

BIG CREEK

GOLF & COUNTRY CLUB

870.425.0333
452 COUNTRY CLUB DRIVE
MOUNTAIN HOME, AR 72653

FEBRUARY 2021
VOLUME 21/ISSUE 2



VALENTINE'S DAY 4-COURSE DINNER ~ & ~ SPRING FLING

GOLF NEWS

Complete results for tournaments are available under the blue "Leaderboard" tab at bigcreekgolf.com/golf-course/tournaments/

BIG CREEK SNOWMAN OPEN RESULTS

Big Creek member Luke Jackson (pictured at a different golf course) and his guest, Tomas Mariscotti from Buenos Aires Argentina, are the 2021 Big Creek Snowman Open champions. The two men are teammates on the Lyon College golf team.

The event was played on Saturday, January 16, in what Big Creek Superintendent Brent Edens called the coldest weather the event has ever seen. "We've played in worse weather, but never colder," Edens said. The predicted high temperature for Saturday had been 39°.

CHAMPIONSHIP FLIGHT

- 1. Luke Jackson / Tomas Mariscotti.....58
- 2. Matt Kelly / Brandon Maple.....65
- T3. Lewey Crider / Ben Crider.....66
- T3. Jack Coleman / Nick Coleman.....66
- 5. Andrew Gillespie / Andy Wescoat.....67
- T6. John Campbell / Brad Schulz.....69
- T6. Phillip Heller / Tyler Woods.....69

A FLIGHT

- T1. Joe Durham / Larry Green.....70
- T1. Spencer Adams / Brent Edens.....70
- T1. Aaron Millsap / Tyler Wallace.....70
- T4. Ed Dunigan / Joey Sample.....71
- T4. Mike Cully / Eddie Helmert.....71
- T4. Michael Cole / Mike Machado.....71
- T4. Bob Crider / Landon Crider.....71
- T8. Jeff Heinsohn / Seth Randall Sherrill...73
- T8. Hank Gamble / Steve Judson.....73

B FLIGHT

- 1. Dave Butterfield / David Butterfield.....75
- T2. Grant Crider / Sam Crider.....76
- T2. Coty Watson / Howie Wehmeyer.....76
- T4. Steve Smith / Travis Sullivan.....77
- T4. Chris Crider / Levi Crider.....77
- T4. Landon Pavlicek / Robert Pavlicek.....77
- 7. Aaron Butler / Ben Butler.....79
- 8. Zach Ables / Travis Haught.....80



*Pictured: Luck Jackson
(at a different golf course)*



870.425.8815
BIG CREEK GOLF PRO SHOP

BIG CREEK
GOLF & COUNTRY CLUB

870.425.0333
452 COUNTRY CLUB DRIVE | MOUNTAIN HOME, AR 72653

GOLF NEWS (CONT'D)

BUNKER RENOVATION

Work is continuing on the multiple bunker renovation projects around the course. Here are some photos taken by Superintendent Brent Edens over the last week of sand being added to the large fairway bunker on hole #16.



VALENTINE'S DAY 4-COURSE DINNER

SATURDAY FEBRUARY 13TH | 5:00-9:00 PM

Big Creek will be serving a very romantic 4-course dinner for two on Valentine's Day. Make reservations with your special someone!

Reservations are Required!

Dinner Menu will NOT be available this evening.

APPETIZER FOR 2:

- Caprese Bruschetta - Toasted baguettes with fresh mozzarella, tomatoes, and basil drizzled with a balsamic reduction.

SALAD

- Butter lettuce and radicchio with edible flowers, dried cranberries, green peppercorns. Served with a citrus-honey vinaigrette.

ENTREE (EACH PERSON CHOOSE 1):

- Peppercorn NY Strip \$36.95

10 oz. peppercorn New York strip, charbroiled to perfection and served with parsnip potato puree and prosciutto wrapped asparagus.

- or -

- Wild Mushroom Pasta \$29.95

A blend of sauteed fresh wild mushrooms served over farfalle pasta with a garlic cream sauce. Topped with grilled chicken breast and fresh parmesan cheese.

- or -

- Grilled Swordfish \$39.95

A thick swordfish steak grilled with lemon caper sauce. Served with rice and prosciutto-wrapped asparagus.

DESSERT FOR 2:

- Chocolate cake with strawberry jam and ruby chocolate ganache. Accompanied by two hand-dipped chocolate strawberries.

CALL FOR RESERVATIONS - 870.425.0333

SPRING FLING

SATURDAY MARCH 20TH | 5:00-9:00 PM

Make reservations and join us for a delicious dinner on March 20 to welcome this 2021 Spring!

Reservations are Required!

Preorders must be placed by March 10.

The dinner menu will not be available this evening.

All entrées will be served with the following salad - Fresh arugula topped with shaved parmesan cheese, fresh mixed tomatoes, chopped bacon, red onion, and house-made ciabatta croutons. Served with house-made tomato basil vinaigrette.

- **Lobster Tail Dinner - Single Tail \$37 - Double Tail \$62** - 8 oz. cold-water lobster tail served with drawn butter, twice baked potato, and sauteed asparagus.

- **Steak & Tail - \$53** - Hand-cut 6 oz filet of upper choice Angus tenderloin, well-seasoned and charbroiled to your preference and a 8 oz. steamed cold-water lobster tail served with drawn butter, twice baked potato and sauteed asparagus.

- **Tomahawk for 2 - \$67** - 32 oz. of USDA Prime ribeye well-seasoned, charbroiled, and served to your preference. Served with a double portion of twice baked potato and sauteed asparagus. (Depending on steak temperature requests, please allow 20+ minutes to prepare.)

- **Chicken Angelo - \$32** - 8 oz. Chicken cutlet sauteed with white asparagus, fresh mushrooms, and artichoke hearts in a chardonnay cream sauce. Served over a bed of rice pilaf.

CALL FOR RESERVATIONS - 870.425.0333



MONDAY LUNCH TAKES A WINTER BREAK

Monday Lunch Service has come to an end! Thank you for the support. We will start serving lunch on Monday's again in the spring. Bar service is ALWAYS available on Monday's.

CLUBHOUSE NEWS

WELCOME NEW MEMBERS TO BIG CREEK GOLF & COUNTRY CLUB

Mr. Jonathan Hargrave

Mr. and Mrs. Joe and Bette Durham

Mr. Kenneth Deschenes

Mr. and Mrs. Larry and Karla Green

WINE OF THE MONTH

APOTHIC CRUSH

Luxurious, decadent, and velvety smooth, Apothic Crush brings together red fruit characteristics of ripe berry and raspberry jam with intricate notes of soft caramel in this luscious wine.

\$5 GLASS / \$20 BOTTLE



BOOK CLUB NOT MEETING

Book Club will not be meeting again until March, 2021. We can't wait to talk about all the amazing books you've read!

"Keep reading. It's one of the most marvelous adventures anyone can have."

~ Lloyd Alexander



PAINTING WITH PANACHE

Join us at Big Creek for Painting with Panache on Thursday, February 4 and Thursday, February 18. Event starts at 5:30 pm. Cost is \$45.00. All art supplies and a glass of wine will be provided. Everyone is welcome, including the kids!

THURSDAY, FEBRUARY 4TH



THURSDAY, FEBRUARY 18TH



~ DINNER SPECIALS ~

EVERY TUESDAY NIGHT

MEATLOAF - \$10.95

House-made meatloaf served with mashed potatoes, brown gravy, and vegetable du jour.

EVERY WEDNESDAY NIGHT

BURGERS & BREW - \$12.00

Enjoy a different burger each Wednesday! Served with French fries and an ice-cold Miller Light Draft, this is a Big Creek meal you don't want to miss! Make Burgers and Brews a regular on your weekly schedule.

EVERY THURSDAY & FRIDAY NIGHT

FEBRUARY 4TH & 5TH - FISH TACOS - \$17.00

Deep fried cod served golden brown stuffed in flour tortillas and topped with shredded cabbage, diced tomatoes, red onions, fresh cilantro, and cojita cheese. Served with pineapple salsa, cilantro lime rice, and Mexican corn.

FEBRUARY 11TH & 12TH - GRILLED PORK CHOPS - \$22.00

Two 4 oz. boneless pork chops grilled to perfection and topped with glazed pears and a caramelized onion bourbon sauce. Served with potato and vegetable du jour.

FEBRUARY 18TH & 19TH - SPINACH STUFFED CHICKEN - \$19.00

8 oz chicken breast stuffed with a blend of Italian cheese, spinach, and pine nuts, baked to perfection and served with herbed polenta and vegetable du jour.

FEBRUARY 25TH & 26TH - SEAFOOD & PASTA - \$22.00

Jumbo Shrimp and Scallops sauteed with butter and shallots and served over pasta with a garlic cream sauce. Served with garlic bread.

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 - \$12.00

5 PIECE - \$16.00

BIG CREEK

GOLF & COUNTRY CLUB



870.425.0333
452 COUNTRY CLUB DRIVE
MOUNTAIN HOME, AR 72653