



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

May 2020



Cinco de Mayo Take-Home Fiesta

Pick-up Tuesday, May 5, 3 – 7 p.m.
Place your order by Monday, May 4

Mother's Day Take-Home Celebration

Pick-up Saturday, May 9, 3 – 7 p.m.
Place your order by Wednesday, May 6

Small Format Virtual Wine Tasting

Thursday, May 21
RSVP by Monday, May 18
\$68 per couple
Complimentary for *Platinum Society* Members

Weekly Family Feature Meals

3-course dinners | \$42
Available Monday through Saturday
Pick-up or delivery

Five-Course Talley Vineyards Wine Dinner

Friday, June 19 | 6:30 p.m.

Master Magician & Mentalist

Michael Gutenplan
Dinner & Show
Friday, August 28 | 6 p.m.

Morning Eye-Opener

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

Mother's Day Take-Home Celebration

Chef Tim and the Culinary team are pleased to provide our Members with delectable take-home Mother's Day celebration meals. Your selections will be available for pick-up on Saturday, May 9, between 3 and 7 p.m. **Orders must be received by 8 p.m. on Wednesday, May 6.** Heating instructions will be provided. All

entrees are prepared for four people and include two sides, salad, bread & dessert. Starters, additional sides, salads and desserts may be added. Call the CLUB at 850-224-0650, Monday through Friday from 11 a.m. to 8 p.m. and Saturday, 3:30 p.m. to 8 p.m. to place your order.



Starters

Governors Club seafood gumbo
Pint \$12, Quart \$18

She crab bisque, Pint \$12, Quart \$18

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

GC Charcuterie Board - An array of cheeses, Italian cured meats, sausage, olives, fig jam, pickled vegetables & grilled flatbread - \$32

Smoked Fish Display - Smoked Salmon, smoked fish dip, smoked scallops, smoked mussels, boiled eggs, red onions, capers, cream cheese, and mini bagels - \$46

Mixed Green Salad - Serves 4
choice of buttermilk ranch or balsamic vinaigrette

Additional Salads Serves 4 | \$13

Caesar salad with Parmesan and club made croutons

Roasted shrimp and orzo salad

Tropical fruit salad

Greek salad with grilled chicken breast

Entrees Select one - Serves 4

Classic chateaubriand with red wine mushroom demi \$156

Bradley's sausage and egg casserole \$121

Chef Tim's crab cakes with cilantro garlic aioli \$146

Nueske's glazed ham \$118

Quiche Lorraine \$100

Chicken coq au vin \$110

Sides Select two - Serves 4

Additional sides \$13

Grilled vegetables with balsamic reduction & EVOO

Grilled asparagus with charred lemon

Braised collards & cabbage with country ham

Rice pilaf

Cheddar cheese grits

Roasted black garlic mashed potatoes

Lobster macaroni & cheese

Sausage gravy with biscuits

Fresh baked bread & butter Included

Serves 4

Desserts Select one - Serves 4

Additional dessert \$16

Key Lime Pie | Roasted Florida Blueberry Cheesecake & Lemon Sabayon

Flourless Chocolate Cake | Chocolate Dipped Strawberries

Mom's Mimosas – One bottle of sparkling wine and one quart of orange juice. \$30

GC Charcuterie & Imported Cheese Board



Full board \$32 Half board \$17

Order a beautiful array of cheeses, Italian meats, sausages, dried fruits, olives, pickled vegetables & grilled flatbread from the talented chefs at your CLUB. Our boards are carefully crafted with the finest ingredients available. Add a bottle of wine, cold brews or your favorite cocktails to your order.

Upcoming Features:

Cajun Jambalaya

May 4 – 9 | Member favorite and a super value meal!

Warm Bread and Butter

GC Seafood Gumbo with Rice

Cajun Jambalaya - Andouille sausage, chicken, ham, and shrimp all braised in creole rice with peppers, onions, tomatoes, and spices

Southern Creamy Pralines - A soft, creamy combination of sugar, butter, pecans, and milk resembling fudge

Ronnie's "Chicken Fried"

May 11 – 15 | Back by popular demand!

Warm Bread and Butter

Mixed Garden Salad

Ronnie's "Chicken Fried" - Marinated and seasoned bone in chicken, floured & fried crisp with buttermilk mashed potatoes, sweet corn fritters and braised collard greens

Southern Carrot Cake - Sweet, moist spiced cake with carrots, raisins, walnuts and cream cheese icing

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. - 8 p.m., 850-224-0650



What Members are Saying:

Thank you all again for a great meal, it is turning into a fun Friday family tradition. We even dress up. – **Jordan and Lacy Matheson**

We have had two fantastic meals from the CLUB over the last two Mondays! I wake up a pound heavier every Tuesday morning. The meatloaf last week was amazing, I had it for lunch as leftovers for the rest of the week and last night's pork chops were so delicious. The desserts are great, of course. – **Wendy Wiener**

My wife asked me to share our compliments regarding tonight's pork dinner. Everything was outstanding. Thanks so much for offering it to GC members. – **Robert Sniffen**

The take-out has been wonderful, and we actually ordered last week's meatloaf special 3 TIMES as it was so good, but we miss our CLUB and we wonder when it's safe to come back in. – **Angela Beitelman**

Wine Fire Sale!

Beverage Manager Paul McShane has put together a fantastic wine fire sale list! With an abundance of wines to choose from, there is something for everyone. View the inventory on our website: Dining & Catering/Menus/ Wine & Cigar/ Wine Fire Sale and contact Paul at paulmcshane@govclub.com to place your order. All sales are first-come, first-served and the price shown includes tax. We'll pull your selection for curbside pick-up.



Five-Course Talley Vineyards Wine Dinner

Friday, June 19 | 6:30 p.m.
 \$89++ | \$59++ for *Platinum Society* Members

Talley Vineyards is a family owned and operated California winery that specializes in estate grown wines ideally suited for the climate and soils of Coastal San Luis Obispo County. The Talley family's farming history in the area dates to 1948, when Oliver Talley began growing vegetables in the Arroyo Grande Valley. Guided by this family farming legacy, a commitment to long term sustainability and a classical winemaking approach, Talley Vineyards focuses on attention to detail in all aspects of farming and winemaking operations. The goal is to produce distinctive wines that capture the special character of each of the Talley family's six vineyards. Enjoy Chef's incredible pairing menu at this wonderful dinner facilitated by Brian Binniker of Augustan Wine Imports. Call 850-224-0650 for reservations; confirmed reservations will be billed.



First Course

Fettucine Alfredo

Talley Vineyards "Bishop's Peak" Sauvignon Blanc

Second Course

Pan Seared Red Snapper with Strawberry-Avocado Salsa
Talley Vineyards Estate Chardonnay

Third Course

Grilled Salmon and Shrimp
 with Lime Butter Sauce on Capelli d'angelo
*Talley Vineyards Estate Pinot Noir and
 Talley Vineyards Rincon Vineyard Pinot Noir
 (served side-by-side)*

Entrée

Seared "Florida Cattle Ranchers" Filet Mignon
 with Smoked Trilogly of Red Wine Mushrooms
Talley Vineyards "Bishop's Peak" Cabernet Sauvignon

The End

Cheeses, Dried Fruits, Breads, Nuts and Espresso Gelato
Talley Vineyards "Bishop's Peak" Elevation Red



Cinco de Mayo Take-Out Fiesta

\$42 + tax | Serves 3-4 people
 Order by Monday May 4, pick-up Tuesday, May 5
 Call 850-224-0650

No matter where you are, you can't let Cinco de Mayo pass without a celebration, and we are here to help! Grab your sombrero and call the CLUB to order your take-out fiesta and don't forget the house-prepared margaritas.

Cinco de Mayo Take-Out Fiesta

- Tortilla chips & salsa
- One dozen taco shells & soft tortillas
- Two pounds ground & prepared taco meat
- Diced tomatoes, sour cream, guacamole, cheddar cheese & jalapenos
- Mexican red rice
- Grilled street corn
- Spicy Mexican chocolate fudge

Add premium house-prepared margaritas!

1800 Silver tequila, triple sec, fresh squeezed juice
 \$35 per half-gallon

Featured \$5 Cocktail of the Month: Premium Margarita

A drink called the Tequila Daisy was mentioned in the Syracuse Herald as early as 1936. Margarita is Spanish for Daisy, which is a nickname for Margaret. With Cinco de Mayo upon us, we thought it appropriate to offer this refreshing and delicious cocktail as our monthly feature. Prepared with 1800 Silver tequila, triple sec and fresh squeezed juice you are sure to say Ole!



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.

Staff ANNIVERSARIES

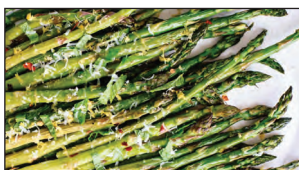
Tracy Owens, Housekeeping, 8 years

GRILLING KITS

Let us help simplify your shopping and meal prep with wonderful kits to sizzle on the grill or in your kitchen. All meals will be in Cryovac packaging to ensure the freshest ingredients in your fridge!

Call the CLUB at 850-224-0650 and place your order 24 hours in advance of pick-up. Kits are available for pick-up Monday through Saturday. Order individual kits or bundle all three for \$190.

Prime Steak Kit - 4 each, 12 oz. "Prime" ribeye steak, 1 lb. asparagus, 6 oz. herb butter, 2 oz. steak seasoning - \$112



Lighter Side Kit - 6 each, 6 oz. boneless chicken breast, two pounds of ready to grill veggies, one pound of tropical fruit salad, 2 oz. lemon pepper - \$50



Cheeseburger in Paradise Kit - 6 each, 8 oz. Angus ground brisket patty, 6 ea. Knot rolls, 6 ea. American cheese slices, iceberg lettuce, tomato, red onion, dill pickle spear, bottle of Heinz steak sauce - \$54



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.

Virtual Wine Tasting – Small Format Wines

\$68 per couple

Complimentary for *Platinum Society* Members

Thursday, May 21 | RSVP by Monday, May 18 at 4 p.m.

Beverage Manager, Paul McShane has coordinated with Adam Foster of Winebow Fine Wine+Spirits to bring you a wonderful virtual wine tasting! Adam will prepare a pre-recorded presentation, possibly with a few special guests. Those who RSVP will be provided a link to the tasting to view anytime you like. These four

wonderful wines will be available for pick-up at the CLUB on Thursday, May 21. Add a charcuterie to your tasting and you have a wonderful evening on tap! Call the CLUB at

850-224-0650 by Monday, May 18 at 4 p.m. to reserve and let us know what time you wish to pick-up. This virtual wine tasting is formatted for two people at a cost of \$68 per couple. We are unable to offer this for one person. Our *Platinum Society* Members will receive their \$34 benefit as always!



Small Format 375 ml Wines

Minor Viognier

St. Innocent Freedom Hill Vineyard Pinot Noir

L'Ecole Syrah

Rombauer Zinfandel

Add a GC Charcuterie board to your tasting, a Member favorite!

\$32 full board | \$17 half board



Picnic Totes Grab a Tote and Enjoy a Delectable Picnic!

\$48 + tax | Call 850-224-0650 to order 24 hours in advance

Two-person tote contains: Choice of red or white wine, charcuterie plate with pate terrine, salamis, hard and soft cheeses, olives, pickled veggies, sundried tomato hummus with assorted crackers, French baguette & cheese straws, fresh fruit salad, chocolate fudge brownie, assorted cookies & bottled water.



Manager's Message

A New Way of Preparing Meals and Serving You!

Once the Governor gives us the green light to open our dining rooms, things will be very different and that's for sure.

We are more cautious now than ever when handling products which are delivered to the CLUB. We have implemented sanitizing procedures for all deliveries. Removing food from their packaging upon arrival and placing that product in clean containers is our new normal.

Keeping workstations clean has always been a priority in our food service business but now additional care is taking place in cleaning and sanitizing. Keeping our work environment and equipment highly sanitized is an on-going focus. I wouldn't be surprised if State health inspections occur more frequently relatively soon.

Naturally, mask and gloves will continue to be used not only by the kitchen staff but may also be used by our servers. Moving forward, your server may wear protective items to provide an additional layer of cleanliness and safety for everyone. It may appear odd, but for safety sake, I think it's a real possibility.



Barry Shields
General Manager

The layout and spaciousness of our CLUB creates an advantage over public dining facilities. We'll be providing lunch and dinner service in the Florida Ballroom until the end of the summer while renovations are underway in the Grille. With this, we have a wonderful opportunity to ensure tables have plenty of distance between them to promote a safe environment. In addition, the Balcony and Magnolia Room are available if we need more space. I feel that dining at the CLUB will be a safer option purely from a standpoint of being around fewer people. When you dine at a restaurant in town, you potentially place yourself with any of our 280,000 community residents. However, at the CLUB our community consists of just 930 Members. We don't have to crowd a bunch of people in our dining rooms like restaurants.

There have always been advantages of dining at the CLUB but now we can also include a higher level of safety. Thank you for your continued support of the CLUB during this stay-at-home phase. I look forward to welcoming you back to your CLUB soon!

Barry Shields, CCM
General Manager, COO

Phase Two of Club Renovations are Well Underway. We look forward to serving you soon in our beautiful new Grille!





GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

RETURN SERVICE REQUESTED

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Bill Moor
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French Brown
John O. Clark
Frank E. Gredler, M.D.
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 8 p.m., Monday through Friday from 11 a.m. to 8 p.m. and Saturday, 3:30 p.m. to 8 p.m.

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
General Manager/COO

Nancy Goodson
Controller

Tina Schmitz
Assistant Controller

Allison Ager
Membership & Marketing Director

Tim Drown
Executive Chef

Ronnie Hall
Sous Chef

Kristin Siegel
Pastry Chef

Nicole Okken
Catering Director

Cynthia Cerda
Food & Beverage Director

Anna Dawkins
Branden Williams
Food & Beverage Managers

Paul McShane
Beverage Manager

Mike Basford
Facilities Manager

Anna Anderson
Club Concierge

Contact

202 S. Adams St.
Tallahassee, FL 32301

Reservations: 850-224-0650
Reservations@GovClub.com

www.GovClub.com

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