

# BIG CREEK

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GOLF & COUNTRY CLUB

870.425.0333  
452 COUNTRY CLUB DRIVE  
MOUNTAIN HOME, AR

## TAP TAKEOVER

### SATURDAY, MARCH 30 AT 5:30 PM

We are excited to announce that Arkansas' award-winning microbrewery Lost Forty out of Little Rock, Arkansas will be here to take over our taps! Delicious food by Chef John Sutton will be paired with each beer. Also, Mason Basford with the Mellow Mountain Band will be here to play all your karaoke favorites! Must be 21 years of age and have a ticket to attend. Limited tickets are available call today to get yours!

## TICKETS AVAILABLE NOW: 870.425.0333

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#### LOVE HONEY BOCK

6.3% ABV 30 IBU

A full-bodied, beer naturally sweetened with Arkansas honey for a smooth, creamy complexity. Each sip starts on a malty note, giving way to notes of toasted bread and hints of caramel.

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#### BRISKET SLIDERS

Slow cooked beef brisket, topped with honey BBQ sauce, caramelized onions and sharp white cheddar on a slider bun.

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#### CRYSTAL STATE ROCKHOUND IPA

6.2% ABV 60 IBU

Citrusy, resinous and aromatic, ready yourself for bursts of caramel, incendiary tropical fruit notes and bright hits of grapefruit and pineapple, before a spiky bitter dry-hopped finish.

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#### SMOKED KIELBASA

Smoked kielbasas sausage with a side of pineapple slaw with cabbage, scallion and red pepper. Served with grilled flatbread.

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#### EASY TIGER MEXICAN LAGER

5.2% ABV 33 IBU

Aromas of toasted malts, zested citrus fruit, and baked bread lead into a balanced, light body. Finishes smooth and dry. It blends color and flavor without heaviness or bitterness, and it's best served with a lime.

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#### CARNITAS TACOS

Miniature flour tortillas stuffed with pork carnitas and asadero cheese. Served with tomatillo Pico, cotija cheese, lime and cilantro.

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#### BLACKBERRY BRAMBLE

6.0% ABV

Packed with the juice of hand-picked blackberries brewed into one fine beer, Tangerine and Clementine-forward aromatics and jewel-tones fuchsia color offer a bright start to each sip. Grainy, pillowy, unfiltered wheat flavors combine with a crisp, tart berry sing for a truly refreshing, effervescent beer experience.

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#### BAKED CAMEMBERT

Camembert cheese wrapped in phyllo dough and baked golden brown. Topped with honey candied almonds and fresh blueberry.

# CLUBHOUSE NEWS

## WELCOME NEW MEMBERS TO BIG CREEK GOLF AND COUNTRY CLUB

Dr. Louis and Terry Elkins  
Mr. Donald Amyx

## FOOD MINIMUMS:

March is the end of the 1st quarter. Don't forget to spend \$150.00 on food and beverage before the end of the month!

## RESTAURANT CLOSINGS

### FRIDAY, MARCH 1, 2019

The dining room will be closed for dinner service due to a private event.  
The grill will still be available.

### SATURDAY, MARCH 16, 2019

The dining room will be closed for dinner service due to the MHHS Navy Ball.  
The grill will still be available.

### THURSDAY, MARCH 21, 2019

The dining room will be closed for dinner service due to a private event.  
The grill will still be available.

### SATURDAY, MARCH 23, 2019

The dining room will be closed for lunch service due to a private event.  
The grill will still be available.

### FRIDAY, MARCH 29, 2019

The dining room will be closed for dinner service due to a private event.  
The grill will still be available.

## WINE OF THE MONTH

\$5 GLASS / \$20 BOTTLE

### SAINT CHINIAN ROUGE AOC 2014 (RED)

This Grenache-Syrah blend is made in 100% stainless steel. It has a rich mouth that is concentrated in flavor and full of tannins. The finish is bold and warm, which strengthens the power of this wine.

### J. LOHR WILDFLOWER

Bright red hues and profuse bramy fruit aromas are accented by black pepper notes. On tasting, a zest attack of pomegranate and blueberry fruit leaves crisp, fresh fruit on the palate.



# DINNER SPECIALS

## EVERY TUESDAY NIGHT

### CHICKEN PARMESAN - \$10.95

The special includes breaded chicken breast cutlet fried golden brown and topped with fresh grated parmesan, provolone cheese and marinara. Served over linguini with garlic bread.

## EVERY THURSDAY AND FRIDAY

We will be serving prime rib au jus along with another delicious special every Thursday and Friday night!

### PRIME RIB - \$24.95

12 ounce cut of slow roasted certified Angus prime rib, served with Au Jus, vegetable and potato du jour.

### FEBRUARY 28 - MARCH 1

Fresh Fish - to be determined

### MARCH 7-8

Bone-in Pork Chops with Apple BBQ glaze

### MARCH 14-16

Corned Beef and Cabbage

### MARCH 21-22

Shrimp Linguini with Roasted Corn and Basil

### MARCH 28-29

Salmon Florentine

## EVERY SATURDAY NIGHT

### FRIED CATFISH DINNER

Join us for Chef John's famous fried catfish every Saturday night starting at 5:00 pm!  
Fried catfish served with cole slaw, hush puppies, and a choice of french fries or baked potato.

3 PIECE - \$11.95

5 PIECE - \$15.95

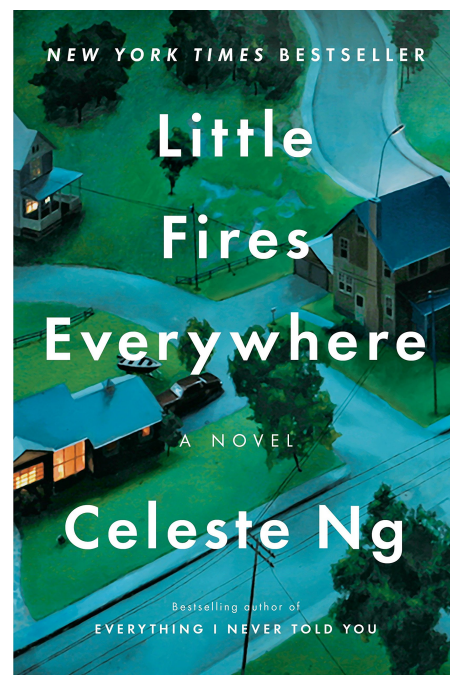
# BOOK OF THE MONTH

Book club will meet at noon on Wednesday, March 27, 2019.  
Come join us! New members are always welcome.

## LITTLE FIRES EVERYWHERE

BY CELESTE NG - 496 PAGES

A riveting novel that explores the weight of secrets, the nature of art and identity, and the ferocious pull of motherhood - and the danger of believing that following the rules can avert disaster.



## PAINTING WITH PANACHE

Join us at Big Creek for Painting with Panache on Thursday, March 7th or 21st. Event starts at 5:30 pm.  
Cost is \$40.00. All art supplies and a glass of wine will be provided. Everyone is welcome, including the kids!

THURSDAY, MARCH 7TH



THURSDAY, MARCH 21ST



# MARVELOUS!

Join us for Marvelous Girls Night Out on Tuesday, April 9, 2019 at 5:30 pm. The sponsor for this event is Carter's Jewel Chest. Cost is \$12.00 a person and includes light appetizers and a glass of wine. Dinner will be available afterwards.