



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

September/October 2020



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Rombauer Vineyards Wine Dinner

Friday, September 18 | 6:30 p.m. dinner | \$89++ | \$59++ Platinum Society Members

When founders Koerner and Joan Rombauer moved their two children, two horses and five dogs to Napa Valley in 1972, they arrived armed with an appreciation for the intimate relationship between food and wine. Their appreciation stemmed from Koerner's great aunt Irma Rombauer having authored internationally renowned cookbook *The Joy of Cooking* and his ancestors originating from the winegrowing region of Rheingau, Germany, where wine is considered an essential complement to a meal. Appreciation bred passion, and Rombauer Vineyards was established in 1980. Forty years later, the winery remains owned by second and third generation members of the family. The



Rombauers broke ground for a winery on their St. Helena property in 1980 and from 1982 to 2008, Rombauer Vineyards served as home base to an elite group of up-and-coming wineries, including Dominus, Neyers

Cellars, Spottswoode, Duckhorn, Merryvale, Corison, Etude and others. In 2004 Rombauer's Carneros Chardonnay was ranked among the Top 10 Chardonnays in Wine + Spirits Magazine's annual Restaurant Wine Poll for the first time and has ranked on the list every year since. This evening will be facilitated by Adam Foster of Winebow Fine Wine+Spirits. Call 850-224-0650 for reservations; confirmed reservations will be billed.

1st Course: Rombauer Napa Valley Sauvignon Blanc

Paupiette of Black Sea Bass'

Pan seared fillet wrapped in Idaho potatoes on potato and leek puree with maison beurre blanc

2nd Course: Rombauer, Carneros, Chardonnay

Maine Lobster Salad "le cirque"

Boston bibb lettuce topped with poached cold-water lobster, asparagus, marinated tomatoes, haricot vert, fingerling potatoes, sliced avocado and black truffle vinaigrette

3rd Course: Rombauer, Napa Valley, Merlot

Crispy Duck Confit with Blueberry Sauce

Marinated leg and thigh of duck in salt and fat, breaded and fried crisp, with carrot and star anise puree

4th Course: Rombauer, Napa Valley, Cabernet Sauvignon

Filet of Beef, Vegetable Gratin and Bordelaise Sauce

Pan seared tenderloin of beef with roasted carrots, haricots, potatoes, asparagus and shallots with Parmesan cheese, red wine demi-glace and pink butter

5th Course: Rombauer Napa Valley Sauvignon Blanc

Red Velvet Cheesecake

Creamy and velvety blend of cheese layered and baked in a chocolate crust



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 are 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. 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.

GC Charcuterie & Imported Cheese Board

Full board \$32
Half board \$17

Enjoy 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. Dine-in or take-out. Add a bottle of wine, cold brews, or your favorite cocktails to your order.

All New Fast Lunch Features Just \$13++



Our fast lunch features offer member value pricing with your choice of our soup of the day or a side garden salad. New features begin on Tuesday, September 8.

- **Monday - Crispy Tempura Shrimp** Stir fried vegetables, crispy wonton skins and sweet chili glaze.
- **Tuesday - Sliceberg Salad** Grilled, marinated breast of chicken with sliced tomatoes, applewood bacon, scallions, blue cheese & red onions on a wedge of Iceberg lettuce with creamy peppercorn dressing.
- **Wednesday - Tenderloin of Beef au Poivre en Feuilletage** Tender filet mignon sautéed with summer squash, zucchini, carrots, onions, and green peppercorns flambéed with brandy and demi-glace in a flaky puff pastry dish.
- **Thursday - Topolo "Caesar" Salad with Blackened Grouper Reduction** Chopped romaine lettuce tossed with lime zest, serrano chile, croutons and Caesar dressing topped with seared Cajun spiced grouper pieces, Parmesan-Reggiano, crispy corn tortillas and cilantro leaves.
- **Friday - Ronnie's "Chicken Fried"** Marinated bone-in chicken, floured and fried golden brown with sweet corn fritters and buttermilk mashed potatoes.



Ronnie's "Chicken Fried"

Manager's Message

Acknowledging COVID-19 While Moving Forward

While reading through this newsletter you may have noticed the numerous events and offerings we are providing the Membership. On the surface, it may appear that we are operating with a "business as usual" mindset, but that is not the case. Please know we remain laser focused on ensuring the health, safety and welfare of every person who walks through our doors or enjoys our outdoor spaces. When preparing for CLUB events such as wine dinners or cooking classes we ensure the space is large enough to provide plenty of social distance. Food items are presented by staff who are well trained on best practices and buffets as we knew them are a thing of the past. As we seat tables for meals or to accommodate Members for cocktails, we continuously keep social distance requirements in mind.

At the onset of managing the CLUB during the pandemic, we quickly implemented, communicated, and enforced protocols to ensure the GOVERNORS CLUB will be as safe as possible. Although nothing is safer than quarantining at home, we have your back with stringent procedures for your health and safety. From kitchen protocols to service strategies we are cleaning and disinfecting to ensure our Members, guests and employees are in a safe environment. As I write this article, I am happy to share that not a single GOVERNORS CLUB employee has been diagnosed with COVID-19 (knock-on-wood) and many have been tested as a precaution. The CLUB is precisely following CDC guidelines and orders from the Governor.

We all have different thoughts, hesitations, concerns, and expectations while navigating through these uncertain times.



Barry Shields
General Manager

And part of our strategy is acknowledging those differences and accommodating individual needs and expectations accordingly. If a Member wishes to retreat to a far corner of our Clubhouse, we have the space and ability to make it happen. Anything we can do to put you at ease in your CLUB is our number one priority.

I am beginning to see a lot more Members visiting the CLUB, and many have commented that it is their first social outing in months. I am glad that you have chosen to venture out with us and feel confident you will find comfort in your CLUB. With capacity currently limited to 50% and many of you not quite ready to dine out or attend events, the number of Members using the CLUB is substantially less than previous. Hopefully, that will change sooner than later, and everyone can enjoy the CLUB exactly as they intended.

Please know that we are open and waiting for you with rigorous protocols and a full complement of programming, dining, and socializing. When you are ready, we are here and waiting to serve you...socially distanced of course.

Barry Shields, CCM
General Manager, COO

Complimentary Grille Reveal

Tuesday, September 1 | 5 - 7 p.m.

Thank you for your financial support of the GOVERNORS CLUB interior enhancement plan. Please join us as we celebrate the completion of phase two renovations and reveal our beautiful new Grille. Relax, enjoy complimentary cocktails and hors d'oeuvres, visit with friends and check out your new Grille space. We are so grateful to the membership for supporting this important project and hope to see all of you at this exciting reveal and celebration. Summer hours will end following Labor Day and the Grille will open for dinner on Tuesday, September 8. Reservations appreciated; call 850-224-0650.

Staffing - UPDATE -



Audrey Clayton

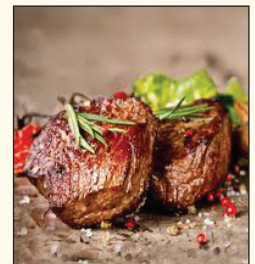
We are pleased to introduce you to our new CLUB Concierge, Audrey Clayton. Audrey was born and raised in the Sunshine State and is a graduate of Lincoln High School. Audrey became part of the GOVERNORS CLUB team in July after working for five years at a local animal hospital where she was quickly promoted to manager. She is known by her close friends and family for her zestful personality and passion for animals. Hospitality is new to Audrey and she is very eager to learn and grow as your CLUB Concierge. She looks forward to meeting all our fantastic Members and families.

Weekend Specials

Friday - Fish and Filet Night

Enjoy our special \$24 filet mignon or fish fillet dinner complete with wedge salad, fresh veggies, oven baked potato with sour cream, cheddar & chives.

Saturday - BYOB! Bring your favorite wine or champagne and enjoy waived corkage fee!



“Littles and Bigs” Night Out

Saturday, September 26 | 6:30 – 8:30 p.m. | Littles \$15++ | Bigs \$30++

Bring the whole family to the CLUB and enjoy a wonderful evening with great food and fun activities for the kids.

Littles will dine on Chef’s kid friendly dinner and enjoy Disney’s *Onward* movie on our big screen. They also get to whip up their own cotton candy in our festival size cotton candy maker!



Bigs will devour a juicy chicken sandwich or burger with fries and dessert followed by a super fun Tik Tok dance party in the Florida Ballroom.

Adults can enjoy a cocktail in the Lounge followed by a delicious, and relaxing dinner in the CLUB.



RECOMMENDED AGES: Littles should be potty trained and up to age eight, Bigs should be age nine and over. Dance party will take place following diner from 7 – 8:30 p.m. Parents and/or guardians must remain in the CLUB while children are participating. Call 850-224-0650 for reservations; confirmed reservations will be billed.

Receive 6 Months of Complimentary Dues for Every Pre-Identified Prospect Who Joins Your Club!



A membership incentive plan called 1-2-3 was approved by the Board of Governors with great benefits for you. Here's how it works:

- **Step 1:** Simply provide our Sales & Events Director, Nicole Okken, with the names and contact information of anyone you feel would enjoy being a member of the CLUB. It can be just one person, or several. Nicole will contact the prospect on your behalf, invite them to take a tour of the CLUB and hopefully they will join.
- **Step 2:** For every pre-identified prospect that you recommended who joins the CLUB, you will be rewarded with **six months of complimentary dues or \$660 in food and beverage credits** (\$110 per month provided for six months, rewards do not accrue). Select the reward of your choice!
- **Step 3:** The more pre-identified prospects you provide who join, the greater your rewards.

The membership drive is underway now and will continue through December 31, 2020. We encourage each of you to help the CLUB in growing its membership and making us stronger.

Please share the name, e-mail, and phone number of your prospects with:

Nicole Okken, Sales & Events Director | 850-205-0665 | Nokken@GovClub.com

Why Oysters at the Governors Club Can Be Enjoyed Year Round!

By Rob Olin, *Owner & Governors Club Supplier, Estuary Oysters*

In past ages, eating oysters in summer months was not a good idea for two reasons: Sex and bacteria.

Sex: Native "Diploid" Oysters (our Gulf Coast species of oyster) spawn when the water temps rise rapidly in late Spring, May and June. During this period their body is 50% sperm or eggs (not very appetizing). In July and August, after release of sperm and eggs, their bodies are exhausted and emaciated (again, not very appetizing). During this period of procreation exhaustion and summer heat exhaustion, they are very fragile and die easily if removed from the water.

Bacteria: Like all living entities, heat exacerbates bacteria growth. Think of a glass of milk. When the glass of milk is chilled, bacteria growth is minimalized for a very long time. When placed in the heat of the sun, bacteria growth multiplies rapidly into an unhealthy state. The Florida Department of Agriculture (one of the strictest in the country) realized this decades ago and set a "summertime harvesting deadline" of 11 a.m. for all harvested oysters to be in a certified processing cooler that will bring the oysters temperature down to 45° within 2 hours. This happens before the heat of the day and would leave "tonged" oyster exposed from for only four hours from 7 to 11 a.m.

Remedy: Estuary Oysters aquaculture only harvest "Triploid" oysters during the summer months. They are hybrid oysters, like sterile mules, that are crossbred between two chromosome "Diploid" oysters and four chromosome "Tetraploid" oysters to create a three chromosome "Triploid" oyster that is sterile and does not reproduce. Therefore, no sperm/eggs and procreation exhaustion issues arise. They feed voraciously during the time of year when their natural food, algae, is most prolific in the water.

Because we grow our own oysters, we know exactly where they are in the cages on the aquaculture leases. We move them to our staging area on the closest lease to our processing plant at Spring

Social Distance Dining at Your Club!

Whether you wish to enjoy cocktails on the Patio, dinner on the Balcony, or a cozy booth in our new steakhouse style Grille, we have plenty of options for your social distance outing. Rest assured, your health and wellbeing are our number one priority! We look forward to serving you soon.



Creek. Our processing plant with its State certified cooler and cleaning station is located fifteen feet from our boat dock, so it only takes 30 minutes to remove the oysters from the water and into the cooler. We can do this faster than any other oyster rancher in Florida between 8 and 8:30 a.m. the day before delivery to the Governors Club. Ensuring the healthiest and freshest oysters possible anywhere in the Southeast.

Fresh from Florida Recipe from Chef Tim Roasted Corn and Bacon Salsa

Delicious over fish, chicken, meat, tacos. Chef especially likes it with sea scallops!

Ingredients:

- 4 each ears of Florida corn, husked
- ¼ lb. diced bacon
- 2 tbs butter, melted
- 5 each vine ripe tomatoes, seeded and .25" diced
- 1/2 each small red onion, peeled, finely diced
- 1/4 each red pepper, small dice
- 4 oz shiitake mushrooms, stems removed, sliced
- 1 each jalapeno pepper, seeds and ribs removed, finely diced
- 1 each small clove garlic, diced
- 1/4 cup coarsely chopped cilantro
- 3 tbs fresh squeezed lime juice
- salt & pepper to taste



Roasted Corn and Bacon Salsa

Method:

- 1.) Heat grill, brush corn with melted butter and place on grill, turning often until kernels are browned, not black, about 15-20 minutes
- 2.) Remove corn from heat and let cool. Using sharp knife, remove kernels from cob and place in bowl.
- 3.) In a large sauté pan over medium heat, add bacon and brown until crisp. Drain some fat from pan, then add onion and cook until translucent. Add garlic, red pepper, jalapeno, shiitake mushrooms and toss quickly and allow to cool slightly.
- 4.) Add the mixture to the cooked corn, cilantro, lime juice and season to taste with S&P
- 5.) Label, wrap, date and refrigerate until needed.

Catering Corner

The term “unprecedented times” has certainly become part of the everyday vernacular since March, and it is the perfect term to describe the status of the private events industry. This industry has been severely challenged by the results of people staying at home. Cancellations and postponements continue to pour in as social functions, business meetings, and fundraisers take alternative approaches. The Governors Club is no exception to this downward trend in events; the revenue generated from private events is a critical component to the financial wellbeing of any private club. Please know that the Governors Club is laser focused on providing a safe environment and adhering to mandates and recommendations from the experts. We are hopeful that with each passing week, more normal conditions become closer and closer to being the reality. With this in mind, I am asking for your support in private bookings. When the time is right, please bring your event business to the Club! While we are not expecting, or accepting, a busy calendar I would like to take this opportunity to share why your Club is the best choice in town to host special celebrations and pivotal business events as we begin to recover.



- **SPACE:** we have plenty of indoor and outdoor spaces to comfortably accommodate your private event needs and maintain social distancing guidelines. Our beautifully renovated interiors make the perfect backdrop for your event!
- **SAFETY:** cleaning and sanitation standards are reviewed with our staff at the beginning of every dining period. The entire Clubhouse, dining areas and kitchen space, are completely disinfected by our housekeeping team daily. Masks are provided to our staff and are a mandatory part of the Club uniform. Automated hand sanitizers are stationed strategically throughout the Club. The safety of our members is paramount, and Club management is laser focused on ensuring our Members and their guests do not become infected while at the Club.
- **EXPERTISE:** our Certified Executive Chef Tim Drown has done an excellent job with elevating the food quality at the Club and ensuring that all guidelines and recommendations are adhered to or exceeded. There is no need to hire an event planner or coordinator when booking your event as I gladly manage that role for you.
- **EASE:** whatever our members want is what they get. We pay close attention to every detail. We listen carefully to member

wants and needs and follow through to ensure satisfaction. My goal is to take the headache out of planning an event!

- **PRICING:** our competitive pricing ensures you get more value at your Club as opposed to a public venue. We have the advantage of providing you higher food and beverage quality with competitive pricing.

The bullet points above emphasize the many reasons why your Club truly is the best venue choice for hosting an event. Governors Club is an exciting venue for weddings, rehearsal dinners, luncheons, a milestone birthday, or corporate seminars. Not to mention an election that is right around the corner; please keep us in mind for fundraisers and victory parties. Of course, the holidays are just a few short months away. How will you celebrate? Once the risks



associated with gathering begin to decline, be on the lookout for incentives to sponsor your friends and family members who wish to host their event at the Club.

I look forward to helping you plan the event that will make you and your guests feel safe while providing happy memories. Celebrations are important, and your Club is the safest place to make these memories happen.

Nicole Okken, Sales and Events Director

\$8 Peach Daiquiris – All Day Every Day!

This “peach” of a daiquiri easily became a member favorite when it debuted as our Cocktail of the Month in July, so we decided to offer it year around! Prepared with ripe peaches, simple syrup, lime juice and rum. Now you can enjoy a taste of summer in every season.



Morning Eye-Opener

Your CLUB Lounge is the perfect location for a morning meeting or to grab a cup of coffee on the go. Enjoy soft seating, Wi-Fi, complimentary to-go coffee and assorted breakfast bars weekdays from 7-10 a.m. We proudly serve Lucky Goat Coffee, “Roasting the World’s Best Coffee in the Capital City.” Reservations are not required.



Bring a Friend Happy Hour – Complimentary!

Friday, September 11 and Friday, October 16
5:30 – 7 pm. | The Lounge

Bring a friend to our casual happy hours and share your CLUB. Chef Tim will present a fabulous action station along with passed hors d'oeuvres and complimentary cocktails. Staff will be available to provide CLUB tours and answer questions. Take advantage of this great opportunity to showcase your CLUB and receive six months waived dues or food & beverage credits if your guest joins! Call 850-224-0650 to reserve.



Location, Location, Location



Photo Credit Black & Hue Photography

Keep your CLUB in mind when scheduling your next photo shoot. With beautiful interiors as well as Adams Street and the Capitol just outside our door, we are the perfect location for your family portrait or professional headshot. Complimentary space available. Simply contact our CLUB Concierge, 850-224-0650, hostess@govclub.com to schedule your appointment for a tasteful & elegant photography session at your CLUB.

Expanded Club Newsletter

This issue of *The Experience* has been expanded to encompass two months of CLUB activities. We hope this new format will allow Members the opportunity to pre-plan and schedule your attendance at CLUB events. Each bi-monthly issue will also include a pull-out calendar as a handy, quick reference. Of course, we will continue to send weekly e-mail communications and share updates on our social media. Detailed information on all events and activities can also be found on our website, www.GovClub.Com.



Silk Road Wine Tasting – From the Country of Georgia

Thursday, October 15 | 6:30 p.m. | \$34++
Free for Platinum Society Members

The country of Georgia is the birthplace of wine. Ancient clay winemaking vessels have been excavated across the country and grape seeds found in the vessels have carbon dated to about 8,000 years old. Silk Road Wines specializes in natural red & white wine from the country of Georgia. Owner Adalbert (Yanick) Arakelov was born in Georgia and immigrated to the United States as a teenager. He became a US citizen and then served in the US Army where he was deployed to Afghanistan as an officer in the 82nd Airborne. Following his service, he began working with Georgian wine. Yanick will facilitate the evening and share information about how the winery has invested in new technology to produce high-quality wines in large volume while on a smaller scale still producing wine underground in clay amphoras known as “qvevri”. Join us for this unique wine tasting with Chef’s light bite pairings. Call 850-224-0650 for reservations; confirmed reservations will be billed.



AlaZani Valley - Semi-Sweet Red Wine

MaNavi – Dry White Wine

SapeRavi – Dry Red Wine

KindzMarauli – Semi-Sweet Red Wine

MukuZani – Dry Red Wine

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Featured \$5 Cocktails of the Month:

September – Paloma

“Paloma” is the Spanish word for “dove,” and it's a fitting name for this sparkling grapefruit cocktail. It is the most popular tequila-based cocktail in



Mexico because it's delightfully refreshing and sophisticated. Prepared with fresh grapefruit juice, agave nectar, tequila, & club soda, it is finished with a lime garnish and salt rim.

October - Toasted Pecan Old Fashion

The Toasted Pecan Old Fashioned is the perfect after dinner drink in the fall. Fresh shelled pecans are soaked in Buffalo Trace whiskey for days



prior to pouring atop sugar and bitters to prepare this warming old fashioned with a twist.

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: Darioush Cabernet and Far Niente Chardonnay.

Regular Club Hours Resume

On Tuesday, September 8, we will return to regular CLUB hours. Join us for lunch Monday through Friday, and dinner Monday through Saturday. The Lounge will be open Monday through Saturday.

Dine-in, take-out or pick-up our delicious and abundant family meals Monday through Saturday.

Birthday Night!



Complimentary entrée for Members with birthdays in September and October!

Wednesday, September 9 | 6 – 9 p.m. | Wednesday, October 7 | 6 – 9 p.m.

Seating available in the Grille, Patio or Balcony

Celebrate your birthday with friends and family at the CLUB. All Members with September and October birthdays will receive a complimentary entrée of your choice during your birthday month! We have an abundance of room in our facility to ensure everyone has plenty of space to celebrate. Call 850-224-0650 to reserve.

Family Feature Meals

Delivery \$47 + tax | In-Club Dining \$62++

We continue to offer complimentary delivery or take-out of our delicious three-course family meals Monday through Saturday. In addition, you can now enjoy these meals in the comfort of your CLUB. Our family feature meals include a protein, starch, vegetable, salad, bread & butter, and an amazing dessert. Weekly menus will be available via e-mail, on our website and our social media. Staff is available to take your order Monday through Friday from 11 a.m. to 7 p.m., and Saturday from 3:30 p.m. to 7 p.m. Delivery orders 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.

75¢ Estuary Oyster Nights Every Wednesday Evening

5:30 p.m.-until sold out

Estuary Oysters are available in your Lounge fresh-shucked on the half-shell every Wednesday evening. Devour the salty bivalves for only 75¢ each alongside a cold brew or cocktail. Bring a group of friends and make it your Wednesday night tradition.



“Opening Nights” Picnic Baskets



This fall, Opening Nights is pursuing new outdoor venues for their performances which allow for small tables and chairs to be set-up with ample social distancing. Once these venues are announced, we plan to be on-site offering pre-ordered food and beverage pick-up for our Members. Stay tuned to e-mail and social media for order and pick-up information.



FSU Football Watch Parties at Your Club

Lounge opens two hours before each game.

Bring your game day festivities to the Lounge and watch all the Florida State home and away football games with us. The games will be aired on our numerous TV's with surround sound. We have a fully stocked bar, cool air conditioning and Chef Tim's gameday menu to ensure a win in the comfort of your CLUB!

GC Chicken Wings \$11

Eight buffalo style chicken wings with blue cheese dressing, celery and carrot sticks

"Hot Mess" Fish Dip \$13

Smoked fish, onions, peppers, sweet & spicy candied jalapeños, cream cheese, lemon juice, Old Bay served with cucumbers and crackers

Smoked Bradley's Sausage Dog with Beer Braised Onions \$10

Slow cooked sweet onions with PROOF beer, local sausage, whole grain mustard, spicy pickles and Muenster cheese in French bread

BBQ Bacon Cheddar Burger \$15

Half pound ground brisket burger on a brioche bun with crispy bacon, cheddar cheese, hickory smoked BBQ sauce, lettuce, tomato and pickles

Oyster Po'boy Sandwich \$14

Crispy fried oysters on a soft roll with shredded lettuce and jalapeño mayonnaise

Southern Fried Chicken Sandwich \$14

Crispy fried chicken tenderloins, southern style pimento cheese and braised collards all grilled on thick, Texas toast with dill pickle slices

Hand-helds are served with choice of salt & pepper French fries or sweet potato fries.

'Fresh From Florida' Pro Tips with Chef Tim

Complimentary cooking demonstration & tasting
Friday, October 2 | 6 – 7 p.m.

Join us for this unique opportunity to obtain pro-tips from Chef Tim on preparing wonderful Fresh From Florida products. In October, he will provide a cooking demonstration of three in-season squash and pumpkin recipes and everyone gets to sample the dishes and take home the recipes to share. This is a very casual format providing an opportunity to get to know your Chef and gather tips and tricks for your kitchen. Member bar will be available. Please call 850-224-0650 to reserve.



Staff ANNIVERSARIES

September

Megan Achurra, Server, 2 years

Joshua Lawler, Server, 1 year

Armando Martinez, Cook, 1 year

October

Anna Dawkins, Food and Beverage Manager, 17 years

Earnest Bailey, Cook, 2 years

Elijah Campbell, Cook, 1 year



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 pâté
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.



Perdomo Cigar Dinner



Thursday, October 29 | \$84++
6:30 p.m. open bar | 7 p.m. dinner

Enjoy the beautiful fall weather on the Balcony at this superb cigar dinner. Chef Tim has once again prepared an exceptional menu complete with open bar. Cigars of Tally will present Members and guests the Champagne, Maduro and Sun Grown epicure cigars. Call 850-224-0650 for reservations; confirmed reservations will be billed.

Starter

Southern Fried Chicken Salad

Spring mix, avocados, cucumbers, applewood bacon, cheddar cheese, boiled eggs, candied pecans with marinated pickle brined chicken rolled in seasoned flour and fried golden brown with Chef Tim's honey mustard dressing.

Entrée

St Louis Style Smoked BBQ Ribs

Slow smoked pork ribs off da' bone, basted with a mustard sauce-vinegar mop sauce with smokehouse baked beans and braised collard greens.

Dessert

Pumpkin Crème Brûlée

Rich vanilla custard infused with pumpkin, a crunchy caramelized sugar crust and pepitas.



Welcome NEW MEMBERS

Sandy Mandell
Major, Florida Highway Patrol
SPOUSE: Carol
SPONSORS: Laura Boyd Pearce
and Alia Faraj-Johnson

Ashley Hagan Binder
Landscape Architect
SPOUSE: Lawrence
SPONSORS: Victoria Zepp
and Randy Lewis

Trip Radtke
Partner, Stoneridge Group
SPOUSE: Kristin
SPONSORS: David Johnson
& Marc Reichelderfer

Family Halloween Spooktacular

Friday, October 30 | 5 – 7 p.m. | \$15++

Dress the kids in their Halloween costumes and come to the CLUB for a spooktacular evening with the family! We'll have trick-or-treating, a costume parade, spooky haunted GC Library and scary storytelling for the kids. Eerie light bites and witches brew will be served. Adult member bar available. Bring the whole family for a fun Halloween spooktacular at your CLUB. Call 850-224-0650 for reservations; confirmed reservations will be billed.



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.



Kentucky Derby Party

Saturday, September 5 | 4:30 – 7:30 p.m. | \$59++
Adults Only Please

We have indoor and outdoor seating with ample space to socially distance. Enjoy server attended food stations and watch the race on the Balcony or in the Florida Ballroom. Ladies show off your finest Derby hats and gentlemen sport your bow ties for an opportunity to win prizes in each category. If you are feeling lucky, test your fortune in our Derby contests and raffle with CLUB



prizes. Price includes Derby fare, unlimited mint juleps and bourbon cocktails featuring Buffalo Trace bourbon, sparkling wine & select assorted beers. All guests will take home a genuine 2020 Kentucky Derby glass. Partial proceeds from this event will support the Junior League of Tallahassee. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Martinis & Munchies Friday Happy Hours!

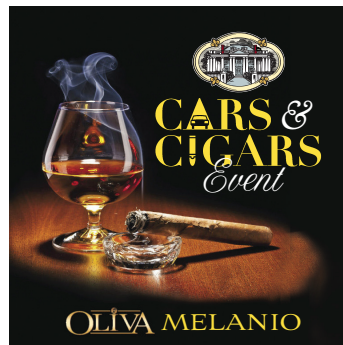
Enjoy five-dollar martinis & half-priced Lounge menu
Fridays in the Lounge | 4:30 – 7 p.m.

Gather the gang and kick-start your weekend in the Lounge with Martinis & Munchies. Not only do we offer wonderful martinis, but we always serve five-dollar single pour Tito's and Buffalo Trace Bourbon cocktails. Add to the fun that our full Lounge menu will be offered at half price!

Cars & Cigars

Thursday, September 24 | 6 p.m. - until

Calling all car enthusiasts! Join us for an evening of amazing cars and a great cigar. Everything goes so bring your exotic, sports, SUV, luxury, and kit cars to share or simply stop by to stroll around and check out the cool cars. Cars will be displayed at the front of the CLUB and Saed Jaber from Cigars of Tally will present the Oliva Melanio cigar for purchase at this gathering. Reservations are not required.



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!



Chilled Items

- Assorted Deviled Eggs
- Southern Pimento Cheese with Crackers, Breads and Veggies
- Chicharróns & Cracklings
- Broccoli Salad

Soup

- Beer Cheese Soup with Rye Croutons

Warm Foods

- Country Ham and Biscuits with Jellies, Jams and Honey
- Chef Ronnie's "Chicken Fried"
- "Build your Own" Pulled Pork Sliders with Southern Coleslaw, BBQ Sauces, & Dill Pickles

Sweets

- Banana Puddin', Upside Down Apple Caramel Cake



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

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Sous Chef
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Anna Dawkins
Branden Williams
Food & Beverage Managers

Paul McShane
Beverage Manager

Mike Basford
Facilities Manager

Audrey Clayton
Concierge



BUSINESS HOURS

Lunch

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

Dinner

Grille, Patio & Balcony
Monday – 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

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