



JOSHUA DRAGE
Executive Chef, The Ranch at Rock Creek



Our Executive Chef began cooking at just 12 years old in his mother's kitchen in a small cabin outside of Anchorage, Alaska. Professionally trained in the culinary arts, Chef Drage is celebrated for creating unique Montana ranch cuisine. At The Ranch, he focuses on real food from local producers offering organic and sustainable meats and produce. Chef Drage continues to push the envelope with bold flavors and healthy ingredients, while taking inspiration from working kitchens in cattle-producing regions.

Passionate about cooking food that reflects the spirit and lifestyle of Montana, Chef Drage changes menus on a daily basis to provide guests with unforgettable dining experiences in our idyllic setting. Ranch life is about adventures in the outdoors. Our cuisine is nourishing and healthy for active people on a ranch.