



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

May / June 2021

CLUB Events

Kentucky Derby Party
Saturday, May 1

Cinco de Mayo Fiesta
Wednesday, May 5

Mother's Day Brunch
Sunday, May 9

Birthday Nights
Wednesday, May 12
Wednesday, June 9

Ladies Lunch Club
Thursday, May 13

Cars & Cigars
Wednesday, May 19

Spanish Portfolio Wine Tasting
Thursday, May 20

New England Lobster Night
Wednesday, May 26

Kids Movie Night
Friday, May 28
Friday, June 25

Sip & Snack Charcuterie Class
Thursday, June 10

Dad's Night Out Cigar Dinner
Thursday, June 17

Wines of New Zealand Dinner
Friday, June 18

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

75¢ Estuary Oyster Night
Wednesday in the Lounge

Sip & Snack Charcuterie Class

Thursday, June 10 | 6 – 7 p.m.
\$30++ per person

Come to the CLUB for a casual & fun night while learning special tips and tricks to help you master the art of the charcuterie board. With step-by-step instruction from Chef Tim, you will sample different cheeses and meats while creating a delectable board with all the goodies & garnishes you can imagine. Sip on house wines and snack from your board or take your goodies home to share. Call 850-224-0650 for reservations; confirmed reservations will be billed.



New England Lobster Night – Served Family Style



Wednesday, May 26
Deadline to Reserve: May 20th
\$70++, Reservations open at 6 p.m.

Tie on your bib and indulge in a delectable two-pound whole Maine lobster with longneck steamers and scrumptious sides — all part of a true New England lobster dining experience. Finish your meal with delicious apple pie à la mode and a smile on your face. Please reserve by Thursday, May 20. Call 850-224-0650 for reservations; confirmed reservations will be billed.

Menu

Starter – Longneck Steamed New England Clams
With clam broth & melted butter for dippin'

Soup – New England Clam Chowda
Sautéed salt pork, celery & onions in butter & flour with clam juice, Idaho potatoes, chopped clams & cream

Salad – Garden Salad with Creamy Peppercorn Dressing
Spring mix, cucumbers, Roma tomatoes, radishes, carrots, & crispy onions with dressing

Entree – Two-Pound Steamed Maine Lobster
Whole lobster with split tail & cracked claws, parsley boiled red bliss potatoes, corn on the cob, melted butter & lemons

Dessert – Apple Pie à la Mode
Warm apple pie with a scoop of vanilla ice cream



Catering Corner: Bridal Showers at Your CLUB



Planning a bridal shower for a treasured friend or family member is a time-honored tradition, and your CLUB is here not only to provide an elegant backdrop but to assist in coordinating personalized details and decorations that make for a picture-perfect event. Customizable menus and beverage options will leave your guests with hearts full of joy and bellies full of expertly prepared cuisine.

CLUB Member, **Mrs. Samantha Ferrin**, decided to do just that and honor **Ms. Samantha Sexton** with a fun and floral bridal shower. An event celebrating everyone's favorite Gator wouldn't be complete without a classy orange and blue color scheme. **Mrs. Ferrin** said, "Working with the CLUB made planning this event a breeze! I was able to enjoy myself at the party, and the event team made sure I had considered every detail: big and small."

Let our experienced team of event professionals handle the coordination and clean-up so you can enjoy a stress-free day, full of love. Your CLUB is so much more than an ordinary event space; it is the place where lifelong memories are created.

Follow Us

@GovClubTally



Summer Hours & Relaxed Dress Code

On Monday, May 3, we will begin our Summer Hours schedule. The Grille will be open for lunch Monday through Friday and dinner Wednesday through Saturday. The Lounge is open Monday through Friday with our full menus available for your enjoyment Wednesday through Friday. Complimentary bar snacks are always available in the Lounge. Take-out family meals are available Monday through Saturday. The dress code for summer is very relaxed. Come as you are in your shorts, sundresses, and casual attire. Dine on the Patio, Balcony, or in the Grille. We will resume normal business hours following Labor Day on Tuesday, September 7.

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.



Crispy Tempura Shrimp

Manager's Message

Club Liquor License & Smoking Survey Results

In late February, an email was sent to the Membership with a letter from the Club President conveying the CLUB's financial hardship due to COVID-19. Included in the letter was information about the opportunity to sell one of our liquor licenses for a substantial price. A smoking survey was also provided as selling the license would result in changing the Lounge to a non-smoking venue. The Board of Governors felt it was important to receive feedback on the subject directly from the Membership.

Participation in the survey was extraordinary with 709 responses received. The survey focused on Members' preferences about whether the Lounge should continue as a smoking friendly venue or if smoking should cease. The Board of Governors will be analyzing the results at future Board meetings and will ultimately be tasked to determine what is in the best interest of the CLUB and the Membership on this topic.



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.



Memorial Day Closing

Saturday, May 29 & Monday, May 31

Here are the questions and responses:

- 1. Do you smoke cigarettes or cigars?**
33% Yes, 67% No
- 2. If you do smoke, do you smoke when in the Lounge?** 15% Yes, 20% No, 12% On Occasion
- 3. If smoking were no longer allowed in the Lounge, would your usage most likely.** 46% Increase, 18% Decrease, 34% Remain the Same.
- 4. If smoking were no longer allowed in the Lounge, would you continue your membership at the CLUB?**
88% Yes, 12% No
- 5. Regardless of whether you smoke, is it your preference that OTHERS are permitted to smoke in the Lounge?** 21% Yes, 55% No, 24% I do not have a preference.
- 6. Would you like a call from CLUB leadership to discuss?** 7% Yes, 93% No



Barry Shields
General Manager

One-hundred and nine Members provided additional comments and 50 Members requested to speak with CLUB leadership. All those who requested a call received one from me or a Member of the Board of Governors. If you feel your call-back was overlooked, please contact me at any time to discuss.

Ultimately, the CLUB did not sell the license and thankfully we finally received financial relief through the Paycheck Protection Program. The PPP funds will stabilize our finances through late fall, which aligns with the many banquet event commitments currently scheduled. With the return of our private event business, the CLUB will again enjoy our normal, pre-COVID revenue levels.

Thank you for your enthusiastic participation in the survey and for your continued commitment to Membership and the GOVERNORS CLUB during this time. I am encouraged about the future of the Club and look forward to seeing and serving you soon.

Barry Shields, CCM, COO

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



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. Chris Coker

Mr. Coker and his family have been Members of the GOVERNORS CLUB since 2012. Prior to that, he visited the CLUB with his parents who were Members since 1994. We asked him to share some of his early memories and thoughts about the CLUB.

What are some of your earliest memories of coming to the CLUB? I remember visiting the CLUB at a pretty young age before and after FSU games, for multiple sports, including football and basketball.

Have you noticed any parallels between your childhood experience at the CLUB and those of your children? My children have attended several pre-game meals with us before football games. I hope they will continue to enjoy this 'family tradition' with us as they grow older.

What was your favorite event to attend as a child? Although I did not grow-up in Tallahassee, I remember how much fun it was to come to town for FSU games and attend events at the CLUB.

What CLUB events are the most popular with your children? They look forward to Kids Movie Nights, Brunch with Santa, Easter Brunch, and all the other kid friendly events.

Over the years, what changes have you seen at the CLUB? More family events along with some beautiful renovations have really added a family feel to the CLUB. The outdoor patio is a nice addition, as I often use that as my unofficial office during session.



The Coker Family:
Chris, Jennifer, John
& Campbell

How does your family utilize the CLUB. Lately, we have been really enjoying the weekly family feature meals. They have been a nice addition to our weekly dinner routine and other Members should take advantage of them. They are really very good. Brunch with Santa has always been a highlight of our holiday season. The kids enjoy visiting with the 'real Santa'.

As a professional Member for nearly nine years, how do you use the CLUB? During session, I often use the Lounge for office space and client entertainment. My clients enjoy having a nice place to visit when they are in town. I also enjoy many meals throughout the legislative session and committee weeks. The food at the CLUB is great and reliable. I sometimes use the CLUB'S valet parking service for added convenience.

Mr. Coker and his family have been very supportive of the CLUB and staff, especially during the pandemic. We appreciate their constant support and continued Membership. It is always a pleasure to serve the Coker family.

Easter Brunch at the CLUB





Welcome NEW MEMBERS

Jake Felder / *Legislative Affairs Director, Enterprise Florida, Inc.*
SPONSORS: **Toby Philpot & Jeff Ivey**

Richard Porter / *Partner, Political Capital Florida, LLC*
SPOUSE: **Aimee Porter**
SPONSORS: **Nick Diceglie & Jeff Brandes**

Kaitlyn Bailey Owen / *Senior Lobbyist, RSA Consulting*
SPOUSE: **Joshua Owen**
SPONSORS: **Ron Pierce & Georgia McKeown**

Jose Alfaro / *Director, KPMG, LLP*
SPOUSE: **Krista Alfaro**
SPONSORS: **Abby Vail & Mario Bailey**

Sean Hardwick / *Regulatory Analyst, Mr. Cannabis Law*
SPONSORS: **Alia Faraj-Johnson & Laura Boyd Pearce**

Tony Cortese / *Self Employed*
SPOUSE: **Ashley Cortese**
SPONSORS: **Chris Sprowls & Kyle Ulrich**

Rep. Bobby DuBose / *House Democratic Leader, Florida House of Representatives*
SPOUSE: **Yvette DuBose**
SPONSORS: **Sen. Gary Farmer & Rep. Matt Willhite**

Rep. Dan Daley / *Florida House of Representatives*
SPONSORS: **Dave Ramba & Evan Power**

Ronald C. Scott / *Firm Chair, Scott & Corley, PA*
SPOUSE: **Debra Scott**
SPONSORS: **Robert Scott & Carter Scott**

Matthew C. Puckett / *Executive Director, Florida Police Benevolent Association*
SPONSORS: **James Baiardi & Stephanie Dobson Webster**

Dr. James Clark / *Dean, Florida State University*
SPOUSE: **Elizabeth Croney**
SPONSORS: **William Smith & Kimberly Criser**

Clay Ingram / *Chief Legislative Affairs Officer, Florida State University*
SPOUSE: **Leslie Ingram**
SPONSORS: **John Thrasher & Andy Jhangi**

Tommy Gregory / *Florida House of Representatives*
SPOUSE: **Erica Gregory**
SPONSORS: **Toby Overdorf & Laura Boyd Pearce**

Abby Riddle / *SVP Medicare Operations, Independent Living Systems*
SPOUSE: **Chad Riddle**
SPONSORS: **Tanya Jackson & David Rogers**

David Santiago / *Governmental Consultant, Colodny Fass*
SPOUSE: **Emma Santiago**
SPONSORS: **Robert Reyes & Katie Webb**

Deborah L. Foote / *Acting Chapter Director, Sierra Club FL*
SPOUSE: **Robert Walsh**
SPONSORS: **Scott Thomasson & Leslie Dughi**

Alex Folmar / *Pawnbroker/ Shareholder, Folmar Gun & Pawn, Inc.*
SPOUSE: **Kelly Folmar**
SPONSORS: **J. Cameron Yarbrough & Scott Dick**

Mark A. Musselman / *President, Asphalt Contractors of Florida, Inc.*
SPOUSE: **Erica Musselman**
SPONSORS: **Jim Cordero & Stephen Shiver**

Dr. Carlos Campo / *Pulmonary & Critical Care MD, TMH Physician Partners*
SPOUSE: **Kim Campo**
SPONSORS: **Bill Moore & Daniel Martel**

Brian Crumbaker / *Shareholder, Greenburg Traurig*
SPOUSE: **Sallie Crumbaker**
SPONSORS: **Brian Snow & David Childs**

John Paul Fraites / *Public Policy Representative, FL Association of Realtors*
SPOUSE: **Alexis Fraites**
SPONSORS: **Andy Gonzalez & Louis Goldman**

Marco T. Paredes, Jr., Esq. / *Shareholder & Director of Government Affairs, Stearns Weaver Miller*
SPOUSE: **Cristina Paredes**
SPONSORS: **Reggie Bouthillier & Brian Jogerst**

Darryl Worrell / *President/CEO, Envision Credit Union*
SPONSORS: **Laura Boyd Pearce & Alia Faraj Johnson**

Sabin Sidney / *Press Secretary, Florida House of Representatives*
SPONSORS: **David A. Hart & Thomas Leek**

RETURNING MEMBERS

Steven Marin / *President & CEO, Marin & Sons*

Paul Phipps / *Chief Marketing/Technology Officer, Seminole Boosters*

Jose Diaz / *President, Robert M. Levy & Associates*

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

The horses will race at Churchill Downs on May 1, and we will celebrate with a Kentucky Derby Party! Member **Mr. 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. 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 and glove machine protocols will be in place to ensure a sanitary environment. View the menu on our website & call 850-224-0650 for reservations; confirmed reservations will be billed.



Ladies Lunch Club

Thursday, May 13

\$26++ lunch & signature cocktail

11 a.m. shopping | 12 p.m. lunch | 1 p.m. shopping

Enjoy a casual lunch and shopping experience while learning about the creative businesses, special knowledge, and fun hobbies our Members have.

Featured Speakers

Ashley Guy - Opening a Small Business & CBD

Elizabeth Ricci - Immigration Solutions for Businesses

Dana Brooks - Marketing & Branding for Women,
Author: Functional Feminism

Ladies Lunch Club



Featured Vendors

Cameron Ulrich - Capital City Honey
Products & Gift Baskets

Mayra Segovia - Handmade Jewelry

Christina Lynch - Herbal Teas

Menu

Featured signature cocktail – Rosé Spritzer
Chicken salad croissant with topical fruits & berries
Assorted chocolate truffles and coconut macaroons

Kids Movie Night

Featuring: Disney's

Raya and the Last Dragon

Friday, June 25 | 6:30 p.m. | \$25++

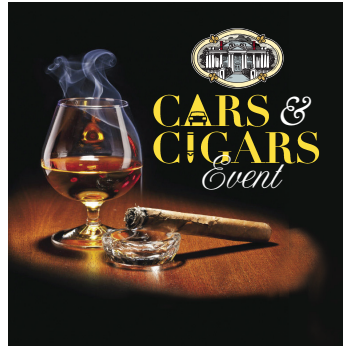
Kids will watch Disney's *Raya and the Last Dragon* where lone warrior, Raya, tracks down the last dragon on earth so they can stop the evil Druun monsters and save the world. The kids will prepare their own magic dragon cup for dessert to follow their dinner. All children must be potty trained, and parents/guardians must remain in the Clubhouse during the evening. Call 850-224-0650 to reserve; confirmed reservation will be billed.



Cars & Cigars

Wednesday, May 19
6 p.m. - until

Join us for another opportunity to share your special car. 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 a featured cigar for purchase at this gathering. Reservations are not required.



Wines of New Zealand

Wine Dinner

Friday, June 18 | 6:30 pm
\$90++ | \$60++ for Platinum Society
Members



The temperate, maritime climate of New Zealand allows a wide range of wine varieties to flourish. With over ten distinctive regions holding unique soils and climatic conditions, there is sure to be a New Zealand wine to suit your palate. While their wine industry is one of the youngest in the world, the 'can-do' attitude of their pioneering winemakers and growers has allowed them to flourish. These five wines will be presented by Adam Foster of Winebow Fine Wines+Spirits alongside Chef Tim's beautiful pairing menu. Call 850-224-0650 for reservations; confirmed reservations will be billed.

FIRST COURSE

Green Lipped Mussels

Baked mussels with roasted shallots, garlic, and Johnson's Meats crispy bacon lardons, topped with breadcrumbs

Nautilus Brut Cuvee

SECOND COURSE

Pan Seared Scallops

Prosciutto wrapped sea scallops with kumara, radishes & kiwi
Clos Henri Estate Sauvignon Blanc

THIRD COURSE - *Herb Roasted King Salmon with Pinot Noir Sauce*

Salmon fillets oven roasted in tarragon, thyme & fennel fronds with wild mushrooms & red wine butter sauce
Spy Valley Pinot Noir

FOURTH COURSE - *Venison and Vegetable Salad*

Barbeque venison tenderloin with heirloom tomatoes, cucumbers, purple heart potatoes, basil, roasted garlic, dukkah, lemon & white balsamic vinegar dressing
Two Paddocks Estate Pinot Noir

THE END - *Chocolate Pavlova*

Chocolate meringue dish topped with fresh berries
Esk Valley Red Blend

\$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

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!



Pan-Seared Florida Grouper

Featured \$5 Cocktails of the Month

May:

Scorpion Punch Cocktail

The Scorpion is a fun tropical cocktail filled with aged rum, fresh orange, pineapple, and lemon juice.



June:

Piña Colada

Originating in Puerto Rico, this classic frozen cocktail takes you to a tropical island with light rum, cream of coconut and fresh pineapple.



As a reminder, your CLUB always offers \$5++ single pour cocktails made with Tito's vodka. We also feature these Corovin wine selections: Shafer Hillside Select cabernet sauvignon and Far Niete chardonnay.

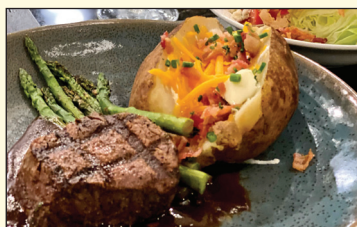
Weekend Specials

Friday - Fish & Filet Night

\$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!



Birthday Night!



Complimentary entrée for Members with birthdays in May & June!

Wednesday, May 12 | Wednesday, June 9

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 May & June 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+ | 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.



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.

Spanish Portfolio Wine Tasting

Thursday, May 20, 6:30 p.m. | \$34++
Free for Platinum Society Members

May's wine tasting will include the beautiful red, white & rose wines of the *Fernández De Piérola Winery*. The winery was founded in 1996 with the aim of producing quality wines with a personality different from the standardized taste of most Rioja wines. The vineyard workers toil to maintain the rich quality of soil to produce healthy and ripe grapes. The best quality grapes are fermented in stainless steel tanks to preserve their intense aromas and flavors. Aging takes place in old barrels so there is a natural fragrance and taste to the wines. This evening will be facilitated by Peter & Cookie O'Donnell of Elite Worldwide Imports. The wines will be presented with Chef Tim's light bites. Call 850-224-0650 to reserve; confirmed reservations will be billed.



Bodegas Fernández De Piérola Wines

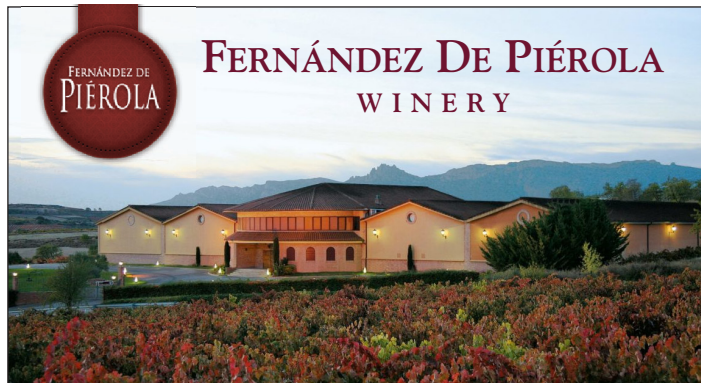
Fernández De Piérola TLC Rosé

Fernández De Piérola Tempranillo Blanco

Fernández De Piérola TLC Roble

Fernández De Piérola TLC Crianza

Fernández De Piérola Rioja Reserva



GC Custom Ties

Add a little GOVERNORS CLUB flair to your wardrobe. Our custom Vineyard Vines ties are made in the USA with 100% imported printed silk & feature a double wool blend liner. The GC logo ties are available in pale yellow & light blue and retail for \$48+. Pick-up yours from the CLUB Concierge.



Mr. Travis Moore proudly sporting his GC tie.

Governors Club Catering 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.

Call or Text the Valet for Your Automobile

American Valet Service has implemented a convenient system for requesting your vehicle. Simply call or text the valet Captain on duty with your receipt number. 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.

Staff ANNIVERSARIES

May

Tracy Owens, Housekeeping, 9 years

June

Ronnie Hall, Sous Chef, 4 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.



Mother's Day Brunch

Sunday, May 9 | 10:30 a.m. – 2 p.m.

\$38++ adults, \$18++ kids 6 – 12, \$6++ kids 5 and under

Bring those special moms and grandmothers to the CLUB for our Mother's Day Brunch Buffet. They will bask in the recognition and savor the scrumptious offerings at this popular family event. Seating is available on the half-hour between 10:30 a.m. and 2 p.m. 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 7.



Brunch Buffet

GARDEN SALAD

Condiments & dressings

CHILLED SEAFOOD TABLE

Shrimp cocktail and Estuary Oysters
cocktail sauce, horseradish, lemons, mini tabasco & saltines

SMOKED FISH DISPLAY

Smoked salmon, trout, mussels, & scallops
Cream cheese, boiled eggs, capers, red onion, mini bagels

CRISPY FRIED OYSTERS WITH CAJUN REMOULADE

SALADS

Southwestern corn salad, broccoli salad,
Mediterranean artichoke salad, tropical fruit display
Charcuterie & antipasti display
with assorted crackers & flatbreads
Buffalo mozzarella and Florida tomatoes & basil

OMELET STATION

Farm fresh eggs, diced ham, diced tomatoes,
diced peppers, chopped fresh spinach,
bacon, diced onions, cheddar cheese

CARVING STATION

Traditional slow roasted prime rib with cabernet jus,
horseradish cream & Dijon mustard

HOTS

Classic eggs Benedict
Crispy applewood bacon
Bradley's sausage patties & ham
Soft grits & sausage gravy with biscuits
French toast with banana rum sauce
Cheese blintz with berry compote
NZ spring lamb chops with
chipotle sweet potato mash & brie cream
Crispy chicken breast, boursin cheese
& spicy red pepper jelly on biscuits
Grilled salmon with bacon & potato hash
Medley of vegetables
Waffles & fried chicken
Strawberry, blueberry, cherry & apple toppings with
whipped cream, jimmies, candied pecans, maple syrup

ASSORTED BREAKFAST BREADS

Cinnamon rolls, scones, biscuits, bagels, mini muffins,
assorted Danish, bread & artisan rolls

MOM'S BIG DISPLAY OF ASSORTED DESSERTS

Chocolate dipped strawberries, cakes & pies, cupcakes, shooters, flooded cookies, macarons & mini's

Governors Club Chef's Table Tallahassee's Ultimate Dining Experience!

Dinner \$90++ | Optional Wine Flight \$40++

Dine privately in the Governors Club main kitchen while watching our talented chefs prepare an impeccable five-course dinner catered to your culinary wishes. This is a true "foodie experience" and the most unique dining opportunity in Tallahassee. Delectable wine flights may be added to complement each course. A maximum of eight guests can be accommodated at our beautifully set table in the kitchen, or choose to dine in any of our private rooms. Call Nicole Okken, Director of Sales & Marketing, 850-224-0650 for additional information or to book your Chef's Table.



Kids Movie Night

Featuring *Inside Out*

Friday, May 28 ⌚ 6:30 p.m.
\$25++

Bring the kids to the CLUB for movie night. Adults can dine in the Grille while the children enjoy a hands-on experience preparing their own personal pizzas. Our feature movie, *Inside Out* 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.



DAD'S NIGHT OUT CIGAR DINNER

Wednesday, June 17 ⌚ 6:30 p.m. open bar ⌚ 7 p.m. dinner
\$86++ ⌚ The Balcony

Surprise Dad with a special evening out for Father's Day! Chef Tim has prepared this impeccable PRIME steak dinner which will be served with the *Oliva Serie V Melanio*. This cigar is hand rolled using expertly fermented and aged ligero fillers, known for their robust and rich flavor. The evening will start with our CLUB brand open bar and dinner will be served with select wine from our GC cellar. Call 850-224-0650 for reservations; confirmed reservations will be billed.



STARTER

Iceberg Salad with Twin Shrimp

Slice of lettuce topped with diced tomatoes, twin grilled shrimp, blue cheese crumbles, crispy tobacco onions and creamy peppercorn dressing.

ENTREE

Cast-Iron "PRIME" Cowboy Steak

Pan seared, bone-in PRIME grade ribeye with Dianne sauce, roasted Florida sweet corn elote style, loaded baked potato & onion rings.

DESSERT

All-American Banana Split

Split banana with chocolate, vanilla & strawberry ice creams topped with crushed pineapple, sliced strawberries, chocolate sauce, whipped cream, chopped peanuts & maraschino cherries.

Cinco de Mayo Fiesta

Wednesday, May 5 ⌚ \$62++ Serves three to four people
Flight of Five Margaritas - \$20++

The Balcony

Grab your sombrero and come to the CLUB with friends or family for our Cinco de Mayo Fiesta. Add to the celebration



our margarita flight with five flavors (classic lime, strawberry, mango jalapeño, watermelon, and peach) for just \$20 and you'll be saying ¡Olé! This fiesta meal will also be available for dine-in or take-out all week as our Featured Family Meal.

CINCO DE MAYO FIESTA (INCLUDES)

Tortilla chips & salsa

Taco shells & flour tortillas with 2 lbs. taco meat
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++

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 cocktails and Silk Road wine by the glass.





GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

RETURN SERVICE REQUESTED

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BOARD OF GOVERNORS

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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
Wednesday through Saturday
5 p.m. – close

Cocktails

Lounge
Monday through Friday
4 - 10 p.m.

Contact

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

Thank You to CUNEOCREATIVE.COM and Allison Ager for Newsletter Design & Production