

# GOLF UPDATES



From Left to Right (Drew Thomas, Eric Thitoff, Joe Huerd, Joe Bates)



Rusty Landgrebe & Bill Ahrens

## SNOWMAN OPEN INFO:

Saturday, Jan. 16, was the 2016 Snowman Tournament here at Big Creek. We had a good turnout on a cold sunny day, and we are grateful for the 20 teams that played.

The field was divided in to two flights with 10 teams in each flight. There were three 63's shot to tie for 1st in Championship Flight. A Flight was won with a 71 and we had a tie for 2nd place with two 72's. The ties were broken using a scorecard playoff starting on the #1 handicap hole, then going to the 2nd handicap hole etc. until the ties had been broken.

### Championship Flight:

Phil Wade & Justin Nelson - 63 1st Place  
 Matt Johnson & Nick Coleman - 63 2nd Place  
 Isaac Gaston & Brad Heinsohn - 63 3rd Place  
 Seth Sherrill & Jeff Heinsohn - 65  
 Andy Wescoat & Robbie Robbins - 66  
 Travis Sullivan & Brian Smith - 66  
 Jeremy Flowers & Kevin Lind - 67  
 Mike Magee & Ray Pangle - 67  
 Chris Webb & Dan Decker - 68  
 Bill Bramlett & Steve Smith

### In A Flight:

Joe Durham & Larry Green - 71 1st Place  
 Joe Huerd & Joe Bates - 72 2nd Place  
 Kevin Linck & Mitch Stephens - 72 3rd Place  
 Ralph Brown & Dawson Brown - 73  
 Joey Sample & Ed Dunigan - 73  
 Eric Thitoff & Drew Thomas - 73  
 Bill Ahrens & Rusty Landgrebe - 73  
 Sky Robbins & Cotton Robbins - 73  
 John King & Levi Haught - 76  
 Tyler Wallace & Dale Harris - 81



View to the SW from the driving range deck with extensive drainage added.



Crews works to remove a protruding "nose" of a target bunker on the range to make it easier to maintain.

# BIG CREEK

## GOLF & COUNTRY CLUB

## CLUBHOUSE NEWS

**NEW MEMBERS:**  
 Mr. Rodney Dearing  
 Mr. and Mrs. Jeffrey Kowalik  
 Mr. and Mrs. Charles R Stewart

It's that time of year again and love is in the air! Valentine's Day falls on a Sunday this year and we have decided to have our Valentine celebration dinner on Saturday, February 13th. Chef Rick has planned an elegant three-course dinner along with a "Sweets Table" to share with the one you love. Our dining room will be dimly lit with flowers on the table, candlelight and soft music playing in the background. For those who prefer to celebrate on the 14th, please join us for our fabulous Sunday brunch buffet from 10:00 - 1:30. What a wonderful weekend to tell your special someone just how much they mean to you! Reservations are required for both events.

Due to product increase there will now be a \$2.00 up charge when selecting french onion as your soup selection.

### *Painting with Panache*

Thursday, February 18  
 @ 5:30, \$40.00 at the door



Painting with Panache will be on Thursday, February 18th @ 5:30 sharp. The price is \$40.00 at the door and includes a glass of wine and all art supplies needed. It's a great night to gather your friends and join us for a fun and festive evening.

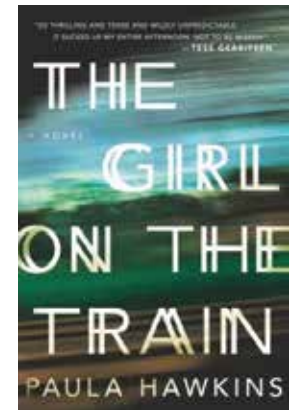
### *Book of the Month*

Wednesday, February 25

### *The Girl on the Train*

by Paula Hawkins

A slow-building suspense novel that hinges on a young woman's disappearance and features three shifty female narrators.



**MARK YOUR CALENDAR:**  
 Our annual indoor Putt Putt is Saturday, March 5th

### **BIG CREEK SPECIALS:**

We are excited to announce that Thursday - Saturday dinner specials for the month will now be included in our newsletter. Specials are limited and subject to change.

# BIG CREEK SPECIALS

## FEbruary 4-6

### Braised Lamb Shank \$24.95

New Zealand lamb shank braised in red wine sauce until fork tender and served on a nest of chive mashed potatoes.

### River Road Chicken \$19.95

Boneless 1/2 chicken marinated with fresh herbs, garlic, whole grain mustard and extra virgin olive oil, grilled and finished with a white wine reduction.

## FEbruary 11 & 12TH (PRIX FIXE MENU ONLY ON 13TH)

### Pork Osso Buco \$24.95

Pork shank steaks braised with madeira wine and fresh herbs then presented on a bed of celery Yukon gold mashed potatoes.

### Grilled Duck Breast \$24.95

Boneless breast of duck marinated in whole grain mustard and fresh herbs, pan-seared and presented on a wild mushroom cream sauce.

## FEbruary 18TH AND 20TH (CLOSED FRIDAY NIGHT)

### Beef Tips Marsala \$23.95

Morsels of beef tenderloin sautéed with mushrooms, shallots and a Marsala wine demi served with buttered noodles.

### Teriyaki Prime Rib 12oz. \$29.95 16oz. \$34.95

Whole Prime rib marinated with teriyaki, garlic and ginger, roasted, sliced and served at desired temperature with au jus.

## FEbruary 25TH - 27TH

### Liver and Onions \$22.95

Veal liver sautéed with onions and bacon.

### Chicken Oscar \$21.95

Boneless double breast of chicken sautéed and topped with crab meat, asparagus and béarnaise sauce.

# Valentine's Dinner Menu

## FIRST COURSE

### Shrimp Bisque

A delicate blend of shrimp, vegetables and spices in a savory cream sauce.

## SECOND COURSE

### Caesar Salad

Crisp romaine lettuce tossed with a classic Caesar dressing with croutons and shaved parmesan cheese.

## ENTRÉE SELECTIONS

### Beef Wellington \$44.95

Beef tenderloin wrapped in puff pastry with mushroom duxelle, baked, sliced and served on a wild mushroom brandy cream sauce.

### Surf and Turf \$49.95

5oz. Filet Mignon grilled to perfection and served with a 5 oz. Lobster tail with drawn butter.

### Mahi Mahi \$34.95

Fresh Mahi Mahi filet marinated with citrus zest, char-grilled and served with kiwi salsa.

### Stuffed Chicken \$31.95

Boneless double breast of chicken stuffed with spinach, pine nuts and pancetta, baked and served on a madeira wine sauce.

### Prime Rib \$41.95

12oz. Prime Rib served at desired temperature with horseradish and au jus.

### Twin Tails \$50.95

Two 5oz. Lobster Tails broiled to perfection and served with drawn butter.

### Seared Tuna \$33.95

Yellow fin tuna dredged in cajun spice and minced pecans, seared medium rare and served with wasabi and Asian dipping sauce.

## DESSERT

### Sweet Table Buffet

An assortment of cakes, pies and pastries for all to enjoy!

\*\*All entrées include each course with vegetable and starch du jour (excluding tax and gratuity)

\*\*Dietary restrictions requested at time of reservation.