



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

November / December 2021

CLUB Events

Birthdays Night

Wednesday, November 10

All-You-Can-Eat Stone Crab

Thursday, November 11

Champagne, Sparklers and Oysters

Thursday, November 18

Kids Movie Night

Friday, November 19

Family Style Thanksgiving

Thursday, November 25

Children's Holiday Party

Monday, December 6

Birthdays Night

Wednesday, December 8

Brunch with Santa

Sunday, December 19

Holiday Wine Dinner

Thursday, December 16

New Year's Eve in the Grille

Friday, December 31

Holiday Closings

November 26 & 27

December 24 & 25

January 1

Wednesdays

75¢ Oyster Night

The Lounge

Fridays

1/2 Price Happy Hour

\$24 Filet Night

Saturdays

BYOB and enjoy

waived corkage fee

Champagne, Sparklers & Oysters Holiday Tasting

Thursday, November 18 : 6:30 p.m.

\$34++ : Free for Platinum Society Members

Enjoy a delightful evening of Champagne and sparkling wine at your CLUB. Taste and compare over 25 delicious selections and place your holiday orders at below market prices. Our culinary team will present delectable oysters and savory accompaniments to compliment the tasting. Gather a group of friends and kick-off the holiday season with a taste of the bubbly! Call 850-224-0650 for reservations; confirmed reservations will be billed.



Five-Course Holiday Wine Dinner Featuring Columbia Gorge Wines

Thursday, December 16 : 6:30 p.m.

\$90++ : \$56++ for Platinum Society Members

The Columbia Gorge is home to more than 90 vineyards and 1,300+ vineyard acres of wine country. With nearly 50 wineries and tasting rooms between Troutdale, Oregon and Mayhill, Washington this area of the country is touted as "America's Most Unique Wine Region." The Columbia Gorge is located less than an hour east of Portland and straddles the mighty Columbia River. From Albariño to Zinfandel, the grapes and wines produced here include a spectacular selection of sweet whites and luscious reds grown against the dramatic backdrop of Mt. Hood. In November of 1986, the Columbia River Gorge was designated as the nation's first National Scenic Area. This holiday dinner will focus on the brilliant wines being produced in the Gorge areas of Washington & Oregon. The evening will be facilitated by Adam Foster of Winebow Fine Wine+Spirits. Call 850-224-0650 for reservations; confirmed reservations will be billed.



[view menu on page 2](#)

Holiday Wine Dinner

Featuring Columbia Gorge Wines

continued from page 1

First Course

**Fresh Oysters with
Pickled Cranberry Mignonette**
Half dozen pearls topped with a tart
Cape Cod cranberry-vinegar dressing
Argyle Brut Champagne

Second Course

Maine Lobster Newburg
Steamed lobster sautéed with butter, paprika,
sherry, and cream in a flaky puff pastry dish
Barnard Griffin Sangiovese Rose

Third Course

**Seared Breast of Duck with Cranberry
Pinot Noir Sauce & Sweet Potato Mash**
Pan seared duck on cranberry and "JJ" sauce with
North Carolina mashed potatoes & roasted vegetables
J Christopher "JJ" Pinot Noir

Fourth Course

**Chilean Sea Bass with Mushrooms,
Bacon & Red Wine Sauce**
Seared fillet of Patagonian toothfish topped with sweet
and spicy veal demi-glace and Cabernet wine sauce,
onions, pork belly, wild young mushrooms, Vermont
maple syrup, chili powder, & micro greens
Bledsoe Family Winery Cabernet Sauvignon

Dessert

**Chocolate Pecan Pumpkin Pie
with Salted Caramel Sauce**
Flaky pie crust filled with a rich brownie like bottom,
a layer of pumpkin pie & a layer of
brown sugar pecans with caramel sauce
Barnard Griffin Syrah Port

Opening Nights

Dine Before the Show!

Dine with us before these shows:

November 11 - *Patti Labelle*

December 9 - *Sons of Mistro*



Don't worry about missing the opening act when you dine at the CLUB! Our special \$24 filet mignon or fish fillet dinner comes complete with a wedge salad, fresh veggies, and a baked potato with bacon bits, sour cream, chives, & cheddar cheese. Available Monday through Saturday from 5 to 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

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Manager's Message

Managing Staffing Shortages at Your Club

Chances are you've personally experienced the current shortage in hospitality staffing. Maybe you were given an abbreviated menu because there was not enough culinary staff to execute a full menu. Perhaps your favorite fast-food restaurant has been limited to drive-through only because they didn't have adequate staffing to open the dining room. Or maybe the entire restaurant was closed or operating under limited hours because they didn't have enough employees to serve you.

The situation is real and something we've been trying to manage at the CLUB for quite some time. Even before the pandemic, it seemed interest in the culinary arts was declining. Passionate, creative people interested in the food industry have been harder and harder to recruit. The law of supply and demand is driving wages up for available culinary staff while creating a payroll crunch for smaller businesses that simply can't keep up with the higher wages. We have recently seen culinary jobs that require less expertise, experience, and skills, driving wages to levels higher than what your CLUB has historically offered to our highly skilled culinary professionals. This shift in the market has added extra challenges to our ability to recruit new team members while ensuring our labor costs are maintained to meet annual expense projections

Fortunately for the CLUB, we have a strong core that exists in the "heart of the house". Our Executive Chef, Tim Drown has managed to prepare beautiful meals with less culinary staff. I am thankful for his hands-on approach and willingness to offer quality products and guest satisfaction levels consistent with the private club expectation. He is fortunate to be surrounded by truly dedicated people including his Sous Chef, Ronnie Hall. We are now moving into our active months at the CLUB and our challenge is securing additional support staff and adding to the core. With the closing of the University Centre Club at Doak S. Campbell Stadium, perhaps Chef Tim can lure some of those culinary workers our way. Front of the house employees are a little easier to find thanks to our proximity to Florida State University.



Barry Shields,
General Manager

What's most important to everyone here on the GC team is to continue to provide you with an experience that meets or exceeds your expectation. I'm confident that regardless of whatever obstacles are thrown our way, we will overcome and continue to serve you as you expect and enjoy. We'll adapt to the new reality and continue to focus on your needs.

I look forward to a great holiday season and hope to see many of you at the CLUB.

Barry Shields, CCM, COO



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.

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

Nashville's #1 Singer/Songwriter Evening



Welcome NEW MEMBERS

Matthew Farrar

Co-Founder, Stategic Digital Services

SPOUSE: **Anna Alexopoulos Farrar**

SPONSORS: **Margaret Timmins & Alexis Fowler**

Frank Shaw IV

Attorney, Smith Thompson Shaw Colon & Power

SPOUSE: **Marlee Shaw**

SPONSORS: **Crit Smith & Susan Thompson**

Bruce D. Platt

Attorney, Akerman LLP

SPOUSE: **Ruth Ann Platt**

SPONSORS: **Bruce Wiener & Eli Nortelus**

Phillip Taylor

President, Broadleaf Trucking, Inc.

SPONSORS: **Reynolds Arrington & Robert Hawken**

Alberto Garcia Marrero

Gubernatorial Fellow, Florida Division of Emergency Management

SPONSORS: **Erin O'Connor & Alia Faraj-Johnson**

Chadwick Leonard

Grassroots/Political Organizer, Florida Education Association

SPOUSE: **Farana Bonhomme**

SPONSORS: **Jeff Branch & Tara Taggart**

Carlos Nathan

Deputy Legislative Affairs Director

Florida Department of Agriculture

SPONSORS: **Eli Nortelus & Jeff Branch**

Victoria Price

Assistant Director IFAS Governmental Affairs

University of Florida

FIANCÉ: **Kyle Langan**

SPONSORS: **Samantha Sexton Greer & Mary Ann Hooks**

Becky Magdaleno

CEO, AIA Florida

SPOUSE: **David Magdaleno**

SPONSORS: **Jessica Love & Vicki L. Long**

Analorena Melendez

CEO, A&E Warehouse

SPOUSE: **Michael Anders**

SPONSORS: **Doug Bruce & Allison Carvajal**

Roy Apple

Managing Director, J.P. Morgan

SPOUSE: **Sharon Apple**

SPONSORS: **Ash Williams & Alia Faraj-Johnson**

Dennis D. Green, Jr.

Attorney, Law Office of Dennis D. Green, Jr.

SPOUSE: **Amanda K. Green**

SPONSORS: **Doug Holder & Patrick Bell**

Dr. Richard McCullough

President, Florida State University

SPOUSE: **Dr. Jai Varikar**

SPONSORS: **John Thrasher & Andy Jhanji**

John Vinson

Vice President, Ragnar Research

SPONSORS: **Andrew Wiggins & Tim Nungesser**

Jeff Scala

Associate Director of Public Policy,

Florida Association of Counties

FIANCÉ: **Sara Chinoy**

SPONSORS: **Tonnette Graham & Davin Suggs**

RETURNING MEMBERS

Joseph A. Kelly

President/CEO, Ghost Controls LLC

SPOUSE: **Annie Kelley**

Jason Dennard

Associate Athletic Director, FSU Athletics

SPOUSE: **Michelle Dennard**

Faron Boggs

Political Director at House Campaigns, RPOF

SPOUSE: **Jeanne Boggs**

Staff ANNIVERSARIES

November

Olgui Burgos, Cook, 1 year

December

Mike Basford, Facilities Manager, 3 years

Gerrell Webster, Cook, 1 year

Sara Miller, Hostess, 1 year

**Branden Williams, Food and Beverage Manager
5 years**

Brunch with Santa

Sunday, December 19 : 10 a.m. – 2 p.m.

\$40++ adults : \$20++ children ages 6-12

Free for children 5 & under

Christmastime means Brunch with Santa! Bring the family for a beautiful holiday brunch buffet with all the scrumptious offerings the family will enjoy. Santa will join us from the North Pole to visit with the children. Room rentals will be waived for private dining. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Chilled Seafood Station

Shrimp Cocktail, Snow Crab Claws, Estuary Oysters, Cocktail Sauce, Horseradish, Key West Mustard Sauce, Melted Butter, Lemons & Mini Tabasco & Saltines

Smoked Fish Display

Smoked Salmon, Smoked Trout, & Smoked Fish Dip
Boiled Eggs, Capers, Red Onion,
Cream Cheese & Mini Bagels

Salads

Garden Salad with Condiments & Dressings
Cranberry Waldorf Salad, Broccoli Salad, Tomato & Cucumber Salad,
Buffalo Mozzarella with Florida Santa Tomatoes & Basil

Tropical Fruit Display

Charcuterie & Antipasti Display

Assorted Breakfast Breads

Cinnamon Rolls, Scones, Biscuits, Bagels, Mini Muffins,
Assorted Danish, Rolls with Jams, Jellies, & Butter

Grand Display of Holiday Assorted Desserts

Chocolate Dipped Strawberries, Cakes, Pies, Cupcakes,
Shooters, Holiday Cookies, & Mini's

Carving Station

Traditional Slow Roasted Prime Rib with Cabernet Jus
Horseradish Cream, Horseradish, & Dijon Mustard

Omelet Station

Farm Fresh Eggs, Ham, Tomatoes, & Peppers
Chopped Fresh Spinach, Bacon, Onions, & Cheddar Cheese

Hots

Classic Eggs Benedict
Crispy Fried Oysters with Cajun Remoulade
Applewood Smoked Bacon,
Bradley's Sausage Links & Ham
Sausage Gravy with Southern Biscuits
French Toast with Banana Rum Sauce
Blueberry Pancakes with Vermont Maple Syrup
Cranberry & Chevre Chicken with
Fire-Roasted Tomato Infused Cranberry Demi-Glace
Pan Seared Salmon with Creamy Tuscany Sauce
Potatoes O'Brien
Winter Vegetable Medley



Kids Movie Night

Friday, November 19 : 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 the movie on our large projection screen with movie sound.

Featuring Disney & Pixar's Ratatouille

Remy, a resident of Paris, appreciates good food and has quite a sophisticated palate. He would love to become a chef so he can create and enjoy culinary masterpieces to his heart's delight. The only problem is, Remy is a rat. When he winds up in the sewer beneath one of Paris' finest restaurants, the rodent gourmet finds himself ideally placed to realize his dream.



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 Zoe red & white wine by the glass.



Children's Holiday Party Benefitting Toys for Tots

Monday, December 6 : 3 – 5 p.m.
Complimentary : Florida Ballroom

Our annual children's holiday party is a delightful day for our youngest Members! Bring the children and grandchildren and watch them marvel at the magic of the season. The children will visit with Santa Claus, decorate cookies, create a holiday craft, and enjoy face painting and balloon creations.



Each family is asked to bring unwrapped toy to donate to Toys for Tots (no Play-Doh or toy weapons please). The generous gifts will be provided to children in our community. Reservations are requested; 850-224-0650.

Members Enjoying Build Your Own Terrarium Event



All-You-Can-Eat Stone Crab Night Served Family Style

Thursday, November 11 : Florida Ballroom & Balcony
6:30 – 8:30 p.m.
\$90++ adults : \$45++ children ages 6 – 12

Stone crab season returns once again, promising those scrumptious claws with mustard dipping sauce. The season opened in October and we are providing you the opportunity to indulge in these beauties at our all-you-can-eat stone crab night! The culinary team will present additional 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
- Choice of Italian Style Garden Salad or Caesar Salad
- Cracked & Chilled Stone Crab Claws
- Key West Mustard Sauce, Cocktail Sauce, Lemons, Limes, Warm Clarified Butter
- Garlic and Herb Roasted Fingerling Potatoes
- Steamed Broccoli and Cauliflower
- Roasted Seasonal Vegetables
- Key Lime Pie

Holiday Schedule



Your CLUB will be closed on Friday & Saturday, November 26 & 27, following Thanksgiving. We will close for the Christmas holiday, Friday & Saturday, December 24 & 25, and New Year's Day, Saturday, January 1. We wish all our Members and families a wonderful holiday season and Happy New Year.

Featured \$5 Cocktails of the Month

November:

Amaretto Stone Sour

The Amaretto Stone Sour is a sweet and fruit-forward cocktail. The addition of orange juice to this sour recipe is what differentiates the drink from the Amaretto Sour. This cocktail is prepared with Amaretto liqueur, orange juice, and house made sour mix.



December:

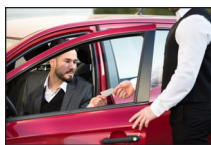
Rum Old Fashioned

This cocktail gives the old fashioned a little twist with dark rum. It goes perfectly with the zesty orange to make a deeply-flavoured short cocktail.

Prepared with aged rum, demerara syrup, & bitters.



Notice: Valet Parking Price Increase



American Valet Services has advised us of a price increase for the services they provide at the CLUB. Effective January 2, 2022, the service will increase to \$10 per car. We hope our Members will continue to enjoy the convenience of this service.

Birthday Night!



Complimentary entrée for Members with birthdays in November & December!

Wednesday, November 10 | Wednesday, December 8
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 November & December 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 \$38++ | Half board \$19++

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.

Family Style Thanksgiving

Thursday, November 25

Seating between 12 noon and 3:30 p.m.

\$38++ adult ; \$16++ children ages 6 - 12



Your CLUB will be open on Thanksgiving Day with all the traditional dishes everyone loves. Enjoy a relaxing, delicious, and stress-free Thanksgiving served family style at your CLUB. When you finish your meal, we'll provide take-home boxes for your leftovers. Private room rental fees will be waived. Call 850-224-0650 for reservation; confirmed reservations will be billed.

Starter

Winter Minestrone with Garlic Bruschetta & Parmesan

Second Course

Field Green Salad with Cranberry-Port Vinaigrette

Shiitake Mushrooms, Tomatoes, Cucumbers,
Blue Cheese, Candied Pecans, Dry Cranberries

Big Plates

Roast Tom Turkey with Natural Pan Gravy

Roast Manhattan Sirloin of Beef with
Bordelaise Sauce and Roasted Shallots

Classic Sides

Buttermilk Mashed Potatoes

Sweet Potato Mash and Brûlée Marshmallows

Sausage and Sage Dressing

Cornbread Stuffing

Classic Green Bean Casserole

Candied Baby Carrots

Traditional Cranberry Sauce

Dessert

Pumpkin Pie with Fireball Whip Cream

Flourless Chocolate Torte

Bourbon Pecan Pie

GOVERNORS CLUB for the Celebration of a Lifetime

Engagement announcements will soon dominate our social media pages as forty percent of all engagements take place between Christmas Eve and Valentine's Day. Since many couples were forced to postpone their wedding celebrations in 2020, newly engaged couples are finding venues are fully booked for their desired date. According to The Wedding Report, there will be 2.5 million weddings in 2022 — more than we've seen in almost 40 years. The GOVERNORS CLUB was designed not only to be a sophisticated private dining establishment & lounge, but also the most elegant and prestigious private event venue in our area. Your CLUB is eager to connect with newly engaged couples and has available dates for 2022, but the calendar is quickly filling. Your membership can be utilized, without financial obligation, to provide event space for your sponsored guests. Please connect family members, friends, and colleagues with Nicole Okken, 850-205-0665, nokken@govclub.com, as they start the journey of planning their Celebration of a Lifetime.



Photo Credit: Courtney Wahl Photography



Photo Credit: Sara Lynn Photography



Photo Credit: Kylee & Ryan Studios



Photo Credit: Courtney Wahl Photography

Governors Club Accolades

The GOVERNORS CLUB Accolades Program encourages Members and guests to recognize the actions and attitudes of staff members who go above and beyond. The staff members whose names are drawn from the accolades receives \$100. Be sure to take the time to recognize your staff when they go the extra mile to ensure your CLUB experience is perfect.



Congratulations to server **Chason Scruggs**, our **2021 Accolade Winner**, for acquiring the most accolade points throughout the year. Her dedication and professionalism in serving our Members is greatly appreciated. Chason received \$300 and an annual parking pass for her remarkable work at your CLUB.

Here are a few of Chason's Accolades:

- Member **Elizabeth Ricci**: Provides service with a smile. Prompt attention to detail.
- Member **Barney Bishop**: Very good service, very attentive and checked on us frequently to ensure all was well.
- Member **Ron Sachs**: Awesome as always. Chason is terrific!
- Member **Lance Lozano**: Very attentive and knowledgeable.
- Member **Nigel Allen**: She is terrific!
- Member **Marion Hoffmann**: Great attitude and very personable.
- Member **Claudia Davant**: Great service!
- Member **Elizabeth Emmanuel**: Chason is incredible, attentive, and professional. The vegetarian options are increasing and delicious.
- Member **Jan Gainer**: Chason provides excellent service. The food was delicious and beautifully presented.



Chason Scruggs, Server

Congratulations also to **Cassidy Shields**, our most recent Accolade winner.

Here are a few of Cassidy's Accolades:

- Member **Alli Schoonover**: Excellent service! Second floor balcony lunch was perfect.
- Members **Dr. & Mrs. Meade**: Great service with a smile.
- Member **Robert Williams**: Super nice and attentive. Superb!
- Member **Elizabeth Emmanuel**: Excellent service and food.
- Member **Michael Wilson**: Excellent service during our first time at Birthday Night.

Other notable Accolades:

- Member **Beth Corum** to **Josh Lawler**: Overall service was attentive. He noticed the temperature dropping and lit the heaters for us on the balcony. Five-star service!
- Member **Tonnette Graham** to **Nicole Gerzina**: She was so sweet and helpful. It was a busy night, but she did an amazing job.
- Member **Dr. Clark** to **Isabella Nolan**: Isabella provided us with warm, accurate, efficient service.
- Member **Rob Sniffen** to **Summer Dawes**: Summer is an absolute delight. Best clam chowder I've ever had.
- Member **Kelly Reichelderfer** to **Greg Ward**: Attentive, polite, and friendly.
- Member **Jim Clark** to **Maxine Rosander**: Wonderful service for my guest and me. Friendly, attentive and on point!
- Member **Alia Faraj-Johnson** to **Isabella Nolan**: She did such a great job taking care of all of us. So enjoyable!
- Member **Nancy Faircloth** to **Summer Dawes**: Friendly service and helpful on suggestions for menu side alternatives. Thank you.
- Member **Barney Bishop** to **Maxine Rosander**: Maxine provided excellent service and was attentive, professional, and friendly.
- Member **Jan Gainer** to **Greg Ward**: Welcome back Greg! So nice to have you back at the Club.



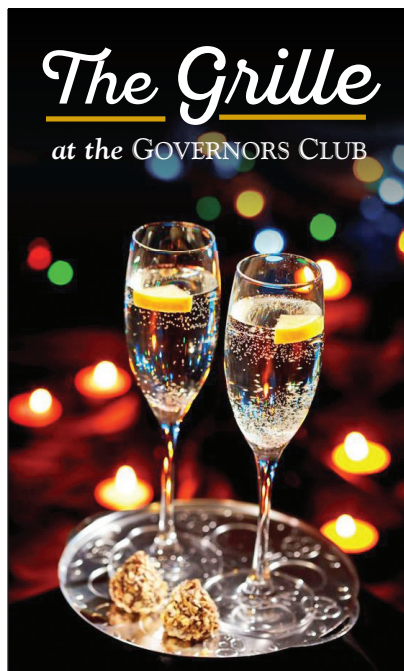
Cassidy Shields, Server

Celebrate New Year's Eve

Dine in our beautifully renovated Grille with our full à la carte menu. All guests will enjoy a complimentary sparkling toast and decadent chocolate truffles at the conclusion of the evening.

Call 850-224-0650 for reservations.

Happy New Year!



Committee Week Breakfast & Lunch In The Lounge

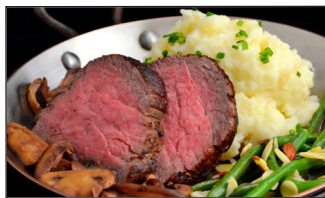


Tuesdays, Wednesdays & Thursdays
During committee weeks

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.

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!



Venison with Mash & Veggies

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 Club of San Francisco

Nestled in the heart of the city in the Nob Hill district. The elegance and inviting atmosphere of the University Club of San Francisco is the ideal setting for many member events. Offering 22 overnight rooms, exceptional fine and casual dining, historic library with rare edition books, executive gym with saunas & steam rooms, a rotating art gallery and a permanent fine art collection. The Club's squash facility is the premiere squash center on the west coast, featuring three soft ball singles courts and two hard ball doubles courts.

New \$5 Feature Wines from Domaine Skouras of Greece

We are pleased to offer two new wines by the glass for \$5 from Skouras Winery in the Country of Greece. Founded in 1986 the estate produces a range of wines based on the Agiorgitiko grape variety. Zoe White is a dry wine with flavors of citrus fruit & touches of jasmine & mint. It is the perfect choice for salads, white meat, fish, and seafood dishes. Zoe Red is a dry red with a medium body, moderate acidity & smooth tannins. Zoe Red pairs well with steaks and barbecue.





GOVERNORS CLUB

P.O. Box 10568
Tallahassee, Florida 32302

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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
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
www.GovClub.com

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