that the first menu was hand-painted on old wine bottles and the servers wore shorts, Cask 'n Cleaver set itself apart from any other restaurant of its kind with the addition of one revolutionary feature: the presence of a fresh and plentiful self-serve salad bar.

From early on, the Keagles knew that the key to success was based on giving customers what they wanted and that they would have to remain flexible and evolve as their customers' tastes and preferences changed with social, economical and even political factors. They also knew that, above all else, they could never waiver from providing the best in hospitality, with quality food, excellent service and a welcoming ambiance, something these restaurateurs have carried with them as they expanded the Cask 'n Cleaver concept and went on to form the C & C Organization, which currently owns and operates nine restaurants in Southern California.

In 2001, an opportunity to acquire the historic Sycamore Inn in Rancho Cucamonga presented itself and the very nature of the majestic building gave the couple the opportunity to venture into the world of fine dining. The couple maintained the rich tradition of the Inn as they repaired and updated the building to become a Prime Steakhouse and wine bar that has been ranked among the best in the region since the day it opened its doors and put the Keagles on the map as leading restaurateurs.

In late 2007, the couple conceptualized and opened their newest concept, BlackWood American Grill, in Corona, with a third Partner, President and COO of the C & C Organization, Brady Main, who has three decades of experience in the restaurant industry, which began during his college days as a busboy at a Cask 'n Cleaver Steakhouse. Working his way from busboy to the highest levels of management, Main has had the opportunity to learn every facet of the restaurant business and the inner workings of the C & C Organization inside and out.

A Corona native, Main enthusiastically took a leading role alongside the Keagles to found BlackWood American Grill, a concept that took the quality and reputation that the Sycamore Inn stood for and combined it with the classic sensibilities on which the very first Cask 'n Cleaver was founded. Above all, the three proprietors were intent on giving the public what they were craving: *upscale dining without the fuss*, with Prime steaks, rotisserie chicken and fresh seafood, accompanied by an extensive, yet thoughtful wine list offering a wide range of preferences, including both American favorites and international imports, with highly allocated selections and rare gems from boutique wineries, allowing guests to be adventurous and try wines at the most reasonable prices.

Truly intent on providing the best in food, ambiance and service, Proprietors Chuck and Linda Keagle, and Brady Main, have continued the C & C Organization's tradition of creating successful establishments that provide quality dining experiences.
