



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

November 2018



Dueling Piano Show & Dinner

Friday, November 2
6:30 p.m. | Member bar cocktail
7:00 p.m. | Buffet & show

All You Can Eat Stone Crab

Wednesday, November 7
6:30 – 8:30 p.m.

Eagle Eye Winemakers Dinner

Thursday, November 8
6:30 p.m.

Birthday Night

Complimentary for November Birthdays
Tuesday, November 13
6 - 9 p.m.

Champagne & Sparklers Wine Tasting

Thursday, November 15
6:30 p.m.

Perdomo Cigar Dinner

Thursday, November 15 | 7 p.m.

Thanksgiving at the Club

Thursday, November 22
Noon – 3:30 p.m.

Downtown GetDown Buffets

Buffets open at 6:30 p.m.
Friday, November 16
Friday, November 23

Weekend Features

Fridays – \$18 Filet night
With live music
Saturdays – BYOB night

Morning Eye-Opener

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

Thanksgiving Closing

Closed for lunch,
Friday, November 23

'Take a Break Escapes' Relief for Our Hurricane Heroes – Donate Your Tangible Gifts

As the residents in the Panhandle work tirelessly to recover from the devastating storm, first responders and community leaders who live in the affected areas are working 12 to 14-hour shifts to keep people safe.

They are selflessly serving the community while also trying to meet the needs of their own families who have lost so much. Whether it is addressing their insurance claims or rebuilding their homes, we know they are under a lot of pressure and that there is a long path to recovery. That is why your CLUB is coordinating 'Take a Break Escapes' for these heroes. This will include hotel accommodations in Tallahassee, dinner for two at the CLUB, movie tickets, spa visits, gift baskets, sweet treats, etc.

It is an opportunity to offer tangible relief to our most pressured responders, so they can



re-charge and be healthier for their families and communities upon their return.

We hope to offer as many one-night escapes over the next six months as possible. The escapes will be coordinated with the Franklin and Gulf county Sheriffs who will identify the community leaders and first responders most in

need of a short reprieve.

Please assist us in creating some wonderful packages for these individuals. We are asking for donations that will provide a smile, relaxation and a 'pat-on-the-back'. If you or someone you know can donate, please do, no gift is too small! Call or e-mail Allison Ager, Membership Director at 850-205-0663, allisonager@govclub.com. All donations are greatly appreciated!

Holiday Shopping Bazaar

Wednesday, December 5 | 11 a.m. – 7 p.m.

Complimentary Libations, Nibbles & Cigars | RSVP 224-0650

Shopping made simple at your CLUB! Browse and shop while enjoying complimentary champagne, whiskey, wine, beer, savory appetizers, coffee, desserts and cigars! Amazing vendors will be on hand to ensure your holiday shopping is a breeze. Browse & shop leather goods, handbags, jewelry, home goods, whiskeys & wines. Raffle prizes and comradery at your CLUB! Vendors include SEA+STONE Jewelry, Beautycounter, India Hicks, AR Workshop, Arbonne, Kevin's Fine Outdoor Gear & Apparel, Nic's Toggery, Works of Harte, & more!

Don't miss this wonderful opportunity to shop in the comfort of your CLUB.



Save the December Dates!

Children's Holiday Party

Monday, December 3 | 3 – 5 p.m.

Holiday Shopping Bazaar

Wednesday, December 5 | 11 a.m. – 7 p.m.

Birthday Night

Wednesday, December 12 | 6 - 9 p.m.

Brunch with Santa

Sunday, December 16 | 10 a.m. – 2 p.m.

Holiday Wine Dinner

Thursday, December 20 | 6:30 p.m.

Dueling Piano Show & Dinner

Friday, November 2 | \$46++

6:30 p.m. Member bar cocktail | 7:00 p.m. dinner & show

Enjoy dinner and show at the CLUB! The Barry & Gary Dueling Piano show will fill your evening with laughter and music from classic rock and roll to country, Motown, the islands and current pop. Sing-



a-long to your favorites with audience participation and lots of hilarious fun! Featuring Barry Kaye & Gary Farr and their zany piano performance. Call 224-0650 to reserve; confirmed reservations will be billed.

Birthday Night!

Complimentary to members with November birthdays!

Tuesday, November 13 | 6-9 p.m.

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

If you're celebrating your birthday in November, 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. We have enhanced the menu with tempting dishes for your celebration! Call 224-0650 for reservations; confirmed reservations will be billed.



Whole Sliced Roasted Tenderloin
with Béarnaise Sauce

Sesame Seared Tuna Loin
with Traditional Accompaniments

Raw Bar
Shrimp, Oysters and Ceviche

Pasta Station
Variety of Raviolis Sautéed to Order

Pasta Sauces
Classic Marinara | Alfredo | Spicy Tomato Vodka Cream

Accompaniments
Grilled Asparagus | Roasted Garlic Mashed Potatoes
Squash Casserole | Warm Yeast Rolls
Mixed Garden Salad and Dressings

Flambé Dessert Station
Classic New Orleans Bananas Foster with Vanilla Ice Cream

Cupcakes with Birthday Candles

Dueling Piano Buffet Dinner

Salad

Mixed Greens Salad with Assorted Dressings

Caesar Salad

Garlic Croutons, Parmesan, Caesar Dressing

Tomato Mozzarella Salad

Main Dishes

Pan Seared Grouper in Caper Butter

Beef & Mushrooms

Potatoes Au Gratin

Buttered Asparagus & Julienne Carrots

Cauliflower Polonaise

Steamed Rice

Dessert

Pastry Chef Miriam's Assorted Pastries

Guest Policy & Usage Fees

With the rising costs of maintaining clubhouse facilities, many clubs have implemented a guest usage fee to off-set additional facility wear and tear from non-member usage. The Board of Governors recently visited this subject and voted unanimously to implement a usage fee when guest charges are not borne by the sponsoring member.



GOVERNORS CLUB Members are welcome to bring as many guests to the CLUB as they choose and per CLUB Policy, they must be accompanied by the member. Members are also permitted to sponsor guests visits twice per calendar quarter, without the sponsoring member being present. Kindly call in advance of your sponsored guests' visits. Guests who have not been sponsored in advance and settle with a credit card will incur a \$20 per visit usage fee. This fee also applies to reciprocal member visits.

Manager's Message

Dine Outside at Your Club

It's back! That time of year when Mother Nature provides us with cooler temperatures and lower humidity, providing the opportunity for wonderful outdoor dining. At your CLUB we have two spaces that are perfect to enjoy "al fresco" dining. The Patio, our newest addition to the CLUB offers street level seating with the sights and sounds of downtown. The large and stately magnolia tree casts plenty of shade and its rustling leaves are relaxing to hear. This wonderful space was recently awarded honorable mention in the hospitality category by the American Society of Interior Designers. And don't forget, your canine companions are always welcome!

The Balcony is another ideal location for an enjoyable outdoor dining experience. It captures a bit more breeze and has a wonderful view of the Capitol dome and Adams Street commons.



Barry Shields
General Manager

This space lends itself to be a bit quieter and more private than The Patio.

Dining outside enriches any meal. Enjoy cocktails, appetizers or a full meal outside the next time the weather is pleasant. We offer our full lunch and dinner menus in both spaces and look forward to serving you soon.

See you at the CLUB!

Barry Shields, CCM, General Manager

Good Kids with Good Grades

Did your child or grandchild earn all A's and B's on their last report card? Simply e-mail allisonager@govclub.com with the names and schools of your smart kids and grandkids. We'll reward their hard work with recognition in 'The Experience' and a complimentary kid's meal at the CLUB.



Host Your Holiday Party at the Club

Holiday jingle bells are sneaking up on us quickly! Don't let planning your holiday celebration add stress to your already busy schedule. Booking your special celebration with family, friends, and colleagues at the GOVERNORS CLUB will be the easiest thing on your to-do list this year. Stunning holiday decorations, exquisite food, and festive beverages are sure to impress all your guests as you eat, drink and be merry at your CLUB this holiday season. Contact Nicole Carval, 205-0665, nicoleokken-carval@govclub.com to schedule your event.



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 members whose accolade cards are 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.



Featured \$5 Cocktail of the Month: Pumpkin Caipirinhah

Enjoy this sip of fall prepared with Cachaça, fresh lime juice, ginger simple syrup, agave nectar, and pumpkin puree. Happy fall y'all!

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



Pre-Theater Dinner at the Club

5 – 6:30 p.m.

Dine at the CLUB without the worry of missing the opening act! Enjoy our special \$18 filet mignon or fish fillet dinner complete with wedge salad, fresh veggies and a baked potato. Reservations requested.



Thanksgiving at Your Club



Thursday, November 22 | 12-4 p.m.
Seating between noon and 3:30 p.m.
\$36++ adults | \$15++ children ages 6-12

You CLUB will be open on Thanksgiving Day with all the traditional dishes everyone loves. Enjoy a relaxing, delicious and stress-free Thanksgiving feast served family style at your CLUB. When you finish your meal, we'll provide take-home boxes for your leftovers. Call 224-0650 to reserve your table; confirmed reservations will be billed.

1st Course

Wild Mushroom Soup

2nd Course

Poached Pear and Arugula Salad,
Candied Pecans, Shaved Fennel,
Orange Cranberry Vinaigrette

Main Courses

Peppercorn Roasted Sirloin Strip

Smoked Roast Turkey
Turkey Gravy or Giblet Gravy

Orange Cranberry Sauce
Green Bean Casserole
Glazed Belgium Carrots
Sage & Sausage Stuffing
Oyster Stuffing
Whipped Yukon Gold Potatoes
Sweet Potato & Pecan Casserole

Desserts

Pumpkin Pie & Pecan Pie

Dinner Rolls

Cheese Rolls & House Rolls



Welcome NEW MEMBERS

Dr. Hong Gao

Digestive Disease Clinic
SPOUSE: Manfred Putzka
SPONSORS: Marion Hoffmann
& Alia Faraj-Johnson

Margarita Gerson

Attorney
Miami Dade State Attorneys Office
SPONSORS: Christian Ulvert & Bill Moor

Meg Moneyham

CEO/AmeriMove
SPOUSE: James Jennis
SPONSORS: French Brown & Don Wilham

Jason Pizzo

Senator, Florida Senate/Attorney
SPOUSE: April
SPONSORS: Christian Ulvert & Bill Moor

Enjoy GC Java at Home

GOVERNORS CLUB special coffee blend is available for take-home in whole bean or fresh ground. Local roaster, Lucky Goat Coffee, created this special blend of coffee just for GC Members and it's what you enjoy at the CLUB. 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 high-end 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 GC Java 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.



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:** Boneless fried chicken breast with mashed potatoes & green beans
- **Wednesdays:** Braised mojo pork, black beans, white rice & plantains
- **Thursdays:** Chicken pot pie
- **Fridays:** Golden fried shrimp, coleslaw & french fries



Braised mojo pork

Downtown GetDown Buffets with Action Stations

Buffets open at 6:30 p.m. | \$24.50++ | \$12.50++ children ages 6 to 12

Kick-start your football weekends with our spectacular action station GetDown buffets. The Downtown Improvement Authority has made wonderful changes to the Downtown GetDown lineup with a renewed focus on family-friendly entertainment including great music, vendors, and children's activities. The festivities will take place directly in front of the CLUB and valet parking will be conveniently located on the corner of Park Avenue and Adams Street. Enjoy our Friday evening pre-game buffets in the comfort of your CLUB while enjoying the Seminole spirit and casual feel throughout the Clubhouse, Balcony, Patio and Lounge. Call 224-0650 for reservations; confirmed reservations will be billed.

November 16 **FSU vs Boston College** **New England Style**

Classic Caesar Salad

*hearts of romaine, garlic croutons, parmesan cheese
anchovies, tangy Caesar dressing*

Boston Bibb Salad

*Bibb lettuce, toasted pecans, oranges
goat cheese, citrus vinaigrette*

Boston Baked Beans

New England Clam Chowder
creamy clam chowder and Parker House rolls

Lobster Mac & Cheese

*lobster meat, macaroni, garlic cheese sauce
mascarpone, & panko bread crumbs*

Beer Steamed Littleneck Clams

*steamed in Samuel Adams beer
with cheesy garlic flat bread*

Attendant Served Cutty's Piled High Roast Beef Sandwich

*fried shallots, Thousand Island dressing
& sharp cheddar cheese*

Fenway Franks Station

Baked Boston Scrod

*coated in panko & herbs, butter basted and baked
mashed potatoes, & vegetables*

Dessert

Boston Creme Pie & Assorted Mini Desserts

November 23 **FSU vs. University of Florida** **Florida Style**

Winter Greens Salad

*radicchio, endive, frisee, feta cheese
orange segments, & citrus vinaigrette*

Mixed Greens Salad

*apples, candied pecans, feta cheese
grape tomatoes & champagne vinaigrette*

Creamy Coleslaw

Ceviche

*seafood marinated in lime juice, herbs and spices,
served with tortilla chips*

Attendant Prepared Gator Bites

*lightly dusted & fried gator tail bites
served with choice of sauce*

Fried Chicken and Biscuits

Shrimp & Grits

*white corn grits, gulf shrimp
bacon lardons, & collard greens*

Attendant Prepared Fried Green Tomatoes

with Cajun buttermilk ranch & bacon ranch

Southern Style BBQ Ribs

Dessert

*Key Lime Pie with Raspberry Sauce & Whipped Cream
Attendant Prepared Strawberry Shortcake & Whipped Cream*

Kick-off Your Football Weekends at the Club!

Valet parking at the corner of Park Avenue and Adams Street

An Evening with the Owners & Winemakers of Eagle Eye Winery

Thursday, November 8 | \$84++ | 6:30 p.m. Reception | 7:30 p.m. Dinner

Eagle Eye winery owners and winemakers Bill & Roxanne Wolf believe you can only make great wine by starting with great fruit. Their wines are made by hand to have soft tannins so they may be enjoyed young. This approach makes a balanced wine that has complexity and structure and allows the wine to age beautifully. Picked by hand, their wines are made in small lots and aged in the best French oak barrels. As the fruit transforms into wine, they pamper the barrels and make sure to get the absolute best from the grapes. The wines spend 18-24 months in the barrel and another 18-24 months in the bottle before release. The blends are made from the core of what they grow, Cabernet Sauvignon, Cabernet Franc and Petit Verdot.



Bill & Roxanne Wolf of Eagle Eye Wines

Join us for a delicious and illuminating evening with the Wolfs as well as distributors Cookie and Peter O'Donnell and their son, Jared O'Donnell of Elite Worldwide Imports. Additional information can be found at: www.eagleeyewine.com. Call 224-0650 for reservations, confirmed reservations will be billed.

Welcome Reception

Chef's Assorted Passed Hors d'oeuvres

2017 Rosé of Petit Verdot

First Course

Mint Crusted, Pan Seared Loin of Lamb over Black Pepper Hummus
finished with smoked Bing Cherry Gastrique

2012 Meritage

Second Course

Herb Marinated, Grilled Pork Tenderloin over
Crispy Sun Dried Tomato Polenta Cake
finished with Fresh Basil Pesto Sauce, Glassy Basil

2010 Infatuation

Third Course

Cinnamon Dusted Duck Breast "En Poêle" over Sweet Potato Puree'
with Sage Infused Fresh Cranberry Compote

2012 Cabernet Franc

Fourth Course

"Magic Dust" Rubbed, Grilled Hanger Steak
Black Garlic Mashed Yukon Gold Potatoes
Brown Buttered Carrots & French Green Beans
finished with Caramelized Shallot Demi-Glace

2012 Petite Verdot

Fifth Course

Pastry Chef Miriam's Assorted House Made Truffles

2012 Cabernet Sauvignon

Children's Holiday Party Benefitting Toys for Tots

Monday, December 3 | 3 – 5 p.m.
Complimentary
Main Dining Room

Our annual children's holiday party is a delightful day for our youngest members! Bring the children and grandchildren and watch them marvel at the magic of the season. The children will visit with Santa Claus, decorate cookies, create a holiday craft, and enjoy face painting and creations by a balloon artist. **Each family is asked to bring an unwrapped toy to donate to Toys for Tots (no Play-Doh or toy weapons please).** The generous gifts will be provided to children in our community. Please contact the CLUB for reservations, 224-0650.



Perdomo Cigar Dinner

Thursday, November 15

7 p.m. open bar | 7:30 p.m. dinner | \$75++

Gather on the Balcony with a group of friends and enjoy this opportunity to indulge in fine cuisine alongside fantastic Perdomo Cigars. Relax, visit



and enjoy a cocktail at our open bar followed by Chef's perfectly crafted three course dinner. The evening includes a sample pack of four wonderful Perdomo cigars. Call 224-0650 for reservations; confirmed reservations will be billed.

Chef's Select Amuse Bouche'

Classic Caesar Salad

with Applewood Smoked Bacon and Crispy Fried Panacea Pearl Oysters

"Magic Dust" Marinated, Grilled, Double Bone Elk Chop

Roasted Garlic Mashed Yukon Gold Potatoes

Grilled Jumbo Asparagus,

Spicy Haystack Onions, & Cabernet Sauvignon Demi-Glace

Pastry Chef Miriam's Delectable Dessert Creation

Champagne & Sparklers Holiday Tasting

Thursday, November 15 | 6:30 pm | Main Dining Room
\$34++ | Free for Platinum Society Members

Just in time for the holidays we present our most popular tasting of the year! Enjoy a delightful evening of Champagne and sparkling wine at your CLUB. Taste and compare over 25 delicious selections and place your holiday orders at below market prices. Our culinary



team will present savory accompaniments to compliment the tasting. Gather a group of friends and kick-off the holiday season with a taste of the bubbly! Call 224-0650 for reservations; confirmed reservations will be billed.

All-You-Can-Eat Stone Crab & Seafood Buffet

Wednesday, November 7

6:30 – 8:30 p.m. | \$75++ adults

\$40++ children ages 6 – 12

\$15++ children without stone crab



Stone Crab season returns once again, promising those scrumptious claws with mustard dipping sauce. With the season opening on October 15, we are bringing you the opportunity to indulge in these beauties at our all-you-can-eat stone crab night! The culinary team will present an abundant seafood buffet to compliment your claws. Children ages 6 -12 may dine with or without stone crab. **Reservations required and must be made by Saturday, November 3**, so we can order enough claws. Call 224-0650 for reservations; confirmed reservations will be billed.

Soup

Fresh Florida Fish Chowder

Chilled

Stone Crab Station

Shrimp & Oyster Station | Seafood Pasta

Mixed Green Garden Salad

Warmed

Chicken Piccata

Grilled Tomatoes | Creamed Spinach

Crispy Hash Browns | Cheese Grits

Haricot Verts

Dessert

Key Lime Pie & Ice Cream Station

75¢ Oyster Nights Tuesdays in the Lounge

5:30 p.m.-until

These perfectly salty bivalves continue to be available in your Lounge fresh-shucked on the half-shell every Tuesday evening. Devour the delicious Panacea Pearls for only 75¢ each, alongside a cold brew or cocktail. Bring a group of friends and make it your Tuesday night tradition!



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

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Tim Nungesser

Meredith Woodrum Snowden

Robert Vice

Bruce Wiener



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
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

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

Ronnie Hall
Sous Chef

Nicole Carval
Catering Director

Cynthia Cerda
Food & Beverage Director

Anna Dawkins
Branden Williams
Food & Beverage Managers

Paul McShane
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Ashley Seago
Club Concierge

Craig Shelton
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