



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

March / April 2022

CLUB Events

Birthday Night
Wednesday, March 9

St. Patrick's Special
March 14 - 18

Catena Zapata Wine Dinner
Friday, March 18

Gulf Shrimp & Oyster Night
Friday, March 25

Kid's Movie Night
Friday, March 25

K by Karen Berger Cigar Dinner
Wednesday, March 30

Springtime Tallahassee Lunch Buffet
Saturday, April 2

Birthday Night
Wednesday, April 6

Kid's Movie Night
Friday, April 8

Easter Brunch Buffet
Sunday, April 17

Southern France Wine Tasting
Thursday, April 21

Louisiana Crawfish Boil
Friday, April 29

Kentucky Derby Party
Saturday, May 7

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

One Buck per Shuck Oyster Night
Wednesday in the Lounge

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

Prepared Two Ways!

Friday, March 25 | 5:30 – 8:30 p.m.

Buffet | Featuring Estuary Oysters

\$45++ adults | \$18 kids age 6 – 12 | \$7 kids 5 & under
Casual attire encouraged.



Fill your craving for these Gulf Coast favorites with family and friends at our All-You-Can-Eat Shrimp & Oyster Night. The culinary team has prepared a delicious buffet sure to please everyone. Please reserve by Wednesday, March 23, so we will have enough shellfish available. Call 850-224-0650 for reservations; confirmed reservations will be billed.

Starters

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

Entrees

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

Sides

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

Desserts

Southern Banana Cream Pudding | Key Lime Pie | Macaroons

All-You-Can-Eat Louisiana Crawfish Boil



Friday, April 29 | 5:30 – 8:30 p.m.

Buffet | Casual attire encouraged

\$45++ adults | \$18 kids age 6 – 12 | \$7 kids 5 & under

We're bringing the bayou to you at our Louisiana Crawfish Boil. Start your dinner with our savory seafood gumbo and oysters on the half-shell, then feast on our unlimited Creole boil with plenty of sides to make everyone happy. Finish your meal with delicious New Orleans bread pudding or decadent southern pralines. Please reserve by Wednesday, April 27. Call 850-224-0650 for reservations; confirmed reservations will be billed.

Starters

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

Chilled

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

Hot

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

Desserts

New Orleans Bread Pudding with Bourbon Sauce | Southern Pralines



The Grille

\$13 Fast Lunch Features

**Enjoy a Quick Lunch
at the Club!**

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



Monday

Club Sandwich

Grilled chicken with bacon, lettuce, tomato and mayonnaise on three slices of toasted white bread with chips



Club Sandwich

Tuesday

Greek Chicken Pasta

Sautéed red onions, garlic, artichoke hearts, tomatoes, parsley, and chicken breast in olive oil tossed with orecchiette pasta, feta cheese, kalamata olives, lemon juice and oregano



Greek Chicken Pasta

Wednesday

Cajun Blackened Grouper

Cajun spiced grouper over slow braised red beans and rice with spicy cream sauce and sautéed green beans

Thursday

Maple Dijon Chicken

Sautéed breast of chicken with wilted spinach, Vermont maple syrup, French mustard and cream, roasted fingerling potatoes, crumbled bacon, and feta cheese

'Fry Day'

Crispy Fried Catfish

Cornmeal and flour dredged fillets, stone ground yellow grits with cheddar cheese, collard greens, cocktail or tartar sauce and lemon

St. Patrick's Special

Enjoy Corned Beef & Cabbage All Week!

Monday through
Saturday, March 14 – 19
\$18++ lunch
\$23++ dinner



In recognition of St. Patrick's Day, we'll be serving corned beef and cabbage as our feature dish for lunch and dinner all week! Stop in for a hearty dish of Irish heritage including house cured lean brisket simmered slow and low with boiled red bliss potatoes, baby carrots, onions and chopped parsley with stone ground mustard and marbled rye bread.

Opening Nights

Dine Before the Show!

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. and every Friday night.



Dine with us before these upcoming shows:

Thursday, April 28 - *Tartan Terrors*

Thursday, May 12 - *Dala*

Friday, May 27 - *Little River Band*

Wednesday, June 1 - *Dance Theater of Harlem*

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.

Manager's Message

Measuring the Impact of Price & Wage Pressure on the Club

We recently participated in a survey with 534 other clubs around the nation to look at the impact of labor market pressure and other cost increases on the club industry. The survey was conducted by a leading industry consultant, Club Benchmarking. I thought it would be worthwhile to share some of the data from that study.



Barry Shields
General Manager

97% of responding clubs indicated that the ability to attract hourly labor is more difficult than usual with 88% finding it to be 'Extremely' (54%) and 'Moderately' (36%) difficult. They found this particularly true when hiring culinary staff.

Across the industry, 15 to 35% of full-time positions are staffed below ideal levels, while part-time positions are 30 to 50% below. 70-80% report that they are unable to fill all their food and beverage positions. I recently did a comparison of staffing levels at our CLUB during the busy legislative session and found that we are operating at the normal legislative volume with approximately 20 fewer employees. Everyone, and particularly management, are carrying a larger load to make up for having fewer employees.

The basic principles of supply and demand have affected wages in the labor pool as well. With fewer employees available, the market is paying higher

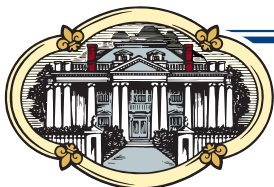
wages to attract new employees and retain existing staff. Clubs in the Southeast report an average wage increase right at 20%.

The last section of the survey looked at how clubs plan to respond to the increase in wages and operating expenses. Half of the clubs are projecting dues increases of more than 4% while a quarter are projecting increases of 6%. The remaining clubs, with projected increases of less than 4%, plan to hold non-labor expenses tighter to make up for dues increases. Such a bifurcation occurred during the 2008/2009 recession when about half of clubs pulled through that time by cutting expenses while the other half kept investing and evolving the member experience, choosing to compete primarily on value versus price.

Club Benchmarking data suggests that over time, clubs must lean towards properly funding a compelling member experience and lean away from price competition. Looking forward, the current hourly wage market and likely increasing inflation will test the strategic mettle in terms of how clubs are managed. Will they ask members to fund the expenses as necessary, or will they look to "trim the sails"? Only time will tell.

Hope to see you soon.

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. Contact Nicole Okken, nokken@govclub.com, 850-205-0665 for confirmation of qualification and a Loyalty application.

Memories for a Lifetime are Created at Your Club!

It is always an honor when Members choose the GOVERNORS CLUB to host their most precious family events. Recently, CLUB Members **Dr. & Mrs. Frank Gredler**, and **Mr. & Mrs. John Clark** hosted beautiful wedding receptions for their daughters and newlywed Members, **Mr. & Mrs. Michael Blank**, hosted their fantastic rehearsal dinner and welcome party at the CLUB. The expert styling and planning by the talented team at John Gandy Events joined with the CLUB's elegant and timeless backdrop and excellent food, beverage & service made for unforgettable celebrations of love. We thank the Gredlers, Clarks, and Blanks for making the CLUB part of their memorable celebrations. We also thank John Gandy Events, Woodland Fields Photography, and Foster Photographs for their creative partnerships. If you have a special event forthcoming, be sure to call Nicole Okken, Sales & Events Director, 850-205-0665 to create your memories for a lifetime.



Mr. & Mrs. Easterbrook Photo: Woodland Fields Photography



Mr. & Mrs. Blank Photo: Foster Photographs



Mr. & Mrs. Gredler Photo: Woodland Fields Photography



Welcome NEW MEMBERS

Ansley Seaton / *Communications Coordinator*
McNicholas & Associates
SPONSORS: Derek Whitis & Ryan Smith

Nicholas P. Grant / *Director of Government Relations*
Lee Health
SPONSORS: Michael Grant & Jennifer Green

Justin M. Senior / *CEO, Safety Net Hospital Alliance*
SPOUSE: Stephanie Senior
SPONSORS: Melinda Kennedy & William Spicola

Robert "Bobby" Long, Jr. / *Judge*
First District Court of Appeal
SPOUSE: JENNA LONG
SPONSORS: J. John Couriel & J. Rachel Nordby

Lee Christine Young / *Legislative Aide*
SPOUSE: Roger Young
SPONSORS: Sheela Van Hoose & Seth McKeel

Mel Ponder / *Interim CEO*
Emerald Coast Association of Realtors
SPOUSE: Mona Ponder
SPONSORS: Kaitlyn B. Owen & Kelly Beth Horton

Zach Hubbard / *Lobbyist, Rubin, Turnbull & Associates*
SPONSORS: Heather Turnbull & Bill Rubin

Adrian Lukis / *Partner, Ballard Partners*
SPOUSE: Ashley Lukis
SPONSORS: Brian Ballard & Wansley Walters

Daniel C. Pardo / *Law Clerk, Supreme Court of Florida*
FIANCÉ: Meredith Lunde
SPONSORS: Chad E. Revis & Alia Faraj-Johnson

Jeff Binkley / *Principal, Ryan LLC*
SPOUSE: Margaret Binkley
SPONSORS: Marnie George & Karen Moore

RETURNING MEMBERS

Noah Valenstein / *Partner, Brightwater Strategies Group*
SPOUSE: Jennifer Valenstein

Matt Hale / *Listing Agent, Capital City Real Estate Group*
SPOUSE: Becca Hale

CORRECTION: We apologize to **Dr. Shamarial Roberson**, President of Health & Human Services, Indelible Business Solutions for the misspelling of his name in the last edition of our newsletter.

Springtime Tallahassee at Your Club!

Friday, April 1, 6 p.m. - Music Festival at Kleman Plaza
Stop by the CLUB and enjoy our Friday Night Filet Special.

Saturday April 2 - Parade & Jubilee in the Parade
Enjoy lunch at the CLUB following the parade.

Buffet lunch : 11:30 a.m. – 2 p.m. : \$24++ adults : \$14++ kids ages 6 – 12
Unlimited fresh mimosas : \$15++

Enjoy a beautiful day downtown celebrating springtime in Tallahassee and be sure to visit the CLUB for lunch on the balcony, patio or in the Main Dining Room. Happy springtime, Tallahassee!

Hot Items

Rosemary Grilled Chicken Breast with Honey Mustard Glaze
Grilled Mahi Mahi with Pineapple Salsa
Mini Wagyu Cheeseburgers Sliders with Caramelized Onions
Southern Pimento Mac & Cheese
Summer Squash Casserole

Chilled Items

Tropical Fruit Display | Sunburst Salad
Caprese Salad
Assorted Sliders
Egg, Ham, Chicken, & Tuna

Baked Goods - Muffins, Biscuits, Breakfast Breads with Assorted Jellies & Honey

Dessert - Assorted Desserts, Cookies, Bars, Chocolate Dipped Strawberries



Kentucky Derby Party

Saturday, May 7 | 5 – 7:30 p.m. | \$59++ | The Lounge
Southern Style Derby Menu | Unlimited Mint Juleps
Adults Only Please

The horses will race at Churchill Downs on May 7, and we will again celebrate with a Kentucky Derby Party! The party will take place in the Lounge, providing a relaxed and fun atmosphere for all. Ladies show off your spring dresses and Derby hats and gentlemen show your Derby style with a spiffy bow tie. If you are feeling lucky, test your fortune in our Derby contest, & 50/50 raffle. Price includes Derby fare, unlimited mint juleps, sparkling wine & select assorted beers. All guests will take home a genuine 2022 Kentucky Derby glass. Partial proceeds from this event will support the JUNIOR LEAGUE OF TALLAHASSEE. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Chilled Items

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

Soup

Beer Cheese Soup with Rye Croutons

Warm Foods

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

Sweets Table

Banana Pudding
Upside Down Apple Caramel Cake

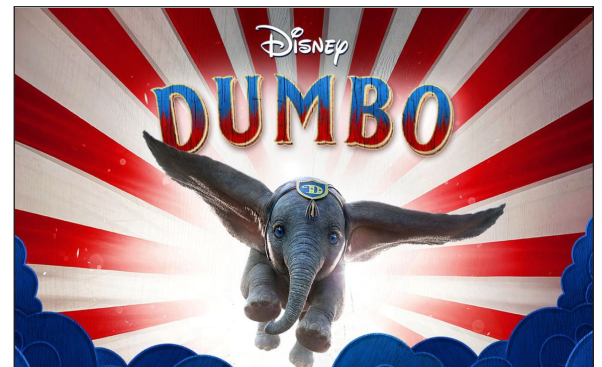
Cocktails

Unlimited Mint Juleps,
Select Beer & Sparkling Wine

Kids Movie Night

Featuring Disney's *Dumbo*
Friday, March 25 | 6:30 p.m. | \$25++

Let us entertain the kids while adults dine in the Grille or attend our AYCE Shrimp & Oyster Night. The children enjoy a kid friendly fried shrimp dinner and watch the movie 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.



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 Petroleum Club of Billings

The Billings Petroleum Club has served its members, their children, and their children's children for over 65 years. A gorgeous remodel was completed in 2016 and serves as Billings only panoramic view of the city and Beartooth Mountains. Perched on the 22nd floor of the DoubleTree Hotel, the Petroleum Club offers members and their guests unparalleled views of downtown Billings, The Yellowstone River valley, the Beartooth Mountains and Montana's Big Sky beauty. The view is just the beginning. The Petroleum Club is the best place in town to gather with family, friends or business associates for great food, drinks and special occasions. The professional and experienced staff at the Petroleum Club is proud of the service it provides in our two dining facilities – the spacious Bar & Grille and the formal Dining Room.

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

Springtime in Southern France Wine Tasting

Vin Gris, Rose-All-Day, & Sun-Flecked Reds of the Mediterranean

Thursday, April 21 : 6:30 pm

\$34++ : Free for Platinum Society Members



Southern France provides both commercial wines on an industrial scale, as well as boutique wines that express the great diversity of sites influenced by various winds such as the cooling Mistral and the arid, drying winds of the Tramontane. A true Shangri-La for grape growing, with flavors full of ripeness and character if chosen to farm that way. Wines from Corbieres, La Londe in Provence, Minervois, Bandol and the Cotes Catalanes hills around the Vin Doux Naturels sites of Maury near the Barcelona hills. A tasting adventure not-to-miss! This evening will be facilitated by Adam Foster of Winebow Fine Wine+Spirits. Call 850-224-0650 to reserve; confirmed reservations will be billed.

FEATURED WINES

*Fontsainte, Gris de Gris of Pinot Gris, Corbieres
Figuiere, Cotes de Provence Premiere CDP Rose
Coupe Roses, Minervois, "La Bastide", Languedoc
Domaine de la Tour du Bon, Bandol Rouge*

*Jean-Marc Lafage, Grenache,
"Cuwee Nicolas", Cotes Catalanes*

Featured \$5 Cocktails of the Month

March:

Irish Espresso Martini

Enjoy a taste of the Irish with this robust cocktail! Prepared with Irish whiskey, coffee liqueur, espresso and served 'up' with coffee bean garnish!



April:

English Rose Martini

This is a delightful variation of the classic gin martini. This concoction is prepared with gin, apricot brandy, grenadine, dry vermouth and fresh lemon to create a delightful drink to enjoy before dinner. Served 'up' with cherry garnish.



As a reminder, your CLUB always offers \$5++ single pour cocktails made with Tito's vodka and Buffalo Trace bourbon. We also feature Coravin wine pours of Darioush Cabernet & Far Niente Chardonnay.

Online Credit Card Payments

Members have the ability to make payments online, set-up recurring payments and save your credit card information for future use. Just login to your Member account to get started.



Birthday Night!

Complimentary entrée for Members with birthdays in March & April!

Wednesday, March 9 : Wednesday, April 6
6 – 9 p.m. : Seating available in the Grille, Patio or on the Balcony

Celebrate your birthday with friends and family at the CLUB. All Members with March & April birthdays will receive a complimentary entrée of your choice during your birthday month! Make it a special celebration at your Club. Call 850-224-0650 to reserve.



Weekend Specials

Friday -

Fish & Filet Night

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

Saturday - BYOB!

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



Buck per Shuck Oyster Nights Every Wednesday in the Lounge!



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 just one buck each alongside a cold brew or cocktail. Bring a group of friends and make it your Wednesday night tradition.



Picnic Totes Grab a Tote & Go Outside!

\$48 + tax : Call 850-224-0650 to order (24 hrs in advance)

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



Andes Mountain Top Dinner Experience: A Tour of Catena Zapata's High Mountain Vineyards

Friday, March 18, 6:30 p.m.

\$95 : \$61 for Platinum Society Members

Nicholás Catena thrust Argentinian wine into the modern era. A widely travelled academic economist, he learned from his exposure in the 1970s both to great Bordeaux and the huge promise of Napa wines. In the early 1980s, Catena agreed the key was to plant the right varieties in the right location, specifically cooler, higher sites. He recently received the Wine Enthusiast 2021 "Lifetime Achievement Award" for his role in raising the quality, and prestige of the Argentinean wine industry. The evening will be facilitated by Adam Foster of Winebow Fine Wine+Spirits. Call 850-224-0650 to reserve; confirmed reservations will be billed.



FIRST COURSE

Estuary Oysters on the Half Shell

five oysters topped with chile, cilantro and Meyer lemon salsa
Catena "White Clay" Chenin/Semillon, Lujan de Cuyo

SECOND COURSE

Pate de Campagne and Stilton Cheese

country style pork pate with cornichon, stone ground mustard and French baguette with "The King" of blue cheese drizzled with Orchard Pond honey
Catena Malbec, Paraje Altamira

THIRD COURSE

Tempura Ahi

loin of tuna wrapped in nori and wok fried with stir fried vegetables, purple potato mousseline, tomato ginger relish and ponzu beurre blanc
Catena Cabernet Franc, San Carlos

ENTRÉE

Grilled "PRIME" Ribeye of Beef

roasted Idaho potatoes, baby carrots and red wine butter
Catena Zapata Red Nicolas, Mendoza

FINALE

Chocolate Hazelnut Mascarpone Tart

chocolate crust filled with Italian cheese, chocolate and hazelnut mousse with toasted hazelnut garnish
Catena Alta Cabernet Sauvignon, Mendoza

Call or Text the Valet for Your Automobile

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



March

Paul McShane, Beverage Manager, 10 years

April

Nicole Okken, Sales & Events Director, 6 years

Easter Brunch Buffet - A Family Favorite

Sunday, April 17 🌞 10:00 am – 2:00 pm

\$38++ adults

\$18++ kids 6 – 12

\$6++ kids 5 and under

This popular family day is a GOVERNORS CLUB tradition. The Easter Bunny will be on hand to visit with the children. Seating is available on the half-hour and we have a limited number of private rooms available for your Easter celebration. All room rentals will be waived. RSVP no later than Friday, April 15. Call 850-224-0650 for reservations; confirmed reservations will be billed.



Grand Buffet

Garden Salad with Condiments & Dressings
Decorated Easter Eggs

Chilled Seafood & Smoked Fish Display

Spiced Shrimp & Estuary Oysters
with Cocktail Sauce,

Horseradish, Lemons, Mini Tabasco & Saltines

Crispy Fried Oysters with Cajun Remoulade Sauce

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

Flock of Deviled Eggs

Goat Cheese & Prosciutto
Sriracha & Bacon,

Fried Oyster & Pickled Okra,
Smoked Salmon & Dill
Horseradish & Relish,
BLT, & California

Composed Salads

Bow Tie Pasta Salad with Vine Cherry Tomatoes,
Mozzarella Salad, Broccoli Salad,
Cucumber, Tomato & Feta Salad

Charcuterie & Antipasti Display

Assorted Crackers & Flatbreads
Grilled & Roasted Vegetables

Carving Station

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

Omelet Station

Farm Fresh Eggs, Diced Ham,
Bacon, Diced Tomatoes,
Diced Peppers, Chopped Fresh Spinach,
Diced Onions, Black Olives,
Jack & Cheddar Cheeses

Hots

Southern Eggs Benedict with Hollandaise Sauce,
Crispy Bacon, Bradley's Sausage & Ham,
Cheddar Cheese Grits
& Sausage Gravy with Biscuits,

French Toast with Banana Rum Sauce,
Whipped Butter & Vermont Maple Syrup

Fennel Crusted Lamb Chops
with Sweet Potato Mash,
Asparagus, & Mint Demi-Glace

GC Chicken Piccata with Lemon Quinoa

Grilled Salmon with Mango Salsa,
Garlic & Herb Roasted Potatoes
Spring Medley of Vegetables

Assorted Breakfast Breads

Cinnamon Rolls, Scones, Biscuits,
Bagels, Mini Muffins,
Assorted Danish, Bread & Artisan Rolls

Desserts

Assorted Springtime Desserts, Cakes & Pies,
Cupcakes, Shooters, & Minis

Kids Movie Night

Featuring: Disney's Encanto

Friday, April 8 | 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 kid friendly dinner, with a movie. Our feature movie, *Encanto* 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.



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!

Staffing UPDATE



Edward Mendoza

You may have recently met our newest Food and Beverage Manager, Edward "Eddie" Mendoza at the CLUB, as he jumped right into the thick of things during the busy legislative session.

Eddie was born in Brooklyn, NY and moved to Florida in 1986. He has spent his entire career in the food and beverage industry with a focus on customer satisfaction and fine dining. His time at Publix and Walt Disney World provided Eddie a strong background in customer service and naturally led him to fine dining in Orlando, the hospitality capital of Florida..

In 2017, Eddie moved to Tallahassee where he has worked at several popular local restaurants. He is a musician/percussionist with a passion for classical music and especially piano compositions. He enjoys cycling in his free time and has an affinity for animals. He looks forward to meeting all our Members.

Cigar Dinner with Karen Berger, Owner K by Karen Berger Cigars

Wednesday, March 30

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



Join us for this fantastic cigar dinner with Karen Berger, Owner & Operator of K by Karen Berger cigars. Known for crafting some of the best budget-friendly Nicaraguan cigars on the market, K by Karen Berger is inspired and informed by some of the top names in modern cigar-marking. The brand was founded by the wife of cigar industry mainstay Don Kiki with the goal of keeping his remarkable legacy alive. That remarkable passion and inspiration are present in every cigar from K by Karen Berger. Begin the evening at our CLUB brand open bar, followed by Chef Tim's perfectly crafted three-course steakhouse dinner with select wine from our GC cellar. Call 850-224-0650 for reservations; confirmed reservations will be billed.

STARTER

Lentil & Sausage Soup

Simmered lentils with Italian sausage, chicken stock and vegetables

ENTREE

Roast Duck with Red Thai Curry Sauce

Semi-boneless Long Island duck on jasmine rice, sweet & spicy curry sauce with heirloom tomatoes, coconut milk, pineapple & Thai basil

DESSERT

White Chocolate Cheesecake

Velvety smooth, rich and creamy cheesecake over a butter cookie crust, with white chocolate sauce & raspberries



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

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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
Edward Mendoza
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 – 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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