

APRIL 2021
VOLUME 21/ISSUE 4





GOLF CALENDAR OF EVENTS - APRIL 2021

LGA MEET & GREET - THURSDAY, APRIL 1 FROM 5:00 PM - 7:00 PM

Join us in the board room for appetizers and drinks with other Big Creek lady golfers.

LGA STARTS - TUESDAY, APRIL 20 AT 5:30 PM

Call the Proshop for more information.

MGA STARTS - TUESDAY, APRIL 20 AT 5:30 PM

Call the Proshop for more information.

BOMBER BOOSTER TOURNAMENT - SATURDAY, APRIL 10

WILLIAMS BAPTIST COLLEGIATE TOURNAMENT - MONDAY, APRIL 12 & TUESDAY, APRIL 13

DEMO DAYS

Calloway - Tuesday, April 20 - Ladies only from 12:00 pm to 2:00 PM - Open to anyone from 2:00 pm - 6:00 pm

Ping - Thursday, April 22 - Open to anyone from 2:00 pm - 6:00 pm

PXG - Thursday, April 29 - Open to anyone from 2:00 pm - 6:00 pm





GOLF NEWS

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

THE BIG CREEK WOMEN'S GOLF LEAGUE

The Big Creek Women's Golf League (18 Holes Tuesday Mornings and 9 Hole Scramble Thursday Evenings) will begin League Play on Tuesday, April 20 and Thursday, April 22.

Any woman who is a golf member of Big Creek Golf and Country Club is eligible for membership in The Ladies Association subject to payment of prescribed dues.

Dues are \$45 per year, due April 1st, 2021.

Call, text or e-mail our Treasurer, Martha Sanford to arrange for payment by check or on account.

Martha's phone and e-mail are:

314-954-6310 - sanfordmtnhom@suddenlink.net

LADIES GOLF ASSOCIATION MEET & GREET

On Thursdayn April 1, there will be a Meet and Greet for the Ladies Golf Association from 5 pm – 7 pm in the L Room at Big Creek for new or potential league members and current league members.

Beverages and appetizers will be served.

Please RSVP to our President Barb Wood via phone call or text at 870-405-4438 by March 31st.

April 20th is just around the corner, so come out and have a drink, some food and great conversation prior to league play.

IMPORTANT INFORMATION will be handed out at this meeting – be sure you take it!

Looking forward to a GREAT season of golf, on a GREAT golf course, with the GREATEST group of golfers I could think of!



MOTHER'S DAY

SUNDAY, MAY 9th | 10:30 AM - 2:00 PM

Make plans to have a lovely Sunday brunch with us this Mother's Day! Reservations are Required!

APPETIZERS:

• Balsamic Strawberry Crostini's - \$10

Sweet strawberries marinated in a balsamic reduction and served on crostini's topped with ricotta cheese.

• Shrimp Cocktail - \$11

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

BRUNCH ENTRÉES:

All brunch entrées served with potatoes O'Brien, fresh fruit, and fresh baked croissant with vanilla honey butter.

• Eggs Benedict - \$12

Two poached eggs served over grilled Canadian bacon and toasted English muffins, topped with fresh Hollandaise Sauce.

· Spinach, Bacon, & Cheese Strata - \$12

A savory bread pudding filled with fresh spinach, bacon. Cheddar cheese, and eggs. Baked to a golden brown.

· Belgian Waffle - \$11

Fresh cooked Belgian waffle, served golden brown and topped with whipped cream and your choice of fresh berries, chocolate chips, or pecan toppings.

• 3 Egg Omelet - \$12

Three eggs cooked to perfection, stuffed with your choice of up to three of the following ingredients: peppers, onions, mushrooms, ham, sausage, bacon, cheddar, Swiss, and American. Served with your choice of toast.

- * **\$2** Add 2 slices of sweet, peppered bacon, regular bacon, or sausage to any brunch item.
- * **\$0.50/ea** Add additional ingredients.

CALL FOR RESERVATIONS - 870.425.0333

LUNCH ENTRÉES:

All lunch entrees will be served with a fresh baked croissant and a spring salad. Spring salad – Fresh spring mix topped with sliced strawberries, candied pecans, goat cheese, shaved onions, and edible flowers drizzled with a sunflower-honey dressing.

• Prime Rib - \$27

12 oz cut of slow-roasted prime rib, cooked to perfection, and served with creamy horseradish, roasted garlic mashed potatoes, and steamed broccoli.

· Beef Filet Bearnaise - \$307

7 oz hand-cut Choice Angus filet, charbroiled to your desired temperature, and topped with Bearnaise sauce. Served with roasted garlic mashed potatoes and steamed broccoli.

· Salmon Florentine - \$24

8 oz Atlantic salmon broiled to medium and served over a bed of wilted spinach a topped with pine nuts and a ginger-lime sauce.

· Chicken Alfredo - \$19

Penne pasta tossed with our house-made alfredo sauce and topped with grilled chicken, grape tomatoes, basil, and parmesan cheese.

KID'S MENU:

12 & Under Only. All kid's meals are served with a fruit kabob.

- Chicken Tenders & French Fries \$7
- Chicken Tenders & Waffles \$7
- · Popcorn Shrimp & French Fries \$7

DESSERTS:

• Cheesecake - \$6

Your choice of raspberry, chocolate or caramel sauce.

- · Orange Chiffon Cake \$6
- · S'mores Cake \$6
- · Vanilla Ice Cream Sundae \$4





SATURDAY, APRIL 24th 5:30 PM - 8:30 PM

Join us on Saturday, April 24 for live music with the band Rio.

They will be playing your favorite music all night long!

Reservation are Requested.

MENU/DRINK SPECIALS:

Regular dinner menu will be available.
Please check back for dinner and drink specials!

CALL FOR RESERVATIONS - 870.425.0333



CLUBHOUSE NEWS

WELCOME NEW MEMBERS TO BIG CREEK GOLF & COUNTRY CLUB

Mr. and Mrs. Brian and Kathy Radcliff Mr. and Mrs. Jason and Jennifer Loyd Mr. and Mrs. Kevin and April Rosa

Mr. and Mrs. Robert and Mary Walker

Mr. and Mrs. Ronald and Linda Moore Mr. and Mrs. Terry and Stephanie Cormican

Mr. Geoffrey Morgan
Mr. Michael Armbruster

RESTAURANT CLOSINGS

FRIDAY, APRIL 9TH

The Dining room will be closed for lunch service. The clubhouse will be closed for lunch and dinner service due to hosting Calico Rock prom.

SATURDAY, APRIL 10th

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

FRIDAY, APRIL 23RD

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

TUESDAY, APRIL 27TH

The dining room will be closed for lunch service due to the Mahjong tournament.

WINE OF THE MONTH

RUFFINO ORVIETO CLASSICO ITALIAN WHITE WINE

Orvieto's fruity and floral bouquet is reminiscent of green apples and meadow flowers. This wine's smooth, refreshing flavors balance beautifully with its structure and acidity. Orvieto also offers a unique mineral character that comes from the chalky limestone soil called tufa. The finish is long and fragrant, with hints of almond.

\$5 GLASS / \$20 BOTTLE





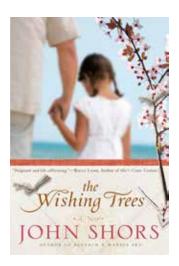
BOOK OF THE MONTH

THE WISHING TREE

BY JOHN SHORS

A sensitively rendered study of grief and loss, the healing power of artistic expression, and the life-altering rewards of travel to distant lands.

Book club will meet at noon on Wednesday, April 28. Come join us! New members are always welcome.



PAINTING WITH PANACHE



TUESDAY, APRIL 22ND, 5:30 PM - 7:30 PM

Join us at Big Creek for a special Painting with Panache on Thursday, April 22. During the two hour session Jim Tindall will lead everyone step by step to paint the chosen picture. Anyone is welcome whether you've painted before or not!

RSVP - Please confirm your intention to attend by calling **870.425.0333** or by sending an email to **jessica@bigcreekgolf.com** specifying the date, time and location!

\$45/person - Cash or Checks ONLY

All equipment and materials will be supplied along with a glass of wine!



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.



~ DINNER SPECIALS ~

EVERY TUESDAY NIGHT

ITALIAN SAUSAGE & PEPPERS - \$10.95

Roasted Italian sausage served with sauteed peppers, onions, and mushrooms served over rice with a red tomato herb sauce and garlic bread.

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

APRIL 1ST & 2ND - ROASTED BEEF TENDERLOIN - \$32.00

8 oz beef tenderloin encrusted with cracked black pepper and fresh herbs, roasted to perfection, and topped with a brandy cream sauce. Served with starch and vegetable du jour.

APRIL 8TH & 9TH - LOBSTER RAVIOLI - \$26.00

Lobster and cream cheese stuffed ravioli topped with sherry cream sauce and lobster.

APRIL 15th & 16th - COCONUT CHICKEN WITH MANGO SALSA - \$21.00

Coconut and panko Hand-breaded 8 oz. boneless chicken breast, deep fried to a golden brown, and topped with fresh mango salsa. Served over jasmine rice with steamed broccoli.

APRIL 22ND & 23RD - FRESH MAHI-MAHI - MARKET PRICE

Fresh Mahi-Mahi baked and topped with a butter-lemon sauce and served over wild rice. Served with sugar snap peas and shitake mushrooms.

APRIL 29TH & 30TH - ROASTED PORK LOIN - \$18.00

8 oz roasted pork loin topped with Granny Smith apples and caramelized onions cooked in a brandy wine sauce. Served with baked sweet potato and vegetable du jour.

EVERY SATURDAY NIGHT

FRIED CATFISH DINNER

Join us for Big Creek'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







870.425.0333 452 Country Club Drive Mountain Home, AR 72653