

# BIG CREEK

GOLF & COUNTRY CLUB

870.425.0333  
452 COUNTRY CLUB DRIVE  
MOUNTAIN HOME, AR 72653

MARCH 2021  
VOLUME 21/ISSUE 3

## ST. PATRICK'S DAY

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## SPRING FLING





# GOLF NEWS

Complete results for tournaments are available under the blue "Leaderboard" tab at [bigcreekgolf.com/golf-course/tournaments/](http://bigcreekgolf.com/golf-course/tournaments/)

## 2021 BIG CREEK CUP TEAM QUALIFYING

If you are interested in being a part of the 2021 Big Creek Cup Team and helping us defend our 2020 titles in the 2021 Ozark Cup and MoArk Cup matches, please sign up in the golf shop. Qualifying days will begin in March.

Cup Match Play dates are:

### OZARK CUP

**May 15<sup>th</sup> - 16<sup>th</sup>** (First Day at Harrison Country Club / Second Day at Big Creek)

### MOARK CUP

**June 5<sup>th</sup> - 6<sup>th</sup>** (First Day at Big Creek / Second Day at West Plains Country Club)

For more information about the Big Creek Cup Team, please call the golf shop at **870-425-8815** or speak to Todd Dunnaway, PGA.



Pictured is the 2020 Big Creek Cup team that won vs Harrison Country Club. L-R:

*Bradley Coleman, Curtis Nielsen, Kyle Barton, John Campbell, Brandon Maple, Matt Kelly, Superintendent Brent Edens, Robbie Robbins, Robbie Robbins, Seth Johnson, Mike Robbins, Tommy Strickland, Todd Dunnaway, Lance Coffman, Spencer Adams and Nick Coleman*

**870.425.8815**  
BIG CREEK GOLF PRO SHOP



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# ST. PATRICK'S DAY

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WEDNESDAY, MARCH 17<sup>TH</sup> | ALL DAY

RESERVATIONS ARE REQUESTED

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## CORNER BEEF & CABBAGE - \$14.00

Traditional slow cooked corner beef and cabbage with boiled potatoes and carrots

## SOUP OF THE DAY

GUINNESS BEEF STEW - CUP \$2.50 / BOWL \$4.50

## DRINK SPECIALS

POT O' GOLD MIMOSA'S - \$4.00

LUCKY WHISKEY SOUR - \$5.25

FUZZY LEPRECHAUN - \$6.25

CALL FOR RESERVATIONS - 870.425.0333





# SPRING FLING

SATURDAY MARCH 20<sup>TH</sup> | 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.

- **Miller Draft Beer - \$3.00**

- **Specialty Drafts - \$3.50**

- **Well Drinks - \$4.25**

- **Wine of the Month - \$5.00**

CALL FOR RESERVATIONS - 870.425.0333

# EASTER BRUNCH

SUNDAY, APRIL 4<sup>TH</sup> | 10:30 AM - 2:00 PM

Make plans to have a lovely Sunday brunch with us this Easter, and bring the whole family!

**Reservations are Required!**

## APPETIZERS:

### • Smoke Salmon Canapes - \$12

Mini bagels, toasted and topped with herbed cream cheese with thinly sliced cucumbers, smoked salmon, and capers.

### • Shrimp Cocktail - \$11

6 jumbo-shrimp served with house made cocktail sauce and lemon wedges.

## BRUNCH ENTRÉES:

*All brunch entrées will be served with potatoes O'Brien and Jill's fruit salad.*

### • Smoked Salmon Eggs Benedict - \$14

Two poached eggs served over smoked salmon on a toasted bagel and topped with dill-hollandaise sauce.

### • Eggs Benedict - \$12

Two poached eggs served over grilled Canadian bacon on toasted English muffins and topped with fresh hollandaise sauce.

### • Belgian Waffle - \$11

Freshly cooked Belgian waffle, served golden brown, and topped with whipped cream and fresh berries or pecan toppings.

### • 3 Egg Omelet - \$12

Three eggs cooked to perfection and stuffed with your choice of 3 ingredients: peppers, onions, mushrooms, ham, sausage, bacon, cheddar, Swiss and American.

**\* \$2** - Add 2 slices of our sweet peppered bacon, regular bacon, or sausage patties to any brunch item.

CALL FOR RESERVATIONS - 870.425.0333

## LUNCH ENTRÉES:

*All brunch entrées will be served with a roll, deviled egg, and a spring salad (spinach, blueberries, shaved watermelon radishes, edible flowers and feta tossed in citrus honey vinaigrette).*

### • Honey Bourbon Brown Sugar Ham - \$19

Oven roasted boneless ham topped with a honey bourbon brown sugar glaze. Served with duchess potatoes and green bean almondine.

### • Prime Rib Au Jus - \$27

12 oz cut slow-roasted prime rib cooked to perfection and served with creamy horseradish, duchess potatoes and green bean almondine.

### • Poached Salmon - \$24

8 oz Atlantic salmon filet poached in champagne to the perfect temperature and topped with dill-hollandaise sauce. Served with rice pilaf and green bean almondine.

### • Roasted Meyer Lemon Chicken - \$18

Oven roasted 8 oz. chicken breast topped with Meyer lemon slices and fresh herbs, Served with rice pilaf and green bean almondine.

## KID'S MENU:

*12 & Under Only.*

*All kid's meals are served with a fruit kabob.*

### • Chicken Tenders & French Fries - \$7

### • French Toast Sticks & French Fries - \$7

### • Popcorn Shrimp & French Fries - \$7

## DESSERTS:

### • Cheesecake - \$6

Your choice of plain, raspberry, chocolate or caramel sauce.

### • Jill's Fruit Salad - \$5

Mixture of fruit in a sweet glaze.

### • Vanilla Ice cream Sundae - \$4

Topped with chocolate sauce, whipped cream, maraschino cherry and sprinkles.





# 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. and Mrs. Clay and Jean Ann Henry

Mr. and Mrs. Strickland and Jamie Rodgers



## WINE OF THE MONTH

### CASTELLANI SANGIOVESE ITALIAN RED WINE

Made with grapes selected from Castellani's coastal vineyards with characterized by the typical sandy, clayey and calcareous soil. To produce this premium Tuscan wine we follow the old traditional vinification method. A portion of this wine is refined in wood for six months, the remaining part remains in steel tanks for at least one year. The two different cuvée are blended before bottling.

Red fruits mingles with sweet woody notes. Warm, the nice texture is characterized by vigorous but delicate tannins. The slight aging in wood gives the wine a pleasant feel of toasted coffee and vanilla Intense ruby red color. Rich plum and bramble fruit flavors and a slight hint of cherries followed by a characteristic scent of violets, strawberries, and pepper.

\$5 GLASS / \$20 BOTTLE



**CASTELLANI**  
MAESTRI DI VIGNA DAL 1901

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# BOOK OF THE MONTH

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## BLIND MAN'S BLUFF:

THE UNTOLD STORY OF AMERICAN SUBMARINE ESPIONAGE

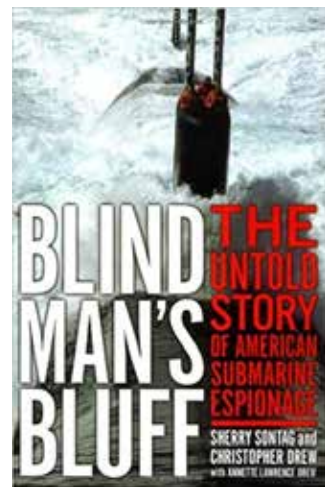
BY SHERRY SONTAG & CHRISTOPHER DREW

A fast-paced and deeply researched chronicle of adventure and intrigue during the Cold War that reads like a spy thriller.

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Book club will meet at noon on Wednesday, March 31.

Come join us! New members are always welcome.



# PAINTING WITH PANACHE

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Join us at Big Creek for Painting with Panache on Thursday, March 11 and Thursday, March 25. 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, MARCH 11<sup>TH</sup>



THURSDAY, MARCH 25<sup>TH</sup>



# ~ DINNER SPECIALS ~

## EVERY TUESDAY NIGHT

### STUFFED BELL PEPPERS - \$10.95

Fresh red and green bell peppers stuffed with seasoned hamburger and rice and baked bubbly with a tomato herb sauce. Served with mashed potatoes 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

### MARCH 4<sup>TH</sup> & 5<sup>TH</sup> - PRIME RIB AU JU - \$26

12 oz slow cooked prime rib, cooked to perfection and topped with Au Jus. Served with tri-colored gourmet carrots and potato du jour.

### MARCH 11<sup>TH</sup> & 12<sup>TH</sup> - SPRINGTIME PASTA CARBONARA - \$14

English shell peas, asparagus tips, bacon, and parmesan sautéed in a light garlic cream sauce served over linguine noodles and topped with grilled chicken breast.

### MARCH 18<sup>TH</sup> & 19<sup>TH</sup> - ASIAN SESAME YELLOWFIN TUNA - \$22

7 oz Yellowfin Tuna steak marinated in soy sesame sauce and broiled to a perfect medium. Served with garlic green beans and jasmine rice.

### MARCH 25<sup>TH</sup> & 26<sup>TH</sup> - VEAL WIENER SCHNITZEL - \$22

Hand-breaded veal cutlet, fried golden brown and topped with a white wine lemon sauce. Served with seasoned wilted spinach and herbed mashed potatoes.

## 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

5 PIECE - \$16



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