



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

July / August 2021



Birthday Night
Wednesday, July 7

Tarpon Cellars Wine Tasting
Thursday, July 15

GC Afternoon Tea Party
Tuesday, July 20

Oyster City Beer Dinner
Friday, July 23

Kids Movie Night
Friday, July 23

**Montecristo
White Cigar Dinner**
Wednesday, July 28

Kids Space Day
Tuesday, August 3

Ice Cream Social
Saturday, August 7

Birthday Night
Wednesday, August 11

**Backyard Barbeque
Wine Tasting**
Thursday, August 19

**Master Magician
& Mentalist
Michael Gutenplan**
Friday, August 20

Ladies Lunch Club
Thursday, August 26

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

75¢ Estuary Oyster Night
Wednesday in the Lounge

Holiday Closings
Saturday and Monday,
July 3 & 5, Monday, Sept. 6

Message from Your Club President

Dear GC Members,

Hard work and steadfast commitment are what I have seen and experienced first-hand from our GOVERNORS CLUB team and board members over the past few years. I have had the privilege of working alongside so many talented professionals whose singular vision was to transform our CLUB into what it is today.

We faced unprecedented challenges over the past 18 months, and like many other private clubs across the country and businesses across Florida – we were forced to rediscover ourselves and think outside the box. I am grateful to Barry Shields, and his talented leadership team as well as every member of our staff for taking on more duties to keep our doors open and our guests safe.

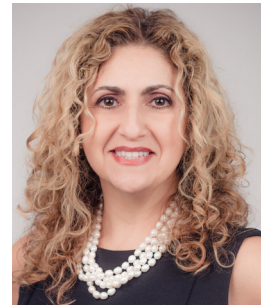
We are also grateful to each and every Member that stood with us, both near and far even when they were unable to travel to Tallahassee to enjoy the CLUB. It is no secret that our Membership is what keeps us strong. To that end, we are so pleased to see that in the past six months we have gained 50 new Members, and it does not look like it will be slowing down anytime soon.

None of this would have been possible without the leadership and guidance of our immediate past President Laura Boyd Pearce.

Along with the Board I will continue to look for ways to engage you, our Members, and I look forward to hearing from you as we look ahead at a successful 2021-2022.

Best,

Alia Faraj-Johnson, *Governors Club President*



Alia Faraj-Johnson
President

Message from Your Immediate Past President

It's Been a Challenging Yet Rewarding Year!

As my term as the CLUB'S President comes to an end, I think back to early 2020 when my term began, and all was right with the world. Who would have predicted then that in a few short months businesses would be forced to close for several weeks and when allowed to open again, would be required to limit capacity with additional health and safety restrictions in place for months and months? With the CLUB being in the restaurant and hospitality business, these restrictions impacted the CLUB in a significant way. And the fact that the CLUB was in the middle of Phase 2 of a huge renovation project presented even more challenges. I remember thinking how my timing in serving as the CLUB'S President couldn't be worse! And of course, I worried every day about how the CLUB would survive the COVID-19 pandemic, when so many other similar types of businesses were failing.



Laura Boyd Pearce
Immediate Past President

Continued on page 4



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



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Time to Book Those Holiday Parties!

'Tis the season for swimsuits and summer vacations, but the winter months with cooler weather and holiday festivities are just around the corner! Your elegantly renovated CLUB is the perfect, hassle free, one-stop-shop to hold a merry holiday celebration with family, friends, and co-workers. Tasteful decorations and headache free event planning make the work of this year's festivities a breeze. With nine rooms ranging in sizes, the CLUB can host numerous events from a large company holiday reception to an intimate family dinner. Contact Nicole Okken, 850-205-0665, nokken@govclub.com to book your party before space fills up.



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

The Club's Future is Bright!

Happily, pandemic related struggles in the hospitality industry appear to be vanishing with each passing day. At the CLUB, we have experienced usage that exceeds typical patterns, especially for this time of the year. Reservations for both Easter and Mother's Day brunches reached capacity. Families enjoyed the abundant buffets and the relaxing Sunday brunch atmosphere. I overheard numerous comments about how nice it was "to be back".

Other CLUB events experienced the same supportive participation. The All-You-Can-Eat Gulf Shrimp & Oyster Night and the Louisiana Crawfish Boil were both enjoyed with healthy attendance. Most recently, the New England Lobster Night generated another "at capacity" evening at the CLUB. Chef Tim presented an authentic New England menu which included a two-pound live Maine



Maine Lobster Night

lobster and longneck steamer clams flown in fresh from Maine. It was a spectacular evening!

The phone has started ringing again in the Sales and Events office of Nicole Okken, Director. Numerous commitments are being booked for upcoming weddings, rehearsal dinners and other social occasions. Unlike last year, reservations for holiday parties this year are extremely encouraging. In addition to the increased interest in private events, Nicole is busy giving CLUB tours to prospective new Members and processing applications from the interested friends and associates that you have recommended to the CLUB.

Success in private clubs only happen with the help of an engaged and supportive membership. I want to express my sincere appreciation for the level of support and commitment that the GOVERNORS CLUB Members have provided over the years, and especially during the difficult times. Every Member of this CLUB has had a hand in making the GOVERNORS Club the great CLUB that it is.

Thank You!

Hope to see you soon.

Barry Shields, CCM, COO



Barry Shields,
General Manager



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 friend or colleague to join your CLUB and receive six months of 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.



Holiday Closings

Saturday & Monday, July 3 & 5
Monday, September 6

We Are Hiring!

The GOVERNORS CLUB needs good, friendly people to fill the positions of servers, hostesses, and culinary staff. Both full-time and part-time positions are available. If you know of someone who is looking for employment, please direct them to the CLUB website or our hostess to complete an application. Alternatively, they can simply send their resume to BarryShields@GovClub.com.



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



The 1-2-3 Membership Incentive Plan 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 for 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 & 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.

Share your prospects' name, e-mail, and phone number with:

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

Message from Your Immediate Past President

Continued from Page 1

But as they say, adversity breeds opportunity, and that was certainly the case when I observed how the CLUB responded to the challenges of the pandemic. What I noticed most was that the adversities faced by the CLUB created an opportunity for “everyone” to work together to find solutions. And by “everyone” I mean the CLUB staff, the members of the Board of Governors, and all the members of the CLUB!

The CLUB's staff, from Barry all the way down to the newest staff member, went above and beyond to come up with creative ways to serve the CLUB's Members and they carried out those plans, effectively and efficiently. There is no doubt in my mind that the CLUB's staff is the number one reason for the CLUB's success and longevity, and I am so grateful for their assistance every day.

The pandemic also created opportunities for the CLUB's Board members to provide expert counsel and assistance. I have served on the Board for several years, and this past year, more than in any other year that I can remember, we counted on individual Board members for their expertise in various areas when the CLUB really needed assistance. From financial to accounting, to banking, legal,

communications, lobbying, community involvement, regulatory, construction, design, etc., we had an expert on the Board who could assist.

I am so thankful to have served as President of a Board made up of such capable individuals. They made my job so much easier!

And finally, to you, the CLUB's Members, the pandemic gave you an opportunity to shine and to show your love for the CLUB! Despite the many challenges faced by your own families and businesses, you kept showing up, and you stayed in close contact to let us know that you care about the CLUB. So many of you offered your suggestions and your assistance both financially and in other ways. You're the reason that the CLUB is such a special place!

As the CLUB's President for the past year, it has been so rewarding for me to witness the CLUB's transformation from adversity to opportunity. Thanks again to each of you for allowing me to serve as your President and thank you for making this challenging year such a rewarding one for me!

Laura Boyd Pearce
Immediate Past President

Welcome NEW MEMBERS

David Mica, Jr.

Executive Vice President / Florida Hospital Association

SPOUSE: Mary Mica

SPONSORS: David Mica, Sr. & Christopher Emmanuel

John D. Couriel

Justice / Florida Supreme Court

SPOUSE: Rebecca L. Toonkel

SPONSORS: Nelson Diaz & Fred Karlinsky

Dr. Jacob A. Lohr

Ednowed Professor of Pediatrics / UNC, Chapel Hill (retired)

SPOUSE: Lura (Missy) G. Lohr

SPONSORS: Brice Barnes & Kim McGlynn

Tola Thompson

Partner / Ballard Partners

SPOUSE: Tawana Thompson

SPONSORS: Wansley Walters & Brian Ballard

Cheryl Anderson

Vice President / Co-owner, FUEL Media Holdings 2

SPONSORS: Laura Boyd Pearce & Alia Faraj Johnson

Reciprocal Club Benefits

GOVERNORS CLUB Members have reciprocal privileges with more than 200 private clubs in the U.S. and around the globe. Remember this wonderful benefit when traveling. Reciprocal clubs can be found on our website and in our mobile app. Simply request your letter of introduction through the app or contact Nicole Okken at 850-205-0665 or nokken@govclub.com to visit any of these fine clubs.

Featured Reciprocal Club:

**The University & Whist Club
Wilmington, Delaware**

As one of Delaware's premier fine dining clubs, the University and Whist Club offers an exceptional environment for members, their families and their guests to meet, socialize and entertain in a unique setting. The Club is nestled between Philadelphia, PA and Washington, DC and offers auxiliary overnight stays at Luxia Suites, just down the street from the Club. The Club is less than 5 minutes from the AMTRAK station and only 25 minutes from the Philadelphia International Airport.



Nestor J. Plana

CEO / Independent Living Systems, LLC

SPOUSE: Sonia M. Plana

SPONSORS: David A. Rogers & Abby Riddle

Lamar Taylor

Chief Operating & Financial Officer

State Board of Administration of Florida

SPOUSE: Lana Taylor

SPONSORS: Ashbel C. Williams & Travis S. Barnes, Jr.

Lisa K. Rawlins

Co-Founder / Rawlins & Brown, LLC

SPONSORS: Jose Diaz & Cynthia Henderson

Dr. Alan Chen

Radiologist / Radiology Associates of Tallahassee

SPONSORS: John Clark & Barney Bishop

Welcome New BOARD MEMBERS



Samantha Ferrin



Robert "Hawk" Hawken



Eli Nortelus



Paula Smith

Congratulations to **Samantha Ferrin, Robert Hawken, Eli Nortelus & Paula Smith**, all recently elected to the Board of Governors. We appreciate their commitment to the CLUB and look forward to their leadership in the coming years. We would also like to thank outgoing Past President, **Bill Moor** and Board Members **Christine Ashburn, French Brown**, and **Tim Nungesser** for their dedication the CLUB while serving in leadership roles.

Governors Club Tea Party

A Special Afternoon for Mother & Daughters, Family & Friends

Tuesday, July 20 | 2 p.m. | \$36++

Sport your summer tea party style and join us for a delightful afternoon tea hosted by your CLUB. It's the perfect opportunity to enjoy a special Mother & Daughter day, an outing with your girlfriends, or treat Mom & Grandmother to a unique tea time experience. We'll be featuring herbal teas by *The Ginger Tea Company* along with *Capital City Honey*, *Live Love Macarons* and scrumptious tea snacks. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Ladies Lunch Club



Thursday, August 26

\$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 embrace.

Featured Speakers

Sandi Capra - #Strong - Aligning with Your Inner Compass to Thrive in Business and Life

Christina Lynch - Your Secret Tea Garden

Robyn Metcalf - Understand what human trafficking is, warning signs, online safety & how to keep your children safe.

Featured Vendors

Mayra Segovia - Handmade Jewelry

Courtney Whalen - Live Love Macarons

BriSafe Self Defense Keychains

Menu

Featured Signature Cocktail – Limoncello Lady

Sunburst Salad with Pulled Chicken

Key Lime Cheesecake

Banana Bread, Rolls & Butter

Kids Movie Night

Featuring Disney & Pixar's Onward

Friday, July 23 | 6:30 p.m. | \$25++

Bring the kids to movie night and enjoy your evening at our Oyster City beer dinner. We will provide the children with a kid friendly meal and present Disney & Pixar's *Onward*. The movie is about a magical day when two teenage elf brothers get an opportunity to spend one more day with their late dad and embark on an extraordinary quest filled with magic spells, obstacles, and cryptic maps. 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.



BACKYARD BARBEQUE Wine Tasting

Thursday, August 19 📍 6:30 p.m.

\$34++ 📍 Free for Platinum Society Members



Summertime is the perfect time to fire up the barbecue! But what type of wine is best to pair with those scrumptious foods on the grill? Adam Foster of Winebow Fine Wine+Spirits will present a wonderful array of specially selected wines for your outdoor entertaining!

The tasting will be complimented by Chef Tim's light bites. Call 850-224-0650 for reservations; confirmed reservations will be billed.

Planet Oregon Sparkling Pinot Noir

Matthews Sauvignon Blanc, Columbia Valley

Dusted Valley, Boomtown Syrah, Columbia Valley

Textbook Merlot, Napa Valley AVA

*Ancient Peaks Cabernet Sauvignon,
Santa Margarita Ranch AVA*

Governors Club Chef's Table

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.

Tarpon Cellars Meet the Winemaker Tasting

Thursday, July 15 📍 6:30 p.m.

\$34++ 📍 Free for Platinum Society Members

Napa Valley winemaker and founding partner, Jeremy Carter who is also an FSU alumnus, spent 13 years working and learning at wineries like Duckhorn and Chappellet. After starting Tarpon Cellars in 2017, the winery has grown



exponentially. While making wine in New Zealand he realized that, yes, sauvignon blanc can be produced with that ever-popular and expected grassy character that's often exported to the American market. But he also learned that it is so versatile, it could be made to whatever style a winemaker wants. As a virtual winery, they have explored how a young brand can connect with consumers through music, events and philanthropy. They forged a partnership with Spotify that allows them to link a music playlist for each individual wine bottled. This wine tasting will present the full collection of Tarpon Cellars wines with Chef Tim's light bites. Call 850-224-0650 for reservations; confirmed reservations will be billed.

Cambaro White

Cambaro Red

Tarpon Cellars Sauvignon Blanc

Cambaro Skin Contact

Tarpon Cellars Cabernet Sauvignon



Winemaker & Founding Partner Jeremy Carter

Featured \$5 Cocktails of the Month

July: Ranch Water

A drink called Ranch Water might not sound very good, but it is a delicious dressed-down margarita!



This West Texas classic cocktail is prepared with tequila blanco, fresh lime juice, and Topo Chico sparkling mineral water.

August: Mezcal Negroni

The Mezcal Negroni is a seemingly simple take on the classic, but subbing the agave spirit for gin creates a drink that is a significant departure from the original. Prepared with smokey mezcal, sweet vermouth and Campari, it offers a delightfully smoky twist.



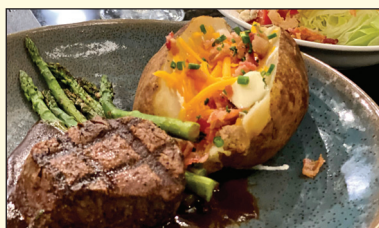
Weekend Specials

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 July & August!

Wednesday, July 7 † Wednesday, August 11
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 July & August 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 5 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++

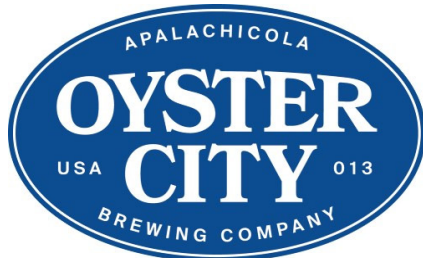
Enjoy a beautiful array of cheeses, Italian meats, sausages, dried fruits, olives, pickled vegetables & grilled flatbread from the talented chefs at your CLUB. Our boards are carefully crafted with the finest ingredients available. Dine-in or take-out. Add a bottle of wine, cold brews, or your favorite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

Oyster City Beer Dinner

Friday, July 23

6:30 p.m. reception | 7 p.m. dinner | \$65++

Live from the pearl of Apalachicola Bay, we present you the Oyster City Beer Dinner. Begin the evening with a reception featuring the delicious Mill



Pond Dirty Blonde Ale. Then move to our dinner where Chef Tim has paired a fantastic four course meal to compliment the Oyster City brews. A member of the Oyster City brewing team will be on-hand to share information about the history of the company and break down each beer. Call 850-224-0650 for reservations; confirmed reservations will be billed.

FIRST COURSE

Tuna Tartare with Curry, Fennel and Mango Sauce

Diced number one sushi grade tuna mixed with sesame seeds, chives, shallots, rice wine vinegar and lemon juice with crispy wonton chips

Mangrove Pale Ale

SECOND COURSE

Mediterranean Shrimp and Scallop Pasta

Sautéed garlic, tomatoes, sea scallop and shrimp tossed with herbs, spices, kalamata olives, kale, white wine orrecchiette pasta & feta cheese

Fermentus Interruptus Hurricane Hazy IPA

THIRD COURSE

Beer Braised Pork Belly

Seared pork, slow braised with Hooter Brown Ale, apple cider, onions, carrots, and dried apricots.

Finished by roasting with horseradish cream

Hooter Brown Pale Ale

THE END - Peach Cobbler

Georgia peaches mixed with fruit juices, sugar and spices in a biscuit batter, served with vanilla ice cream

Red Right Return Amber Ale

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

July

Audrey Clayton, Club Concierge, 1 year

Nancy Goodson, Controller, 37 years

Jamal Waheed, Dishwasher, 3 years

August

Nicole Gerzina, Server & Bartender, 3 years

Tina Schmitz, Assistant Controller, 10 years

Picnic Totes - Grab a Tote & Head to the Beach

\$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.



Master Magician & Mentalist Michael Gutenplan



Friday, August 20 🍷 \$85++

6 p.m. Member bar cocktails

7 p.m. Attendant served buffet & show

Re-booked and back by popular demand! Enjoy an incredible evening with award winning magician and mentalist Michael Gutenplan as he entertains with masterful sleight of hand and powerful mind reading. During the cocktail hour, you will experience Michael's world-class magic using cards, coins, and the mind to create miracles right in your hands. This is the kind of magic you've seen on TV, and it will leave you speechless. After dinner, open your mind and prepare to be truly amazed as Michael entertains with his psychic powers. His incredible displays



of ESP, hypnosis, telekinesis, and direct mind reading will keep you enthralled and spellbound. The show is interactive, fun, and truly amazing. Interesting fact: Michael is a third-generation psychic and has astonished his audiences with numerous correct predictions including the winners of the last eight Super Bowls, the top three places in the past twelve Kentucky Derbies (yes...he even got the surprise 2019 win by Country House correct), and his amazing prediction of 15 spins of the roulette wheel at the Cosmopolitan Casino in Las Vegas...which is why he is banned for life from that property. Michael has prepared all new material for this show! Call 850-224-0650 for reservations; confirmed reservations will be billed.

Seafood Display

Jumbo Shrimp Cocktail

Estuary Oysters on Half Shell

Snow Crab Claws

Cocktail Sauce, Horseradish, Lemons, Tabasco, Saltines

Smoked Seafood Display

Salmon, Trout, Mackerel,

Scallops & Mussels



Sweets Table

Assorted Dessert Display

Bread Pudding with Bourbon Sauce

Chilled Salads

Cucumber, Tomato, Red Onion and Feta Salad

Broccoli Salad | Antipasto Salad

Garden Salad with Dressings

Hot Dishes

Florida Grouper au Poivre with
Maine Lobster Fritters and Tequila Beurre Blanc
Chef Tim's Crab Cakes with Garlic-Cilantro Aioli
Chicken Piccata with Spinach-Parmesan Polenta
Roasted Fingerling Potatoes with Garlic and Herbs
Mushroom Risotto | Haricot Vert Amandine
Cauliflower au Gratin

Kids Space Day

Tuesday, August 3 | 1-4 p.m.
\$30++ | Age 5 & up

As summer ends, we are hosting another special afternoon just for the kids. Bring them to the CLUB for Space Day. We will start the afternoon with a snack at the CLUB and then escort the children to the *Challenger Center* where they will view the space adventure movie *Accidental Astronauts* in the Planetarium. Following the movie, they will be treated to a dynamic space science demonstration. Once complete, we will walk back to the CLUB for space themed refreshments. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Montecristo White Cigar Dinner

Wednesday, July 28 | 6:30 p.m. open bar | 7 p.m. dinner
\$86++ | The Balcony

We are offering another fantastic dinner for our cigar aficionados. Enjoy Chef Tim's four course steakhouse



menu served with the Montecristo White cigar. This cigar boasts a lovely, hand-selected Ecuadorian Connecticut shade wrapper, paired with a Nicaraguan binder and a blend of the choicest Dominican and Nicaraguan long fillers. The White is a smooth and creamy, rich, flavorful, well-rounded smoke. 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

Crabby Cobb Salad

Spring mix lettuce topped with diced tomatoes, cucumbers, boiled eggs, avocado, crispy bacon, scallions and jumbo lump crab with lemon vinaigrette

ENTREE

Steak Diane

Seared tenderloin of beef with sautéed garlic, shallots, wild mushrooms, demi-glace and heavy cream with au gratin potatoes and English peas and carrots

DESSERT

Lemon Meringue Tart

Lemon curd in a sweet pie crust with light & airy, whipped & toasted egg whites with blackberry coulis

End of Summer Ice Cream Social

Saturday, August 7 | 2-4 p.m.
Second Floor and Balcony- \$20++

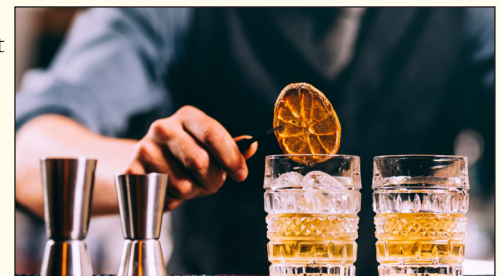
It's back! We'll be once again hosting our super cool end of summer party! With a bounce house, radical run obstacle course, skee-ball, football, batters-up and basketball games in all the Main Dining Room! Indulge in our ice cream bar with five yummy flavors and all the toppings you can imagine. Root beer floats, fresh spun cotton candy, popcorn and adult member bar create the perfect recipe for a great afternoon at the CLUB. Don't miss this opportunity to give summer a proper goodbye before heading back to school! All children must be accompanied by a guardian. For reservations call 850-224-0650; confirmed reservations will be billed.



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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POSTAGE
PAID
TALLAHASSEE, FL
PERMIT NO. 368

BOARD OF GOVERNORS

Alia Faraj-Johnson
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Vice President

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CLUB MANAGEMENT STAFF

Barry Shields
General Manager/COO

Nancy Goodson
Controller

Tina Schmitz
Assistant Controller

Tim Drown
Executive Chef

Ronnie Hall
Sous Chef
Nicole Okken
Sales & Events Director
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
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

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