



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

April 2020

CLUB Events

Kids' Movie & Parents' Date Night

Friday, April 17, 6:30 p.m.

Tweens Asian Cooking Class

Friday, April 17, 6:30 p.m.

Robert Hall Wine Tasting

Thursday, April 23 | 6:30 p.m.

All-You-Can-Eat Crawfish Boil

Friday, April 24
6:30 – 8:30 p.m.

"Big Easy Style" jeans and shorts encouraged

Club Buffet Night

Complimentary for April and May Birthdays

Wednesday, May 13, 6 - 9 p.m.

Master Magician & Mentalist

Michael Gutenplan
Dinner & Show

Friday, August 28 | 6 p.m.



Manager's Message

We are Here for You!

This newsletter has been prepared with the understanding that all our planned programming is subject to change. With the uncertainty of what tomorrow may bring we know the most immediate events probably won't take place, but we remain optimistic.

Although we are unable to serve you under normal conditions, our kitchen is actively preparing to-go orders which include our full menu, heat-and-eat offerings and our newly introduced family feature meals. The family feature meals are a wonderful value at just \$42 and will serve 3-4 people. Each week, the family feature will boast a three-course dinner which includes a protein, vegetable, starch, mixed green salad, rolls & butter and of course a delectable dessert. In addition, we can include alcoholic beverages including bottles of wine, beer or cocktails to accompany your order. View all our menus on-line and place an order for your favorite dish from the CLUB. We are providing curbside pick-up and downtown delivery service during the day and complimentary delivery service or pick-up in the evening.

We continue to be laser focused on cleaning and sanitizing to ensure every product prepared at your Club is done so with extreme precaution to keep you safe. Employees have been again reminded about safe food handling practices, as well as disease control and prevention. Most of our employees are not working at this time and those that are still here are being properly screened to ensure they have not been exposed to any high-risk situations. Many of the Club's service staff are students who left town for spring break and were not allowed



Barry Shields
General Manager

to return to the Club following travel.

Aside from our food and beverage operations we are staying busy taking care of facility management issues. A new air-conditioning unit is being installed on the roof that provides service to the Library and Capital Room on the third floor.

This unit is the last to be replaced, making all HVAC equipment in the Club new in the last four years.

The plumbing issue that we've been dealing with in the Lounge restrooms is being remedied. New pipes and drains above the restrooms are being installed and the surrounding flooring is being replaced as well. Drips will be a thing of the past from the second floor to the Lounge!

We are on the verge of beginning phase two of the renovation project for the Grille and kitchen and will ensure all improvements are completed on time with a plan to reopen the Grille on September 1, 2020. Over the summer, a la carte service will continue to be offered on the second and third floors of the Club. Although the Grille will be closed during construction that doesn't mean you can't still enjoy the Club for lunch and dinner service upstairs.

I pray that things get back to normal within a short time and thank you for the support of your Club especially during these very tough times. Please look for ongoing communications that will update you on the current status of our operations.

Stay well and I hope to see you soon!

Barry Shields, CCM
General Manager, COO

Kids Night at the Club

Friday, April 17 | 6:30 p.m. | \$15++

Let us entertain the kids while adults dine in the Grille with live music. They'll prepare Smore's



pizza and enjoy *The Lego Movie 2* on our large projection screen with movie sound. All children must be potty trained, and parents/guardians must remain in the CLUB house during the event. Call 850-224-0650 for reservations; confirmed reservations will be billed.

Tween Kids Asian Cooking Class

Friday, April 17 | 6:30 p.m. | \$22++

Bring the tweens to the CLUB for an entertaining and delicious night in the kitchen. Chef Tim



will provide a hands-on cooking class to learn all the skills necessary to prepare this fantastic Asian dinner. Call 850-224-0650 for reservations; confirmed reservations will be billed.

Vegetable and Shrimp Egg Rolls
Kimchi-Style Sautéed Cabbage & Chines
House Special Fried Rice

Featured \$5 Cocktail of the Month: Sanguinello Cocktail Take one to go!

This well-established Italian classic is named after one of the three most common varieties of blood oranges, the Sanguinello orange which is native to Spain. Bitter Campari notes are balanced by a sweet, limoncello liqueur with blood orange juice adding citrus freshness.



As a reminder, your CLUB always offers \$5++ single pour 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.



Welcome NEW MEMBERS

Senator Ben Albritton

Senator / State of Florida

SPOUSE: Missy

SPONSORS: Senator Kathleen Passidomo & David Shepp

Amy Maguire

Principal / Shumaker Advisors

SPOUSE: Sean

SPONSORS: Brian Jogerst & Brian Delegal

Cajun Night - Crawfish & Shrimp Boil All-You-Can-Eat

Friday, April 24 | 6:30 – 8:30 p.m. | \$34++ adults | \$14 kids ages 6 - 12

Attire: "Big Easy Style" jeans and shorts encouraged

The mudbugs are in season and we are bringing the bayou to your CLUB. Fill your crawfish and Gulf shrimp cravings at our all-you-can-eat Cajun night. Start your dinner with our savory seafood gumbo and then feast on our unlimited Creole boil which includes crawfish, shrimp, potatoes & corn on the cob. Finish your meal with delicious southern bread pudding while enjoying live French Quarter jazz music. Please reserve by Wednesday, April 22, so we can ensure enough food for all. Jeans and shorts encouraged. Call 224-0650 for reservations; confirmed reservations will be billed.



Family Feature Meals Delivered to You!

We are offering complimentary delivery of delicious three-course family meals. Every week, Monday through Saturday, Chef Tim will create a family friendly meal sure to please everyone. Each meal will come with a protein, starch, vegetable, mixed green salad, rolls & butter and amazing dessert.

Weekly menus will be available via e-mail, on our website and our social media. We ask that you place your dinner delivery order by 5 p.m.



Family Feature Meals

3-course dinner | Serves 3 - 4 people | \$42 + tax

Add a bottle of wine, beer or cocktails to your order!

Available Monday through Saturday

Complimentary Delivery Between 5 – 7 p.m.

Place your delivery order by 5 p.m.

Pick-up available until 8 p.m.

Staff available by phone from
11 a.m. - 7 p.m., 224-0650





Easter Take-Home Dinners

Chef Tim and the culinary team are pleased to provide our Members a delectable take-home Easter dinner! Dinners will be available for pick-up on Saturday, April 11 from 3 to 7 p.m. **Orders must be received by 8 p.m. on Wednesday, April 8.** Heating instructions will be provided. All entrees are prepared for four people and include two sides, bread & dessert. Starters, additional sides and desserts may be added. Call the CLUB at 850-224-0650, Monday through Saturday from 11 a.m. to 8 p.m. to place your order.

Starters

GOVERNORS CLUB seafood gumbo, pint \$12, quart \$18
BLT deviled eggs \$15

Colossal shrimp cocktail by the pound with cocktail sauce, tabasco & lemons \$18 per pound

Salads Select one – Serves 4 | Additional salads \$13

Mixed garden salad with choice of dressing
buttermilk ranch dressing or balsamic vinaigrette

Broccoli salad | Cucumber, tomato, red onion & feta salad
Tropical fruit salad

Entrees Select one – Serves 4

Garlic & herb roast “Prime” prime rib of beef,
cabernet au Jus, horseradish cream \$148

Governors Club Chicken Piccata \$110

New Zealand lamb chops & mint demi-glace \$128

Pan seared Florida grouper and colossal shrimp \$146
Southern honey glazed ham \$116

Sides Select two – Serves 4 | Additional sides \$13

Steamed broccoli with butter
Grilled asparagus with charred lemon

Braised collards & cabbage with country ham
Lemon parsley quinoa

Southern pimento cheese grits
Boursin Yukon mashed potatoes

Chipotle sweet potato mash | Macaroni & cheese

Breakfast breads Serves 4 | included

Fresh baked bread & butter

Desserts Select one - Serves 4 | Additional dessert \$16

Lemon meringue pie | Salted caramel cheesecake
Strawberry shortcake

MOTHER’S DAY BRUNCH

Sunday, May 10 | 10:30 a.m – 2 p.m.

\$39++ adults | \$18++ children ages 6 – 12

This popular family brunch is a GOVERNORS CLUB tradition. Seating is available on the half-hour. We have a limited number of private rooms available for your Mother’s Day celebration and all room rentals will be waived. Reservations are in high demand, so please call 850-224-0650 no later than Friday, May 8. Confirmed reservations will be billed.



Robert Hall Wine Tasting

Thursday, April 23 | 6:30 p.m.

\$34++ | Free for *Platinum Society* Members

Established in 1983, the Paso Robles AVA is a diverse appellation located halfway between San Francisco and Los Angeles, along the California Central Coast. Paso Robles is made up of 45 different soil types with varied elevations and climates leading to the creation of 11 sub-AVAs. Hot days end with coastal breezes that flow over the Santa Lucia Mountain Range to cool the vineyards in the evenings, delivering near perfect growing conditions that allow their grapes to reach optimal maturity, yielding full bodied, intense color wines with incredible phenolic structure. Enjoy Chef’s light bites along with beautiful Robert Hall wines. This evening will be facilitated by Lee Satterfield of Breakthru Beverage. Call 850-224-0650 to reserve; confirmed reservations will be billed.

Robert Hall Viognier | Robert Hall Sauvignon Blanc
Robert Hall Merlot | Robert Hall Syrah
Robert Hall Cabernet Sauvignon



Staff ANNIVERSARIES

Nicole Okken, Catering Director, 4 years



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

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BOARD OF GOVERNORS

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<i>French Brown</i> |
| Alia Faraj-Johnson
<i>Vice President</i> | John O. Clark |
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| Bill Moor
<i>Immediate Past President</i> | Allison Harrell |
| | J. Robert McClure, III |
| | Tim Nungesser |
| | Cissy Proctor |

BUSINESS HOURS

A CLUB Manager will be available to take your pick-up or delivery orders from 11 a.m. to 7 p.m., Monday through Saturday.

Delivery orders for our Family Feature Meals must be received by 5 p.m. for same day service. We will do our best to deliver your order within 30 minutes of your requested delivery time.

The CLUB will be open until 8 p.m. for pick-up orders.

CLUB MANAGEMENT STAFF

- | | | |
|---|---|--|
| Barry Shields
<i>General Manager/COO</i> | Tim Drown
<i>Executive Chef</i> | Cynthia Cerda
<i>Food & Beverage Director</i> |
| Nancy Goodson
<i>Controller</i> | Kevin Renfro
<i>Executive Sous Chef</i> | Anna Dawkins |
| Tina Schmitz
<i>Assistant Controller</i> | Ronnie Hall
<i>Sous Chef</i> | Branden Williams
<i>Food & Beverage Managers</i> |
| Allison Ager
<i>Membership & Marketing Director</i> | Kristin Siegel
<i>Pastry Chef</i> | Paul McShane
<i>Beverage Manager</i> |
| | Nicole Okken
<i>Catering Director</i> | Mike Basford
<i>Facilities Manager</i> |
| | | Anna Anderson
<i>Club Concierge</i> |

Contact

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

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