

BIG CREEK

GOLF & COUNTRY CLUB

870.425.0333
452 COUNTRY CLUB DRIVE
MOUNTAIN HOME, AR 72653

MARCH 2022
VOLUME 22/ISSUE 3



Happy
Easter

EASTER BRUNCH

SUNDAY, APRIL 17TH

ADULTS \$28 - KIDS \$14 (AGES 5-12) - FREE AGES 4 & UNDER

Reservations are REQUIRED

*Gather the family and bring them to our Annual Easter Brunch.
Kids- Don't forget to bring your Easter baskets!*

MENU:

Mixed green salad with dressings, Seasonal fruit display, Pasta and Vegetable salad, Fresh baked rolls and honey butter, Crisp peppered bacon and country sausage patties, home fries, Sausage gravy and biscuits, Ham and cheese quiche, Roast Prime rib of beef, Southern Fries Chicken, Baked Herb salmon, Au Gratin potatoes, Country style green beans, and Buttered carrots.

KID'S MENU:

Children's Buffet, Corn dog bites, Chicken tenders, Mac and cheese

A GRAND SELECTION OF DESSERTS WILL BE AVAILABLE!

CALL FOR RESERVATIONS - 870.425.0333





THE BIG CREEK WOMEN'S GOLF LEAGUE MEET & GREET

WHEN: MONDAY, MARCH 24TH - FROM 5:00PM - 7:00PM
WHERE: THE SMALL 'L' ROOM AT BIG CREEK

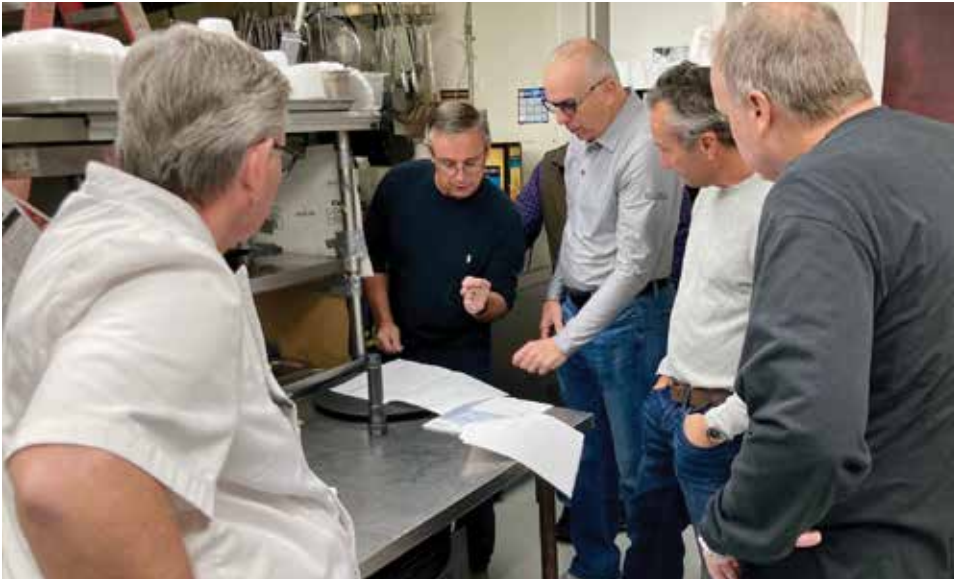
The Big Creek Women's Golf League will be hosting their annual "Meet and Greet" evening on March 24th from 5:00 p.m. to 7:00 p.m. This event will take place in the small "L" room at Big Creek. This is an opportunity for new course members to meet and mingle with our ladies and receive information on our activities, league play and yearly events. Membership information will be given, and members will be available to answer any questions. The league will also host appetizers and your first drink!

We look forward to meeting you and sharing our 'Fresh Air, Friendship, Fun and Food' philosophy with all!
Hope to see you on the course!

Please RSVP to "Event Chair-person" Susan Hollenbeck at Kllrb97@gmail.com
or call [870.580.0602](tel:870.580.0602) by March 17. We look forward to hearing from you!

Thanks,
Nancy Brentlinger

KITCHEN REMODEL & EXPANSION



Big Creek Golf & Country Club is undertaking a major kitchen remodel and expansion of the cooking areas. Chef John Kellogg has ordered a much larger, 10-burner Vulcan Range, a new charbroiler, and new countertop griddles and fryers. This equipment was delivered last week. We also have a brand new 10'X12' walk-in freezer that was delivered last week.

The biggest chore of this remodel is the removal of the existing vent hood and replacing it with a brand new, larger, stainless-steel vent hood that will require extensive HVAC work to install.

Also as part of the remodel, we will be stripping the kitchen down to the studs and replacing the walls and ceiling as well. If some other ceiling tiles arrive that have been on back order, we also plan to redo the ceiling tiles in the dining rooms and pro shop as part of this work. Otherwise they will be done separately. The kitchen floor was completely resurfaced last year.

This work was planned for the week after Christmas when we typically shut down, but supply-chain issues ruined that plan. Unfortunately, we will be closing the dining service for up to two weeks starting Tuesday, March 1. We plan to reopen no later than Tuesday, March 15, with all new menus and club operating software in place. Our public dining period will run from then until April 2.

Our contractors (Gregory Company and Central Heating and Cooling, Inc.) have told us if at all possible we will reopen earlier, possibly March 10, but it will depend on how the first few days of demolition go. We will keep you posted. Again, the club's dining service will go on temporary hiatus with plans to reopen no later than March 15 when we will have all new menus and club operating software in place and ready to serve you again.

For questions, please call the club at **870-425-0333**

GOLF CALENDAR OF EVENTS - MARCH 2022

LYON COLLEGIATE INVITATIONAL - MARCH 11TH

This is a closed event beginning at 9:00 am, and the course will be back open in the afternoon.

GREEN AERIFICATION - MARCH 14TH - MARCH 16TH

One nine will be open all days.

UPCOMING TOURNAMENTS

Bomber Booster Tournament - April 8

Cup Team Events - Don't Forget Cup Team Events will be coming up in May and June.

Don't forget to practice!



870.425.8815
BIG CREEK GOLF PRO SHOP

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RESTAURANT CLOSINGS

TUESDAY, MARCH 1ST

The dining room will be closed for dinner service.

The grill will still be available.



WINE OF THE MONTH

PETASO ROSSO DI MONTALCINO 2014

Deeper red color with brick tones. On nose matured fruit, light dry herbs, balsamic, needles, sweeter spicy hints. Taste is medium full - full, structured, fruity, medium tannins, juicy acidity. Fruity to cherries.

Medium long bit piquant aftertaste. 1 year in big used barrel.

\$5 GLASS / \$20 BOTTLE

BOOK OF THE MONTH

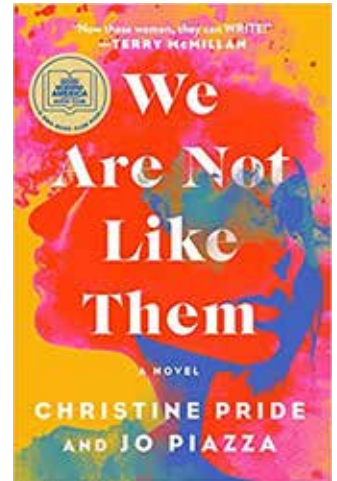
WE ARE NOT LIKE THEM

BY CHRISTINE PRIDE & JO PIAZZA

Two women, one white and one black, have been friends since childhood. A tragic incident throws everything into uncertainty. The book explores complex questions about race and how they shape our most intimate spaces in a deeply divided world.

Book club will meet at noon on Wednesday, March 30.

Come join us! New members are always welcome.



PAINTING WITH PANACHE

Join us at Big Creek for Painting with Panache. 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!

DATE - TBD



~ DINNER SPECIALS ~

EVERY TUESDAY NIGHT

MEATLOAF - \$18.95

Meatloaf with gravy served with mashed potatoes and fresh vegetable.

EVERY WEDNESDAY NIGHT

BURGERS & BREW - \$14.00

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 NIGHT

FRIED CHICKEN DINNER - \$22.00

1/2 a chicken fried golden brown served with mashed potatoes, gravy, green beans, coleslaw, and a biscuit.

FRIDAY & SATURDAY NIGHT SPECIALS

Chef's specials are created for a combination of flavors, textures, and colors, and are served as they were created for your enjoyment of the dish as it was intended to be.

SEAFOOD FRIDAY - \$TBD

The chef working with fishmongers to source the freshest seafood possible, and is depending on them to let us know what is available that day. We will try to post the catch on Thursdays.

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