



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

February 2018



### 50¢ Oyster Nights

Tuesdays in The Lounge  
5:30 p.m. – until

### Breakfast Club Buffets

Tuesdays, Wednesdays  
& Thursdays  
7:30 – 9:30 a.m.  
The Lounge | \$10++

### Legislative Lunch Buffets

Tuesdays, Wednesdays  
& Thursdays  
11:30 a.m. – 1:30 p.m. | \$19++

### Refinery on the Balcony

Thursday, February 1, 6:00 p.m.  
Complimentary

### Birthday Night

Complimentary for  
February birthdays!  
Thursday, February 8 | 6-9 p.m.  
Buffet opens at 6 p.m.

### Valentine's Day "An Evening in Paris"

Wednesday, February 14  
Gourmet French Wine Dinner  
\$105++

### The Best of Spain Wine Tasting

Thursday, February 15  
\$34++  
Free for *Platinum Society* Members

### "My Wine" Dinner

Thursday, February 22  
6:30 p.m. | \$30++

### Kids' Movie Night

Friday, February 23  
6:30 p.m. | \$12++

### Oliva Cigar Dinner

Wednesday, February 28  
7 p.m. Open Bar  
7:30 p.m. Dinner | \$74++

### Morning Eye-Opener

Complimentary coffee  
& breakfast bars  
Weekdays | 7-10 a.m.  
The Lounge

## Valentine's Day 2018 "An Evening in Paris"

Wednesday, February 14 | \$105++ per person  
7:00 p.m. Champagne Reception | 7:30 p.m. Dinner

Enjoy dining among friends at our beautifully appointed gathering table for this very special "Evening in Paris". This delectable five-course classic French dinner will be served with delightful French wines.

Call 224-0650 for reservations; confirmed reservations will be billed.



### An Evening in Paris | Gourmet French Wine Dinner

#### 1st Course

White Fish and Lemongrass Consommé  
with Goat Cheese Brioche Crostini  
Champagne | Leclerc Briant Champagne Brut NV

#### Intermezzo

Lemon Sorbet

#### 2nd Course

Roasted Lamb Chops, Onion Tart  
Tomato Herb and Olive Coulis, Grilled Eggplant  
Rose | Chateau Figuiere, "Confidentielle" Rosé, Provence 2016

#### 3rd Course

Tuna Nicoise Salad with French Vinaigrette Dressing  
Red Potatoes, Red Onions, Green Beans, Tuna Steak, Egg, Anchovy  
Light Red | Blain Soeur et Fils, Côte De Brouilly "Les Jumeaux"

#### 4th Course

Cheese & Chartcuterie  
Fontina, Blue Cheese, Gouda, Parmesan, Goat Cheese,  
Fig Jam, Baguette, Blackberries, Strawberries, Almond,  
Smoked Duck, Roasted Venison Loin, Currant Jelly  
Red Blend | Clos Saint-Jean Chateauf-neuf-du-Pape Vieilles Vignes 2015

#### Dessert

Sauternes Custard with Armagnac Soaked Dried Apricot Coulis  
Dessert | La Fleur d'Or, Sauternes, Bordeaux 2013

## Dinner in the Grille with Live Music

Wednesday, February 14

Treat your sweetheart to a romantic dinner in the Grille with live music. Enjoy selections from our full à la carte menu.

## Legislative Buffets

These convenient buffets will be offered on Tuesdays, Wednesdays & Thursdays during the legislative session.

### Breakfast Club Buffets

The Lounge | 7:30 – 9:30 a.m.  
\$10++



Stop in The Lounge for a quick, self service breakfast buffet during session. It's the perfect venue for a breakfast meeting and a cup of coffee before starting your day.

Scrambled Eggs

Crisp Bacon

Bradley's Country Sausage Links

Fresh Cut Seasonal Fruit

Biscuits

Warm Grits

Coffee

Assorted Juice

### Legislative Lunch Buffets

The Lounge  
Tuesdays, Wednesdays & Thursdays  
Second floor select days  
11:30 a.m. – 1:30 p.m. | \$19.00++

Enjoy our hearty and delicious lunch buffet in the comfort of your CLUB. Price includes soda, tea and coffee. Reservations are not required.

## Online Credit Card Payment

Did you know that you can pay your member account online? Simply log-in to your member profile and select 'My Account' to process your payment.



## Welcome NEW MEMBERS

### Bryan Cherry

Senior Associate / Pinpoint Results

SPOUSE: Amanda

SPONSORS: Tanya C. Jackson  
& Laura Boyd Pearce

### Josh Doyle

Executive Director Designate

The Florida Bar

SPOUSE: Kate

SPONSORS: John Harkness  
& James Daughton

### Eddy Gonzalez

Sun City Strategies

SPOUSE: Barbie

SPONSORS: Christian Camara  
& Gaston Cantens

### Sara Britton Jacobs

Sales Manager / Comcast

SPOUSE: Matt

SPONSORS: Brian Musselwhite  
& Chris Dudley

### Doug Leonardo

Senior Vice President / Chrysalis Health

SPOUSE: Christine

SPONSORS: Jon Johnson  
& James McFaddin

### Scott D. McCoy

Senior Policy Counsel

Southern Poverty Law Center

SPOUSE: Mark Barr

SPONSORS: David W. Poole  
& Albert Balido

### Casey Perkins

Chief of Policy Research

Florida Association of Counties

SPONSORS: Davin Suggs & Robert Brown

### William Bret Prater

Consultant / Marc Reichelderfer

SPOUSE: Amanda

SPONSORS: Marc Reichelderfer  
& Richard Coates

## RETURNING MEMBERS

### Dr. John L. Williams

Retired

### Jennifer Wilson

Associate / Adams & Reese LLP

## Club Canine Showcase! A Day of Food, Fun & Furry Friends

Saturday, April 21 | 11:30 a.m. – 3 p.m. | Governors Club Patio & Adams Street

Bring your beloved canine to the CLUB this spring for our CLUB Canine Showcase. We'll be taking over Adams Street for a day of fun with our loyal furry friends. There will be plenty of activities for dogs and their owners. Florida Pets Alive Inc. will feature wonderful



rescue dogs that are in need of forever homes. This event will be held on the same day as Art in the Park, so mark your calendar now and make it a full day downtown with your family, friends and canine companions!

Burgers & Hot Dogs | Fresh Mimosas & Cold Beer | Puppy Treats  
Professional Pet Photographer | Mobile Dog Washer | Mobile Veterinary Service  
Doggie Wading Pools | Raffle Items | Camaraderie with Canine Club Members

For the safety of our pets and peeps, we require one dog per person with a maximum leash length of six feet. No retractable leashes please. If you would like to assist in organizing activities for the day, or know a local pet related business that would like to participate; please contact Allison Ager, [allisonager@govclub.com](mailto:allisonager@govclub.com), 850-205-0663.

## Manager's Message

# Amazing Menu Selections at Your Club

Have you looked at our menus lately; I mean, really looked? Our lunch and dinner menus present a wide variety of offerings. Sometimes I wonder if we should offer fewer items with more frequent menu changes; but that idea doesn't line up with the club philosophy of doing more, providing more and going above and beyond that of a public restaurant.

At your CLUB, you can find just about anything your palate desires. The variety of items we offer are interesting and abundant. We have amazing menu selections with soups, appetizers, salads, seafood, beef, pork, duck, chicken and even alligator.



Barry Shields  
General Manager

I was a bit hesitant to allow the Full Rack of Fresh Semi Boneless Alligator Ribs on our menu, but after tasting them, I was sold. They are amazingly delicious and different.

Our steak offerings include six beautiful cuts of beef with four quality cooking methods and it doesn't stop there. You can select from four add-on items and nine sides to complete your meal. Hands down the best steak in Tallahassee is our 16 oz. USDA Prime Ribeye. It is the perfect portion with marbling that truly warrants its Prime grading.

A new and interesting item that vegans have welcomed is the Impossible Burger. I have to admit that when one of our young chefs recommended that we include this on the menu, I had no idea what it was. A team of scientists, farmers, and chefs spent five years studying what people like about eating a good burger. They identified methods and ingredients to naturally recreate the sights, sounds, aromas, textures and flavors of a great burger. The result was the "impossibly" delicious non-meat burger. Made from simple, all-natural ingredients such as wheat, coconut oil and potatoes and a special ingredient called heme. Heme is a basic building block of life on Earth, and it's uniquely abundant in meat. The creators discovered that heme is what makes meat smell, sizzle, bleed, and taste gloriously meaty. It's the magic ingredient that makes it mirror the real thing. The Impossible Burger, with its unmistakable meaty flavor has been very well received in the Clubhouse.

Keep your CLUB in mind when making your dining plans and remember, if you not finding something on the menu that appeals to you, we take special orders any time.

Barry Shields, CCM  
General Manager

## Oliva Cigar Dinner

Wednesday, February 28 | The Balcony  
7 p.m. Open Bar | 7:30 p.m. Dinner | \$74++

Gather a group of friends and enjoy this unique opportunity to indulge in fine cuisine alongside fantastic Oliva cigars. Relax, visit and enjoy a cocktail at our open bar followed by Chef's perfectly crafted three-course steakhouse dinner. Call 224-0650 for reservations; confirmed reservation will be billed.



## Kids' Movie Night

Friday, February 23 | 6:30p.m. | \$12++ per child

Bring the kids to the CLUB for movie night with *Zootopia*! The children will be provided a healthy, kid friendly meal and supervised by a qualified child care provider. All children must be potty trained and parents/guardians must remain in the Clubhouse during the evening. Dine in the Grille from our à la carte menu or relax in the Lounge with our full Lounge menu. Call 224-0650 for reservations; confirmed reservation 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 served with fresh vegetables and a

choice of rice or potato. Better yet, bring both and we'll dazzle your senses with an amazing surf and turf. Call ahead and let us know what you are bringing and how you would like it prepared. Bon appétit!



## “My Wine” Dinner – A Fun Dining Experience at Your Club



Thursday, February 22 | Spotlight on Rosé  
6:30 p.m. | \$30++

Grab a bottle of your favorite Rosé and bring it to this relaxed, delicious and social evening. Members and guests will be seated at large tables, encouraging you to visit with your neighbors, share tastes of your wine and enjoy an impeccable dinner together. Chef Renfro has prepared a beautiful menu which pairs nicely with Rosé. Don't miss this wonderful opportunity to enjoy camaraderie with fellow members! Corkage fees are waived. Call 224-0650 for reservations; confirmed reservations will be billed.

### *Amuse*

Crispy Prosciutto, Asparagus & Brie Cheese Crostini

### *First Course*

Arugula, Belgian Endive and Butter Lettuce Salad  
“Rose” Shrimp, Toasted Pine Nuts, Oven Dried Tomatoes  
Parmesan Cheese Vinaigrette

### *Main Course*

Pan Seared, Roasted Pork Tenderloin  
Lobster Mac and Cheese and Haricots Verts  
Peach – Lemon Beurre Blanc

### *Dessert*

Pastry Chef Maggie's Selection

## FSU Men's Basketball Pre-Game in the Lounge

Complimentary Wings & Chili

Stop in your Lounge prior to these FSU basketball games and enjoy complimentary wings & chili.

FSU vs. Virginia: Wednesday, February 7, 5 - 6:30 p.m.

FSU vs. Clemson: Wednesday, February 14, 5 - 6:30 p.m.



## 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 Allison Ager at 205-0663 or [allisonager@govclub.com](mailto:allisonager@govclub.com) to visit any of these fine clubs.

### *Featured Reciprocal Club:* **The City Club of Baton Rouge, LA**

Since its inception in 1957, the City Club of Baton Rouge has been a beacon of tradition and excellence in Louisiana's capital city.



Conveniently located downtown, the City Club offers an early breakfast, lunch, and bar services during the week. À la carte dining in the Grill Room is available Wednesday thru Saturday.

The club features stunning 25-foot ceilings with antique brass chandeliers, coffered ceilings, floor-to-ceiling windows, dark mahogany woodwork, and beautiful oil paintings throughout. With more than 60 years of consistent award-winning hospitality and impeccable service, GOVERNORS CLUB members are invited to discover and explore the City Club of Baton Rouge.

## Barre Class with The Refinery™ Locally Owned and Tallahassee Strong

Thursday, February 1, 6:00 p.m. | Complimentary Wine & cheese to follow

Barre is a one hour, low impact, total body workout to strengthen muscles you didn't know you had. Join us for this special fitness class on the balcony with member owned The Refinery! This one hour class with will offer tension relief and toning. Pat yourself on the back with wine and cheese to follow. Call 224-0650 for reservations and feel free to bring a friend – guys are welcome too. For more information, visit [RefineryBarre.com](http://RefineryBarre.com).



# Celebrate the Sisterhood!

## Sips, Snacks & Shopping in Style

Thursday, March 22 | 11 a.m. – 6 p.m. | Complimentary | RSVP 224-0650

Grab a girlfriend and come to your CLUB for spring sipping and shopping! We will provide a comfortable and stylish drop-in shopping experience including complimentary champagne, wine, light bites, coffee and desserts. This will be an elegant day for friends and colleagues to visit and shop the marvelous & exclusive brands by Nora Gardner, India Hicks, SEA+STONE Jewelry and



Beautycounter products. There is sure to be something enticing for everyone! Enter in our raffle for fantastic fashion prizes and dining opportunities at the CLUB. Receive an extra raffle ticket for every non-member you bring...so bring the whole gang!

### Featured Brands:

**Nora Gardner** – a beautiful women’s professional clothing brand based in Manhattan, specializing in beautiful fabrics and functional design for a timeless and classic style.

**India Hicks LONDON – HARBOUR ISLAND** – India has created an extraordinary lifestyle brand which includes fine Italian leather handbags, scarves, jewelry, beauty and accessories. India releases a new collection every season along with her classic designs. The brand is unique and vibrant.

**SEA+STONE | A Jewelry Company** - Jeweler & gemologist, Megan Proctor Connelley, finds inspiration for her work in the beauty of the coastal South. Crafted with precious metals and natural gemstones, each piece of SEA+STONE jewelry is a unique treasure to be worn & cherished.

**Beautycounter** – Represented by Club member Virginia Bell. The mission of Beautycounter is “to get safer products into the hands of everyone” through educating families on how best to avoid harmful ingredients in personal care products, offering safer high-performing products for the whole family and advocating for more health protective laws in Washington D.C. so your beauty rituals come with peace of mind.

Mark your calendar now and don’t miss this exclusive shopping opportunity at your CLUB! What a fun alternative to Tallahassee shopping and a super way to find a few perfect gifts.

## Fast Lunch Features Only \$12++

Our Fast Lunch Features offer you a daily “comfort meal” in The Grille. These quick, soothing and inexpensive dishes are offered Monday through Friday with a small garden salad.

- **Mondays:** Blackened redfish with red beans & rice
- **Tuesdays:** Fried chicken with corn, mashed potatoes & gravy
- **Wednesdays:** Meatloaf with mashed red potatoes & green beans
- **Thursdays:** Chicken pot pie
- **Fridays:** Southern fried catfish & hushpuppies



## Governors Club Accolades



The GOVERNORS CLUB Accolades program encourages members, staff and guests to recognize the actions and attitudes of staff members who go *above and beyond*. The member whose accolade card is drawn will receive dinner for two at the CLUB. The staff members whose names are drawn will receive \$100. Be sure to take the time to recognize your staff when they go the extra mile to ensure your CLUB experience is perfect.

## Good Kids with Good Grades



Congratulations to the following young members for their hard work to make the honor roll in the last nine weeks of school. Keep up the great work!

**John Childs**, Kindergarten, Kate Sullivan

**Martha Childs**, 3rd grade, Kate Sullivan

**Collins Dickson**, 4th grade, Maclay School

**Peyton Johnson**, 3rd grade, Florida State University School

### Featured \$5 Cocktail of the Month:

## Pomegranate Moscow Mule

This month’s cocktail is prepared with Tito’s vodka, fresh pomegranate juice, fresh lime juice, honey and ginger beer; served over ice and garnished with fresh rosemary.



As a reminder, your CLUB always offers \$5++ cocktails made with Tito’s vodka and Buffalo Trace bourbon. We are also featuring Coravin® wine options: Shafer Hillside Select Cabernet Sauvignon and Far Niente Chardonnay.

## GC Chef's Table, Tallahassee's Ultimate Dining Experience!

Dinner \$90++  
Optional Wine Flight \$40++

Dine privately in the GOVERNORS CLUB Main Kitchen while watching our highly skilled chefs prepare an impeccable five-course dinner catered to the culinary wishes of you and your guests. This is



a true "foodie experience" and the most unique dining opportunity in Tallahassee. Delectable wine flights may be added to compliment each course. A maximum of eight guests can be accommodated at our beautifully set dining table in the kitchen. Call your Catering Director, Laura Kalinoski, 205-0665 for additional information or to book your Chef's Table.

## Governors Club Custom Ties

We have collaborated with Vineyard Vines to create two special ties for our membership.



vineyard vines

For those who aren't familiar with the brand, Vineyard Vines is known for its whimsical and creative custom silk fabric patterns found on ties, tote bags, belts, pocket squares, flip flops and more. Their design team has created our GC logo tie in two appealing colors: yellow background with navy logo and navy background with light blue logo. The ties are made in the USA with 100% imported printed silk. They feature a double wool blend liner and retail for \$48+. The ties are in stock now. Quantities are limited; call 224-0650 to reserve your tie(s).

## GC Lunch Box | \$9+ Pick-Up or Delivery

Select a menu item, side and sweet – and we'll bring it to you! Add \$2 per box for delivery service, with a maximum fee of \$10. Please call 24-hours in advance with orders of 10 or more. Our delivery area extends to the perimeter of Call, Gadsden, Bronough and Madison streets. Call 224-0650 to order your GC Lunch Box. Menu items include:

### Pimento Cheese & Fresh Baked Bread

House Made Pimento Cheese, Flat Bread, French Baguette & Crackers

### Hummus

Basil or House Blend, Fresh Fried Pita Chips, Crudité,  
Jalapeño Relish & Diced Tomatoes

### Bánh Mi Sandwich

**Vietnamese Style Sandwich | Vegan Option - Crispy Fried Tofu**  
Shaved, House Marinated Slow Cooked Pork Belly, Garlic Mayo, Cucumbers,  
Shaved Red Onion, Cilantro & Daikon, Pickled Carrots

### Cuban Sandwich

Shaved Mojo Marinated Pork, Shaved Sweet Ham, Swiss Cheese,  
House Pickles, Abuela's Malbec Mustard

### Capitol Club

#### Vegan Option - Crispy Fried Tofu

Shaved Turkey, Shaved Sweet Ham, Hickory Smoked Bacon,  
Garlic Mayo, Grilled Tomatoes, Avocado, Sour Dough Bread

### Governors Club Wedge Salad

Baby Iceberg Lettuce Wedge, Blue Cheese Crumbles,  
Shaved Red Onion, Bacon Bits, Fresh Florida Tomatoes

**Sides:** Fresh fruit cup, soup du jour or house chips

**Sweets:** Rich chocolate brownie or fresh baked cookie

## Download Our Mobile App & Receive Pop-Up Specials

When you download the app, not only will you have all things GOVERNORS CLUB at your fingertips, you will receive notifications of pop-ups and unadvertised specials at the CLUB. Search for and download GOVERNORS CLUB from the Apple App Store or Google Play on your mobile device.

What's in the app:

- Real-time push notifications
- Reservations
- Upcoming events & activities
- Request your car from valet
- Account statements
- Member & staff directories
- Reciprocal clubs & benefit request form
- Contact anyone directly in the app
- Update your profile & preferences
- One-time log-in



## Staff ANNIVERSARIES

Marcus Joseph, Cook, 3 years

Laura Kalinoski, Catering Director, 4 years

Kyle Moran, Server, 1 year

Marcus Richartz, Server, 6 years

## The Best of Spain Wine Tasting

Thursday, February 15 | 6:30 p.m.  
\$34++ | Free for *Platinum Society* Members  
Call 224-0650 for reservations; confirmed reservations will be billed.



Discover the exciting world of Spanish wines; an industry booming with unprecedented quality, diversity and value. With robust reds, crisp whites, beautiful blends and luxe sherry – there will be plenty to enjoy along with Chef's light bites. This evening will be facilitated by Jonathan Ramsey of Augustan Wine Imports. Please call 224-0650 for reservations; confirmed reservations will be billed.

Orleans Borbón Manzanilla Sherry  
Raventós i Blanc L Hereu Blanc De Blancs  
Columna Albariño  
La Antigua Clásico Reserva  
JC Vizcarra Crianza  
Finca Barahonda Carro Tinto Monastrell Blend  
Vermouth Mata Tinto

## 50¢ Oyster Nights Tuesdays in the Lounge

5:30 p.m.-until

These perfectly salty bivalves are available in your Lounge fresh-shucked on the half-shell every Tuesday evening. Devour the delicious "Panacea Pearls" for only 50¢ each, alongside a cold brew or cocktail. Bring a group of friends and make it your Tuesday night tradition!



## GC Cigar & Cigar City Brew \$12++ for the Pair

Kick back and relax in The Lounge with an ice cold Cigar City Brew alongside our exclusive label GC Cigar. This special pairing is just \$12! Rated 94 by Cigar Aficionado, the wrapper is from Honduras, the binder from Indonesia and the filler from Honduras & Nicaragua. Our cigar boasts a mild to medium body with creamy, full-flavored nuances and a fantastic aroma. The cigars are also available for purchase; \$10++ each or a box of twenty for \$185++.



## Birthday Night with an Asian Twist!

Complimentary to members with February birthdays!  
Thursday, February 8 | 6-9 p.m.

\$31++ adults | \$10++ children ages 6 to 12

If you're celebrating your birthday in February, bring your party to the CLUB and celebrate with us. Even if it's not your birthday, come out and enjoy this spectacular evening of great food, and good company. Call 224-0650 for reservations; confirmed reservations will be billed.

### Prime Rib & Salmon Filet Wellington Station

Creamed Spinach | Seasonal Veggies  
Mashed Potatoes | Warm Dinner Rolls  
Garden Salad and Salad Dressings

### Asian Station

Sushi Rolls | Soy Sauce & Wasabi | Pickled Ginger  
Seaweed Salad | Chinese Steamed Dumplings

### Pasta Station

Penne or Farfalle Pasta Sautéed to Order

### Pasta Sauces

Classic Marinara | Alfredo | Spicy Tomato Vodka Cream

### Pasta Toppings

Roasted Chicken | Sweet Italian Sausage | Shrimp  
Black Olives | Caramelized Onions | Club-Grown Basil  
Roasted Sweet Peppers | Garlic Roasted Mushrooms  
Grated Asiago Cheese

### Flambé Dessert Station

Classic New Orleans Bananas Foster with Vanilla Ice Cream

Cupcakes with Birthday Candles



## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

RETURN SERVICE REQUESTED

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### BOARD OF GOVERNORS

**Marion Hoffmann**  
*President*

**Bill Moor**  
*Vice President*

**Laura Boyd Pearce**  
*Secretary/Treasurer*

**Michael Kalifeh**  
*Immediate Past President*

**Kristen Bridges**  
**Alia Faraj-Johnson**  
**Juan C. 'JC' Flores**

**Joe Anne Hart**  
**Tracy Mayernick**  
**Dr. Robert McClure, III**  
**James McFaddin**

**Robert Vice**  
**Meredith Woodrum Snowden**

### CLUB MANAGEMENT STAFF

**Barry Shields**  
*General Manager/COO*

**Nancy Goodson**  
*Controller*

**Tina Schmitz**  
*Assistant Controller*

**Allison Ager**  
*Membership & Marketing  
Director*

**Gilbert Rodriguez**  
*Executive Chef*

**Kevin Renfroe**  
*Executive Sous Chef*

**Ramsey Swafford**  
*Sous Chef*

**Laura Kalinoski**  
*Catering Director*  
**Cynthia Cerda**  
*Food & Beverage Director*

**Anna Dawkins**  
**Nicole Carval**  
*Food & Beverage Managers*

**Paul McShane**  
*Beverage Manager*

**Pam Munroe**  
*Club Concierge*



### BUSINESS HOURS

#### Lunch

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

#### Dinner

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

#### Cocktails

**Lounge & Patio**  
Monday through Saturday  
4 - 10 p.m.

#### Contact

202 S. Adams St.  
Tallahassee, FL 32301  
Reservations: 850-224-0650  
Reservations@GovClub.com  
[www.GovClub.com](http://www.GovClub.com)

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