



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

April 2017



### 50¢ Oyster Nights

Tuesdays and Thursdays in  
The Lounge | 5:30 p.m. – until

### Springtime Tallahassee Buffet

Saturday, April 1  
11:30 a.m. – 2 p.m.  
\$22 adults | \$10 kids ages 6 – 12

### All-You-Can-Eat Crawfish Boil

On the Balcony with Live Music  
Friday Evenings | 6:30 – 8:30 p.m.  
\$34 adults | \$14 kids ages 6 – 12

### Birthday Night

Complimentary for  
April Birthdays!  
Wednesday, April 12 | 6 – 8 p.m.  
Buffet opens at 6 p.m.

### Oliva Cigar Dinner

Thursday, April 13 | \$74  
6:30 p.m. Open Bar  
7:00 p.m. Dinner

### Easter Brunch

Sunday, April 16  
10:30 a.m. – 2 p.m.  
\$36 adults  
\$16 children ages 6 – 12

### Terra d'Oro Wine Dinner

Tuesday, April 18 | \$96  
6:30 p.m. Reception  
7 p.m. Dinner

### Petit Chateau of Bordeaux Wine Tasting

Thursday, April 20 | 6:30 p.m.  
\$34  
Free for *Platinum Society* Members

### Movie Night & Parents' Date Night

Friday, April 21  
6:30 p.m. | \$12 per child

### Kentucky Derby Party

Saturday, May 6 | 3-7 p.m.  
Second Floor | \$49

## Terra d'Oro Winemaker Dinner with Jeff Meyers, Vice President & General Manager

Tuesday, April 18 | \$96  
Reception 6:30 p.m. | Dinner 7 p.m.

Jeff Meyers is the passionate voice behind the wines of Amador County and Terra d'Oro Winery, where he's served as winemaker and an integral part of the team for more than 35 years. Amador County is off the beaten path, nestled at the foothills of the Sierra Nevada Mountains. Jeff will share the secrets of its unique terroir, its vines which date back to the 1800s and its robust & flavorful red wines. For additional information visit [www.terradorowinery.com](http://www.terradorowinery.com).



### First Course

Pan Seared Sea Scallops over  
Basil Scented Parsnip Puree'  
Grilled Meyer Lemon Beurre Blanc  
& Crispy Capers

*Terra d'Oro Chenin Blanc / Viognier*

### Second Course

Griddled Medallions of Venison with  
Sage Infused Sweet Potato Mash  
Black Cherry Fig Gastrique  
& Grilled Broccolini

*Terra d'Oro Estate Zinfandel*

### Third Course

Grilled Noisettes of Lamb Loin  
Petite Ratatouille of Local Vegetables  
Sweet Vermouth Reduction  
Crisped Gnocchi

*Terra d'Oro Barbera*

### Finale'

Worldly Cheeses  
Cheeses from Around the World  
Dried Fruits  
Assortment of Lightly Toasted Nuts

*Terra d'Oro Zinfandel Port*



## Oliva Cigar Dinner

Thursday, April 13  
6:30 p.m. Open Bar | 7 p.m. Dinner  
\$74 | The Balcony

Join fellow cigar aficionados for another fantastic cigar dinner at your CLUB. The culinary team has created the perfect meal to compliment this evening of cigars & spirits. Call 224-0650 for reservations; confirmed reservations will be billed.

### Appetizer

Crispy Asiago Polenta Cakes with Sauté Mixed  
Mushrooms deglazed with Brandy, finished with  
Fresh Herbs and "Glassy Basil"

### Main Course

Grilled Duet of Lamb Chop &  
Petite Filet Mignon, Manchego Mashed Yukon  
Golds, Grilled & Bacon Scented Brussels Sprouts  
Stilton Cheese Demi-Glace

*Chef Autumn's Special Dessert*

## Reminders for the Legislative Season



**Guest Policy & Member Tabs** - Your CLUB is a very popular meeting spot during committee weeks and the legislative session. In an effort to ensure it remains a “Members Only” venue, we will have a host at the Lounge door on the busiest days. Of course, Members are welcome to bring guests, and per CLUB Policy, they must be accompanied by a Member. Additionally, Members are permitted to have guests in the Clubhouse without being present, twice per calendar quarter. Please call in advance of your guests’ visits.

**Member Tabs** - Please assist our Lounge staff by signing all tabs. This will ensure all charges go to the correct member account and that your membership is not being abused.

**Reservation Hold** - Please remember that we will hold all reservations for twenty minutes. If we do not hear from you twenty minutes following your reservation, we will release the table for another member. If you are running late, just give us a call and we will be happy to hold your table!

**Lunch Buffets** - Buffets will be offered on the Second Floor on Tuesdays & Wednesdays and in the Lounge on Tuesdays, Wednesdays & Thursdays. The buffet is priced at \$19 and includes coffee, tea or soda.

**Charge Up** - There are electrical outlets along the lower portion of the Lounge bar, allowing you to re-charge yourself and your phone!

## Welcome NEW MEMBERS

**Richard Chait**  
*Attorney / Partner*  
SPONSORS: Fausto Gomez  
& Paul Anderson

**Robert Fields**  
*Vice President / Suskey Consulting*  
SPOUSE: Carrie  
SPONSORS: Michael Olenick & Alan  
Suskey

**Representative Jason Fischer**  
*State of Florida*  
SPOUSE: Melinda  
SPONSORS: Brad Burleson & Mike Fischer

**Mathew Forrest**  
*Lobbyist / Partner / Ballard Partners*  
SPOUSE: Jillian  
SPONSORS: Brad Burleson & Joe Love

**Paul Hawkes**  
*Buchanan Ingersoll & Rooney PC*  
SPOUSE: Leslie  
SPONSORS: Jim Magill & Michael Harrell

**Kevin McGavock**  
*Buchanan, Ingersoll & Rooney PC*  
SPONSORS: Timothy Stanfield  
& Michael Harrell

**Benjamin “BG” Murphy**  
*Deputy Director of Legislative Affairs*  
*Dept. of Financial Services*  
SPOUSE: Chelsea  
SPONSORS: James Kotas & Chris Chaney

**Daniel Nordby**  
*Partner / Shutts & Brown LLP*  
SPOUSE: Rachel  
SPONSORS: Michael Kalifeh & Bill Moor

**Chairman Marcellus W. Osceola, Jr.**  
*Seminole Tribe of Florida*  
SPOUSE: Trisha  
SPONSORS: Michael Kalifeh & Bill Moor

**Jackson Streeeter, M.D.**  
*Chief Executive Officer*  
*Florida Institute for the*  
*Commercialization of Public Research*  
SPOUSE: Maria  
SPONSORS: Will McKinley  
& Van B. Poole

**Representative Matthew Willhite**  
*State of Florida*  
SPOUSE: Alexis  
SPONSORS: David Ramba & Cory Guzzo

## RETURNING MEMBER

**Patrick Slevin**  
*CEO/President / SL7 Consulting*  
SPOUSE: Sharon

## Wine Tasting: The Petit Chateau of Bordeaux

Thursday, April 20 | 6:30 p.m. | Plantation Room | \$34  
Free for *Platinum Society* Members

Bordeaux not only offers world class wines at exorbitant prices, but also incredible values that can be enjoyed at any stage while waiting for the “big houses” to age in the cellar. This tasting will showcase the villages and small houses, known as “petit château” from both sides of the French Gironde region. We will feature wines with exceptional purity and style, matched with everyday value. Chef’s light bites will accompany the tasting. Call 224-0650 for reservations, confirmed reservation will be billed.

### White:

2015 Chateau Graville-Lacoste, Semillon / Sauvignon Blanc, Graves

### Red Right Bank:

2014 Laplagnotte-Bellevue, Merlot / Cabernet Franc, St Emilion Grand Cru  
2014 Chateau Brisson, Merlot / Cabernet Sauvignon, Cotes de Bordeaux Castillon

### Red Left Bank:

2014 Pessac Leognan de Haut Bailly, Graves  
2009 Chateau Beau-Site, St Estephe



## Manager's Message

### Coming Soon: Your New Patio Just in Time for Spring!

You've probably been wondering about all the hubbub going on behind that shady fence under our stately magnolia tree out front. (Let's call her "Maggie.") I am thrilled to announce that, after a long and winding road of permitting and permission-seeking, we have finally broken ground on our beautiful new patio! If all goes according to plan (and Mother Nature continues to cooperate) you will be able to start dining and sipping cocktails on the new structure as soon as late April or early May. A great deal of planning and consideration went into ensuring our beautiful Maggie would continue to thrive alongside the new patio. We have employed specialty materials and a unique design, so that her root system can breathe while allowing moisture to seep through to the ground. And although our tree is very important, your safety is, of course, our top priority! So, the perimeter of the patio will be built with a protective metal railing and finished concrete edge. We will also construct three bollards just off the curb at College and Adams, to provide protection from vehicles. To round it all out, we are adding lush, new landscaping to enhance the appearance, provide a bit of privacy and ensure the most relaxing and memorable experience for our most valuable asset - our Members! Be on the lookout for information about our grand opening and dedication ceremony. I am very excited to add this new feature to your CLUB and look forward to serving you on The Patio very soon.



Barry Shields  
General Manager

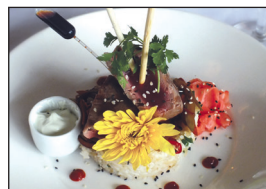


"Maggie" the magnolia tree, standing approximately 12' tall, when planted in the early 1970s. Today, she is as tall as our building and provides shade to cover most of the new 525 sq. ft. patio.

Barry Shields, CCM  
General Manager

## 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. Better yet, bring both and we'll dazzle your senses with an amazing surf and turf. For only \$12 per person, enjoy your protein served with fresh vegetables and a choice of rice or potato. Call ahead and let us know what you are bringing and how you would like it prepared. Bon appétit!



## Segway Tours and Dinner!

\$35 per person | One hour tour from the Club

We have partnered with Tallahassee Segway Tours to provide you a fun, personalized sightseeing & dining experience. Sightseeing on a Segway is a breeze and super convenient when you begin and end your tour at the CLUB. Whizzing around on Segways with a group of family or friends is an unconventional and entertaining way to see the town while learning a little about the city's history. This one hour tour will include the Chain of Parks, Old City Cemetery, Westcott Fountain, Capitol Complex and the World War II Memorial. Tours can be reserved for groups of up to six people and instruction is provided prior to departure. When the tour is complete, enjoy cocktails in the Lounge and a fantastic dinner at the CLUB. Let us know when you would like to book your tour and we will have your Segways ready to roll. Contact Allison Ager, 205-0663, [allisonager@govclub.com](mailto:allisonager@govclub.com) for additional information or to book your fun night out!

## Barre Class with The Refinery™ Locally Owned and Tallahassee Strong

Tuesday, May 9 | 6:00 p.m. | The Balcony

Barre is a one hour, low impact, total body workout to strengthen muscles you didn't know you had. Save the date for this special fitness class offered after legislative session and just in time for swimsuit season. This one hour class will offer tension relief and toning with wine & cheese to follow. Call 224-0650 for reservations and feel free to bring a friend – guys are welcome too! For more information, visit [RefineryBarre.com](http://RefineryBarre.com).



## Pre-Theater Dinner at the Club

5 – 6:30 p.m. | Monday through Saturday

Dine at the CLUB without the worry of missing the opening act! Enjoy our special \$18 dinner, complete with wedge salad, fresh veggies, baked potato and choice of filet mignon or fresh fish. Reservations requested.



## All-You-Can-Eat Crawfish Boil Fridays on the Balcony with Live Music

Every Friday in April  
Gumbo, crawfish boil & bread pudding  
6:30 – 8:30 p.m. | \$34 adults | \$14 kids ages 6 - 12

The mudbugs are right on schedule this season and we are bringing the bayou to you. Fill your crawfish cravings on the Balcony with live music every Friday. Start your dinner with our delicious seafood gumbo and then feast on our unlimited Creole crawfish boil which includes sausage, potatoes & corn on the cob. Finish your meal with our delicious southern bread pudding. Please reserve in advance so we can ensure enough bugs for all. Call 224-0650 for reservations; confirmed reservations will be billed.



## Kids' Movie Night The Secret Life of Pets

Friday, April 21  
6:30 p.m. | \$12 per child

Bring the kids to the CLUB for movie night with **The Secret Life of Pets**. Dine in the Grille or on the Balcony for all you can eat crawfish while the kids enjoy "puparoni pizza", fruit and "puppy chow" dessert. Children will be supervised by a qualified child care provider. All children must be potty trained and parents/guardians must remain in the Clubhouse. Call 224-0650 for reservations; confirmed reservations will be billed.



## Featured \$5 Cocktail of the Month: Bees Knees

This cocktail is prepared with Nolet's gin, lemon juice and house made honey simple syrup, served on the rocks.

Your CLUB always offers \$5 cocktails made with Tito's vodka and Buffalo Trace bourbon. We are also featuring new Coravin® wine options: Shafer Hillside Select Cabernet Sauvignon and Far Niente Chardonnay.



## 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 contact Allison Ager at 205-0663 or [AllisonAger@GovClub.com](mailto:AllisonAger@GovClub.com), and request a letter of introduction to any of the fine clubs with which we have reciprocity. Reciprocal clubs can be found on our website at: [www.govclub.com](http://www.govclub.com). Choose the "Membership" tab, and then select "Reciprocal Clubs."

## Featured Reciprocal Club: The Pinnacle Club – Augusta, GA

The Pinnacle Club is located in downtown Augusta, GA on the top two floors of the most prominent building in the city. The commanding



view is magnificent and can be enjoyed from each of their 12 finely decorated dining rooms. When a member or guest steps onto the 16th or 17th floor, the decor is one of elegance and style. Reservations are available at The Pinnacle Club during Masters Week with golf casual attire. Visit [www.pinnacleclub.us](http://www.pinnacleclub.us) for more information.

## Tax Relief Night 50% Off Entrees

Saturday, April 15 | Grille only

After laboring through piles of paper and hopefully filing your taxes (or extensions) on time, we'll help you get over that gloomy feeling with Tax Relief Night. Enjoy 50 percent off all dinner entrées in the Grille. You're welcome! (Excludes filet special)



## Morning Eye-Opener

Your CLUB Lounge is the perfect location for a morning meeting or to grab a cup of coffee on the go. Enjoy soft seating, Wi-Fi, complimentary to-go coffee and assorted breakfast bars weekdays from 7-10 a.m. We proudly serve Lucky Goat Coffee, "Roasting the World's Best Coffee in the Capital City." Reservations are not required.





# Kentucky Derby Party

Saturday, May 6 | 3-7 p.m.  
Second Floor | \$49 | Adults only please

Once again, we are hosting the wildly successful Kentucky Derby Party! Ladies, show off your finest Derby hats and gentlemen sport your bow ties for an opportunity to win prizes in each category. If you are feeling lucky, test your fortune in our Derby contests. Price includes unlimited Mint Juleps and bourbon cocktails featuring Buffalo Trace bourbon, champagne & select assorted beers. The first 100 guests will take home a genuine 2017 Kentucky Derby glass.



KENTUCKY  
DERBY 143  
CHURCHILL DOWNS

## Derby Fare

- Kentucky Burgoo Stew
- Benedictine Spread
- Finger Sandwiches
- Hot Brown Sandwiches
- Country Ham and Biscuit
- Cheese Garlic Grits
- Beaumont Inn Corn Pudding
- Mini Derby Pie Shooters
- Bourbon Balls

Call 224-0650 for reservations. Reservations required; confirmed reservation will be billed.

# Good Kids with Good Grades

Did your child or grandchild earn all A's and B's on their report card? Simply e-mail [AllisonAger@GovClub.com](mailto:AllisonAger@GovClub.com) with the names and schools of your smart kids and grandkids. We'll reward their hard work with recognition in 'The Experience' and a complimentary kid's meal at the CLUB.



# Heat & Eat Dinners

Let the CLUB do your cooking! We'll make your workweek a little less stressful with beautiful GOVERNORS CLUB dinners ready to take home and warm for your dining table. All items will be portioned and priced for 1-2, 3-4 or 5-6 people. Orders received by 2 p.m. will be ready for pick-up by 5 p.m. weekdays. Details and pricing for the Heat & Eat menu can be found on our website. Go to [www.govclub.com](http://www.govclub.com) and select Dining & Catering/Menus/Dining and call 224-0650 to place your order.

**Soups** Lobster Bisque, Seafood Gumbo, Soup du Jour

**Salads** GC Chopped Iceberg & Romaine, Arugula Salad, Greek Island Salad

**Entrees** Baked Maple Glazed Atlantic Salmon, French Bistro Roasted Chicken, Roasted Beef Tenderloin, Bucatini Margherita

# Governors Club Accolades

The GOVERNORS CLUB Accolades program encourages members, staff and guests to recognize the actions and attitudes of staff members who go above and beyond. The member whose accolade card is drawn will receive dinner for two at the CLUB. The staff members whose names are drawn will receive \$100. Be sure to take the time to recognize your staff when they go the extra mile to ensure your CLUB experience is perfect.



# Save the Date! 35th Anniversary Party



## Friday, November 10

Your CLUB opened its doors in 1982, when the radio boomed with tunes like I Love Rock 'N Roll, The Eye Of The Tiger and Get Down On It. We are bringing the 80's and all it's glory back to you on Friday, November 10, as we throw a fantastic nostalgic party. Wear your best 80's glam and dance the night away to the sounds of the decade while celebrating 35 years. Save the date, you won't want to miss this party!

## Golden Gala | April 12

The fun doesn't have to end after the Gala; enjoy an after-party in the CLUB Lounge. We'll be open and waiting to serve you!

## Weekend Specials

**Fridays** – \$18 Filet Night with live music in The Grille

**Saturdays** – Waived corkage fee

## GC Kids Treasure Chest

We have a wonderful treasure chest full of goodies for our youngest members. The chest can be found in the lobby, just under our yummy chocolate



machine. When children dine in the CLUB, they'll be given a treasure token permitting them to dig in the chest and take home a special treasure.

## Staff ANNIVERSARIES

Nicole Okken, Food & Beverage Manager, 1 year

# Springtime Tallahassee Buffet

Saturday, April 1 | 11:30 a.m. – 2 p.m.  
 \$22 adults | \$10 kids ages 6 – 12  
 Unlimited Bloody Marys & Fresh Mimosas | \$10

If you find yourself downtown celebrating Springtime in Tallahassee, be sure to stop in to the CLUB for lunch. We'll be open from 11:30 a.m. to 2 p.m., with a casual buffet in the Main Dining Room. The Grille will also be open offering our full à la carte lunch menu alongside our healthy children's menu. Reservations requested. Happy Springtime Tallahassee!

## Salads

Macaroni & Ham Salad  
 Three Bean Salad  
 Tomato Cucumber Mozzarella  
 Fresh Fruit Salad  
 Potato Salad  
 Coleslaw

## Angus & Turkey Burgers

Lettuce | Tomato | Onions | Pickles  
 Bacon-Grilled Onions  
 Mushrooms | Peppers | Avocado  
 Blue Cheese  
 Cheddar, Swiss & Pepper Jack Cheese

## 100% Beef Hot Dogs

Coney Island, Chicago, New York  
 & All American Style Toppings  
 Bakery, Poppy Seed  
 & Pretzel Hot Dog Buns

## BBQ Pork Ribs & Southern Fried Chicken

Baked Beans  
 Corn on the Cob  
 Scalloped Potatoes  
 Corn Muffins  
 Buttermilk Biscuits | Rolls

## Dessert Parlor

Strawberry Shortcake  
 Bananas Foster  
 Black Forest Raspberry-  
 Swirl Cheesecake  
 Key Lime Pie  
 Blueberry Cobbler

# Fast Lunch Features Only \$12

These fast and comforting lunch features are offered weekly with a small garden salad. Stop in to your Club and enjoy these inexpensive and tasty lunches.

- **April 3 – 7:**  
*Veal meatloaf with mashed potatoes & green beans*
- **April 10 – 14:**  
*Pork ragu with creamy mushroom polenta*
- **April 17 – 21:**  
*Blackened redfish with red beans & rice*
- **April 24 – 28**  
*Steak & mushroom pot pie*



*Veal meatloaf with mashed potatoes & green beans*



*Pork ragu with creamy mushroom polenta*

# Mother's Day Grand Buffet

Sunday, May 14 | 10:30 a.m. - 2 p.m.  
 \$36 adults | \$16 children ages 6-12

Bring those special moms and grandmothers to the CLUB for our Mother's Day Grand Buffet. They will bask in the recognition and savor the scrumptious offerings at this popular family event. We have a limited number of private rooms available for your family celebration and all room charges will be waived for Mother's Day! Reservations are in high demand, so call 224-0650 no later than Saturday, May 13, for your reservation. Confirmed reservations will be billed.

# Breakfast Club Buffet

Tuesdays, Wednesdays & Thursdays during session  
 7 – 9 a.m. | The Lounge | \$10

Stop in the Lounge for a quick, self service breakfast buffet this legislative season. It's the perfect venue for a breakfast meeting and cup of coffee before starting your day.

The buffet will be presented on Tuesdays, Wednesdays and Thursdays during legislative session; reservations are not required. In addition to our breakfast buffet, the Morning Eye Opener has been moved permanently to The Lounge. Enjoy complimentary "to-go" coffee, assorted breakfast bars and whole fruit weekdays from 7-10 a.m. We proudly serve Lucky Goat Coffee, "Roasting the World's Best Coffee in the Capital City."



- Scrambled Eggs
- Crisp Bacon
- Bradley's
- Country Sausage Links
- Fresh Cut Seasonal Fruit
- Biscuits
- Warm Grits
- Coffee
- Assorted Juice



## Birthday Night with an Asian Twist! Featuring Live Music by Stephen Williamson

Complimentary to Members with April Birthdays!

Wednesday, April 12 | 6 – 8 p.m.

\$31 adults | \$10 children ages 6 to 12

If you're celebrating your birthday in April, bring your party to the CLUB and celebrate with us. Even if it's not your birthday, come out and enjoy this spectacular evening of great food, live music by Stephen Williamson and good company. Call 224-0650 for reservations; confirmed reservations will be billed.

### Prime Rib & Salmon Filet Wellington Station

Creamed Spinach | Seasonal Veggies

Mashed Potatoes | Warm Dinner Rolls

Garden Salad with Multiple Toppings & Salad Dressings

### Asian Station

Sushi Rolls | Soy Sauce & Wasabi | Pickled Ginger

Seaweed Salad | Chinese Steamed Dumplings

### Pasta Station

Penne or Farfalle Pasta Sautéed to Order

### Pasta Sauces

Classic Marinara | Alfredo | Spicy Tomato Vodka Cream

### Pasta Toppings

Roasted Chicken | Sweet Italian Sausage | Shrimp

Black Olives | Caramelized Onions | Club-Grown Basil

Roasted Sweet Peppers | Garlic Roasted Mushrooms

Grated Asiago Cheese

### Flambé Dessert Station

Classic New Orleans Bananas Foster with Vanilla Ice Cream

### Cupcakes with Birthday Candles



## 50¢ Oyster Nights Tuesdays and Thursdays in the Lounge

5:30 p.m. until

These fantastic bivalves are available in your Lounge fresh-shucked on the half-shell every Tuesday and Thursday evening during legislative session. Devour the delicious "Panacea Pearls" for only 50¢ each, alongside a cold brew or cocktail. Bring a group of friends and make it your Tuesday night tradition!



## Easter Brunch

Sunday, April 16 | 10:30 a.m. – 2 p.m.

\$36 adults | \$16 children ages 6 – 12

This popular family day is a tradition at the CLUB. We will be offering all the delectable Easter brunch selections our members have come to expect and enjoy. The Easter Bunny will be here with treats for the children! Seating is available on the ½ hour between 10:30 a.m. and 2:00 p.m. We have a limited number of private rooms available for your Easter celebration and all room charges will be waived. Reservations are in high demand, so call 224-0650 no later than Saturday, April 15, for your reservation. Confirmed reservations will be billed.

### Carrot Ginger Soup

### Cheese & Fruit Display

### Smoked Salmon & Accoutrements

Egg Whites, Egg Yolks, Capers & Mini Bagels

### Shell Fish Display

Shrimp, Crabmeat, Oysters, Smoked Scallops, Smoked Fish  
Cocktail Sauce, Tartar Sauce & Lemons

### Mixed Greens Salad Bar

Assorted Dressings, Carrots,

Parmesan Cheese, Mixed Cheese, Mushrooms  
Olives, Crouton, Red Onion, Tomatoes & Cucumbers

### Omelet Station & Waffle Station

Whole Eggs, Mushrooms, Ham, Tomatoes, Onion

Peppers, Cheese, Baby Shrimp

Butter, Syrup, Whipped Cream, Nuts & Fruit Topping

### French Toast & Pancake Station

Cooked To Order, Powdered Sugar, Syrup, Nuts, Berries  
Whipped Cream & Butter

### Carving Station

Boneless Leg of Lamb

Honey Glazed Boneless Pit Ham

### Accompaniments

Bacon, Bradley Sausage Links & Sausage Patties

Roasted Breakfast Potatoes

Eggs Benedict

### Kids "Bunny Trail" Menu

Chicken Fingers, Macaroni & Cheese

Mash Potatoes

### Chef Autumn's Dessert



## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

RETURN SERVICE REQUESTED

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### BOARD OF GOVERNORS

**Michael Kalifeh**  
*President*

**Marion Hoffmann**  
*Vice President*

**Bill Moor**  
*Secretary / Treasurer*

**Tom Stahl**  
*Immediate Past President*

**Kristen Bridges**  
**Beverly Burleson**  
**Juan C. 'JC' Flores**

**Joe Ann Hart**  
**David Johnson**  
**Tracy Mayernick**  
**James McFaddin**

**Laura Boyd Pearce**  
**Meredith Woodrum Snowden**



### BUSINESS HOURS

#### Lunch

**Grille & Balcony**  
Monday through Friday  
11:30 a.m. - 2 p.m.

#### Dinner

**Grille & 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

### CLUB MANAGEMENT STAFF

**Barry Shields**  
*General Manager/COO*

**Nancy Goodson**  
*Controller*

**Tina Schmitz**  
*Assistant Controller*

**Allison Ager**  
*Membership & Marketing  
Director*

**Gilbert Rodriguez**  
*Executive Chef*

**Kevin Renfroe**  
*Executive Sous Chef*

**Laura Kalinoski**  
*Catering Director*

**Cynthia Cerda**  
*Food & Beverage Director*

**Anna Dawkins**  
**Nicole Okken**  
*Food & Beverage Managers*

**Paul McShane**  
*Beverage Manager*

**Robert Tharp**  
*Facilities Manager*

**Sydney Brewton**  
*Club Concierge*

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