



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

March / April 2024



**All-You-Can-Eat Gulf Shrimp & Oyster Night**  
Friday, March 1

**Birthday Night**  
Wednesday, March 6

**Hess Collection Wine Dinner**  
Friday, March 15

**St. Patrick's Lunch & Dinner Specials**  
March 18 - 23  
Friday, March 15

**Kid's Movie Night**  
Friday, March 22

**Cigar Social**  
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**Easter Brunch Buffet**  
Sunday, March 31

**Springtime Tallahassee Enjoy Lunch at the CLUB**  
Saturday, April 6

**Birthday Night**  
Wednesday, April 10

**World of Bubbles! Blind Wine Tasting**  
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**Art in the Park Enjoy Lunch at the CLUB**  
Saturday, April 20

**All-You-Can-Eat Louisiana Crawfish Boil**  
Friday, April 26

**Kid's Movie Night**  
Friday, April 26

**\$1 Oyster Night**  
Wednesdays

**Half-Price Happy Hour**  
Fridays

## All-You-Can-Eat Gulf Shrimp & Oyster Night

*Prepared Two Ways!*

**Friday, March 1 | 5:30 – 8:30 p.m. | Buffet Style**

\$45++ adults | \$18++ kids age 6 – 12 | \$7++ kids 5 & under

Casual attire encouraged.



Fill your craving for these Gulf Coast favorites with family and friends at our All-You-Can-Eat Gulf Shrimp & Oyster Night. The culinary team has prepared a delicious buffet sure to please everyone. Please reserve as soon as possible, so we will have enough shellfish available. Call 850-224-0650 for reservations; confirmed reservations will be billed.

### Starters

Johnny Cakes & Butter | Minorcan Seafood Chowder  
Locally Harvested Oysters on Half-Shell & Baked Au Gratin  
Garden Salad | Smoked Seafood & Tortellini 'Antipasto' Salad

### Entrees

Crispy Fried Shrimp with Cocktail, Remoulade & Jalapeno Tartare  
Chilled Spiced Shrimp | Fried Oysters with Cajun Remoulade

### Sides

Southern Macaroni & Cheese | Old Bay French Fries  
Fresh Seasonal Vegetables | Sweet & Sour Coleslaw

### Desserts:

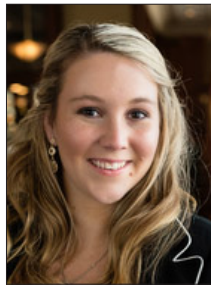
A Variety of Southern Style Desserts





## Catering Corner

GOVERNORS CLUB was honored to host the retirement celebration for Founding Member, **Fred Baggett**. A festive celebration unfolded as guests raised a glass to honor Mr. Baggett's many career achievements. The evening featured a golfing simulator that brought an interactive element to the festivities, allowing attendees to "swing into retirement" with a virtual round of golf. The ambiance was further enriched by live painting. As guests mingled and reminisced, they enjoyed an exquisite menu, including a beautiful sushi display and a classic tableside presentation of Dover sole à la meunière. From the delectable food to the well-crafted drinks, the retirement party at the Governors CLUB was a fitting tribute to this much beloved Founding Member!



Nicole Okken  
Sales & Events  
Director

## St. Patrick's Special Enjoy Corned Beef & Cabbage All Week!

**Monday through  
Saturday  
March 18 – 23**  
\$18++ lunch  
\$23++ dinner

In recognition of St. Patrick's Day, we'll serve corned beef and cabbage as our feature dish for lunch and dinner all week! Stop in for a hearty dish of Irish heritage with house-cured lean brisket simmered slow and low with boiled red bliss potatoes, baby carrots, onions, and chopped parsley with stone ground mustard and marbled rye bread.



## Half-Price Friday Happy Hours!

Fridays at the CLUB : 5 – 7 p.m.

Fridays are a lot more fun at your CLUB.

All alcohol is one-half price on Fridays from 5 to 7 p.m. Half-Price Friday Happy Hour is available throughout the CLUB including the Balcony and Patio. And don't forget, we always serve five-dollar single pour Tito's cocktails and Silk Road wine by the glass.



## GC Staff ANNIVERSARIES

### March

Paul McShane, Beverage Manager - 12 years

### April

Marie Duclas, Prep Cook - 2 years

Eric Fritsche, Executive Chef - 2 years

Nicole Pennington, Sales & Events Director - 8 years

## Manager's Message

# Nancy Goodson, Club Controller, Retires After 40 Years of Service!

**Nancy Goodson** is the GOVERNORS CLUB'S most tenured and treasured CLUB Matriarch. The CLUB was lucky enough to hire her as an assistant in the accounting office in 1984 after working for Capital City Country Club six years prior. Throughout her 40 years of employment, Nancy has served in numerous positions, including bookkeeper, membership administrator, member services coordinator, private events planner, and club controller for the last 30 years. Nancy even served as interim manager when the CLUB was between general manager leadership. She has worked with nine general managers, multiple executive chefs, and thousands of part-time students working through college.

As an employee, Nancy has been extremely loyal, competent, and committed to performing her duties to the highest degree. Nancy has always made the CLUB her professional priority, ensuring its financial well-being was secure and precise. As an individual, Nancy is one of the most pleasant people you will



**Nancy Goodson**  
Controller

ever meet. If you have ever had the pleasure of meeting with Nancy or talking with her on the phone, then you know how proficient and helpful she is with our Members.

Nancy has always been extremely popular and loved by her current coworkers and countless employees of the past. She is a confidant and friend to hundreds. The GOVERNORS CLUB has been so fortunate to have her on the team for these many years, and her departure is sadder than she will ever comprehend.

Nancy was born and raised in Miami and has lived in Tallahassee since 1978. She has one daughter and two "precious princess" granddaughters, whom she fiercely loves. The CLUB will most certainly miss her presence and easy-going attitude. We wish her the absolute best and thank her for 40 years of unwavering service. Enjoy your retirement, Nancy! It's certainly well deserved.



**Barry Shields**  
General Manager

**Barry Shields, CCM, COO**

## Springtime Tallahassee at Your Club!

**Friday, April 5**

**Music Festival at Kleman Plaza**

Dine at the CLUB with our \$24 Friday Night Filet special and 1/2 price happy hour.

**Saturday, April 6**

**Parade & Jubilee in the Park**

Enjoy lunch at the CLUB following the parade. 11:30 a.m. - 2:00 p.m.

**Unlimited fresh mimosas 🍹 \$15++**

Enjoy a beautiful day downtown celebrating springtime in Tallahassee and relax at the CLUB with lunch on the balcony, patio, or the Main Dining Room. We'll be offering our full à la carte menu and unlimited mimosas. Happy springtime!





# All-You-Can-Eat Louisiana Crawfish Boil

**Friday, April 26** 5:30 – 8:30 p.m.

**Buffet** Casual attire encouraged

\$45++ adults \$18++ kids age 6 – 12

\$7++ kids 5 & under

We're bringing the bayou to you at our Louisiana Crawfish Boil. Start your dinner with our savory seafood gumbo, then feast on our unlimited Creole boil with plenty of sides to make everyone happy. Finish your meal with delicious Big Easy bread pudding or decadent brownies & blondies. Please reserve by Wednesday, April 24. Call 850-224-0650 for reservations; confirmed reservations will be billed.



## **Soup**

GC Savory Seafood Gumbo  
French Bread, Cornbread with Butter  
& Crispy Hushpuppies

## **Chilled**

Green Goddess Chopped Garden Salad  
Cajun Macaroni & Ham Salad

## **Hot**

Louisiana Cajun Crawfish with Andouille Sausage,  
Red Bliss Potatoes, & Fresh Corn  
Not Yo' Mama's Red Beans & Rice  
Crispy Fried Okra, Corn on the Cob  
Blackening Spiced Grilled & Roasted Vegetables

## **Desserts**

Bananas Foster with Crème Anglaise  
Decadent Cookies, Brownies & Blondies

# Opening Nights Dine Before the Show!

**Don't miss the opening act!** Enjoy our special \$24 filet mignon or fish fillet dinner complete with a wedge salad, vegetables, and a baked potato with bacon bits, sour cream, chives, & cheddar cheese. Available Monday through Saturday from 5 to 6:30 p.m.



**OPENING NIGHTS**  
at FLORIDA STATE UNIVERSITY

**Pink Martini with China Forbes**

Monday, March 4

**Swing-Swing**

**A Jazz at Lincoln Center**

**Presents Production featuring**

**Bria Skonberg & Benny Benack III**

Wednesday, March 7

**Mandy Patinkin in Concert:**

**Being Alive with Adam Ben-David on Piano**

Saturday, March 9

**Jsemyn Ward**

Monday, March 18

**Damn Tall Buildings**

Thursday, March 21

**Terence Blanchard & the E-Collective**  
**with the Turtle Island Quartet**

Friday, April 5

**Dean Mitchell**

**Navigating the Art World**

Thursday, April 18

**Rising Appalachia**

Saturday, April 27

**Indigo Girls**

Wednesday, May 1



## Welcome NEW MEMBERS

### **Jody Branaman**

*Executive Director, Florida Police Benevolent Association*

SPOUSE: Heather Branaman

SPONSORS: James Baiardi & Stephanie Webster

### **Darren Patz**

*Partner, Regulatory and Government Affairs,  
DLA Piper LLP*

SPOUSE: Vanessa Patz

SPONSORS: Patrick E. Bell & Joel Overton

### **Ray Berry**

*CEO, Health Business Solutions*

SPOUSE: Courtney Barry

SPONSORS: Samantha Ferrin  
& Caitlin Yancey Moore

### **Daniel Olson**

*Government Relations Consultant, Meenan P.A.*

SPOUSE: Kristen Olson

SPONSORS: Robert Reyes & Timothy Meenan

### **Marti Coley**

*Partner, PinPoint Results*

SPONSORS: Tanya Jackson & Robert Beck

### **David J. Roberts**

*Partner, Nortelus Roberts Group*

SPOUSE: Lori Danello Roberts

SPONSORS: Scott Dick & Eliakim Nortelus

### **Tami Ray-Ross**

*National Director, Woodard & Curran*

SPOUSE: Michael Ross

SPONSORS: Doug Bruce & Eliakim Nortelus

### **Jeremy Sheftel**

*Vice President, Associated Industries of Florida*

SPONSORS: Brewster Bevis & Adam Basford

### **Philip M. Sprinkle**

*Senior Partner, Akerman LLP*

SPOUSE: Susan Stanley Sprinkle

SPONSORS: Bruce Wiener & Bruce Platt

### **Daniel Reynolds**

*President, Florida AFL-CIO*

SPOUSE: Anne "Shelly" Loos

SPONSORS: Jim Scott & Dave Ericks

## RETURNING MEMBER

### **Travis Cummings**

*Partner, Oak Strategies, LLC*

## **Kids Movie Night** **Featuring: *The Water Man* by Netflix**

**Friday, March 22 : 6:30 p.m. : \$25++**

Adults can dine in the Grille while the children enjoy a kid-friendly dinner, with a movie. Our feature movie, *The Water Man* will be shown on our large screen with true movie sound. *The Water Man* is about an 11-year-old boy who ventures into the remote Wild Horse forest desperately searching for a mythical figure rumored to have magical healing powers to save his mother. All children must be potty trained, and parents/guardians must remain in the Clubhouse during the evening. Call 850-224-0650 to reserve; confirmed reservation will be billed.

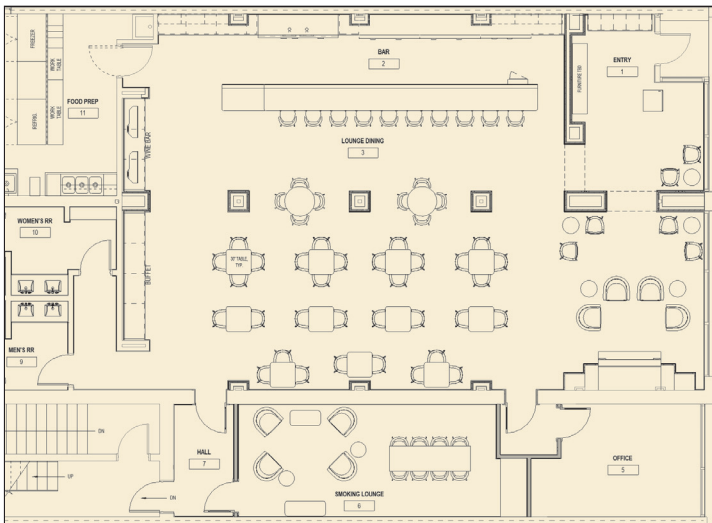
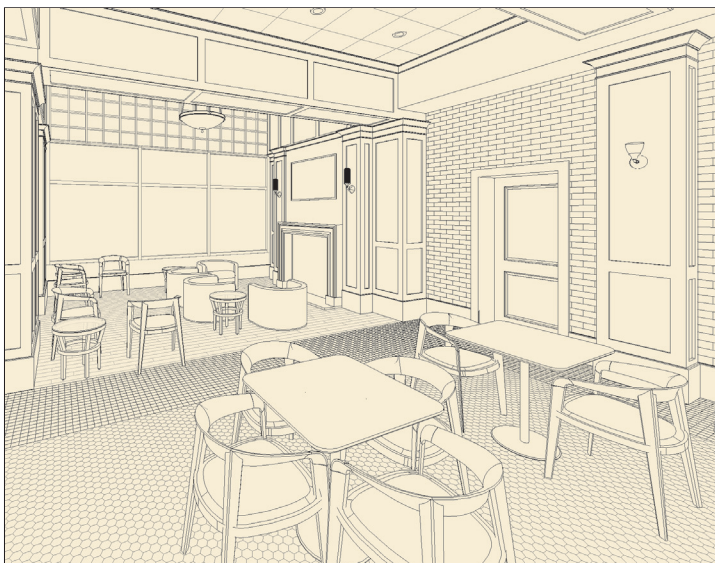


# Lounge Renovations at Your Club

Transformations will be underway in March as the GOVERNORS CLUB embarks on a comprehensive Lounge renovation project that promises to elevate the Members' experience. The renovation will bring a beautiful, inviting, and comfortable new space for all to enjoy. With the feel of a bistro boutique, the updated, state-of-the-art space will feature deep wood paneling, mosaic flooring, and a sophisticated fireplace area. The new beautiful quartz bar will welcome plenty of socializing. Comfy chairs, new tables, a self-serve wine bar, a specialty buffet space, and artwork featuring past Florida Governor campaign memorabilia, will make for special gatherings. The addition of the Jim Krog private

## *The Lounge* at the GOVERNORS CLUB

smoking room will provide a sophisticated space with a state-of-the-art smoke abatement door design and HVAC system for those who enjoy the pleasure of a cigar or seek a tranquil retreat away from the main Lounge area. ***During renovations, the Grille Bar, Patio, and Balcony will remain available to Members for dining and CLUB offerings like Half-Price Happy Hour and Oyster Night, or simply a space to enjoy cocktails with family & friends.*** We appreciate your patience as we embark on this project and look forward to re-opening your Lounge with a fresh, new, refined, and contemporary environment in the fall.





## 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](mailto:hostess@govclub.com) to visit any of these fine clubs.



### Featured Reciprocal Club: The Maryland Club

GOVERNORS CLUB members now have the privilege of experiencing the refined elegance of The Maryland Club. Situated in the heart of Baltimore since 1857, The Maryland Club extends a warm welcome, showcasing its rich history and exclusive ambiance. The club's exceptional offerings, including exquisite private dining, luxurious accommodations, and an array of exclusive events, reflect the elevated standards synonymous with the GOVERNORS CLUB. Notably gracing Mount Vernon with Romanesque architecture, The Maryland Club stands among Baltimore's historic landmarks. Recognized for its inclusive membership, the well-established social club seamlessly blends tradition and modernity within its Clubhouse, featuring sophisticated dining areas, event spaces, and a state-of-the-art athletics center. The world-class racquet sports facility, boasting three double squash courts and three single courts, positions The Maryland Club as a highly competitive arena.

## World of Bubbles! BLIND WINE TASTING

*Can you tell the difference?*

Thursday, April 18 : 6:30 pm

\$34++ : Free for Platinum Society Members



Join us for a blind tasting featuring Prosecco, Champagne, Cava, and sparkling wine! Can you tell the difference? This tasting presents an opportunity to explore the nuances and complexities of these delicious sparkling beverages. It's a thrilling endeavor to compare and contrast the characteristics of prosecco's fruity and floral notes, Champagne's refined effervescence and toasty undertones, Cava's crisp acidity and citrusy flavors, and the diverse array of sparkling wines from around the world. Exploring sparkling wines through blind tasting is both educational and immensely enjoyable, offering a memorable and fun-filled experience for all. This tasting promises an engaging and interactive experience for Members and guests. Chef Eric will provide light bites to complement the offerings. The evening will be facilitated by Derek Captain of Winebow Fine Wine+Spirits. Call 850-224-0650 to reserve; confirmed reservations will be billed.

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## Featured \$5 Cocktails of the Month

### March: West Cork Signature Serve

Enjoy a taste of the Irish with this robust cocktail. Prepared with West Cork bourbon barrel Irish whiskey, tonic water, & aromatic bitters and served over ice with an orange slice.



### April: Juniport Fizz

This straight-forward fizz benefits from the unusual combination of gin & port.

Created in 2007 by Julian de Feral at Milk & Honey, London, England. Prepared with Hayman's London Dry Gin, tawny port, fresh lemon juice, sugar, & soda water. This cocktail is garnished with fresh mint and served chilled.

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 & chef's choice dessert for Members with birthdays in March & April!*

Wednesday, March 6 : Wednesday, April 10  
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 March & April 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 have the ability to make payments online, set-up recurring payments and save your credit card information for future use. Just login to your Member account to get started.





# The Wines of Hess Dinner

## Hess Persson Estates, Napa Valley, CA

Friday, March 15, 6:30 p.m. reception :: 7 p.m. dinner  
 \$95++ :: \$55++ for Platinum Society Members

Hess Winery, nestled in the heart of Napa Valley, has garnered a reputation as one of the region's most esteemed wine producers. Established in 1978, the winery boasts a legacy of excellence in crafting exceptional wines that capture the essence of the terroir.

Under the guidance of acclaimed winemaker Dave Guffy, the winery produces a diverse portfolio of wines, ranging from elegant Chardonnays to bold Cabernet Sauvignons. Their flagship wine, the Hess Collection Cabernet Sauvignon, consistently garners critical acclaim and accolades. Beyond their exceptional wines, Hess Winery offers visitors an immersive experience, with tastings held in their historic stone winery and art gallery, featuring an impressive collection of contemporary art curated by Donald Hess himself. This combination of superb wines, sustainable practices, and cultural enrichment has solidified Hess Winery's status as a must-visit destination in Napa Valley. The evening will be facilitated by Ann Mazzanovich with ASPECT Fine Wines. Call 850-224-0650 to reserve; confirmed reservations will be billed.



### Wines of Hess Dinner

RECEPTION featuring Hess Shirtail Ranches Sauvignon Blanc

#### FIRST COURSE

##### *Blue Crab Fritter*

avocado, Thai chile, and vanilla essence

**Hess Napa Valley Chardonnay**

#### SECOND COURSE

##### *Roasted Stuffed Quail*

smoked bacon, root vegetables and quinoa, sweet potato, pomegranate

**Hess Panthera Pinot Noir**



#### THIRD COURSE

##### *Wild Mushroom-Stilton Tartlet*

savoy greens salad, crispy shitakes, verjus vinaigrette

**Hess Lion Tamer Cabernet Sauvignon**

#### FOURTH COURSE

##### *Tian of Braised Lamb Shank*

toasted Israeli couscous with Middle Eastern flavors

**Hess Iron Corral Cabernet Sauvignon**

#### FINALE - *Profiteroles*

with Elizabeth's amazing house-made ice creams, gianduja-cabernet caramel

**Hess Mount Veeder Cabernet Sauvignon**

# Easter Brunch Buffet ~ A Family Favorite

Sunday, March 31 10:00 am - 2:00 pm

\$38++ adults

\$18++ kids 6 – 12

\$6++ kids 5 and under

This popular family day is a GOVERNORS CLUB tradition.

The Easter Bunny will be on hand to visit with the children. Seating is available on the half-hour and we have a limited number of private rooms available for your Easter celebration. All room rentals will be waived. RSVP no later than Friday, April 29. Call 850-224-0650 for reservations; confirmed reservations will be billed.



## Grand Buffet

### Salad

Garden & Caesar Salads with  
Condiments & Dressings

### Seafood & Smoked Fish Display

Spiced Shrimp Cocktail & Gulf Coast Oysters  
with Cocktail Sauce, Horseradish, Lemons,  
Mini Tabasco & Saltines

Crab Claws with Mignonette Sauce

Smoked Fish Display  
with Cream Cheese,  
Capers, Red Onion, & Saltines

Crispy Fried Oysters  
Cajun Remoulade & Cocktail Sauce

### Display of Charcuterie

International Cheeses & Pates  
Assorted Condiments, Breads & Crackers

### Composed Salads

Bow Tie Pasta Salad Primavera  
with Creamy Basil Vinaigrette,  
Bocconcini Caprese,  
Mediterranean Toasted Couscous  
& Artichoke Salad

### Assorted Breakfast Breads

Cinnamon Rolls, Scones, Biscuits,  
Mini Muffins, Mini Bagels,  
Assorted Danish, with Butter, Jam & Jellies



### Omelets Prepared to Order

Farm Fresh Eggs, Diced Ham, Bacon, Diced  
Tomatoes, Diced Peppers,  
Chopped Fresh Spinach, Diced Onions,  
Black Olives, & Cheddar Cheeses



### Hot Buffet

Traditional Slow-Roasted Prime Rib of Beef  
with Cabernet Jus, & Horseradish Cream

Smoked Pit Ham  
Orange Marmalade-Mustard Glaze

Sourdough French Toast  
Rhubarb-Strawberry Compote, Maple Anise Syrup

Pinks Authentic 'Jerked' Chicken Thighs

Bronzed Mahi Fillet, Vanilla-rum Butter,  
Island Mango Salsa

Herbed Jasmine Rice

Smoked Bacon & Breakfast Sausage

Spring Medley of Spring Vegetables

Breakfast Potatoes

### Desserts

Sweets Galore!  
Cakes, Pies, Minis & Individuals



## Kids Movie Night

Featuring: *Small Foot* by HBO Max

Friday, April 26 • 6:30 p.m. • \$25++



Bring the kids to the CLUB for movie night! Adults can dine in the Grille or enjoy our All-You-Can-Eat Crawfish Boil while the children enjoy a kid-friendly dinner with a movie. Our feature movie, *Small Foot*, will be shown on our large screen with movie sound. *Small Foot* is about Migo, a friendly Yeti whose world gets turned upside down when he discovers something a human. He soon faces banishment from his snowy home when the rest of the villagers refuse to believe his fantastic tale. Migo embarks on a journey to find the mysterious creature that can put him back in the good graces of his community. All children must be potty trained, and parents/guardians must remain in the Clubhouse during the evening. Call 850-224-0650 to reserve; confirmed reservation will be billed.

## Enjoy GC Java at Home

GOVERNORS CLUB's special coffee blend is available for take-home in whole bean or fresh ground. Local roaster Lucky Goat Coffee created this delightful blend of coffee just for GC Members. It's a medium-to-dark roast coffee created using four different beans. Guatemalan, Sumatran, Colombian, and Costa Rican beans are combined to create a coffee that's complex and smooth, with a delicate balance of flavors. These beans are roasted in small batches and delivered fresh to the CLUB weekly. The special blend is available in regular or decaf and costs \$14+ per pound. Call the CLUB with your order or simply tell your server that you'd like to take some GC Java home with you.



## CIGAR SOCIAL Featuring PERDOMO CIGARS

*Smoke, Snack & Socialize*

Thursday, March 28

6:30 p.m.

\$40++

The Balcony

Enjoy a great smoke alongside the chef's presentation of heavy hors d'oeuvres in a casual, reception-style format.

Indulge in two Perdomo cigars and sweet bites to finish the evening. Saed Jaber of Cigars of Tally will be on hand with additional cigars for purchase. The evening includes two Perdomo cigars and heavy hors d'oeuvres. A Member bar will be available for beer & cocktails. Call 850-224-0650 for reservations; confirmed reservations will be billed.



## Chain of Parks Art Festival

*Enjoy Lunch at the CLUB*

Saturday, April 20

11:30 a.m. - 2 p.m.

Unlimited mimosas

for just \$15++

Enjoy lunch at the CLUB while attending the Chain of Parks Art Festival downtown. Relax with lunch on the balcony, patio, or the Main Dining Room. We'll be offering our full à la carte menu and unlimited mimosas.



**Chain of Parks**  
**ART FESTIVAL**



## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

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### BOARD OF GOVERNORS

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

### CLUB MANAGEMENT STAFF

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



### BUSINESS HOURS

#### 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](http://www.GovClub.com)

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