



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

March / April 2021

CLUB Events

Bring a Friend Happy Hour
Friday, March 5
Friday, April 2

Birthday Nights!
Wednesday, March 10
Wednesday, April 7

Gulf Shrimp & Oyster Night
Friday, March 12

Kid's Movie Night
Friday, March 12
Friday, April 23

St. Patrick's Special
March 15 - 20

Domaine Drouhin Wine Dinner
Friday, March 19

Easter Brunch Buffet
Sunday, April 4

Perdomo Cigar Dinner
Thursday, April 8

Zuccardi Wine Tasting
Thursday, April 15

Club Canine Showcase
Saturday, April 17

Louisiana Crawfish Boil
Friday, April 23

Kids Spring Fling Movie Night
Friday, April 23

Kentucky Derby Party
Saturday, May 1

Half-Price Friday Happy Hour
All drinks and Lounge menu at ½ price

75¢ Estuary Oyster Night
Wednesday in the Lounge

All-You-Can-Eat Gulf Shrimp & Oyster Night

Prepared Three Ways!

Friday, March 12 | 5:30 – 8:30 p.m.

Served Family Style | Featuring Estuary Oysters

\$40++ adults | \$15 kids age 6 – 12 | \$7 kids 5 & under

Casual attire encouraged.



Fill your craving for these Gulf Coast favorites with family and friends at our All-You-Can-Eat Shrimp & Oyster Night. Chef Tim and the culinary team have prepared a delicious menu sure to please everyone. Please reserve by Wednesday, March 10, so we will have enough shrimp & oysters available. Call 850-224-0650 for reservations; confirmed reservations will be billed.

Starters

Cornbread and Butter | Florida Grouper and Corn Chowder
Estuary Oysters on Half-Shell | Chop House Salad or Caesar Salad

Entrees

Crispy Fried Shrimp with Cocktail, Tartar Sauce & Lemons
Peel-n-Eat Shrimp | Fried Oysters with Cajun Remoulade

Sides

Southern Macaroni & Pimento Cheese | Salt & Pepper French Fries
Grilled Corn Elote Style | Sweet & Sour Coleslaw

Desserts

Southern Banana Cream Pudding | Key Lime Pie | Macaroons

All-You-Can-Eat Louisiana Crawfish Boil



Friday, April 23 | 5:30 – 8:30 p.m.

Served family style | Casual attire encouraged

\$40++ adults | \$15 kids age 6 – 12 | \$7 kids 5 & under

We're bringing the bayou to you at our Louisiana Crawfish Boil. Start your dinner with our savory seafood gumbo and oysters on the half-shell, then feast on our unlimited Creole boil with plenty of sides to make everyone happy. Finish your meal with delicious New Orleans bread pudding or decadent southern pralines. Please reserve by Wednesday, April 21. Call 850-224-0650 for reservations; confirmed reservations will be billed.

Starters

French Bread & Cornbread with Butter | Estuary Oysters on Half-Shell

Chilled

Garden Salad with Assorted Toppings & Dressings
Mache Choux (Cajun Corn Salad) | Cajun Macaroni Salad

Hot

GC Seafood Gumbo | Louisiana Cajun Crawfish with Corn & Red Bliss Potatoes
Not Yo' Mama's Red Beans & Rice | Crispy Fried Okra | Corn on the Cob

Desserts

New Orleans Bread Pudding with Bourbon Sauce | Southern Pralines



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 all for - \$112



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



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



Follow Us

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St. Patrick's Special

Enjoy Corned Beef & Cabbage All Week!

Monday through Saturday
March 15 - 20
\$15++ lunch
\$19++ dinner

In recognition of St. Patrick's Day, we'll be serving corned beef and cabbage as our feature dish and family meal all week!

Stop in for a hearty dish of Irish heritage including cured lean brisket simmered slow and low with boiled red bliss potatoes, baby carrots, onions and chopped parsley with stone ground mustard and marbled rye bread.



The Grille

\$13 Fast Lunch Features

Our fast lunch features offer member value pricing with your choice of our soup of the day or a side garden salad.



- **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.
- **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

Enjoy a meal or catering from your Club with greater tax benefits!

Business related meals provided by clubs and restaurants, including those enjoyed via take-out or delivery, are now fully deductible for the next two years. Congress included this provision in the Consolidated Appropriations Act to provide economic relief to the restaurant industry due to the unprecedented pandemic. This provision removes the previous 50% limit on business meal deductions in 2021 and 2022. If you are enjoying food while talking business, then keep in mind your meal is 100% tax deductible! There are numerous scenarios to take advantage of this sweet new benefit and they extend beyond dining inside your CLUB.

For the last twelve months we have expanded our dining options with curb-side pick-up, home, and office deliveries. The Membership has been extremely supportive of these options which have generated a new revenue stream for your CLUB. With the legislative session in full swing, we recognize that



Barry Shields
General Manager

COVID-19 restrictions and concerns are still top of mind for most of you, and because of this we want to serve you and your business associates in the comfort of your personal space. Chef Tim and I have taken our to-go concept to the next level by bringing the CLUB to you with impeccable, small, off-site catering. We are prepared to accommodate most any food and beverage needs in your home, office, or venue of choice in the same way we serve you at your CLUB.

We have seen an increase in à la carte dining in the newly renovated Grille while also increasing our outdoor service on the Balcony and Patio. We have truly missed the the busy and bustling CLUB with numerous private events we have enjoyed in the past, but I feel certain it will be a reality soon. Thank you for your continued usage and support.

Be sure to call us for your catering needs or dine at the CLUB so we can help you increase those tax deductions!

Hope to see you soon.

Barry Shields, CCM, COO

Weekend Specials

Friday -

Fish & Filet Night

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



Saturday - BYOB!

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



Governors Club Loyalty Program

The GOVERNORS CLUB Loyalty Program is our way of saying "thank you" to those firms and businesses that have three or more colleagues as current members of the CLUB. The Loyalty Program reduces the initiation fee to \$1000, a savings of \$1,500, to any colleague in your business and requires a two-year membership commitment. Invite a colleague to join your CLUB and receive six months complimentary dues or \$660 in food and beverage credits.

The same membership application process, monthly dues and GOVERNORS CLUB benefits will apply. Contact Nicole Okken, nokken@govclub.com 850-205-0665 for confirmation of qualification and a Loyalty application.

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



Introducing the 1-2-3 Membership Incentive Plan and How it Works for You:

Step 1: Simply provide Nicole Okken with the names and contact information of anyone you feel would enjoy being a Member. It can be just one person, or several. Nicole will contact the prospect on your behalf & invite them for a tour.

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 & beverage credits. Select the reward of your choice!

Step 3: The more pre-identified prospects you provide who join, the greater your rewards.

Share your prospects' contact information with:

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

Member Spotlight: Mr. Jim Cordero

Please tell us about yourself and your career.

I moved to Tallahassee in August of 1972 after graduating from the University of South Florida, class of '71. Jim Krog, a fellow USF graduate, was working for Representative Bill



Birchfield, introduced me to John French who helped me land my first legislative job in 1974 working for Representative Elvin Martinez, from West Tampa and Chair of the House Elections Committee. We were still holding session in the Old Capitol and things were very different. (Note: the chandelier in the Club's entrance above the staircase was one of four in the old House Chamber, one in each corner with a larger one in the center.) After the '74 elections I remained with the House on various committees and eventually was a Staff Director for House Rules. In 1990 Senator Lawton Chiles was elected Governor and his Chief of Staff, Jim Krog asked me to handle legislative affairs along with Wayne Watters. After two years I left the Governor's office and performed private lobbying working with various individuals including Jack Peeples. In 1996 I went to work for the Asphalt Contractors Association of Florida as their Director of Legislative Affairs representing them in Tallahassee and Washington until June of 2020 when I "retired" from ACAF. I still enjoy the Legislative process and will continue to be involved.

Since joining in 1992, how might the CLUB and your usage have changed? In the early years before joining, I would be invited to a dinner by my colleagues. In 1992 the Grille opened which provided more opportunity for lunch and small dining, so I joined. The opening of the Lounge

also added a new forum for Club Members and guests to socialize in a relaxed atmosphere. Our current management team and staff are the best; hardworking and dedicated to serving the Club Members. The CLUB continues to grow and has only gotten better.

How might the CLUB have provided a professional benefit to your career? It's nice to be a part of an organization that when you bring a client, associate or guest you are treated respectfully.

What element of Membership do you enjoy the most?

I enjoy getting to know our staff. Exceptionally hardworking and good folks. I enjoy Oyster Wednesdays, the wine tastings/dinners and how the CLUB conducts events for Member's children.

Please share something about the CLUB that you will always remember. I remember BC and how he would greet you at the door. Having cocktails with Krog as he held court and plotted a new political strategy. I also enjoyed listening and conversing with Senator Ken Plante.

What about the CLUB and being a Member do you most look forward to? I like to see what new event or food item the staff will surprise us with. I really look forward to having everyone return to enjoy our wonderful CLUB. There are a lot of folks I miss visiting with.

Is there anything else about the CLUB and your Membership that you would like to share? There isn't enough time or space in this article to touch on this. I guess I never thought I would be involved in the government process for this long, and the CLUB has been a wonderful part of my life & career.

Mr. Cordero is an exceptionally cordial Member who is always a pleasure to serve. We appreciate his nearly 20-year membership in the CLUB and look forward to continuing to serve him in his semi-retirement.

Welcome NEW MEMBERS

Rep. Kaylee Tuck / Florida House of Representatives
SPONSORS: Samuel Ard & William Bozone

Rep. Fred Hawkins / Florida House of Representatives
SPOUSE: Tiffany Hawkins
SPONSORS: Marc Reichelderfer & Rhett O'Doski

Casey Cook / Legislative Director, Florida League of Cities
SPOUSE: Shaunna Cook
SPONSORS: Jeannie Garner & Kraig Conn

Dave Abrams / Business Development Manager,
St. James Bay Golf Resort
SPONSORS: Alia Faraj-Johnson & Laura Boyd Pearce

John L. Meade, M.D. / Clinical Director & Physician,
Federal Bureau of Prisons
SPOUSE: Vicki T. Meade
SPONSORS: Alia Faraj-Johnson & Laura Boyd Pearce

Robert Holroyd / Government Relations Consultant
SPONSORS: Dave Ericks & Candice Ericks

Rep. Adam Botana / Florida House of Representatives
SPONSORS: Robert Reyes & Rep. Kaylee Tuck

James Baiardi / Vice President,
Florida Police Benevolent Association
SPOUSE: Regla Baiardi
SPONSORS: Stephen Dobson & Matt Forrest

Stephanie Dobson Webster / General Counsel,
Florida Police Benevolent Association
SPOUSE: Stephen Webster
SPONSORS: Stephen Dobson & Sheriff AJ Smith

Rep. Elizabeth Fetterhoff / Florida House of Representatives
SPOUSE: John Ward III
SPONSORS: Toby Overdorf & Evan Power

Anthony Monaco / Partner, KPMG, LLP
SPOUSE: Yvette Monaco
SPONSORS: Alia Faraj-Johnson & Laura Boyd Pearce

Christian Minor / Executive Director,
Florida Juvenile Justice Association
SPONSORS: Alan Suskey & Kim McDougal

Stephen Cain / Attorney/Shareholder
Stewart, Tilghman, Fox, Bianchi & Cain
SPOUSE: Marni Cain
SPONSORS: Gary Farmer & Jeff Porter

Introducing Ladies Lunch Club – Coming May 13

Calling all GOVERNORS CLUB ladies for a new opportunity to enjoy a casual lunch at the CLUB while learning about the many creative businesses, special knowledge, and fun hobbies our Members have. We'll be hosting quarterly luncheons and inviting you, our female Members only, to share your passion about your business, hobby, or interest. The format will be very casual with a light lunch including a signature cocktail and a shopping experience.

Our first **Ladies Lunch Club** is set for Thursday, May 13 at noon...so mark your calendar! If you would like to share your nuggets of wisdom or goods for sale at the **Ladies Lunch Club**, contact Nicole Okken, nokken@govclub.com or 850-205-0665. Presenters for our first lunch, menu and signature cocktail will be announced in our May/June newsletter.



Kentucky Derby Party

Saturday, May 1 | 4:30 – 7:30 p.m. | \$59++

Southern Style Derby Menu | Unlimited Mint Juleps | Live Music | Adults Only Please

Second floor and balcony - Plenty of room to relax and watch the race on the Balcony in the Parlor and in the Florida Ballroom.

The horses will race at Churchill Downs on May 1, and we will celebrate with a Kentucky Derby Party! Member Justin Thames will again host the afternoon and we are adding live music to the festivities. 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 contest, 50/50 raffle and silent auction. Price includes Derby fare, unlimited mint juleps, sparkling wine & select assorted beers. All guests will take home a genuine 2021 Kentucky Derby glass. Partial proceeds from this event will support the Junior League of Tallahassee. Chef attended stations, sneeze guards and glove machine protocols will be in place to ensure a sanitary environment. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Chilled Items

Assorted Deviled Eggs
Pimento Cheese with Crackers
Breads & Veggies
Chicharrons & Cracklings | Broccoli Salad

Soup

Beer Cheese Soup with Rye Croutons

Warm Foods

Southern Mac & Pimento Cheese
Country Ham & Biscuits with Jellies, Jams & Honey
Chef Ronnie's "Chicken Fried"
"Build Your Own" Pulled Pork Sliders with
Southern Coleslaw, BBQ Sauces & Dill Pickles

Sweets Table

Banana Puddin' | Upside Down Apple Caramel Cake

Cocktails

Unlimited Mint Juleps, Select Beer & Sparkling Wine

PJ's & Pancakes – Kids Movie Night

Featuring Disney's New Feature Film: *Tom & Jerry*

Friday, March 12 | 6:30 p.m. | \$15++

What's better than breakfast for dinner? Deck the kids out in their favorite PJ's while they enjoy pancakes & bacon with syrup, whipped cream, fruit, and sprinkles! Kids will watch the new release of *Tom & Jerry* where the tomcat and mouse chase each other around an A-list New York City hotel. All children must be potty trained, and parents/guardians must remain in the Clubhouse during the evening. Call 850-224-0650 to reserve; confirmed reservation will be billed.



Bring a Friend Happy Hour With Chef's Action Station

Friday, March 5 & Friday, April 2
5:30 – 7 p.m. † The Lounge

Bring a friend to our casual happy hour and share your CLUB. Chef Tim will present a fabulous action station with cocktails at one-half price. 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.



\$5 Feature Wines from Silk Road Winery

We are pleased to offer two wonderful wines by the glass for \$5 from Silk Road Winery in the Country of Georgia. MaNavi is a dry white wine, with a refreshing, crisp and slightly tart flavor. It is the perfect choice for salads, white meat, fish, and seafood dishes. SapeRavi is a dry red wine with a deep ruby color. It has a palatable aroma with coffee, vanilla, blackberry, and hints of cinnamon. SapeRavi pairs well with steaks and barbecue.



SILK ROAD WINES

\$8 Peach Daiquiris All Day Every Day!

This “peach” of a daiquiri easily became a member favorite when it debuted as Cocktail of the Month last summer, 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.



Domaine Drouhin Wine Dinner

Featuring:
Chardonnay & Pinot Noir

Thursday, March 19 † 6:30 pm
\$104++ † \$74++ for Platinum Society Members



With wine-making roots dating back to the 1880s, the Drouhin family from Burgundy was the first French-born family to produce wines in Oregon. Domaine Drouhin established in 1987 is poised atop the Dundee Hills, with gentle slopes that capture the breeze and sunshine on their 235-acre estate, producing some of the finest Pinot Noir and Chardonnay fruit in the world! This is a first-time opportunity in Tallahassee to taste the core line-up of Domaine Drouhin wines and a not-to-be-missed dinner with all things Pinot Noir & Chardonnay. This evening will be facilitated by Adam Foster of Winebow Fine Wine+Spirits. Call 850-224-0650 to reserve; confirmed reservations will be billed.

FIRST COURSE

Tuna Tartare with Curry, Fennel and Mango Sauce

Diced sushi grade tuna tossed with shallots, chives, rice vinegar & lemon juice, with a sauce of pureed fennel, curry and mango.

Domaine Drouhin “Roserock Vineyard” Chardonnay, Eola-Amity Hills

SECOND COURSE

Bibb Lettuce, Avocado and Citrus with Manchego Flautas

Soft lettuce with avocados, orange & grapefruit supreme, fried Spanish cheese in soft flour tortilla with poblano vinaigrette.

Domaine Drouhin “Arthur” Chardonnay, Dundee Hills

THIRD COURSE - **Tea Smoked Duck**

Breast of duck smoked in black tea, sugar & rice with marinated shiitake mushrooms, stir fry vegetables drizzled with dressing & topped with crispy noodles.

Domaine Drouhin “Roserock Vineyard” Pinot Noir, Eola-Amity Hills

FOURTH COURSE - **Spice Crusted Lamb Chops**

Seared, marinated loin chops in olive oil and spices on sautéed leeks, artichokes & wilted spinach with oven roasted Roma tomato and crispy risotto cake.

Domaine Drouhin Estate Pinot Noir, Dundee Hills

THE END - **Plant City Dark Chocolate Covered Strawberries and Pinot Noir Chocolate Chip Brownie**

Domaine Drouhin Estate Pinot Noir, Laurene, Dundee Hills

Featured \$5 Cocktails of the Month

March: Irish Buck

Call it a "whiskey ginger" or an "Irish buck," they are essentially the same great drink. This basic yet delicious cocktail contains Jameson Irish Whiskey, fresh lime juice & ginger ale to create a refreshing drink!



April: Spring Fling

This cocktail is refreshingly tart, and its beauty lies in its simplicity. Perfect for spring, it is prepared with Empress 1908 Gin, pomegranate juice, and grapefruit seltzer.



Opening Nights Dine before the show!



Our special \$24 filet mignon or fish fillet dinner comes complete with a wedge salad, fresh veggies, and a baked potato. Available Monday through Saturday from 5-6:30 p.m.

Dine with us before these shows:

March 4, 6 & 27

April 1 & 16

Birthday Night!



Complimentary entrée for Members with birthdays in March & April!

Wednesday, March 10 † Wednesday, April 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 March & April 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++

Take advantage of our complimentary delivery or take-out of delicious three-course family meals Monday through Saturday. In addition, you can 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 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.



Picnic Totes Grab a Tote & Go Outside!

\$48 + tax † Call 850-224-0650 to order (24 hrs 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.



Regional Wines of Zuccardi Tasting



Thursday, April 15, 6:30 p.m.

\$34++ | Free for Platinum Society Members

Winemaker Sebastian Zuccardi surrounds himself with very intelligent people, starting with his father Jose, who in 1976, started the Zuccardi winery in Argentina. The vineyards sit at the foot of the Andes in Mendoza where the wines benefit from a cool, dry climate and a wide temperature range. It is here he works with vineyard masters and seasoned growers of the Uco Valley to craft well-balanced wines that maximize the textures of the region. Ancient seabed fossils yield vibrant Chardonnay, and gravelly clays work wonders for the spice and aromatics of Cabernet Franc. This tasting will take us through various sub-regions of Mendoza, the delicious wines, the vision of the family, and the diverse terroirs of Argentina's high mountains. The evening will be facilitated by Adam Foster of Winebow Fine Wine+Spirits Call 850-224-0650 to reserve; confirmed reservations will be billed.



ARGENTINIAN WINES OF ZUCCARDI:

Zuccardi Q Chardonnay

Zuccardi Q Cabernet Franc

Zuccardi Q Tempranillo

Zuccardi Q Malbec

Zuccardi Q Cabernet Sauvignon

Call or Text the Valet for your Automobile

American Valet Service has implemented a new system for requesting your vehicle. Simply call or text the valet Captain on duty with your receipt number. This will be especially helpful during the busy legislative season to reduce your wait time. Save this valet number in your contacts for quick service and retrieval: **850-294-2326**. This number will also be provided on your valet ticket.

FSU Men's Basketball Pre-Game in the Lounge

Complimentary Wings & Chili



Stop in your Lounge prior to FSU basketball games that are scheduled when your CLUB is open! Enjoy complimentary wings & chili one and one-half hours prior to tip-off.

Governors Club Catering Services Let Us Bring the CLUB to You!



- Catering to your Office, Home, or Venue of Choice
- Personalized & Banquet Menus Available
- Personal Chef Service
- Liquor, Beer & Wine
- Servers & Bartenders (additional charge)

Contact Nicole Okken | 850-205-0665 for additional information or to book your next special catered event.

Staff ANNIVERSARIES

March

Paul McShane, Beverage Manager, 9 years

April

Nicole Okken, Sales & Events Director, 5 years

Morning Eye-Opener

Your CLUB Lounge is the perfect location for a morning meeting or to grab a cup of coffee or hot tea on the go. Enjoy soft seating, Wi-Fi, complimentary beverages and assorted breakfast bars weekdays from 7-10 a.m. We proudly serve local LUCKY GOAT COFFEE and Member owned & operated CAPITAL CITY HONEY. Reservations are not required.



Club Canine Showcase

A Day of Food, Fun & Furry Friends

Saturday, April 17, 11:30 a.m. – 3 p.m. 🍷 Lounge & Patio

Buffet \$16++ adults 🍷 \$7++ kids ages 6 – 12 🍷 \$4 kids 5 & under

Bring your beloved canine to the CLUB for our super fun Club Canine Showcase.

Relax with your pup and enjoy our casual buffet, treats for the dogs, \$5 mimosas,

bloody Mary's, and Chef Tim's featured cocktail: watermelon agua fresca with Tito's vodka! Florida Pets Alive will feature

wonderful rescue dogs in need of a forever home. Enjoy complimentary cotton candy & popcorn, enter to win silent

auction and raffle items. Partial proceeds will benefit Florida Pets Alive. This event will be held on the same day as the

Chain of Parks Festival, so make it a full day downtown with your family, friends, and furry companions. 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.

Chef attended stations, sneeze guards and glove machine protocols will be in place to ensure a sanitary environment.



CHILLED

Watermelon Agua Fresca

Sunburst Salad with Balsamic Dressing

Tortellini Pasta Salad

Southern Potato Salad | Sweet & Sour Coleslaw

Chicken Salad Sliders | Sliced Watermelon

HOT

Grilled All Beef Hot Dogs & Angus Burgers

Condiments, Cheeses & Buns

Garnet & Gold BBQ Grilled Breast of Chicken

Macaroni & Cheese, Ranch Potato Chips

DESSERTS

Assorted Cookies, Brownies & Dessert Bars

COMPLIMENTARY

Cotton Candy, Popcorn, Puppy Treats

Easter Brunch Buffet

A Family Favorite

Sunday, April 4 🍷 10:00 am – 2:00 pm

\$38 adults

\$18 kids 6 – 12

\$6 kids 5 and under

This popular family day is a GOVERNORS CLUB tradition. The Easter Bunny will be on hand to visit with the children.



Seating is available on the half-hour and we have a limited number of private rooms available for your Easter celebration. All room rentals will be waived. Chef attended stations, sneeze guards and glove machine protocols will be in place to ensure a sanitary environment. **View the full Easter Brunch menu on our website** and RSVP no later than Friday, April 1. Call 850-224-0650 for reservations; confirmed reservations will be billed.

Staffing UPDATE



Dearest Members,

Cynthia Dilmore

After ten years of service with the CLUB, I am pursuing a new career as a catastrophic insurance adjuster. The plan is to chase storms around the country and help people get back on their feet. I will miss seeing you all on a regular basis and I thank you for being advocates for your CLUB and for your kindness and support. I can truly say that it has been my absolute pleasure to serve you. Hospitality can be a tough industry, but the GOVERNORS CLUB truly has a special Membership.

I am incredibly grateful for the growth I have made both personally and professionally and the opportunity to work under Barry Shield's leadership. I will miss mentoring my team and spending time with them.

Many fond memories have been made and special relationships formed that will last a lifetime. The GOVERNORS CLUB is truly a special place and will always remain a part of me. I sincerely wish you the best and hope that we cross paths down the road.

Kids Spring Fling Movie Night

Featuring *Hop*
Friday, April 23 : 6:30 p.m.
\$15++

Bring the kids to the CLUB for all a little Spring Fling. Adults can dine in the Grille or attend our AYCE Shrimp & Oyster Night while the children enjoy a kid friendly fried shrimp dinner, movie, and hands-on fun making Peeps s'mores. Our feature movie, *Hop* will be shown on our large screen with true movie sound. All children must be potty trained, and parents/guardians must remain in the Clubhouse during the evening. Call 850-224-0650 to reserve; confirmed reservation will be billed.



PERDOMO Cigar Dinner

Thursday, April 8
6:30 p.m. open bar : 7 p.m. dinner
\$86++ : The Balcony

Awarded Best Brand of Nicaragua in 2018 by Cigar Journal, the 10th Anniversary Reserve is blended using tobaccos that have been carefully hand-selected and aged for a minimum of six years. Cigars of Tally is pleased to present our Members and guests the Perdomo Champagne 10th Anniversary Reserve cigars pack at this dinner. Begin the evening at our CLUB brand open bar followed by Chef Tim's perfectly crafted three-course steakhouse dinner with select wine from our GC cellar. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Cinco de Mayo Fiesta

Available May 3-8 : pick-up, dine-in or delivered
Serves 3-4 people

Don't let Cinco de Mayo pass without a celebration. Grab your sombrero & castanets and let us prepare your fiesta feast for dinner at home or in the CLUB...and don't forget the house-prepared margaritas.



CINCO DE MAYO FIESTA (INCLUDES)

- Tortilla chips & salsa
- 2 pounds ground & prepared taco meat
- 6 each taco shells & 6 each soft flour tortillas
- Shredded lettuce, diced tomatoes, sour cream, guacamole, cheddar cheese, pickled jalapeños
- Mexican red rice
- Grilled street corn
- Mexican chocolate brownies
- Mini piñata with candy

ADD PREMIUM HOUSE-PREPARED MARGARITAS!

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

Delivery or Take-Out \$47 + tax
In-Club Dining \$62++

STARTER

Popcorn Gator Tail

Crispy fried Leon County alligator tail meat tagged by Chef Tim & tossed with pickled peppers, scallions, diced tomatoes, parmesan cheese, Cajun remoulade, and chili oil.

ENTREE

Grilled Tomahawk Ribeye Chimichurri

Char-grilled bone-in ribeye steak with duck fat roasted fingerling potatoes, grilled asparagus, oven roasted Roma tomato with fresh garlic and herb sauce.

DESSERT

Chocolate Pâté

Rich chocolate pâté with white chocolate anglaise sauce.

Half-Price Friday Happy Hours!

Fridays in the Lounge : 5 - 7 p.m.

Fridays are a lot more fun at your CLUB. All alcohol and the entire Lounge menu are one-half price on Fridays from 5



to 7 p.m. Half-Price Friday Happy Hour is available in the Lounge and on the Patio. And don't forget, we always serve five-dollar single pour Tito's and Buffalo Trace Bourbon cocktails and Silk Road wine by the glass.



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

RETURN SERVICE REQUESTED

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POSTAGE
PAID
TALLAHASSEE, FL
PERMIT NO. 368

BOARD OF GOVERNORS

- | | |
|---|---|
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<i>President</i> | Christine Ashburn
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| | Neil St. John Rambana |

CLUB MANAGEMENT STAFF

- | | | |
|--|---|--|
| Barry Shields
<i>General Manager/COO</i> | Ronnie Hall
<i>Sous Chef</i> | Paul McShane
<i>Beverage Manager</i> |
| Nancy Goodson
<i>Controller</i> | Nicole Okken
<i>Sales & Events Director</i> | Mike Basford
<i>Facilities Manager</i> |
| Tina Schmitz
<i>Assistant Controller</i> | Anna Dawkins
Branden Williams
<i>Food & Beverage Managers</i> | Audrey Clayton
<i>Concierge</i> |
| Tim Drown
<i>Executive Chef</i> | | |

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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