

BIG CREEK

GOLF & COUNTRY CLUB

GOLF & CLUBHOUSE NEWS

2017 BIG CREEK SNOWMAN OPEN CHAMPS

Congrats to Andy Wescoat and Andrew Gillespie for winning the 2017 Snowman Open held on a cold Saturday morning on January 14th. The two turned in a red-hot, ten-under-par 32-30--62 to edge out the second place team of Brad Heinsohn and Isaac Gaston by a stroke. Turnout was a little down this year due to the cold temp, but a big thank you to everyone that came out.

1. Andrew Gillespie/Andy Wescoat 62 - \$65 each
2. Isaac Gaston/Brad Heinsohn 63 - \$50 each
3. Nick Coleman/Eric Thitoff 64 - \$35 each
4. Justin Nelson/Phil Wade 68 - \$25 each
5. Levi Haught/David Yates 70
- T6. Ricky Johnson/Robin Myers 71
- T6. Joey James/Russell Kish 71
8. Brian Radcliffe/Drew Thomas 72
9. Joe Durham/Larry Green 73
- T10. Ed Dunigan/Joey Sample 74
- T10. Vince McClelland/Tyler Wallace 74



Help us welcome our new members to Big Creek Golf and Country Club!

David Butterfield Sr.
Dave A. Butterfield
Doug Keeter
Al Pearson
Michael Truxler
Joseph Wyatt

Brad Elbrader
Fred Kluth
Randy Tribble
Peter J. DeVine
Dave Carnell
Bruce Taecker

Glenn Chamberlain, DDS
Mr. and Mrs. Stephen Holley
Mr. and Mrs. Charles Crandall
Mr. and Mrs. Denny Hoover
Mr. and Mrs. Rick and DiAnn Kolkman
Mr. and Mrs. Jim and Linda Morris
Mr. and Mrs. Gary and Margie Griffin



Valentine's Day Dinner

Tuesday, February 14th, 2017
Serving 5:00 pm - 8:00 pm
Call 870.425.0333 for reservations!

Chef John Sutton has prepared an extraordinary 4-course menu for this romantic evening.

APPETIZER

Wonton Wrapped Shrimp

Jumbo shrimp wrapped in wonton & fried crisp. Served with a sesame soy drizzle & sweet chili dipping sauce.

SALAD

Grilled Heart of Romaine

Fresh heart of romaine, flash grilled & served with bleu cheese, grape tomatoes, red onions, croutons & balsamic vinaigrette.

DESSERT FOR 2

House-made espresso brownie accompanied with strawberry mousse & 2 hand-dipped chocolate covered strawberries. Served with 2 glasses of complimentary champagne.

CHOICE OF DINNER OPTIONS

Roasted Beef Tenderloin *Ala Oscar* \$59.95



Medallions of roasted Angus tenderloins, topped with lump blue crab meat, asparagus, and bearnaise sauce. Served with garlic roasted reds & fresh vegetables.

Chicken Breast Florentine \$49.95



Tender grilled chicken breast, topped with sauteed spinach & herbed grape tomatoes with a parmesan cream sauce & provolone cheese. Served over linguini.

Panko Crusted Grouper Filet \$Market Price



Fresh filet of Florida grouper with a light panko breadcrumb crust, topped with a lemon beurre blanc. Served with tomato risotto & fresh vegetables.

Wine of the Month



Love Noir Pinot Noir

\$5 glass/ \$20.00 bottle

Love Noir is a luxurious, fruit forward take on Pinot Noir. California's rich, ripe grapes deliver a wine with generous notes of dark cherry and a smooth, silky finish. Pairs well with double cream brie on a baguette or sesame ginger glazed salmon. Take a sip and fall in love with the darker side of pinot.

Painting with Panache

Painting with Panache will be on Thursday, February 16 at 5:30 sharp. The cost is \$40.00 a person and this includes all painting supplies and a glass of wine. Grab a friend, colleague, or a family member and come learn to paint this beautiful picture.



Book of the Month

The Rosie Project

By Graeme Simsion
February 22nd
at 10:30am.



New members are always welcome.

CLOSINGS:

The restaurant will be closed for dinner service on Friday, February 24, 2017, for the Etiquette banquet dinner. Thank you for understanding.

RESERVATIONS:

To ensure we can give you the best dining experience at Big Creek Golf and Country Club, please take the time to make a reservation. 870-425-0333

SUNDAY BRUNCH BUFFET:

Gather a group of friends and family and join us for Sunday brunch. Now through April 2, 2017.

Adult Member - \$16.95

Adult Non-Member - \$17.95

All kids ages 5 through 12 - \$9.95

Kids 4 and under eat for free.

ANNUAL INDOOR PUTT-PUTT:

Grab your kids, friends, and family and join us on Saturday, February 18, 2017, for our Annual Indoor Putt-Putt. Dinner will start at 5:00 pm, and we encourage everyone to eat before play begins at 7:00 pm. A limited menu will only be available for this evening. Please make reservations today, as this is a popular event. 870-425-0333

MARVELOUS:

Join us for Marvelous Girls Night Out on February 21, 2017, featuring Risk Dental. \$12.00 a person and includes a glass of wine and hors d'oeuvres. Starts promptly at 5:30 to 6:30 and guests are welcome to stay for dinner.

GREEN AERIFICATION:

Green Aerification will be on February 27 and 28.