



Blackjack and Roulette! Back by popular demand The "Freudían Slíp Band"

> 7:30 Cocktails and Lite Fare including Lobster Spring Rolls - American Caviar Blinis Hoppin' John Tartlets Spicy Tuna Cones

8:30 Dínner Oyster Bísque

Beet Carpaccio and Roasted Yellow Tomato Salad with Frisse, Romaine, Crispy Onion and Goat Cheese Vinaigrette

Mango Sorbet

Entrée Selections - Choose One Grilled Marinated Salmon with Corn Risotto, Crispy Sage and Portobello Mushroom Jus

Spaghetti Squash Flan with Roasted Tomatoes and Basil Bruschetta, finished with Goat Cheese and Garlic Puree

Carved Filet Mignon with Shallots and Cabernet Wine Sauce, Mushroom and Savory Fourme d'Ambert Bread Pudding

Warm Apple Cheese Cake Tart, Housemade Cinnamon Ice Cream

\$85.00 ++ RSVP with your Entrée Choice 264-6070 10 pm Gambling Tables Open -Win Club Dollars- Cigars Outside-Scotch & Whiskey Tasting-After Dinner Dancing-Champagne Toast at Midnight Entertainment Only 10:30-Midnight \$20.00++ or \$35.00++ per Couple

Santa Sunday December 14, 11 am-2pm Santa comes at 1 pm Bearing Gifts and Christmas Cheer Omelet Station Brunch with Eggs Benedict, Carved Ham and Roast Beef, Pancakes, Waffles, French Toast, Bacon, Sausage, Hash Browns, Fresh Fruit, Mashed Potatoes, Gravy, Vegetables, Mac & Cheese, Biscuits & Gravy Adults 19.95++ All Children eat Compliments of Santa! RSVP

UPCOMING January 30 - Downton Abbey Dinner Dance

We will transform the Mansion with a "Downton Abbey" flair (1920's). This is a perfect chance to invite your friends to enjoy an elegant evening at our Club. Tickets will go on sale in December so watch your email blasts for more infold

A WARM WELCOME TO NEW MEMBER HARRY THOMAS, JR.

HAPPY HOUR and TRIVIA will return in January

Please Note: The Club will be closed Monday, December 22 thru Thursday, December 25

BOARD OF GOVERNORS Board meets each month on second Tuesday at 6:15 p.m. President ~ Ash Tisdelle Vice President ~ Janet Canaday Treasurer ~ Ron Garnett Board Members... Elaine Cassala Yvonne Hill **Bob** Hurley Doris Latour Pat Seibold Past Presidents ~ Lloyd Henderson Kat Wetmore Managers ~ Chef Sheldon Harris and Karrie Massee

Thursday Casual Grill Nights

Entrée includes Salad, Appetizer DuJour, Baked Potato, Vegetables du jour and Fresh Bread

December 4, 11 and 18 Shrimp Scampi served with Fettuccine and Roasted Tomato \$13.95++ Fried Shrimp served with Spicy Asian Tartar Sauce \$13.95++ Roasted French Cut Chicken with Boursin Cheese and Rosemary Garlic Jus \$14.95++

Top Sirloin with Cabernet Mushroom Sauce \$16.95++ Fresh Catch Grilled with Tomato and Artichoke Beurre Blanc \$21.95++ 14oz Delmonico Steak with Basil Butter Glace \$21.95++ 8oz Filet Mignon Pan Seared and served with White Truffle Butter \$28.95++ Surf and Turf Filet Mignon and Maine Lobster Tail \$38.95++ RSVP with your choice of Entrée 904-264-6070

TENNIS NEWS Happy Holidays! Gift certificates for rackets and merchandise or private lessons with Creighton or Adam are available. It's the perfect gift because

knowledge of the game lasts a lifetime. Men's clinic is at 9:00 am on Saturday followed by an open Women's clinic at 10:00 am. On Monday, B Ladies clinic is at 9:00 am followed by the A Ladies clinic at 10:00 am. There is a Tuesday evening ladies clinic for B and C players at 6 pm. Tots (age 3-6) is Monday and Wednesday from 3:30 to 4:15. Orange Ball Grinders (age 6 to 9) is on Monday and Friday from 4:00 to 4:45. Green Ball Smashers (age 8-13) is on Wednesday at 4:30 and Friday at 4:00. Intermediate Junior Training (age 12-18) is on Monday, Wednesday and Friday from 5:00 to 6:00. Advanced Junior Training (age 13-18) is on Monday, Wednesday and Thursday from 4:30 to 6:00. There will be a "Stroke of the week" clinic every Monday at 6:00 pm open to men, women and teenagers. We are also bringing back cardio tennis on Wednesday evenings at 6:00 pm. The tennis club will be closed the 24th and 25th. Please RSVP for cardio tennis and stroke of the week clinics. If you have any questions or wish to enroll in a clinic please contact me at creighton.blanchard@gmail.com or call me at the Pro Shop at 904-269-6090 - Creighton Blanchard, Tennis Director

Members Merry Mixer Jazz Singer Dot Wilder leading Christmas Carols Wednesday, December 10 6:30 p.m.

Butlered Items and Wine Tasting Chef Sheldon's in-house-cured Charcuterie Station

DINNER BUFFET

Soup

Lobster Bisque

Salads and Veggies

 Mixed Artisan Greens tossed with Feta Cheese, Cucumber, Candied Walnuts, Red Onion and Raspberry Vinaigrette
House Salad with Carrots, Cucumber, Parmesan Cheese and Cherry Tomatoes finished with Elisemene's House Dressing

Potatoes Mornay Brussels Sprouts Carrot Souffle

Entrées

Herb Crusted Prime Rib, served with Porcini Mushroom Jus and Creamed Mustard Horseradish Sauce

 Mediterranean Style Seafood- Shrimp, Scallops, Fresh Fish and Crab Meat baked in a Sauce of Peppers, Tomatoes, Spinach, Garlic, Onions and White Wine
Asian BBQ Chicken with Sweet Chili Sauce and Jasmine Rice

Desserts

Blueberry Cobbler, Apple Crisp, Crème Brulée, Chocolate Bread Pudding, #0908 Bananas Foster \$27.95 ++ RSVP 264-6070

Thursday Lunch Mini Buffets 11:30-2 p.m.

December 4, 11, 18



Thursday, December 4 - Seafood Imperial, Shrimp, Crab and Fresh Catch baked in a White Wine Cheese Sauce and served with Rice Pilaf Thursday, December 11 - Pulled Pork BBQ with Corn Bread, Black beans and Rice Thursday, December 18 - Chicken Cacciatore

with Sweet Peppers and Onion, White Wine and Baked Ziti Pasta BUFFETS INCLUDE BREAD AND BUTTER SERVICE, SOUP,

SALAD, SOFT DRINK AND DESSERT \$11.95++ RSVP 264-6070

If you find Your Member Number in the Newsletter, call us for a \$25 credit to your account!

