



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

May / June 2024



Birthday Night
Wednesday, May 8

Mother's Day Brunch
Sunday, May 12

Summer Porch Party
Wine Tasting
Thursday, May 16

New England
Lobster Night
Thursday, May 23

Kids Movie Night
Friday, May 31

Birthday Night
Wednesday, June 12

Father's Day Feature
Friday & Saturday
June 14 & 15

A Night in Spain
Paella & Spanish Buffet
Saturday, June 15

Leather Craft Night
Thursday, June 20

Summer Sippers
Wine Dinner
Friday, June 21

Kids Movie Night
Friday, June 28

Holiday Closings:

Memorial Day
Friday, May 24 -
Monday, May 27

Independence Day
Thursday, July 4 -
Saturday, July 6

New England Lobster Night

Featuring Steamed Two-Pound Maine Lobster

Thursday, May 23

\$80++ : Reservations open at 6 p.m.

Deadline to reserve: Monday, May 20th

Tie on a bib and indulge in a delectable two-pound whole Maine lobster with crispy seafood croquettes and scrumptious sides – all part of a true New England lobster dining experience. Finish your meal with a variety of bitesize sweets and a satisfied belly. Please reserve by Monday, May 20. Call 850-224-0650 for reservations; confirmed reservations will be billed.



New England Lobster Night

Starter – Presented at Your Table

Smoked fish dip and crispy seafood croquettes
Hot gourmet dinner rolls, & cornbread with maple-pecan butter

Visit the Soup & Salad Bar

New England clam chowder
and a variety of Chef-inspired salads

Chef Attended Buffet

Chef split & served two-pound
hot steamed Maine lobster

New potatoes in lemon-parsley butter

Truffle-aged gouda mac-n-cheese

Steamed fresh vegetables : Corn on the cob

Drawn butter for lobster dipping

Dessert – Presented at Your Table

Variety of bitesize decadent sweets



Staff Accolades

Rachel Coutu

- **Rachel** always provides great customer service.
- So pleasant and warm. Very knowledgeable and is a great representative of the CLUB.
- Great service and very patient with the kids.



Rachel
Coutu

Samantha 'Sami' Hilsmann

- Wonderful service and so friendly & informative.
- Multitasking with a smile!
- Sami makes the whole experience at the CLUB amazing! Wonderful personality.



Sami
Hilsmann

Devonchae 'Vaughn' Cohen, II

- Vaughn was awesome! We had a great night!
- Professional service and wonderful hospitality.
- Awesome and attentive. Great service especially considering it was so busy.



Vaughn
Cohen

Sydney Sullivan

- Sydney was personable and very accommodating in meeting all of our needs.
- Friendly service and helpful tips & recommendations.
- Fast & exceptional service. The CLUB is on its 'A-game'.



Sydney
Sullivan

Renee Dewberry

- Renee is very kind and helpful.
- Our lunch was fantastic, and Renee was attentive and accommodating. I can't wait to come back.
- Outstanding service, attention to detail, and just great hospitality.



Renee
Dewberry

Catering Corner

When Member Katie Webb's daughter, Anna, requested a 'big girl' party for her 11th birthday celebration, Ms. Webb quickly decided that the GOVERNORS CLUB would be the perfect venue. The Library was decorated with shiny tinsel and a beautifully set table. Nine of Anna's closest friends arrived in festive white party dresses, while Anna took center stage in her special black birthday dress. The girls enjoyed fizzy mocktails and indulged in pasta dishes and fried chicken fingers while listening to their favorite Taylor Swift tunes. The evening concluded with a yummy red velvet birthday cake, candies, hip-hop dance moves, and an abundance of special memories. Happy 11th Birthday, Anna!



Nicole Okken
Sales & Events
Director



Manager's Message

Club Update – Visit Us Soon & Often

The 2024 legislative session was another whirlwind and a great success for the CLUB. The legislative events and activity exceeded our expectations and returned our business to pre-pandemic levels.

Currently, it is wedding season. The CLUB and staff are busy with rehearsal dinners on Fridays and ceremonies & receptions on Saturdays. It is great to see the CLUB as a sought-after venue for these celebrations that we enjoy accommodating.

The Lounge renovations are well underway. Demolition began in March, and our goal is to celebrate with a grand opening just after Labor Day weekend. If you have peeked in the space recently, you have seen the interior demolished in preparation for the new buildout. The original brick walls are exposed, the floors and ceiling removed, and a fresh pallet has been prepared for a spectacular space with great amenities and a comfortable layout. For our



Barry Shields
General Manager

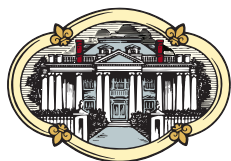
nonsmokers, the Lounge will remain smoke-free. For Members who smoke, plans include a separate smokers retreat on the south side of the Lounge. This space will be known as the Jim Krog room, which honors the well-loved lobbyist and a past president of the CLUB.

The Grille bar serves as the CLUB's watering hole while construction continues in the Lounge. The Grille bar, Patio, and Balcony provide plenty of spaces to enjoy happy hour beverages at the end of the work day. Come in and visit with Peter, who works the Grille bar most days and does a great job bartending for our Members and guests.

Chef Eric has tweaked the lunch and dinner menus in the Grille to include lighter fare while utilizing seasonal, local products associated with the warm weather. Please keep the CLUB in mind when thinking about your next dining venue. We look forward to serving you, your family, and your guests this summer.

See you at the CLUB!

Barry Shields, CCM, COO



Governors Club Loyalty Program

The GOVERNORS CLUB Loyalty Program is our way of saying "thank you" to those firms and businesses with three or more colleagues as current members of the CLUB. The Loyalty Program reduces the initiation fee to \$1000, a savings of \$1,500, to any colleague in

your business and requires a two-year membership commitment.

Contact Nicole Okken, nokken@govclub.com 850-205-0665 for confirmation of qualification and a Loyalty application.

\$5 Feature Wines from Domaine Skouras of Greece

We are pleased to offer two wines by the glass for \$5 from Skouras Winery in Greece. Founded in 1986, the estate produces a range of wines based on the Agiorgitiko grape variety. Zoe White is a dry wine with flavors of citrus fruit & touches of jasmine & mint. It is the perfect selection for salads, white meat, fish, and seafood dishes. Zoe Red is a dry red with a medium body, moderate acidity & smooth tannins. Zoe Red pairs well with steaks and barbecue.



Summer 'Porch Party' Wine Tasting

Thursday, May 16

\$40++ : Free for Platinum Society Members

Summer is a time to kick back on the porch and clink glasses with special friends! Explore a vibrant array of wines perfectly suited for the season's warmth. Enjoy these six beautiful selections with Chef Eric's light bites. This evening will be facilitated by Lee Satterfield of Breakthru Bevefrage. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Laurenz V Gruner Veltliner : Pierre Sparr Pinot Blanc
Mohua Sauvignon Blanc : Perrin Côtes du Rhône Reserve
Ken Wright Pinot Noir : Destinata Carbonic Grenache

A NIGHT IN SPAIN Paella Action Station & Spanish Buffet

Saturday, June 15 : 6:30 p.m.

Florida Ballroom, Balcony & Magnolia Room

\$55++ adult : 22++ kids 6 - 12 : \$8++ kids 5 & under

Live Spanish music by Charles Santiago

Indulge your senses in the rich flavors and aromas of authentic Spanish cuisine, featuring a sumptuous paella action station where our skilled chefs craft the iconic dish right before your eyes. Delight in a beautiful Spanish buffet, showcasing an array of tantalizing tapas, refreshing salads, and delectable desserts, all inspired by the diverse regions of Spain. Select Spanish wines will be available for purchase, complementing your meal. Take your taste buds on a journey through the sun-drenched landscapes of this captivating Mediterranean paradise. Call 850-224-0650 for reservations; confirmed reservations will be billed.



AUTHENTIC SPANISH PAELLA
Shellfish, Chorizo & Chicken

TAPAS BITES
Croquettes
Spanish Tortillas

SALADS
Columbia Restaurant's 1905 Salad
Caesar Salad

VEGETABLES
Garlic Green Beans
Chargrilled Fresh Vegetables Romesco

SWEETS
Crema Catalina
Lemon Tres Leche
A variety of small sweet bites

¡SALUD!

Welcome NEW MEMBERS

Representative Robert Brackett

Florida State Representative

SPOUSE: **Samantha Brackett**

SPONSORS: **Brett Doster & Sarah Bascom**

Altony Lee

Associate Vice Chancellor for Public Affairs

State University System of Florida

SPOUSE: **LaToya Lee**

SPONSORS: **Chris Emmanuel & Janet Owen**

Joseph Whealdon

General Counsel, Florida Department of Business

& Professional Regulation

SPOUSE: **Katharine Whealdon**

SPONSORS: **Gus Corbella & William Spicola**

D'Anna Osceola

Criminal Justice Research Assistant & FSU Liaison

Seminole Tribe of Florida

SPOUSE: **Ryan McBee**

SPONSORS: **Jonathon Rees**

& Tara Taggart Chilton

Dr. Michael Todd Queen

Dean, Florida State University College of Music

SPOUSE: **Kelin Queen**

SPONSORS: **Samantha Ferrin**

& Caitlin Yancey Moore

Nancy K. Goodson

Retired

SPONSOR: **GOVERNORS CLUB Board of Governors**

Dr. David W. Springer

Dean & Professor, Florida State University College of Social Work

SPOUSE: **Holly "Sunny" Lawson Springer**

SPONSORS: **James Clark & Robyn Blank**

RETURNING MEMBERS

Nan Hillis

Retired

SPOUSE: **Mark Hillis**

Board of Governors Positions Available

The Board of Governors is the chief elected body of the CLUB and represents the Members' interests in the CLUB. There are five positions available with terms that will commence on July 1, 2024. Board terms are for three years and involve Members attending six meetings per year. If you are interested in serving on the Board, please send an email to **Mr. John Clark**, Vice President, at steakman55@gmail.com, to express your interest no later than May 15, 2024. All interested individuals will be considered by the Nominating Committee with a final slate of nominees selected by June 1, 2024. The approved slate of nominees will be sent to the Membership for a full vote via electronic ballot.



GC Custom Ties

Add a little GOVERNORS CLUB flair to your wardrobe. Our custom Vineyard Vines ties are made in the USA with 100% imported printed silk & feature a double wool blend liner. The GC logo ties are available in pale yellow & light blue and retail for \$48+. Pick up yours from the CLUB Concierge.

Staff ANNIVERSARIES

May

Tracy Owens, Housekeeping, 12 years

Alyssa Hodges, Server, 1 year

Leather Craft Night

Create a Custom Collar for Your Furry Best Friend!

Thursday, June 20 : 6:30 p.m. : \$90 (\$65+, 25++)
 Evening includes cheeseboard and select wines & beer
 Limited space available

Get crafty at the CLUB! We have partnered with **South Life Supply Company**, of Thomasville, GA, to create handmade heirloom leather dog collars for your best friend. South Life Supply Co. will bring all the supplies, tools, and instructions necessary to create a special collar for your pup. Chef will provide a beautiful cheeseboard, and select wines, and beer will be included. The collars are available natural leather, and pink or orange waterproof in the sizes shown below. Please note, that they do not offer 'tiny' options that would be suitable for a Chihuahua. Call 850-224-0650 for reservations; confirmed reservations will be billed.

South Life
 SUPPLY CO.
COMPANY STORE
 EST 2010 THOMASVILLE, GA



Collar Sizes:

X Small - 11-15 inches

Small - 13 - 17 inches

Medium - 15 - 19 inches

Large - 17-21 inches

X Large - 19-23 inches

Staffing UPDATE

Tina Schmitz was born and raised in West Michigan. She began her career in the hospitality industry right after high school. She spent much of her career working in all aspects of full-service hotels, including kitchen operations, guest services, sales, and as General Manager. Tina moved to Tallahassee in the Summer of 2011 and began working at the GOVERNORS CLUB in the accounting office as Assistant Controller. In 2024, Tina was promoted to Controller.



Tina Schmitz
Controller

Quintasha Moffett was born and raised in Gulfport, Mississippi, where she graduated with a degree in Early Childhood Education. After moving to Tallahassee, Florida in 2016, Quintasha taught preschool for three years. In 2020, Quintasha began working in hospitality as an accounting clerk. A year later, she was promoted to account manager and served in a



Quintasha
Moffett
Assistant
Controller

variety of roles at a local full-service hotel. We are happy to welcome Quintasha to the GOVERNORS CLUB team as Assistant Controller. If you have questions about your statement or any billing inquiries, she will be happy to assist you. She enjoys working with people and helping them in any way she can.

Jeff Lata was born in Lawrence, Kansas, and moved to Tallahassee in 1999. With over a decade-long background in maintenance, he brings a unique skill set and passion for excellence to the GOVERNORS CLUB team. Joining us as the Facilities Manager, Jeff's extensive experience ensures that our CLUB remains in top-notch condition, providing Members with a comfortable and inviting atmosphere. With his friendly demeanor and commitment to exceptional service, Jeff is excited to contribute to the continued success and enjoyment of the GOVERNORS CLUB for years to come.



Jeff Lata
Facilities Manager

Reciprocal Club Benefits

GOVERNORS CLUB Members have reciprocal privileges with more than 200 private clubs in the U.S. and around the globe. Remember this wonderful benefit when traveling. Reciprocal clubs can be found on our website and in our mobile app. Simply request your letter of introduction through the app or contact the Club Concierge at 850-224-0650, hostess@govclub.com to visit any of these fine clubs.



Featured Reciprocal Club: The Palmetto Club Columbia, South Carolina

Discover southern elegance . . . nestled in the heart of historic Columbia, South Carolina, The Palmetto Club exudes Southern charm and sophistication. Established in 1956, this prestigious institution offers members access to exclusive amenities including fine dining, event spaces, and recreational facilities. With its iconic architecture and rich history, the club serves as a cultural hub, hosting a variety of events throughout the year. Committed to excellence in every aspect, The Palmetto Club remains an indispensable destination for those seeking refined hospitality in Columbia.



Holiday Closings

Memorial Day

Friday, May 24 - Monday, May 27

Independence Day

Thursday, July 4 - Saturday, July 6

Kids Movie Night

Featuring: Taylor Swift The Eras Tour

Friday, May 31 :: 6:30 p.m. :: \$25++
Dinner & Movie



The appeal of Taylor Swift's Eras Tour movie for young viewers offers a combination of catchy music, colorful visuals, and engaging storytelling. Children will be provided a kid friendly meal and the movie will be shown on our large screen with true movie sound. All children must be potty trained, and parents/guardians must remain in the Clubhouse during the evening. Child care will be provided by Seminole Sitters. Call 850-224-0650 to reserve; confirmed reservations will be billed.

Summer Hours & Relaxed Dress Code



On Tuesday, May 28, we will begin summer hours. The Grille will be open for lunch Monday through Friday, and dinner Wednesday through Saturday. The Grille Bar will be open Monday through Saturday. Complimentary bar snacks are always available. The dress code for summer is very relaxed. Come as you are in your shorts, sundresses, and casual attire. Dine on the Patio, Balcony, or in the Grille. We will resume normal business hours following Labor Day on Tuesday, September 3.

Featured \$5 Cocktails of the Month

May: Tequila Daisy

This cocktail shares similarities to the classic Margarita. Prepared with Don Julio Blanco tequila, Grand Marnier, lemon juice, sugar, and club soda. Served up in a martini glass.



June: Sunny Skies

This refreshing cocktail enjoys a base of Tito's vodka and Renegade Lemonade, a one-of-a-kind lemon wine. Add to that blue curacao, and spicy ginger beer for the perfect summer cocktail.



As a reminder, your CLUB always offers \$5++ single-pour cocktails made with Tito's vodka and Evan Williams 1783 Small Batch Bourbon.



Birthday Night!

Complimentary entrée & dessert for Members with birthdays in May & June!

Wednesday, May 8 : Wednesday, June 12
6 – 9 p.m. : Seating available in the Grille, Patio or on the Balcony

Celebrate your birthday with friends and family at the CLUB. All Members with May & June birthdays will receive a complimentary entrée and Chef's Choice dessert during your birthday month! Make it a special celebration at your CLUB. Call 850-224-0650 to reserve.



Weekend Specials

Friday - Fish & Filet Night

Enjoy our special \$24 filet mignon or fish fillet dinner is complete with wedge salad, fresh veggies, oven-baked potato with sour cream, bacon, cheddar & chives.

Saturday - BYOB!

Bring your favorite wine or champagne and enjoy a waived corkage fee!



Buck per Shuck Oyster Nights Every Wednesday at the Club

5:30 p.m.-until sold out

Gulf Coast oysters are available at your CLUB fresh-shucked on the half-shell every Wednesday evening. Devour the salty bivalves for just one buck each along with a cold brew or cocktail. Bring a group of friends and make it your Wednesday night tradition.



Online Credit Card Payments

Members, you can make payments online, set up recurring payments, and save your credit card information for future use. Just log in to your Member account to get started.



Summer Sippers WINE DINNER

Friday, June 21

6:30 p.m. reception : 7 p.m. dinner

\$74++

\$34++ for Platinum Society Members

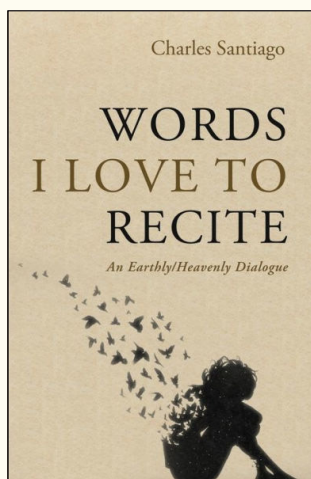
As summer travel is in full swing, we'll take you on a delicious trip to France, Italy, California, and Washington as you indulge in the beautiful wines of these regions. Chef Eric has created a perfectly crafted menu to complement the carefully curated summer wines. The evening will be facilitated by Lee Satterfield of Breakthru Beverages. Call 850-224-0650 to reserve; confirmed reservations will be billed.



Charles Santiago, GOVERNORS CLUB Musician, Publishes a Book of Love-filled Poems after his Wife's Passing

If you've dined in the Grille on any given Friday night, you likely enjoyed the musical talent of **Charles Santiago**. He and his wife were married for thirty years when they were "separated" by her passing "away."

A grief counselor suggested to the new widower that he keep a journal of his experience. He started keeping a journal which, from the start, was a dialogue between him and his "departed" wife. The prose dialogue soon became peppered with poems. Charles began to notice that there were, sometimes, correlations between what was written in the poems and his daily experience. The poems and his daily experience became proof enough that the afterlife can be experienced this side of the grave. Charles' book is available from Amazon and well-known bookstores.



5~COURSE SUMMER SIPPERS WINE DINNER



RECEPTION

Pierre Sparr Cremant Brut Rosé

FIRST COURSE

Crab imperial stuffed colossal shrimp

Old Bay lemon beurre blanc

Fleur de Mer Rose, France

SECOND COURSE

Dover sole meunière

Riesling braised leeks, crispy capers

Destinata Chenin Blanc, Paso Robles

THIRD COURSE

Duck breast en poêle

Sweet potatoes O'Brien, blackberry mint compote

Hart Pinot Noir, Santa Lucia Highlands

FOURTH COURSE

*Mixed grill of beef & venison
tenderloin medallions*

*Roasted shallots-stilton mashed potatoes,
glace de Viande, black garlic-scented arugula*

Scarpetta Barbera, Piemonte

FINALE

*Assortment of sweet morceaux
Gruet Spritz Le Fleuriste, Washington*

Mother's Day Brunch

Sunday, May 12 : 10:00 a.m. – 2:00 p.m.

\$38++ adults : \$18++ kids 6 – 12 : \$6++ kids 5 and under

Bring those special moms and grandmothers to the CLUB for our Mother's Day Brunch Buffet. They will bask in the recognition and savor the scrumptious offerings at this popular family event. Seating is available on the half-hour between 10:00 a.m. and 2 p.m. Reservations are in high demand, so please call 850-224-0650 to reserve soon.



MOTHER'S DAY Brunch Buffet Offerings



BUILD YOUR OWN SALAD BAR

Gourmet variety of greens, salad accompaniments
condiments & dressings

CHEF-INSPIRED PREPARED SALADS

Charred Mexican street corn salad,
chipotle ranch & cotija, blue tortilla crumble

Asian broccolini, oyster sauce,
& togarashi

Chile crunch hearts of palm, shaved fennel,
citrus, goat cheese & opal basil

Baby kale, curry roasted cauliflower, feta, dates, walnut
dukkha, orange blossom honey vinaigrette

CHARCUTERIE

Pates and cheeses from around the world

CHILLED SEAFOOD DISPLAY

Shrimp cocktail, 1/2 shell Gulf oysters, crab claws,
cocktail sauce, mignonette, horseradish,
lemons, tabasco & saltines

SMOKED SEAFOOD DISPLAY

Smoked salmon & smoked trout, cream cheese,
capers, red onion, chopped egg, & mini bagels

OMELET STATION

Farm fresh eggs, diced ham, bacon, mushrooms, spinach,
tomato, sweet peppers & onions, & cheddar cheese

CARVING STATION

Carved herb-crusted prime rib of beef,
horseradish sauce, cabernet jus, & bearnaise aioli

HOTS

Smoked bacon and sausage

Crispy brunch potatoes with chorizo,
piquillo peppers, & onion

Freshly baked biscuits,
Bradley's country sausage gravy, & cane syrup

Smoked gouda grits

Fried chicken & waffles,
maple syrup, & peach chutney

Roasted pork loin, madras curry crust,
dried apricot-tomato sauce, & assorted curry garnishes

Grilled chicken breast "Caprese"
heirloom tomato-burrata relish

Flounder fillet Française,
caper & lemon herb butter, wilted spinach

ASSORTED BREAKFAST BREAD

Breakfast bread, muffins, & pastries

MOM'S BIG DESSERT DISPLAY

Sweets galore!

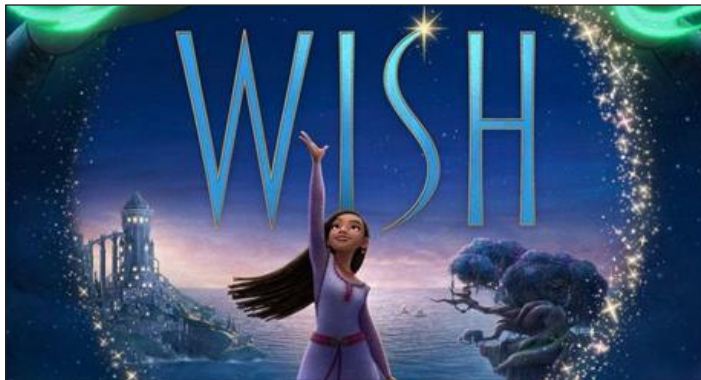


Kids Movie Night

Featuring: *Wish*

Friday, June 28 6:30 p.m. \$25++

Dinner & Movie



Bring the kids to the CLUB for a movie night featuring **Wish**. In **Wish**, Asha, a sharp-witted idealist, makes a wish so powerful that it is answered by a cosmic force - a little ball of boundless energy called Star. Asha & Star confront a most formidable foe - the ruler of Rosas, to save her community and prove that one courageous human with the magic of the stars, can make wonderful things happen. Children will be provided a kid-friendly meal and the movie will be shown on our large screen with true movie sound. All children must be potty trained, and parents/guardians must remain in the Clubhouse during the evening. Child care will be provided by Seminole Sitters. Call 850-224-0650 to reserve; confirmed reservations will be billed.

Fish & Game: You Catch and We Cook

Bring your cleaned wild game or fresh catch to the CLUB and let us bake, broil, grill, poach or sizzle up the fruits of your labor. For only \$12++ per person, enjoy your protein



Sautéed Cobia

served with fresh vegetables & a choice of rice or potato. Call ahead and let us know what you are bringing and how you would like it prepared.

Father's Day Features IN THE GRILLE

Friday & Saturday, June 14 & 15

Bring Dad to the CLUB on Father's Day weekend and treat him to our special feature meals prepared especially for him. Call 850-224-0650 for reservations.



UPSCALE POP - \$39++

12-Ounce Prime Filet Mignon "Oscar"

Grilled filet topped with fresh asparagus, jumbo lump crabmeat, tomato-chive Hollandaise, and a jumbo twice-baked potato.



BACKYARD BBQ POP - \$23++

Shawn's world-famous smoked BBQ St. Louis Pork Ribs

Slow-smoked St. Louis pork ribs with coleslaw, baked beans, jumbo twice-baked potato

*Finish your meal with Elizabeth's
fresh house-made ice cream cones.
The kiddos (and adults) will love them!*



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

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BOARD OF GOVERNORS

Allison Harrell <i>President</i>	Josh Aubuchon
John O. Clark <i>Vice President</i>	Harold Brown
Neil St. John Rambana <i>Secretary/Treasurer</i>	Samantha Ferrin
Bruce Wiener <i>Immediate Past President</i>	Robert Hawken
	Ashley Kalifeh
	David Mica
	Caitlin Yancey Moore
	Eli Nortelus
	Paula Smith

CLUB MANAGEMENT STAFF

Barry Shields <i>General Manager/COO</i>	Nicole Pennington <i>Sales & Events Director</i>	Paul McShane <i>Beverage Manager</i>
Tina Schmitz <i>Controller</i>	Quintasha Moffett <i>Assistant Controller</i>	Jeff Lata <i>Facilities Manager</i>
Eric Fritsche <i>Executive Chef</i>	Anna Dawkins	Audrey Clayton <i>Concierge</i>
David Lani <i>Chef de Cuisine</i>	Edward Mendoza	Sarah Langford <i>Member Support Associate</i>
	Isabella Nolan	
	Branden Williams <i>Food & Beverage Managers</i>	

Thank You to CUNEOCREATIVE.COM for Newsletter Design & Production



BUSINESS HOURS

Limited Summer Hours Begin May 28

Lunch

Grille, Patio, & Balcony
Monday through Friday
11:30 a.m. - 2 p.m.

Dinner

Grille, Patio, & Balcony
Monday through Saturday
5 p.m. - close

Cocktails

Grille, Patio, & Balcony
Monday through Saturday
4 p.m. - close

Contact

202 S. Adams St.
Tallahassee, Florida 32301
Reservations: 850-224-0650
Reservations@GovClub.com
www.GovClub.com