

PUP'S STEAKHOUSE

wilson, nc



chef adam pettigrew

Chef Adam was born and raised in the Nash and Wilson County areas. After graduating from Southern Nash Senior High in 1999, Adam entered into military service in the USMC. After serving a tour, he returned to civilian life and took some time to find out what he wanted to do for a career.

After a few jobs, he started working in restaurants. After working at the Wilson Country club as a Line/prep cook, he realized that he enjoyed and was good at working at restaurants. He proceeded to learn all he could and work his way up through establishments in the local and Raleigh areas. Chef Adam was hired at Pups in 2015 and was promoted to the Executive chef position. While being at Pups Steakhouse, the restaurant has moved to a new location and seen fantastic growth. Chef Adam has entered a few competitions, most recently the Cooking for a Classic to benefit the Lucy Daniels Center. While he won his first round, he lost in the second round in a very close match.

Chef Adam enjoys cooking for a diverse audience. He enjoys many different aspects of food trends and fads. It gives him challenge to do something out of his comfort zone. He enjoys teaching the craft to others and ultimately wants to get into teaching Culinary arts through an apprentice program or at a community college.



about pup's steakhouse

Owner Michael Dunn opened the restaurant in 2010 in the Shoppes at Brentwood. The Wilson native, determined to reflect the flavor of his hometown and state, decorated the space with artwork by local artists and along with Chef Adam Pettigrew serves a delicious menu that includes local produce, Black Angus Beef and seafood from our North Carolina Coast. Before or after your meal, cruise on over to the bar to enjoy the nightly drink specials or have a seat out on our Golden Leaf Patio. You can always catch a game on in the bar or patio!