SEVEN OAKS COUNTRY CLUB—IT'S WHERE YOU BELONG! 132 Lisbon Road, Beaver, Pennsylvania 15009 (724) 495-3300

No. 8 October 2017 XL WebSite: www.sevenoakscc.com



News from the Golf Shop

The Golf Shop would like to continue to thank all the members and guests for their support of the Club. Please feel free to contact the Golf Shop anytime with questions or concerns you may have. We would just like to remind members to call in advance for tee times. This will allow us to accommodate everyone throughout



October Course & Grounds Report

Frost Delays. As we enter the fall season, frost delays seem to dictate starting times rather than sunlight. With the golf course located in a valley, the air temperature is just a couple degrees colder than the air temperature at the top of the hill along Tuscarawas Road. On many days there is no frost at the GCU building, but as you come down the hill, everything turns white. We wait to allow traffic on frosty areas, because when there is frost on the grass plant the cells that make up the leaf tissue and crown are frozen. If force is then applied, the ice inside each cell shatters the cell wall and causes damage to the plant. Waiting until the morning temperatures rise and the frost melts is necessary to maintain quality turfgrass. After the frost melts, a further time delay is needed to prep the course ahead of play. This can take an extra 30 minutes to an hour depending on whether there is a shotgun start or tee times, and the amount of grounds maintenance that is needed to be accomplished for that day.

Level the Divot Sand. The bottles with sand on the carts are meant to fill divots in the fairways. When used to fill a divot, the sand must be leveled with your foot. This will level the sand with the existing grade of the terrain. If sand is mounded and not level, then the fairway mowers chew up the sand dulling the blades. Dull mower blades rip the grass instead of cutting it. That can allow an entry way for disease and reduce the overall appearance of the fairways.

Dennis Kaminski, Golf Course Superintendent

the remainder of the season and to inform members of any outside events taking place.

You will notice this time of the season Dennis and his staff are hard at work improving the course. This includes aerification of the greens, rough and fairways, slip seeding areas for growth and general maintenance for improvements. I would just like to remind players if your ball comes to rest in any of these areas, you do receive free relief. There is no penalty under rule and you may place your ball no closer to the hole nearest point. Again, if you have questions about rules or course conditions, please feel free to stop by the Golf Shop.

This year the Beer Belly Open is scheduled for Saturday, October 28 at 12 NOON. There are only 9 spots left for this great event so stop by the Shop or call 724-495-2770 to sign-up.

Be sure to check out the Golf Shop for the end of the season sale which will included 50% off Men's and Ladies apparel, 50% off Golf Clubs and 50% off Gloves & Hats. For those of you that have credit in the Golf Shop, just a reminder that your credit must be used by December 1, 2017. Thank you again for a great season and see you on the course!

Sincerely, Willie Yacknow, Head Golf Professional



OPERATIONS & MEMBERSHIP DIRECTOR

It is hard to believe that it is already October! The leaves are changing and it creates the perfect scene for the many weddings we have booked this month. We are hoping the great weather from September carries over to October as there is still much golf to be played! The fall months have always been my favorite season to golf. The weather is not to hot and not to cold.

We have many great events to look forward to this October. Our Sunday Brunch in October will be on October 15 and we already have many reservations. The popular Kids Halloween party is on Friday, October 20 filled with games, hay rides, and great food! The Beer Belly Open is on Saturday, October 28 and we already have 27 teams signed up. We will be cutting the field off at 36 teams so only 9 spots are remaining! Be sure to call the Golf Shop to sign up.

The great weather in September allowed for much progress to be made with the construction. The completion date should be with in the first 10 days of the month and I would like to thank all of our members for their patience as it will be well worth the wait when it is all completed. We will be opening the Patio this month and are projecting for the second weekend in October. We will be sending more details out soon and I highly recommend making reservations this weekend as our members are eagerly anticipating being one of the first members to enjoy the Patio. It will be equipped with 4 gas fire pits with seating for 20 people around them. There will also be an additional 48 seats for dining. We also installed a spot light that shines over the putting green. You can now have putting contests at night or practice even after the sun goes down! Many great improvements have been made to Seven Oaks this year and look forward to improvements in 2018 as well.

We have gained 80 new members so far this year and we are on track to match last years new member total.

Please join me in welcoming our newest members to Seven Oaks. John Bednar & Samantha Faulkner

With all of the great improvements now is a great time to join. If you have any friends or family members interested in Seven Oaks have them contact me at any time!

Chris Juba 724-544-9129 cjuba.7oaks@gcuusa.com

School and Sporting Celebrations



Seven Oaks has always been proud to help our local students with celebrating their achievements.

If you are a parent or a group that would like to celebrate those achievements we have the facilities to assist you. Our packages begin at \$20 inclusive. Room Rentals and Cake Cutting are included. From groups of 25 to 300 we are the place for you.

Please call Ellen Policastro 724-495-3300

ext. 223 or email epolicastro.7oaks@gcuusa.com for information.

From the Events Coordinator

The warm weather lasted a lot longer than we expected, but we really appreciated that gift from Mother Nature! The September golf outings took advantage of the beautiful weather and our golfers and tennis players have continued their regular play.

In the Clubhouse we are getting ready for our fall events. The Vintner Club members had a fun evening tasting German-style wines in September. Our next wine tasting is Friday, October 13 when we will feature the wines of Italy. Our annual family Halloween Party will be Friday, October 20 featuring an evening of great food, hayrides, games and dancing with the music of DJ Scott Miser. Don't forget to make your reservation for this really fun family evening! Finally, the 4th annual Beer Belly Open is Saturday, October 28—spots are filling up quickly.

If you are planning a holiday party for work or family, consider having it at the Oaks. Chef Greg can create a menu just for you, or you can select from our delicious buffet and plated menus. We have rooms to accommodate small and large parties, including the Champions Lounge, located near the Grille Room. Maybe, rather than a full menu, you would like to host a cocktail party. Our culinary team has quite an array of hot and cold appetizers that can be stationed or passed by our servers. That makes for a really special evening!

Don't hesitate to call me if you are thinking about hosting a party—I look forward to helping you with all the details!

Ellen Policastro, Catering and Events Coordinator



Stay Connected!

If you're not receiving weekly e-blasts from us and would like to be included, please send your email address to Chris Juba at cjuba.70aks@gcuusa.com or call 724.495.3300.

Do you "like us"? Our Facebook page is updated daily with events, golf tips and more!

Keith's Korner

As promised last month, I will continue with the changes on the course's back nine over the years. Number 10 has a new tee to the left of the existing tee. Both are in use today. Old number 11 was located to the left of today's number 11 and had a very sloped green—which any longtime member can tell you about. Lots of six putts! Number 12 was a par five when the Club opened and the tee was located above old 11 green with a slight dogleg left. The tee box was raised on number 13. Number 14 had a row of poplar trees to the right of the tee. Number 15 tee was located to the left of today's tee and had a huge Hawthorn tree to the left of the tee box and now has a new bunker. Number 16 has new bunkers and the green was leveled a few years ago. Number 17 green was also leveled and number 18 had a big tree to the right of the landing area that was removed. Believe it or not the golf course was much more difficult in the early years.

Keith Hohenshel, Operations Manager

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As the leaves change the fun doesn't stop. We invite you to join us in the Grille Room or at one of our great events that we have going on here at the Oaks.

We have something for the whole family from the Kids Halloween Party to the Beer Belly Open and our Tour of Sicily Tasting.

The Holiday season is fast approaching and we would be privileged to have you host your party with us and show to your friends and family what Seven Oaks Country Club is all about. Not only do we have our regular menus and Special Christmas menus we can also customize a menu to your tastes.

We have heard you and invite you to dine with us in October as we have adjusted our hours to suit your needs. Please come join us Tuesday through Sunday—afternoons and evenings for your dining pleasure.

Happy Boo Month and we hope to see you soon!

Good Eats, Chef Greg & the Seven Oaks Culinary Team

Our October 2017 Culinary Specials in the Grille Room

TUESDAY \$14—Ribeye Steak

WEDNESDAY

\$5—Cheeseburger and French Fries \$10—Chicken Marsala

THURSDAY

\$10—Pork Schnitzel with Lemon Butter sauce \$10—Orange Chicken Schnitzel with Orange Butter \$10—Roasted Mini Pork Shanks with Bourbon Demiglace All served with braised red cabbage and spatzel dumplings.

FRIDAY

\$10—Beer Battered Cod and Chips \$10—Cajun Catfish \$20—Sea Scallops with Culinary style of the day

SATURDAY

OVEN ROASTED PRIME RIB KING CUT—\$24 QUEEN CUT—\$20

With onion au jus, house salad, vegetable of the day or starch 5 PM until Sold Out

SUNDAY

\$9—Stuffed Chicken Breast
Served with mashed potatoes and vegetable of the day
All day while it lasts!

Reservations strongly suggested 724-495-3300.

Menu is subject to change

The Chef's Bar

Our version of the Chef's Table. We will be entertaining you with a surprise menu accompanied by selected beverages in the Sycamore Bar. The meal may range from 5 to 7 courses.



This is a reservations only event and is for up to eight people. When we sell out we will

place you on a waiting list and you will have first choice for the next date. The dates will vary based on the availability of the Sycamore Bar and scheduled events. You may make a reservations as small as two and as large as eight. We will pair smaller parties for the evening.

Please watch your eblast and our future app. for updated information.

\$60 per guest plus service charge and sales tax.

Sunday Brunch–October 15, 2017 11 AM – 1:30 PM

Reservations strongly suggested Business casual, no jeans, shorts or ball caps

Adults—\$23 Children 6-10—\$13 Children 5 & Under—\$7

Prices do not reflect soft beverages or alcohol, service charge and tax

FEATURING:

CARVING STATION
PASTA STATION
OMELETTE-EGG STATION
CHILLED FOOD STATION
JUICE AND DANISH STATION
HOT FOOD STATION
OUR SWEETS TABLE

and SIGNATURE BAR

Menu is subject to change and availability

Mark Your Calendars!

October Events

Thursday, October 12—Long Ash Club Wild Game Night & Cigars 6:30 PM

Friday, October 13—Vintner Club "Tour of Sicily" 6:30 PM

Sunday, October 15—Sunday Brunch 11 AM-1:30 PM Friday, October 20—Family Halloween Party-6 PM Saturday, October 28—Beer Belly Open-12 PM Shotgun



November Events

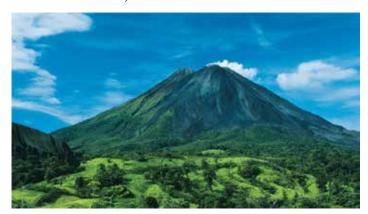
Thursday, November 2—Long Ash Club Cognac, Cordials & Cigars / Light Fall Appetizers 6:30 PM

Sunday, November 5—Sunday Brunch 11 AM-1:30 PM

Saturday, November 18—Vintner Club J. Lohr Wine Dinner 6:30 PM

Thursday, November 23—Thanksgiving Day Dinner 12 NOON-5 PM

Trip to Costa Rica Rainforests, Volcanoes and Wildlife



Would you like to join my group tour to Costa Rica in February 2018? I am planning an adult tour to Costa Rica, February 2-February 11, 2018. I have led many groups (students and adults) to various countries in Europe and thought it would be really nice to go somewhere warm when we are freezing in February!

If you are interested in joining the group, you can visit the following website and read all about it: ellenpolicastro.grouptoursite.com or you can call me at the Club to discuss the trip with me-724-495-3300 x223. Friends and family are all welcome to join in the fun!

Ellen Policastro

2017 THANKSGIVING DAY BUFFET Thursday, November 23—12 Noon to 5 PM

Carved Roasted Turkey and Prime Rib of Beef

Traditional Stuffing

Mashed Potatoes and Gravy

Corn Bread Stuffing

Maple Glazed Oven Roasted Pork Loin with Apple Chutney

Whipped Sweet Potatoes

Baked Salmon

Seasonal Vegetables

Butternut Squash Ravioli with Cider Cream Sauce

Pumpkin Bisque, Chicken Dumpling, Salad Bar, Bread Station and more.....

Crepe station featuring Seafood Crepes, and Fresh Fruit Crepes

Assorted Desserts including traditional Pumpkin Pie, Apple Pie and our Ice Cream Bar

Bar and Wine List Available

Price

Adults-\$28.95 Children (6-10) \$16.95 Children 3-5 \$8.95
Under 2-Free

Business Casual Attire

NO DENIM

Reservations Strongly Suggested 724.495.3300

Reservations not cancelled within 24 hours will be invoiced.

TRADITIONAL THANKSGIVING DINNERS FOR THE HOME

If you can't make it for our wonderful Thanksgiving Buffet, we are offering complete Thanksgiving meals for you to pick up and have at home

Feeds 6-8 people—\$155 plus

MENU

Oven Roasted Sliced Whole Turkey Mashed Potatoes and Turkey Gravy Whipped Sweet Potatoes

with brown sugar and marshmallow topping Chef's Traditional Bread Stuffing

Sautéed Green Beans Amandine

Succatash

Extra Gravy

Homemade Cranberry Sauce Whole Pumpkin Pie Whole Apple Pie Fresh Baked Bread and Butter

Extra Pies are \$18 each

Orders must be placed by November 18

Dinner may be picked up on November 22 or 23

Orders placed and not picked up will be billed to your account

SEVEN OAKS 2017 KIDZ CULINARY CLUB

On Sunday, September 10, Seven Oaks held its Sunday Brunch featuring the Kidz as they helped pick the menu, prepared as well as served. Here are some photos highlighting the Kidz and their new talents.



Remaining Class Date

October 22-(Sunday) 1-3 PM

Seven Oaks Country Club is not held liable for any injuries or burns. A waiver form must be signed by a guardian or parent for each student participating in the class and the waiver is good for all 2017 classes.













It's never to early to register for the 2018 Kidz Culinary Club. Registration may be made by phone or online by contacting Chef Greg at 724.495.3300 ext. 227 or gpowell.7oaks@gcuusa.com.

Reservations & Cancellation Policies

Grille Room Dining. No member or committee shall plan or set dates for dining room activities without prior approval of Seven Oaks Country Club. Dining reservations are highly recommended. Members are asked to assist in maintaining required service levels by making reservations for dining prior to 3 PM on the day involved. A 24 hour notice is requested for parties of more than six (6) persons. We request that members who have special dietary needs notify the Club ahead of time. Reservations for dining will be held for only fifteen (15) minutes after the reserved time.

Club Special Events. Reservations are required for activities of the Club and shall be accepted on a first-come, first-served basis by pre-registering with the Club office. For all functions of the Club held in the dining rooms of the Club, tables will be assigned on a first-call, first-choice basis. Reservations for special tables will not be accepted. We cannot guarantee that groups larger than ten will be seated at the same table. Cancellation of a reservation must occur 48 hours prior to the social function. Pool events do not require a reservation. The courtesy of providing notice of reservation changes is requested 24 hours before the event is scheduled.

Banquets. Reservations for banquets should be made at least two (2) weeks in advance. Notification of cancellations for a banquet event must be made four weeks before the event is scheduled. The final guest count is required one week before the function. After the final count is given the guest count may not be lowered, however additions may be made up to 3% of the total count. A fee of 10% of the total food cost will be charged for any guest count being added above 3% after the final guest count has been determined. A non-refundable deposit is required for banquet reservations. Failure to cancel dining and special event reservations will result in a charge to the member's Club account. The dining, special event and banquet policies shall be determined by Seven Oaks Country Club.

Sevien Oaks—Oak Leaves

SEVIEN OAKS BEVIERAGE ARIEAS

For your enjoyment Seven Oaks has many beverage areas for you to choose from:





SYCAMORE BAR AND PATIO

A great view of the course as you overlook the putting green and watch as everyone goes off *1 tee and as they come up *18. Weather permitting.

GRILLE ROOM PATIO

What a great place to enjoy the outdoors while dining at your favorite country club. Weather permitting.

GRILLE ROOM BAR

A full service bar encompassed by our Grille Room. There is a full selection of Bourbon, Scotch and other delights. Open during regular Grille Room hours and while golfers are still on the golf course.



THE CHAMPIONS LOUNGE

Our Cigar Bar where you can enjoy the game, a good cigar, and great food along with a game of pool or darts. Those ages 19 & 20 are permitted in the room and those 18 and under must be accompanied by a parent.

SPECIAL EVENTS INFORMATION

OCTOBER HAPPY HOUR AT SEVEN OAKS Available at the Club House

Tuesdays from 5-7—\$4 Craft & Draught Beers; Wednesdays from 5-7 PM—\$1.50 Domestic Cans & \$1 Soft Pretzels; Thursdays from 5-7 PM—\$2 Yuengling Draught & \$4 Cheese Burger Sliders (2) & Fries; Fridays from 5-7 PM—\$4 Pecan Pie Martini & \$3 Pulled Pork Nachos; Saturdays from 5-7PM—\$4. Hornitos Margaritas & \$2 Chicken Tacos and Sundays from 1-3 PM—\$3 Bloody Mary & \$4 Boneless Wings.

CATERING AND EVENTS

Let us come to you! Not only does Seven Oaks Country Club do great functions in house, we are also available to cater an event where you need us. Please call our Banquet Manager Ellen Policastro and she will provide you with the information you may need and service you deserve. Also, a friendly reminder, you do not have to be a member to have an event at Seven Oaks Country Club. So, when you are talking to your friends, neighbors and family suggest that they stop in and see our facility. We are available for all of their event needs from graduations, weddings, retirement dinners and high school sports banquets.

CIGARS

For on the course, to take home or for that special gift – we have a delicious assortment of quality name brands available in the Golf Shop.

Accessories available:
Seven Oaks Engraved Scissor Cutters
Guillotines Punches
Triple and Single Head Lighters
Seven Oaks Labeled Lighters
Cigar Clips and Putter Holders

SEVEN OAKS DRESS CODE

Dress denim is appropriate for the Grille Room. Business casual attire is mandatory for all events. Jackets are appreciated. No denim, ball caps, tennis shoes or flip flops are permitted to any formal/upper floor events. Men must wear collared shirts. Men please remove hats when dining.

BEREAVEMENT MEALS

Seven Oaks understands your needs in time of sorrow and we are available to relieve some of the burden by providing a variety of choices to accommodate you on a timely basis. We are able to provide you with a private room and you may choose from a selected menu or we may customize a menu for you.

MEALS TO GO

Call and ask for the Grille Room and place your order for your lunch or dinner to be picked up at your convenience.

2017 GROWLERS

Seven Oaks Growlers are available for all Seven Oaks Country Club Members. Cost is \$42 for our specially engraved 2 Liter German Style Growler and refills are \$22 and you may choose from any of our 6 available draughts. Barley and Hops Members may enjoy a reduced pricing of \$35 for a growler. Barley & Hops Members also may enjoy our \$10 Special Growler Days and a reduce pricing of \$15 daily refills. Growlers may



be consumed on the golf course, our patio or at home. Growlers *may not* be consumed in the Club House or at the pool.

Long Ash Club Membership 2017 Meeting Time 6:30 PM Annual Cost-\$50

Benefits Include:

- Monthly Long Ash Club meetings held in the Champions Lounge.
- Members will receive a Long Ash Club Polo Shirt
- New members receive a special membership gift.
- Discount pricing and priority seating for all Long Ash Club events.
- Special pricing booklet.
- 10% discount pricing on all cigars.
- An opportunity to make new acquaintances.
- An invitation to all the Clubs within the Club Christmas Party in December.



2017 Long Ash Club Meeting Dates In the Champions Lounge

Thursday, October 12 Wild Game Night and Cigars

Thursday, November 2 Cognac, Cordials and Cigars / Light Fall Appetizers

Thursday, December 7
Port Wine and Cigars/ Light Appetizers

* Please note alternate beverages are available and are on a signature/cash basis for all events.

BOOK YOUR 2017 HOLIDAY EVENTS NOW

The holidays will be here faster than you think and we already have dates reserved, so now is the time for you to give your Hometown Country Cub a call to reserve your date.

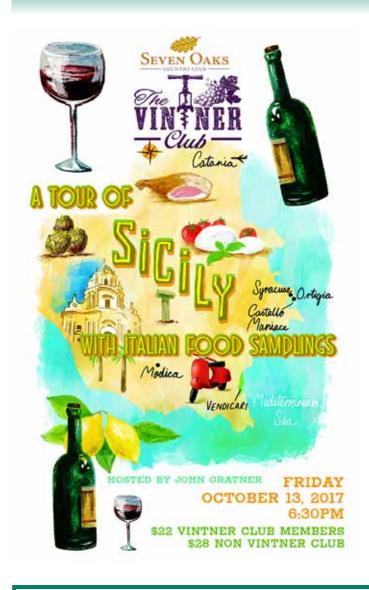
Whether you have a function for 10 or 300 we are the place for you. Also, it would be great to refer a friend or business associate to hold their event at Seven Oaks Country Club. We offer great in-house facilities and we can also deliver to your home or place of business.

Just a friendly reminder you do not need to be a member to have your holiday parties with us but if you are a member the room rental fees are waived. Please give us a call at 724.495.3300 and ask for Ellen to assist you.





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VINTNERS CLUB for 2017

One of the extra benefits of Seven Oaks Country Club is your opportunity to be a part of our "Clubs within the Club" and we invite you to join the Vintner Club for 2017!

Please see our 2017 Vintner Club schedule for the great events. Vintner Club Benefits include:

- ❖ First year members receive a Seven Oaks wine tote with a special gift inside.
- * Current members will receive a special 2017 gift.
- Preferred pricing to all Vintner Club events for member and significant other.
- ❖ 20% off all bottles of wine purchased in the Grille Room.
- Discounted corkage fee.
- ❖ A Special "Savings Book" including complimentary entrées, appetizers, and desserts in the Grille Room!
- An opportunity to enhance your knowledge on a variety of wines from around the world.
- Memories that will last a lifetime!

The Vintner Club is not only a tremendous value for only \$50 annually per COUPLE, but you'll also meet many of your fellow members and develop new friendships around this wonderful shared interest!

Contact the Club at 724-495-3300 if you would like more information.

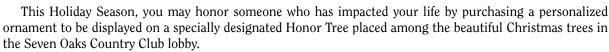


2017 Vintner Club Fall Schedule

Friday, October 13—"Touring the Isle of Sicily"
Saturday, November 18—J. Lohr Wine Dinner
Thursday, December 14—"Let Your Holiday Sparkle"

HOLIDAY HONOR/MEMORY TREE

Sponsored by GCU Lodge 994



With your \$5.00 donation, you are remembering this special person in a unique way while helping a worthy cause. Donations from this year's Honor Tree will benefit "Canines for Vets," a 501 (c) non-profit organization located in Mercer, PA. The agency adopts rescue dogs and dogs whose owners are no longer able to care for them. The dogs are then trained to help veterans who suffer from post-traumatic stress disorder and other illnesses.

DEADLINE to Order your Holiday Ornament is Saturday, November 11, 2017.

Donor forms will be available at the Seven Oaks Office or you can call Chris Chamberlain at the GCU Home Office 724-495-3400 x3810 and she will send you one.

The tree will be displayed throughout the Holiday season.

Since this is a Matching Funds project for Lodge 994, GCU will match funds up to \$1,500.00.

You may wish to submit a photograph of your loved one to be placed on the ornament. Any photo submitted will not be returned.

LOCAL FOOD BANK COLLECTION

Lodge 994 will also be collecting non-parishable food items for the local food bank from October 15 through November 15, 2017. A box will be placed in the lobby at Seven Oaks for your donations. Lodge 994 thanks you in advance.

October 2017 at Seven Oaks

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Club Closed Mondays Office Open 8-4 PM Club House-724-495-3300 Monday Tuesday & We Thursday Friday & Satu		Room (Casual)	Golf Shop Hours-724-495-2770 Monday		ormation inside Oak Leaves.	
Private Reception in the Ballroom *\$9 Stuffed Chicken Breast in the Grille Room	CLUB CLOSED	GCU Golf Guest Day *\$14 Ribeye Steak in the Grille Room	4 Private Breakfast in the Ballroom/Hickory *\$5 Cheeseburger & Fries \$10 Chicken Marsala in the Grille Room	5 Private Event in the Ballroom Seven Oaks Golf Guest Day *\$10 Pork Schnitzel, \$10 Orange Chicken Schnitzel or \$10 Roasted Mini Pork Shanks Specials in the Grille Room	6 Rehearsal in the Hickory *Enjoy Seafood Sprcials in the Grille Room	Wedding Reception in the Ballroom *Prime Rib Night in the Grille Room
*\$9 Stuffed Chicken Breast in the Grille Room Wedding Reception	9 CLUB CLOSED	*\$14 Ribeye Steak in the Grille Room Hot Toddie Doubles Tennis 7:30 PM	*\$5 Cheeseburger & Fries \$10 Chicken Marsala in the Grille Room	Private Luncheon in the Oak Room *Long Ash Club Wild Game Night 6:30 PM *Enjoy Specials in the Grille Room	Vintner Club "Touring the Isle of Sicily" 6:30 PM *Enjoy Seafood Sprcials in the Grille Room	14 Wedding Reception in the Oak Room *Prime Rib Night in the Grille Room
15 Brunch 11 am-1:30 pm in the Ballroom Private Golf Outing *\$9 Stuffed Chicken Breast in the Grille Room	16 CLUB CLOSED	17 *\$14 Ribeye Steak in the Grille Room	18 *\$5 Cheeseburger & Fries \$10 Chicken Marsala in the Grille Room	*\$10 Pork Schnitzel, \$10 Orange Chicken Schnitzel or \$10 Roasted Mini Pork Shanks Specials in the Grille Room	Private Luncheon in the Hickory *Family Halloween Party 6 PM *Enjoy Seafood Sprcials in the Grille Room	21 Wedding Reception in the Ballroom *Prime Rib Night in the Grille Room
22 Kidz Culinary Club Cooking Class 1-3 PM *\$9 Stuffed Chicken Breast in the Grille Room	23 CLUB CLOSED	24 *\$14 Ribeye Steak in the Grille Room Private Dinner in the Ballroom	25 *\$5 Cheeseburger & Fries \$10 Chicken Marsala in the Grille Room Private Event in the Ballroom	26*\$10 Pork Schnitzel, \$10 Orange Chicken Schnitzel or \$10 Roasted Mini Pork Shanks Specials in the Grille Room Private Dinner in the Hickory	*\$10 Beer Battered Cod & Chips \$15 Cajun Catfish \$20 Sea Scallops in the Grille Room	28 *Beer Belly Open 12 NOON Shotgun *Prime Rib Night in the Grille Room
29 Private Luncheon in the Hickory Private Brunch in the Oak Room *\$9 Stuffed Chicken Breast in the Grille Room	30 CLUB CLOSED	31 *\$14 Ribeye Steak in the Grille Room	4	Call n	ow to book your 724-495-3	