



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

May / June 2022

## CLUB Events

Cinco de Mayo Fiesta  
Thursday, May 5

Kentucky Derby Party  
Saturday, May 7

Mother's Day Brunch  
Sunday, May 8

Birthday Nights  
Wednesday, May 11  
Wednesday, June 8

Sweet Cheeks  
Wine Tasting  
Thursday, May 12

Meet Chef Fritsche  
Wednesday, May 18

New England Lobster  
Night  
Wednesday, May 25

Kids Movie Night  
Friday, May 27  
Friday, June 24

Dad's Night Out  
Cigar Dinner  
Wednesday, June 15

Grgich Hills Wine  
Dinner  
Friday, June 17

Oyster City Beer Dinner  
Thursday, June 23

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

Buck per Shuck  
Oyster Night  
Wednesday in the Lounge

## New England Lobster Night

Two-Pound Maine Lobster with Clams Casino & Sides

Wednesday, May 25

\$70++ | Reservations open at 6 p.m.

Deadline to reserve: Thursday, May 19th

Tie on a bib and indulge in a delectable two-pound whole Maine lobster with clams casino and scrumptious sides — all part of a true New England lobster dining experience. Finish your meal with delicious apple pie à la mode and a smile on your face. Please reserve by Thursday, May 19th. Call 850-224-0650 for reservations; confirmed reservations will be billed.



## New England Lobster Night

### Starter - Clams Casino

On the half-shell with sautéed veggies, breadcrumbs, bacon & Parmigiano-Reggiano

### Soup - New England Clam Chowder

Sautéed salt pork, celery & onions in butter & flour with clam juice, Idaho potatoes, chopped clams & cream

### Salad - Garden Salad with Creamy Peppercorn Dressing

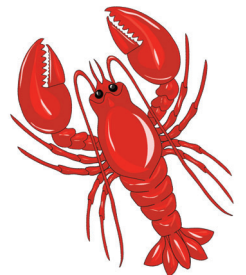
Spring mix, cucumbers, Roma tomatoes, radishes, carrots, & crispy onions with dressing

### Entree - Two-Pound Steamed Maine Lobster

Whole lobster with split tail & cracked claws, parsley boiled red bliss potatoes, corn on the cob, melted butter & lemons

### Dessert - Apple Pie à La Mode

Warm apple pie with a scoop of vanilla ice cream





# 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

# Oyster City Beer Dinner

Thursday, June 23

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

Live from the pearl of Apalachicola Bay, we present you a Beer Dinner with Oyster City brews. Chef Fritsche has prepared a fantastic four-course meal to



compliment the local brews. A member of the Oyster City brewing team will be on-hand to share information about the history of the company and provide details on each beer. Call 850-224-0650 for reservations; confirmed reservations will be billed.

#### Mangrove Pale Ale

Ceviche tostada, cilantro-datil crema, sweet-n-spicy pickled mango, crispy corn nuts

#### Fermentus Interruptus Hurricane Hazy IPA

Lamb picadillo empanada, IPA queso fundido, pico de gallo

#### Red Right Return Amber Ale

Medallions of pork tenderloin milanese, goat cheese, arugula, citrus, smoked almond romesco

#### Hooter Brown Pale Ale

Soft pretzel & salted caramel bread pudding, Hooter Brown crème anglaise, banana-toasted walnut ice cream



# Picnic Totes Grab a Tote and Go Outside!

\$48 + tax

Call 850-224-0650 to order 24 hours in advance

Our two-person totes include your choice of red or white wine, charcuterie plate with pâté terrine, salamis, hard & 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.

## Manager's Message

# Celebrating Forty Years!

## Governors Club Continues to Expand & Refresh

This fall, the GOVERNORS CLUB will celebrate forty years of serving our Membership. What started with a planning committee of local business leaders in September of 1980, culminated in an elaborate, grand opening CLUB gala in November of 1982.

The founding officers consisted of John Madigan, Jr., Chairman of the Board, W. Taylor Moore, President, Stanley Tait, Executive Vice President, Fred Baggett, V.P. of Facilities, Fred McCord, V.P. of Finance, Jon Shebel, V.P. of Membership, and Kinney Harley, Secretary/Treasurer. The general manager was Bill Horne, who was also on the planning committee and whose insight in the hospitality industry guided the CLUB to a successful opening day celebration.

In the early days, the CLUB facility consisted of the Main Dining Room and the Plantation Room on the second floor. Those dining areas were separated by the Parlor, which provided Members a place to enjoy a drink before dinner or relax with guests in one of the many elegant seating groups. The third floor was also built during the original construction and consisted of the Library, Capital Room, Governors Board Room, and the Private Dining Room. These rooms were created specifically for intimate groups that desired a private dining experience.

The CLUB has continued to expand its facilities and services throughout the years. The first expansion was in 1992 with the addition of The Grille on the ground floor. The Grille provided a casual setting for Members to enjoy both lunch and dinner. It proved to be so popular that it ultimately eliminated use of the Main Dining Room for formal dining.

The Balcony was constructed in 1996 to provide Members al fresco dining opportunities and it has become a popular spot for both à la carte dining and private events. In 2006, the CLUB opened the Lounge with tremendous excitement and it continues to be a very popular venue. The Patio was completed in September of 2017 and provided a dining location under the beautiful magnolia tree. Most recently, the CLUB completed a considerable two-phase renovation of the main Clubhouse. The Board of Governors is currently discussing upgrades to the Lounge and news of the changes and timeline will be communicated soon.

Your CLUB has enjoyed countless achievements over

the last forty years thanks to the tremendous support of its Membership. Without Members, the GOVERNORS CLUB simply would not exist. The active Membership that the CLUB enjoys will ensure we continue to flourish and serve as the premier private club in Tallahassee. This fall, we plan to throw a forty-year celebration party at the CLUB. Be sure to attend, as it will be a night to remember. *Laissez les bons temps rouler!*



Barry Shields  
General Manager

Barry Shields, CCM, COO



Balcony Construction, 1996



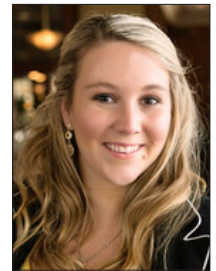
# Summer Hours & Relaxed Dress Code

On Monday, May 2, we will begin our summer hours. The Grille will be open for lunch Monday through Friday, and dinner Wednesday through Saturday. The Lounge is open Monday through Friday (*starting May 9*) with full menus available for your enjoyment Wednesday through Friday. Complimentary bar snacks are always available in the Lounge. The dress code for summer is very relaxed. Come as you are in your shorts, sundresses, and casual attire. Dine on the Patio, Balcony, or in the Grille. We will resume normal business hours following Labor Day on Tuesday, September 6.



## Catering Corner

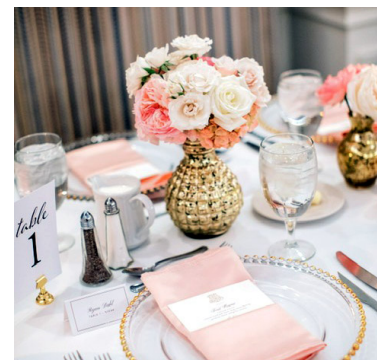
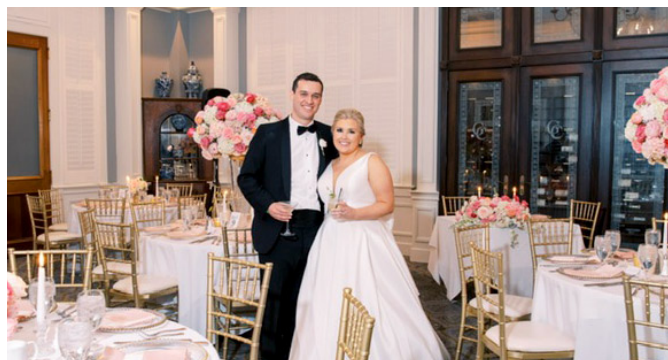
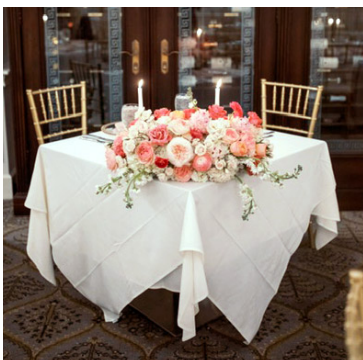
Your CLUB is the perfect venue to celebrate those special occasions and create memorable experiences for your family & friends. The best part of my role at the CLUB is working with our Members, their families, friends, and colleagues to craft events that celebrate the important milestones in their lives. Our private event bookings have grown tremendously since the completion of our renovation project, and the CLUB is grateful to all the Members who have entrusted the CLUB with hosting their special events. Since renovation completion, we continue to see an abundance of weddings taking place at your CLUB. I would like to thank Members, **William and Meredith Snowden**, who selected the CLUB as the reception venue for the February wedding of their beautiful daughter, **Harper**. Members **Daniel and Meredith Pardo**, also celebrated their marriage in March with a wonderful gathering of friends & family at the CLUB. I hope you enjoy these photos from their celebrations, and I look forward to facilitating your next special event.



Nicole Okken  
Sales & Events  
Director



Photos Courtesy of Elizabeth Birdwell



Photos Courtesy of Lisa Silva Photography

## Welcome NEW MEMBERS

### **Curry G. Pajcic**

Attorney, Pajcic & Pajcic

SPOUSE: Annie Pajcic

SPONSORS: Foyt Ralston & Eli Nortelus

### **Zack Nations**

State Affairs Manager, TECO

SPONSORS: Holly R. Miller & Alan Suskey

### **Lindsay Whelan**

Attorney, Kutak Rock LLP

SPOUSE: Mike Whelan

SPONSORS: Jonathan Johnson

& Elizabeth Emmanuel

### **Hal Jackson**

Owner, Factor X Fitness

SPOUSE: Macie Baker

SPONSORS: Phillip Taylor & Reynolds Arrington

### **Matt Turner**

Owner, Metal Fabrication & Sales of Tallahassee

SPOUSE: Stephanie Turner

SPONSORS: Michael Kalifeh & Eli Nortelus

### **Tucker F. Mackie**

Partner, Kutak Rock LLP

SPOUSE: Coleman T. Mackie

SPONSORS: John P. Frazee, Jr.

& Jonathon T. Johnson

### **Jason Weida**

Assistant Deputy Secretary,

Agency for Health Care Administration

SPOUSE: Kyley Weida

SPONSORS: Coday Farrill & Chris Spencer

### **W. Mark Powell**

Principal, Capitol Advisory Group, LLC

SPOUSE: Cindy L. Powell

SPONSORS: Herb Fillyaw & Alia Faraj-Johnson

### **Kristen M. Fiore, Esq.**

Partner, Akerman LLP

SPOUSE: Jaime Fiore

SPONSORS: Christine Ashburn & William Moore IV

### **William "Bill" Rutherford**

President, Clemons, Rutherford & Associates, Inc.

SPOUSE: LaVerne Rutherford

SPONSORS: Bill Montford & Patrick Bell

### **Bryson Turner**

Manager, Metal Fabrication & Sales of Tallahassee

FIANCÉ: Layne Timmons

SPONSORS: Michael Kalifeh & Eli Nortelus

## RETURNING MEMBER

### **James "Jim" R. Daughton, Jr.**

Attorney, Metz, Husband & Daughton, P.A.

SPOUSE: Maureen Daughton

SPONSORS: Allison Liby-Schoonover & Karl Rasmussen

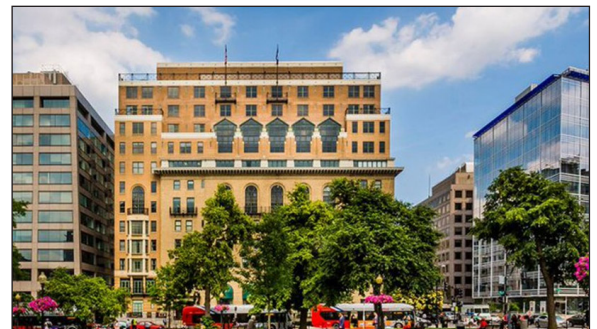
## Reciprocal Club Benefits

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. Simply request your letter of introduction through the app or contact The Club Concierge at 850-224-0650 or [hostess@govclub.com](mailto:hostess@govclub.com) to visit any of our reciprocal clubs.

### **Featured Reciprocal Club:**

## The Army & Navy Club

Founded in 1885, The Army & Navy Club is a Five Star Platinum Club on Washington, DC's historic Farragut Square. Valued as a distinguished landmark where traditions and camaraderie reign, the Club's timeless elegance and atmosphere are complimented with fine dining, delightful accommodations, and an exceptional library. The Club features 32 beautifully appointed hotel rooms, including 3 luxury suites, a fully-equipped fitness facility, and indoor racquetball and squash courts. The library was part of the Army and Navy Club's founding purpose and is housed on the third floor of the clubhouse and staffed by a full-time librarian, the Library currently consists of some 15,000 titles, specializing in United States military and naval history and science.

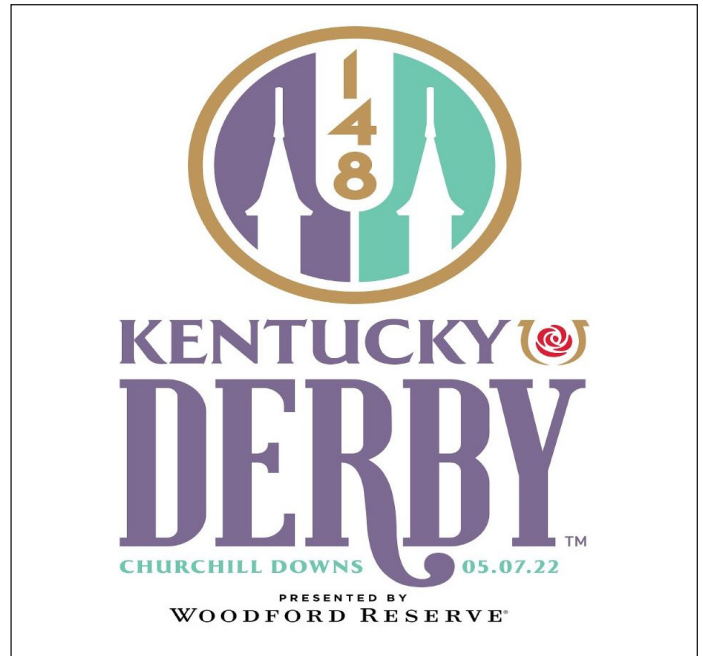


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# Kentucky Derby Party

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.



## Cocktails

Unlimited Mint Juleps, Select Beer & Sparkling Wine

## 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

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# Kids Movie Night

## Featuring: Rumble

Friday, May 27 | 6:30 p.m. | \$25++

Enjoy an adult evening at the CLUB while we entertain the children. The kids will watch *Rumble!* In a world where monster wrestling is a global sport and monsters are superstar athletes, teenage Winnie seeks to follow in her father's footsteps by coaching a loveable underdog monster into a champion. The children will be served a kid friendly meal with dessert and enjoy the movie on our large format screen with 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.



# Grgich Hills Estate Wine Dinner

Friday, June 17 † 6:30 pm

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

Miljenko “Mike” Grgich first gained international recognition at the celebrated “Paris Tasting” of 1976. Then, in a now-historic blind tasting, a panel of eminent French judges swirled, sniffed, and sipped an array of the fabled white Burgundies of France and a small sampling of upstart Chardonnays from the Napa Valley. When their scores were tallied, the French judges were shocked: they had chosen the 1973 Chateau Montelena Chardonnay, crafted by Mike Grgich, as the finest white wine in the world. Mon Dieu! The results stunned the international wine establishment and immediately earned Mike a reputation as one of the greatest winemakers in the world. Five beautiful wines will be presented by Brian Binniker, Fine Wine Specialist with ASPECT fine wines alongside Chef’s delectable pairing menu. Call 850-224-0650 for reservations; confirmed reservations will be billed.



## \$5 Feature Wines from Domaine Skouras of Greece

We are pleased to offer two 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.



## 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 Pan-Seared Florida Grouper 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!



### RECEPTION - Schramsberg Blanc de Noir

Assorted passed hors d’oeuvres

### FIRST COURSE - Sauvignon Blanc

Pan seared dayboat sea scallops, sumac, arugula, shaved fennel, pink grapefruit, Meyer lemon-thyme vinaigrette

### SECOND COURSE - Chardonnay

Lemon grass scented crab croquettes, green Thai curry beurre blanc, crispy wonton, furikake

### THIRD COURSE - Merlot

Herb marinated grilled lamb loin, petite ratatouille, frizzled leeks, vermouth pan sauce

### FOURTH COURSE - Cabernet Sauvignon

Spice crusted tenderloin of beef, parsnip-Yukon gold mash, Cabrales Hollandaise, grilled asparagus

### THE END - Plavac Mali

Poached forelle pear, blackberry financier, chilled fruit soup, star anise, almond cream



## Featured \$5 Cocktails of the Month

### May: Classic Margarita

Celebrate Cinco de Mayo all month long with this refreshing cocktail.

Prepared with silver tequila, orange liqueur, and fresh citrus with a salted rim.



### June: Ginger Greyhound

The classic greyhound cocktail is elevated with fresh grapefruit juice! Prepared with Tito's vodka, ginger liqueur, and fresh grapefruit juice, it's a refreshing summer drink.



### Opening Nights Dine Before the Show!



Our special \$24 filet mignon or fish fillet dinner is available Wednesday through Saturday from 5-6:30 p.m.

**Dine with us before these shows:**

May 12 - Dala

May 27 - Little River Band

June 1 - Dance Theater of Harlem

## Birthday Night!



Complimentary entrée for Members with birthdays in May & June!

Wednesday, May 11 † Wednesday, June 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 May & June birthdays will receive a complimentary entrée of your choice during your birthday month! We have an abundance of room in our facility to ensure everyone has plenty of space to celebrate. Call 850-224-0650 to reserve.

## 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 cheese & chives.

### Saturday - BYOB!

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



## Buck Per Shuck 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 \$1 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 \$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.



# Sweet Cheeks Wine Tasting

## Willamette Valley, Oregon

Thursday, May 12, 6:30 p.m. † \$34++  
Free for Platinum  
Society Members

Sweet Cheeks Winery is located in the Southern Willamette Valley in Oregon. Each year brings different flavors and qualities to their wines. Minimal processing allows each wine to express its authentic flavor profile. The estate-grown fruit includes Pinot Noir, Pinot Gris, Chardonnay and Riesling. They are constantly expanding their selection to include new varietals through loyal relationships with select Oregon vineyards. The wines will be presented with Chef's light bite pairings and the evening will be facilitated by Peter & Cookie O'Donnell of Elite Worldwide Imports. Call 850-224-0650 to reserve; confirmed reservations will be billed.



### Sweet Cheeks Presents

- 2018 Riesling Dry
- 2020 Pinot Gris
- 2020 Sauvignon Blanc
- 2019 Pinot Noir
- 2018 Pinot Noir Reserve



# Meet Executive Chef Eric Fritsche

Wednesday, May 18 † 5-6:30 pm  
Complimentary hors d'oeuvres and open bar  
Parlor & Magnolia Room

Meet the newest member of the GOVERNORS CLUB team, Executive Chef Eric Fritsche. Eric began his adventure with the CLUB in early April and is already making his mark with many upgrades and improvements which will soon be translated to your plate when dining at the CLUB.



Eric Fritsche  
Executive Chef

Chef Fritsche is originally from Virginia and comes to us with an impressive resume. A graduate of Johnson & Wales, Eric has worked at Riviera Country Club, Miami, Epping Forest Yacht Club, Jacksonville, Cat Cay Yacht Club, Bahamas and The Amelia Island Club, Fernandina Beach. Also listed as one of Chef Eric's accomplishments is owner/operator of Pastiche, a restaurant in Jacksonville which also offered catering & events. He and his wife Donna, who is also a chef, enjoyed operating the restaurant together for 10 years until they decided to sell.

Chef Eric is personable, talented and sure to have a lasting & positive impact on everything culinary at the CLUB. Please stop by to introduce yourself and help welcome Chef Eric Fritsche to the GOVERNORS CLUB.

## Staff ANNIVERSARIES

### May

Tracy Owens, Housekeeping, 10 years  
Maxine Rosander, Server, 1 year

### June

Ronnie Hall, Sous Chef, 4 years

## 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.



# Mother's Day Brunch

Sunday, May 8 | 10:00 a.m. – 2 p.m.

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

Bring those special moms and grandmothers to the CLUB for our Mother's Day Brunch Buffet. They will bask in the recognition and savor the scrumptious offerings at this popular family event. Seating is available on the half-hour between 10 a.m. and 2 p.m. Reservations are in high demand, so please call 850-224-0650 no later than Friday, May 6.



## Brunch Buffet

### GARDEN SALAD

Condiments & dressings

### CHILLED SEAFOOD TABLE

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

### SMOKED FISH DISPLAY

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

### CRISPY FRIED OYSTERS WITH CAJUN REMOULADE

### COMPOSED SALADS

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

### OMELET STATION

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

### CARVING STATION

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

### HOTS

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

### ASSORTED BREAKFAST BREADS

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

### MOM'S BIG DISPLAY OF ASSORTED DESSERTS

Chocolate dipped strawberries, cakes & pies, cupcakes, shooters, flooded cookies, macarons & minis

## Kids Movie Night Featuring: Fireheart

Friday, June 24 | 6:30 p.m. | \$25++

Young Georgia Nolan dreams of being the world's first-ever female firefighter. When a mysterious arsonist starts burning down Broadway, New York's firemen begin vanishing. Georgia disguises herself as a young man called "Joe" and joins a small group of misfit firefighters trying to stop the arsonist. Children will be served a kid friendly meal, and the movie 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.



# Cinco de Mayo Fiesta!

## Complimentary Taco Bar & Five Flavor Margarita Flights !

Thursday, May 5

The Lounge

5 - 7 p.m.

Complimentary Taco Bar

\$20++ Margarita Flights

Grab your sombrero and come to the CLUB with friends or family for a Cinco de Mayo fiesta. Enjoy our complimentary taco bar from 5 - 7 p.m. and say ¡Olé! with a five flavor margarita flight (classic lime, strawberry, mango jalapeño, watermelon, and peach) for just \$20 all evening long.



## *The Lounge* at the GOVERNORS CLUB



# DAD'S NIGHT OUT CIGAR DINNER

Wednesday, June 15 : 6:30 p.m. open bar : 7 p.m. dinner

\$86++ : The Balcony



Surprise Dad with a special evening out for Father's Day! Chef Fritsche has prepared this impeccable steakhouse style menu which will be served with the **PERDOMO Reserve 10th Anniversary Champagne** cigar. Awarded Best Brand of Nicaragua in 2018 by Cigar Journal, the PERDOMO Reserve 10th Anniversary Champagne is blended using tobaccos that have been carefully hand-selected and aged for a minimum of six years. The PERDOMO Reserve 10th Anniversary Champagne was where the technique of bourbon barrel-aging wrapper tobaccos started for Perdomo. This special aging process was a Perdomo family secret for years and Nicholas Perdomo, Sr. aptly named the beautifully bourbon barrel-aged wrappers, the "Champagne" of wrappers. 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.

### PERDOMO RESERVE 10TH ANNIVERSARY CHAMPAGNE CIGAR DINNER

#### STARTER

#### *Crispy Calamari Salad*

Pickled vegetables en escabeche,  
tangerine-smoked sesame vinaigrette

#### ENTREE

#### *Barbacoa Shortrib Tomahawk*

Smoked gouda stone ground grits, calabaza,  
chorizo, smoked chiles, tobacco onions

#### DESSERT

#### *Chocolate Pots de Crème*

Espresso Chantilly, cardamom and orange shortbread tuile



# GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

RETURN SERVICE REQUESTED

PRST. STD. U.S.  
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TALLAHASSEE, FL  
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## BOARD OF GOVERNORS

- |   |  |
|---|--|
| <b>Laura Boyd Pearce</b><br><i>President</i>        | <b>Christine Ashburn</b><br>French Brown         |
| <b>Alia Faraj-Johnson</b><br><i>Vice President</i>  | <b>John O. Clark</b><br>Elizabeth Emmanuel       |
| <b>Bruce Wiener</b><br><i>Secretary/Treasurer</i>   | <b>Frank E. Gredler, M.D.</b><br>Allison Harrell |
| <b>Bill Moor</b><br><i>Immediate Past President</i> | <b>Tim Nungesser</b><br>Cissy Proctor            |
|   | <b>Neil St. John Rambana</b>                     |

## CLUB MANAGEMENT STAFF

- |  |   |  |
|--|---|--|
| <b>Barry Shields</b><br><i>General Manager/COO</i> | <b>Ronnie Hall</b><br><i>Sous Chef</i>  | <b>Paul McShane</b><br><i>Beverage Manager</i>   |
| <b>Nancy Goodson</b><br><i>Controller</i>          | <b>Nicole Okken</b><br><i>Sales &amp; Events Director</i>                             | <b>Mike Basford</b><br><i>Facilities Manager</i> |
| <b>Tina Schmitz</b><br><i>Assistant Controller</i> | <b>Anna Dawkins</b><br><b>Branden Williams</b><br><i>Food &amp; Beverage Managers</i> | <b>Audrey Clayton</b><br><i>Concierge</i>        |

## BUSINESS HOURS

### Lunch

Grille, Patio & Balcony  
Monday through Friday  
11:30 a.m. – 2 p.m.

### Dinner

Grille, Patio & Balcony  
Wednesday through Saturday  
5 p.m. – close

### Cocktails

Lounge  
Monday through Friday  
4 - 9 p.m.

### Contact

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Tallahassee, FL 32301  
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[Reservations@GovClub.com](mailto:Reservations@GovClub.com)  
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