

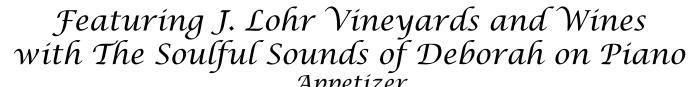
Presented by...

Chef Micheal Waller and Sommelier Jacob Bashaw



Musical Evening and Wine Pairing Dinner

Friday. September 26 Cocktails 6 p.m. Dinner Seating 7 p.m.



Appetizer Seared Sea Scallops over Summer Vegetable Slaw with Herbs and Vinegar, J. Lohr Arroyo Vista Chardonnay ARROYO SECO

Salad

Bibb Lettuce, Golden Beets, Goat Cheese, Fresh Citrus, Shallot and Honey Vinaigrette, J.Lohr Carol's Vineyard Sauvignon Blanc NAPA VALLEY

Entrée Choice of

Sliced Wagyu Beef on Baby Spinach with Butter Poached Cipollini Onions, or Pan Roasted Red Snapper on Baby Spinach with Myers Lemon Broth Each Served with Fingerling Potatoes and Haricots Verts

J. Lohr Hilltop Cabernet Sauvignon PASO ROBLES

Dessert

Mini Lemon Meringue Tart with Graham Cracker Crumbs served with Key Lime Ice Cream, J. Lohr Estates Wildflower Valdiguie MONTEREY $\$47.00++RSVP\ 264-6070$

Please Note: Club will be closed Tuesday, September 2.

Guests coming? Remember our Hotel Rooms are available - check for discounts!

A WARM WELCOME TO NEW MEMBERS DEBRA BRAKE EILEEN BRIGGS LENNY & PAMELA GILLESPIE SHERRY MANSFIELD BRIAN & VIVIANNE NIX PAUL PECCIANTI THOMAS & RITA ROGERS

HAPPY HOUR every

Wednesday Night 5:30-8
ALL Happy Hour Menu Items
are just \$ 7.75++
LOOK FOR NEW SPECIALS

TRIVIA Night Returns

Wednesday, Sept. 17 7-9 PM (HH at 5:30)

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 and Fresh Bread

September 4, 11, 18 and 25

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 au 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 Pan Seared Filet Mignon

Served with White Truffle #4066 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

Landscaping at the tennis courts is underway. We anticipate the end result will be worth the wait.

After competing in the USTA State 5.0/5.5 tournament, my team has advanced on to Nationals in Palm Springs, CA. The team is comprised of Head Professionals from Club Continental, FYC and Deerwood. Duval has never won a National title but I look forward to bringing the prestige of victory back to our Club!

Adam Hoffman has assumed the new assistant pro position and will be helping with adult clinics as well as developing our orange and green ball junior programs.

There will be free clinics for anybody new to the sport at 4:30 for kids and 5:30 for adults on Wednesday, September 17. Guests are welcome as long as they have a member referral and RSVP is a must for the free clinics.

Men's clinic is at 9 on Saturday morning followed by an open women's clinic at 10. On Monday, B Ladies Clinic is at 9 followed by the A Ladies Clinic at 10. There is a Tuesday evening ladies clinic open to B and C players at 6. Tots (age 3-6) is Monday and Wednesday from 3:40 to 4:25. Orange Ball Grinders (age 6 to 9) is on Monday and Friday from 4:30 to 5. Green Ball Smashers (age 8-13) is on Wednesday at 4:30 and Friday at 4. Intermediate Junior Training (age 12-18) is on Monday, Wednesday and Friday from 5 to 6. Advanced Junior Training (age 13-18) is on Monday, Wednesday and Thursday from 4:30 to 6.

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

Tuesday Prix Fixe Nights/ Casual Dining

September 9, 16, 23 and 30 6-9 pm

Appetizer

Crab Meat Crêpe, Jumbo Lump Crab and Snow Crab Meat folded in a Tender Crepe

and sauced with Lemon Beurre Blanc and Roasted Red Pepper Garni
Salad

Wedge Salad with Bacon, Blue Cheese, and Roasted Tomato Dressing

Entrée

Beef Ribs, braised in Red Wine, Demi Glacé and Tomato Jus served with Dauphines Potatoes and Ham Seasoned Greens

Dessert

Blueberry Cobbler with Vanilla Ice Cream \$27.95 ++ RSVP (regular dinner menu available)

Thursday Lunch Mini Buffets 11:30-2 p.m. September 4, 11, 18, 25

Ch! Thursday, September 4 - Chicken Marsala Sautéed Chicken and Mushrooms in Marsala Wine Sauce
Thursday, September 11 - Jamaican Spicy Black Pepper Shrimp
with Jasmine Rice and Pineapple Chutney
Thursday, September 18 - Fried Chicken,
Collard Greens, Mashed Potatoes and Corn Bread
Thursday, September 25 - Black Pepper Crusted Roast Beef
with Mashed Potatoes, Green Beans and Rolls
BUFFETS INCLUDE BREAD AND BUTTER SERVICE, SOUP,
SALAD, SOFT DRINK AND DESSERT \$11.95++ RSVP 264-6070

Club 264-6070 Sunday) Monday	-	ember Wednesday			ennis 9-6090 Saturday
CABANA OPEN weekends for cocktails only, weather and	Labor Day Sept. 1 BUFFET	② CLUB CLOSED	3	4 LUNCH Mini-Buffet Casual	<u>\$</u>	6
participation permitting	CABANA OPEN		Happy Hour 5:30-8	GRILL NIGHT		Private Party
Bring your Grandparents to SUNDAY BRUNCH for Grandparents Day!	S	9 Prix Fixe Night/Casual Dining 6-9 PM 6:15 PM Board Meeting	10 Happy Hour	LUNCH Mini-Buffet Casual GRILL NIGHT	(12)	13) Private Party
SUNDAY BRUNCH	C L U B	Prix Fixe Night/Casual Dining 6-9 PM	Trivia Night Returns! 7-9 Happy Hour 5:30-8	LUNCH Mini-Buffet Casual GRILL NIGHT	19	20) Private Party
②1) SUNDAY BRUNCH		Prix Fixe Night/Casual Dining 6-9 PM	Happy Hour 5:30-8	LUNCH Mini-Buffet Casual GRILL NIGHT	Musical Evening and Dinner with Wine Pairings Deborah on Piano CABANA OPEN	27) Private Party
28) SUNDAY BRUNCH	② D	90 Prix Fixe Night/Casual Dining 6-9 PM	Remember to dress appropriately for our dining rooms. Preferred dress code is country club attire (no jeans, please!). The Main Bar is open Tues- Fri 3 to 6 PM with happy hour prices		Dining Room Hours Lunch 11:30-2:00 Dinner 6:00-9:00 Sunday Brunch 11:00-2:00 Breakfast on the River Tues - Fri 8-9 a.m. — \$8.00++	