



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

September / October 2021

## CLUB Events

**Birthday Night**  
Wednesday, September 8

**Kids Movie Night**  
Friday, September 17

**Jarvis Estate Wine Dinner**  
Friday, September 24

**EP Carrillo Cigar Dinner**  
Wednesday, September 22

**Build Your Own Succulent Terrarium**  
Thursday, September 30

**Birthday Night**  
Wednesday, October 6

**Cars & Cigars**  
Thursday, October 14

**Kids Movie Night**  
Friday, October 15

**Nashville Singer/Songwriter Evening**  
Friday, October 15

**Wines for your Thanksgiving Table Tasting**  
Thursday, October 21

**Women, Weapons & Wine**  
Thursday, October 28

**Halloween Spooktacular**  
Friday, October 29

**Stone Crab & Seafood Buffet**  
Thursday, November 11

**Holiday Closings**  
Saturday and Monday,  
September 4 & 6

## An Intimate Evening with Nashville's #1 Songwriters

Friday, October 15

Member Bar 6:30 p.m. : Dinner 7 p.m. : Concert 8 p.m.

Meet & greet with songwriters to follow in the Lounge.

\$120++ per person

We are delighted to present award-winning, Nashville-based superstar country music songwriters Rob Hatch and Lance Miller for a special evening at your CLUB. This extraordinary event, the first of its kind at your CLUB, will provide Members an opportunity to enjoy the hits heard every day on the radio performed “acoustically live, in concert” by the songwriters who wrote them. Hatch and Miller will also provide the stories behind the songs, life experiences, and a peek behind the scenes in Nashville. Enjoy exquisite cuisine prepared by Chef Tim and his culinary team followed by Hatch and Miller performing the songs they have written for A-list country music artists. The evening will include a live auction of a songwriter-signed acoustic guitar, followed by a meet & greet with the songwriters in the Lounge. This evening is brought to you in conjunction with Ray Dog Productions.

Rob Hatch, from Cross City, Florida, moved to Nashville in 2001 to follow his dream of becoming a professional songwriter. He achieved his first #1 song, “If Heaven Wasn’t So Far Away” recorded by Justin Moore in 2008. In 2014 Hatch was named as the SESAC Songwriter of the year fueled by his two number one songs, “Goodnight Kiss” by Randy Houser and “I Don’t Dance” by Lee Brice which was awarded the 2014 ACM’s Single of The Year. Rob has written numerous hits for country artists Lee Brice, Justin Moore, Jerrod Nieman, Randy Houser, Luke Bryan, Craig Campbell, Joe Nichols, Gretchen Wilson, Florida Georgia Line/Jason Aldean and Ronnie Dunn.



Rob Hatch, Singer/Songwriter

Lance Miller is an ACC Award-nominated singer/songwriter. As a solo artist he toured with Tim McGraw & Faith Hill. As a hit songwriter he is credited for the #1 country hit and SESAC Song of the Year “Drink To That All Night,” recorded by Jerrod Niemann. His current hits include “I Called Mama” by Tim McGraw, and Matt Stell’s “Everywhere But On.” Lance has written many other hit singles performed by country artists Thomas Rhett, Michael Ray, Luke Bryan, Faith Hill, Lee Brice, Justin Moore, Montgomery Gentry, Cody Johnson, Randy Travis, and many more. Lance has made several guest appearances as a background vocalist on various major label records.



Lance Miller, Singer/Songwriter



Continued on page 5



# 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

@GovClubTally



## Opening Nights Dine Before the Show!



### Dine with us before these events:

September 2 - Chris Botti

September 30 - Dance Theatre of Harlem

October 4 - Marilyn McCoo & Billy Davis Jr.

October 12 - Chris Hillman

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 - 5-6:30 p.m.

## 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

# A Fresh New Menu Debuts in September

Following the Labor Day holiday, we will be presenting Chef Tim's new menu! Fresh new options will be presented along with some of the coveted Member favorites.

Small plate options will include Chef's buffalo bacon & chicken meatballs drizzled with blue cheese dressing and fresh scallions. Tuna tartare with curry, fennel and mango sauce is also among the new items. Sure to be a Member favorite are Chef's char grilled oysters. Sizeable oysters will be topped with garlic butter, parmesan cheese, mozzarella and lemon and served with grilled ciabatta bread. Returning to the small plate offerings is Chef Tim's delicious popcorn gator tail. This is Leon County alligator tail meat is fried crisp and tossed with pickled peppers, peppadews, diced tomatoes, scallions, and parmesan cheese. Many Members are unaware, but Chef Tim is granted two alligator tags each year and he hunts the alligators and brings them to the CLUB to create this unique and tasty treat. Your favorite salad, the crabby

cobb, is also making a comeback to the menu. Many of you have been asking for the tender mixed greens served with an impressive portion of jumbo lump blue crab meat. Under "Chef Recommendations" is the delicious tea smoked duck breast. This boneless duck breast is smoked with black tea leaves & spices and prepared medium rare with shiitake mushrooms, stir fried vegetables, and served with jasmine rice and peanut sauce. Or, how about a pan seared grit cake topped with sauteed shrimp, crawfish tails, Cajun ham, peppers, onions, tomatoes, and scallions finished with a Cajun cream? Yes, please! Another new entrée is the New Zealand venison tenderloin which is pan seared with Egyptian spices and served with roasted vegetables and a blueberry sauce.

There are many more new items not mentioned here so you'll simply have to stop in and enjoy our new menu items the next time you visit the CLUB.

On a side note, we have decided to discontinue the weekly Featured Family Meals. While it was robustly enjoyed during the height of the pandemic, requests for in-home meals have subsided significantly as we are again enjoying serving you in the CLUB. Of course, our full menu is always available for take-out as well as specialty catered requests. We greatly appreciate the support and enthusiasm our Members provided for the Family Meals during the struggling times.

*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](mailto:nokken@govclub.com) 850-205-0665 for confirmation of qualification and a Loyalty application.

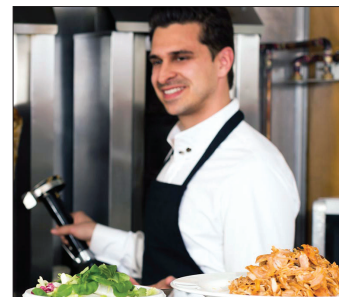


## Labor Day Closings

Saturday & Monday,  
September 4 & 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](mailto: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](mailto:Nokken@GovClub.com)

## Governors Club Tea Party



# Welcome NEW MEMBERS

## David Clark

Managing Partner, Allegiant 360

SPOUSE: Ashley Clark

SPONSORS: Samantha Ferrin & Robert Williams

## Eric Riley

Public Policy Advocacy Director, Florida Education Association

SPONSORS: Nandi Riley & Alia Faraj-Johnson

## Charles "Alan" Lawson

Justice, Florida Supreme Court

SPOUSE: Julie Lawson

SPONSORS: Eric Prutsman & Jim Cordero

## Michael Rubin

President/CEO, Florida Ports Council

SPOUSE: Brenda Rubin

SPONSORS: Jim Cordero & Eric Prutsman

## P. Todd Neves

President/Owner Neves Media

SPOUSE: Julie Neves

SPONSORS: Nick Iarossi & Timothy Qualls

## Cody Farrill

Chief of Staff, Florida Agency for Health Care Administration

SPONSORS: Samantha Ferrin & Tom Digiacomo

## Patrick Edward Hoy, AIA

President, Hoy + Stark Architects

SPOUSE: Susan Patricia Fell, PhD

SPONSORS: Cynthia O'Connell & Barney Bishop

## Dr. Mitch Potter

Owner, DVM, Allied Veterinary Emergency

SPOUSE: Robyn Potter

SPONSORS: Brewster Bevis & Segundo Fernandez

## David K. Coburn

Director of Athletics, Florida State University

SPOUSE: Dr. Mary Coburn

SPONSORS: Tony Carvalho & Michael Alford

## RETURNING MEMBER

Christopher J. Campbell, CEO, CGI, Inc.

## Halloween Spooktacular



Friday, October 29 :: 5:30 - 7 p.m. :: \$15++

Dress the kids in their Halloween costumes and come to the CLUB for a spooktacular evening. Children will decorate Halloween bags to fill with an abundance of candy, enjoy a costume parade through the CLUB, and then go out to the Balcony to smash a pumpkin on Adams Street at our pumpkin toss! Wrap up the evening at our monster mash dance party with Halloween tunes in the Florida Ballroom. Erie light bites and witches brew will be served. Adult Member bar available. Bring the whole family for a fun Halloween spooktacular at your CLUB. Call 850-224-0650 for reservations; confirmed reservations will be billed.

## Nashville Songwriters Menu

Continued from page 1

### Chilled

Garden Salad with Dressings

Broccoli Salad

Marinated Tomato, Cucumber, & Red Pepper Salad

Sweet & Sour Coleslaw | Sliced Dill Pickle Chips

### Hot

Crispy Fried Catfish

cocktail & tartar sauce, lemons

Nashville Hot Chicken

Baked Meatloaf with Jack Daniel's Glaze

Biscuits and White Gravy | Smokehouse Baked Beans

Corn on the Cob | Fried Pickles

Braised Collard Greens

Flaky Biscuits & Crumbly Cornbread

Honey and Butter

### Dessert

Moon Pies | Goo Goo Clusters

Banana Pudding | Pecan Pie

And more...

Call 850-224-0650 for reservations; confirmed reservations will be billed. Seating is limited so we encourage Members to make reservations soon.

# Build Your Own Succulent Terrarium

## With Tallahassee Nurseries

Thursday, September 30 : \$90++ : 6:30 p.m.

Succulents, with their striking forms, unusual colors, and easy-care reputation, are fantastic design elements for the home. Their versatility and beautiful appearance make them perfect for unique container projects. They easily thrive in sunny, well-drained areas with very little maintenance. Tallahassee Nurseries will be on hand with an abundance of gorgeous succulents to build your own terrarium as shown here. Bring a group of friends to this fun and creative evening...green thumbs are not necessary! House wine and cheese will be provided. Call 850-224-0650 for reservations; confirmed reservations will be billed.



# TALLAHASSEE NURSERIES



# Kids Movie Nights

Friday, September 17 : 6:30 p.m. : \$25++ | Friday, October 15 : 6:30 p.m. : \$25++

Let us entertain the kids while adults dine in the Grille with live music. We will feed the children a kid friendly meal and present movies on our large projection screen with movie sound.

## September 17 - Disney & Pixar's Luca

Set in a beautiful seaside town on the Italian Riviera, this is story about one young boy experiencing an unforgettable summer filled with gelato, pasta, and endless scooter rides. Luca shares these adventures with his newfound best friend, but all the fun is threatened by a deeply held secret: he is a sea monster from another world just below the water's surface.

## October 15 - Disney's The Haunted Mansion

A workaholic father (Eddie Murphy) who is accused by his wife of neglecting his children takes the family on a vacation. Along the way, they stop off at a sinister mansion and discover it's haunted by a stern butler and servants who need some help breaking a curse. A funny movie with a little bit of scary.



All children must be potty trained, and parents/guardians must remain the Club during the event. Call 850-224-0650 for reservations; 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.



# ALL-YOU-CAN-EAT Stone Crab Night

Thursday, November 11 | 6:30 - 8:30 p.m.

\$90++ Adults | \$45++ children ages 6 - 12

Served family style



Stone crab season returns once again, promising those scrumptious claws with mustard dipping sauce. The season will open in October and we are providing you the opportunity to indulge in these beauties at our all-you-can-eat stone crab night in November! The culinary team will present wonderful seafood selections to compliment your claws. **Reservations required and must be made by Saturday, November 6**, so we can order enough claws. Call 850-224-0650 for reservations; confirmed reservations will be billed.

Key West Conch Chowder

Italian Style Garden Salad or Caesar Salad

Cracked & Chilled Stone Crab Claws

Key West Mustard Sauce, Cocktail Sauce,  
Lemons, Limes & Warm Clarified Butter

Garlic & Herb Roasted Fingerling Potatoes

Steamed Broccoli & Cauliflower

Roasted Seasonal Vegetables

Key Lime Pie

# Wines for Your THANKSGIVING TABLE Tasting

Thursday, October 21 | 6:30 p.m.

\$34++ | Free for Platinum Society Members

Pairing wine with food can be tricky even when a meal is simple. On a holiday like Thanksgiving, when plates are packed with a cornucopia of mains and sides, selecting an appropriate wine can feel downright befuddling. Don't worry, we've got some wonderful selections that will complement a wide variety of foods and blanket your entire dinner. Wines will be paired with Chef Tim's light bites and Lee Satterfield of Progress Wine Group will facilitate the evening. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Montinore Estate "Vivacé" (Sparkling)

Prà Soave Classico Otto

Château de L'Escarelle Coteaux Varois  
en Provence Rosé

Jean-Ernest Descombes Morgan

Valravn Old Vine Zinfandel



## Picnic Totes Grab a Tote for the Beach or a Football Game!

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

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



## Featured \$5 Cocktails of the Month

### September:

#### Blood & Sand Cocktail

The Blood & Sand is a classic scotch-based cocktail that has withstood the test of time. The key to the cocktail is to use a smooth scotch that's not too smoky and fresh squeezed orange juice. Prepared with scotch, sweet vermouth, Heering cherry liqueur and fresh squeezed orange juice.



### October:

#### The Last Word Cocktail

The Last Word was first served at the Detroit Athletic Club, circa 1915. Created just before the start of Prohibition, it's one of the most successful Prohibition-era drinks. This cocktail is prepared with gin, green chartreuse, maraschino liqueur & fresh lime juice.



## 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.

## Birthday Night!



Complimentary entrée for Members with birthdays in September & October!

Wednesday, September 8 : Wednesday, October 6  
6 – 9 p.m. : Seating available in the Grille, Patio or Balcony

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

## 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.



## 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!

## 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.



# WOMEN, WEAPONS & WINE

*Introduction to handgun shooting in a defensive context with a certificate to apply for a CCW license.*

Thursday, October 28 : \$250 + tax

Depart Club at 8 a.m. – Transportation provided



Your Club has joined with Talon Range to offer a fun, social gathering for women to receive firearms training and encouragement, ask questions in a safe and nonjudgmental environment, improve your marksmanship and if you like, obtain your concealed carry weapon license. This Basic 1/CCW private class exceeds Florida requirements for a firearms safety classes.

The full day includes transportation to and from Talon Range from the Club, all day instruction, lunch, and a reception to follow at the Club with wine & light hors d'oeuvres.

### *The Day will Include:*

- 4 hours of classroom material reviewing gun safety, tactics, Florida's Laws and Statutes governing use of force.
- 2 hours of live fire on the range.
- 2 hours of scenario-based training using a laser simulator.
- Optional 1 hour to test fire weapons from a selection of over 30 pistols, or fire your own weapon.

### *Required Gear:*

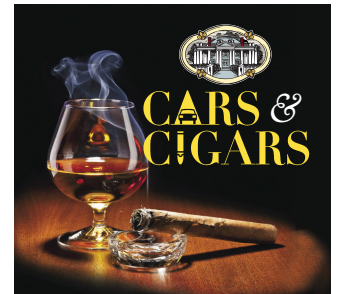
- Pants that can accommodate a sturdy belt (holster will be placed on you)
- Closed toed shoes and a closed collared shirt.
- Appropriate clothing for seasonal conditions at the outdoor range.

Talon will furnish the firearms, ammunition, take home hearing/eye protection, & a T-shirt. Feel free to bring your personal firearm for shooting at the close of the day. Participation is limited, call 850-224-0650 for reservations; confirmed reservations will be billed.

# Cars & Cigars

Thursday, October 14  
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.



# Governors Club Catering

- 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.

## GC Staff ANNIVERSARIES

### September

Joshua Lawler, Server, 2 years

### October

Earnest Bailey, Cook, 3 years

Anna Dawkins, F&B Manager, 18 years

Lauren Lambert, Hostess, 1 year

Halina Rhoden, Server, 1 year

Chason Scruggs, Server, 1 year

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# Jarvis Estate Wine Dinner

## An Extraordinary Evening of Food & Wine

Friday, September 24 : 6:30 p.m. Welcome Wine Reception : 7 p.m. Dinner  
\$160++ : \$126++ for Platinum Society Members

In the scenic Vaca Mountains, four miles east of downtown Napa, CA you will find the extraordinary Jarvis Estate. The first in the country to tunnel a 45,000 square foot cave so large that it could hold its entire winemaking operation. With the help of chief geotechnic consultant Gregg Korbin and the largest computer at University of California Berkeley, William Jarvis was able to successfully plan and design the large chambers of their underground winery. Capitalizing on the natural underground water source, a stream and waterfall run through the center of the winery function to maintain the



humidity in the cave at an ideal level for barrel aging of wines. The vineyards are planted in gently sloping meadows one thousand feet above the valley floor. As the cool maritime air passes over the Carneros flats and flows into the valley, it falls about seven degrees in temperature for the thousand feet of vertical rise. As such, their vineyards tend to be cooler by several degrees than the famous Carneros region. These cooler temperatures allow a long “hang time,” which permits a long, slow fruit maturation for maximum flavor and concentration at harvest. The evening will be facilitated by Sil Coccia, Director of Hospitality & Consumer Affairs, Jarvis Estate. Call 850-224-0650 for reservations; confirmed reservations will be billed.

### **First Course - Florida Gulf Grouper with Pineapple Salsa**

Seared fillet on coconut jasmine rice, vanilla bean butter sauce and toasted macadamia nuts  
*Finch Hollow, Chardonnay 2018*

### **Second Course - Herb Encrusted Rack of Lamb**

Seared domestic rack of lamb rubbed with French mustards and dredged with in fresh herbed breadcrumbs and baked, with buttermilk mashed potatoes, asparagus, and merlot jus  
*Cabernet Franc 2015*

### **Third Course - Deconstructed Beef Wellington**

Seared filet mignon, crispy puff pastry, mushroom duxelles, duck foie gras, prosciutto and demi cream  
*Merlot 2016*

### **Fourth Course - Steak & Frites**

Char-grilled Manhattan sirloin with French fried Idaho potatoes, roasted garlic butter and field greens  
*Cabernet Sauvignon 2014*

### **The End - Chocolate Cappuccino Flan**

Baked egg custard with sweetened condensed milk, espresso, cocoa, chocolate liquor and cinnamon with candied caramel  
*Lake William Bordeaux Blend 2015*

## Committee Week Breakfast & Lunch In The Lounge



Tuesdays, Wednesdays & Thursdays  
During Committee Weeks.

We will be offering convenient breakfast and lunch options in the Lounge on Tuesdays, Wednesdays & Thursdays when committee weeks are scheduled. Breakfast will be offered from 7:30 a.m. to 9 a.m. and lunch will be offered from 11:30 a.m. to 1:30 p.m.

## \$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*

## E.P. Carrillo Cigar Dinner

Wednesday, September 22  
6:30 p.m. open bar : 7 p.m. dinner  
\$86++ : The Balcony



Join us for another wonderful cigar dinner featuring distinguished EP Carrillo cigars. Awarded Cigar of The Year from Cigar Aficionado in 2020, the E.P. Carrillo Pledge Prequel is hand crafted with a Connecticut Havana-seed wrapper, Ecuadorian binder and Nicaraguan fillers. This evening will begin 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

#### *Smokey Tomato Bisque*

Vine ripe Florida tomatoes simmered in chicken stock with a grilled goat cheese float

### ENTRÉE

#### *Frank's Pork Shank*

Slow braised pork in cayenne pepper sauce with buttermilk ranch potatoes, celery leaves & ranch cream

### DESSERT

#### *Apple Dumplings*

Cinnamon sugared apples baked in a flaky pastry surrounded by a buttery brown sugar sauce



## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, Florida 32302

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### BOARD OF GOVERNORS

**Alia Faraj-Johnson**  
*President*

**Bruce Wiener**  
*Vice President*

**Allison Harrell**  
*Secretary/Treasurer*

**Laura Boyd Pearce**  
*Immediate Past President*

**John O. Clark**  
**Elizabeth Emmanuel**  
**Samantha Ferrin**  
**Frank E. Gredler, M.D.**  
**Robert Hawken**  
**Eli Nortelus**  
**Cissy Proctor**  
**Neil St. John Rambana**  
**Paula Smith**

### 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**  
Monday through 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](mailto:Reservations@GovClub.com)  
[www.GovClub.com](http://www.GovClub.com)

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