

Dear Members,

Thank you for all of your participation over the last few months. We had a huge turn-out for all the club functions from Thanksgiving to Valentines. If you missed one, we have a lot of events planned for you this year. In March look for the Family Fish Fry, Dinner and Dance Class, Shrimp Sunday Brunch, St. Patrick's Day Buffet, and finish off the month with an OC Rocks the Block Party with a kitchen tour. In April make plans to attend Saturday Children's Easter Egg Hunt, Easter Sunday Brunch and Steak by the Ounce kick off with "The Secret Life of Pets" the movie playing on the front lawn, weather permitting.

Welcome to our newest Board Members to the club as I am sure you all have seen the letter. If you missed the Annual Meeting, the club is projecting an upswing in 2017 with labor reduction and Wedding Receptions. Also, if you would like to help, we are looking to build a Long Range Planning Committee and an updated strategic plan. Please let me know if you are interested in helping with this project. Other major projects this spring, we are planning to pull crew members from each department and paint the Bowling Alley this April, so watch for progress and drive slow around the Bowling Alley.

We missed everyone during our two week close this year. We did get some projects done like deep cleaning, painting, and we did some re-organization of the support areas in the basement. The re-organization object is to have better control and management of the inventory which values at \$50,000 based on monthly events.

The Wellness Center has been rocking with everyone working out this winter. We will announce the Biggest Loser winning team in March 9th. Welcome back Max Johannsen, our favorite Swim Coach and new Pool Manager. Max will also be taking on some more responsibilities around the club and also look for him training group exercise classes at the Wellness Center.

What a great kick off in 2017 here at the club!

See you at the Club!

Ernie Brauner
ernie@theoutingclub.com

Give the gift of Membership!

The one-time Initiation Fee will be half off the cost of \$1,500.00 (\$750.00) plus the cost of the annual dues. This incentive will run from December 1st 2016 thru April 30th, 2017. Please call Brit or email her at: Brit@theoutingclub.com for a tour and membership information. Or visit our website at www.theoutingclub.com

Shrimp Sunday Brunch
March 12th

Easter Sunday Brunch
April 16th
10:30am - 1:30pm

Unwind Wednesdays
1/2 off Bottles of Wine
*excludes larger events

Members Only
Thursday, March 9th, 2017
Thursday, April 13th, 2017
\$19



March Drink of the Month!

Midori Apple Tini
crisp and tart apple
with a hint of sweet.
A great aperitif.



April Drink of the Month!

Keep Calm Martini
an artisan martini, flavored with lavender
green tea and a hint of peach.
Relaxation in a Martini Glass!

Welcome New Members!

Dr. Aaron (Ada) Christopher
Mr. Richard (Connie) Emery
Mr. Cody (Lynn) Flatt
Ms. Valerie Horvat
Mr. Don (Marsha) Pederson
Ms. Annette Tephly & Mr. Matt Rybarczyk

Soup & Salad Night
Thursday, April 27th
5:00 - 8:00 pm

Full Salad Bar with Mixed Greens
Assorted Toppings & Dressings
Chicken Caesar Salad
Cottage Cheese
Coleslaw
Outing Club Chicken Salad
Spring Pasta Salad

Outing Club Tomato Bisque
Loaded Baked Potato Soup
Chilled Gazpacho

Fresh Baked Bread & Bread Bowls Available

\$10 Buffet
Or
add-on to an Entrée for \$5.99

The Outing Club

Office

(563) 324-5284

Fax

(563) 324-1533

Email:

info@theoutingclub.com

Website:

www.theoutingclub.com

Wellness Center

(563) 424-4597

President

David Smit

Vice-President

Brock Earnhardt

Secretary – Treasurer

Amy Trimble

Board of Directors

Shawna Duske
Glen Hummel
Katie Spain
Jim Sweeney
Jim Tiedje

General Manager

Ernie Brauner, Jr., CCM

Assistant Manager

Robert Specht

Administrative Asst.

Becky Kummerfeldt

Membership & Special

Events Coordinator

Brit Pickering

Executive Chef

Jason Gomez

Wellness Coordinator

Anne Helms

Assistant Wellness

Coordinator

Cameron Curtis

THE Outing CLUB

— EST. 1891 —

March & April 2017

Easter Egg Hunt
Saturday, April 15th

11:30 am Crafts
12:00 pm Lunch
12:45 pm Egg Hunt

Seasonal Fresh Fruit Platter

Mixed Greens Apple Salad,
White Cheddar, Pecans
Maple Vinaigrette

Spring Pasta Salad
Outing Club Salad
Cottage Cheese
Macaroni & Cheese
Fried Shrimp
Chicken Penne Alfredo
Seasonal Vegetable Medley
Rosemary Pork Loin
Garlic Roasted Potatoes

Assorted Cookies & Dessert Bars

Adults: \$15 All Children: \$8

The children will be designing their
own bags for the Egg Hunt
or they can bring their own basket
from home.

Reservations required



Easter Brunch
Sunday, April 17th

10:30 am - 1:30 pm

\$35 per person - \$13 Ages 6 - 11
Ages 5 & under Complimentary

Shrimp Cocktail

Chilled Alaskan King Crab Legs

Seasonal Fresh Fruit Platter

Outing Club Rolls & Pastries

Outing Club Salad

Organic Greens & Strawberry-Feta Salad

Fresh Baked Bread Display

Apricot-Ginger Baked Ham

Honey Glazed Baby Carrots

Seared Chicken Breast

Mixed Mushroom Sauce

Lemon Broiled Salmon

Chardonnay Dill Cream

Medallions of Beef Tenderloin

& Grilled Rack of Lamb

Dried Cherry Demi-Glace

Parmesan-Herb Fingerling Potatoes

Petite Green Beans Amandine

Scrambled Eggs

Apple Wood Smoked Bacon

Country Style Sausage Links

Cheese Blintz, Blueberry Melba

Fresh Waffles with assorted Toppings

Chef's Dessert Display to Include:

Crème Brulee, Carrot Cake

Vanilla Bean Cheesecake

Chocolate Pecan Torte

Petit Fours, Chocolate Truffles

RESERVATIONS REQUIRED

Dance Class & Dinner
Saturday, March 4th, 2017
5:30 pm

"Learn some fun, basic swing dance steps with music from the past and the present with dance Deanna Richardson".



Dinner Buffet Menu:

Outing Club Salad
Fresh Fruit Platter
Seasonal Pasta Salad

Seared Chicken Breast with Chardonnay
Mushroom Cream

Rosemary Pork Loin with Garlic Jus

Parmesan Herb Roasted Potatoes

Seasonal Vegetables

Assorted Dessert Table

\$25.00 per person

Price includes dance instruction

Please make reservations early 563-324-5284



St. Patrick's Day Buffet

Friday, March 17th, 2017
5:30 pm
\$21



Corned Beef & Cabbage
Boetje's Mustard & Brown Sugar Glazed Salmon
Beer Brined Chicken, Mushroom-Onion Compote
Herb Roasted Potatoes with Bacon
Seasonal Vegetable Medley
Grilled Vegetable & Mixed Greens Salad, Honey-Stout
Vinaigrette
Boetje's Mustard Deviled Eggs
Fresh Fruit Platter
Irish Coffee Bread Pudding



Tour of Italy Wine Dinner
Friday, April 21st
6:00 pm

We will be featuring 8 wines



Assorted Cured Meats, Salami & Sausages
Grilled Vegetables, Cheeses, Breads, Accoutrements

Manchego Risotto with Lobster

Olive Oil & lemon Chilled Mussels & Shrimp
Tomato Sofrito

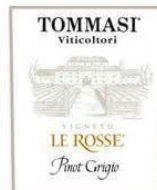
Caprese Salad Skewers

Goat Cheese Flatbread with Arugula & Balsamic Roasted Figs

Strawberry-Tomato Jam Tarts, Chevre Crème

Meatballs Fra Diablo

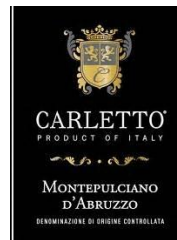
Chianti Marinated Steak on Roasted Vegetable Salad
Gorgonzola Crème



White Chocolate-Espresso Mousse
Pine Nut Brittle

Assorted Chocolate Truffles
Balsamic Marinated Strawberries

\$35 Per Person



Congratulations Brit Pickering!

I'm an Iowa native and was raised in Calamus, Iowa and now residing in Rock Island. I enjoy all outside activities whether I'm fishing, canoeing on the river with my boyfriend Josh and his kids, sitting by a campfire or camping with my parents. I've been an employee of The Outing Club for three years. I am looking forward to my new position as the Membership and Special Event Director.



**OC Rocks Block Party
and Kitchen Tour**
Friday, March 31st
6:00 – 11:00 pm

\$36 per person

If you bring a perspective member,
the price drops to \$18 per person

*Includes selected beer and wine pairing

Find Your Food Stations!

PUB

Barbeque Beef Brisket Sliders
BBQ Spiced OC Chips
Nueske's Carved Bacon
Green Chile Chicken Flautas, Queso Blanco
Chips, Salsa, Guacamole

KITCHEN TOUR

Smoked Scallops Demo
Minted Mango Salsa
Honey Sriracha

Make Your Own Sushi Roll Class

BOWLING ALLEY

Assorted Cured Meats, Salami & Sausages
Grilled Vegetable Platter
Hummus, Cheeses, Breads, Accoutrements

DELESCAILLE

Petite Sweet Bites of Chocolates,
Petit Fours, Truffles

Karaoke from 7:30 – 11:00 pm

RESERVATIONS RECOMMENDED

CASUAL DRESS CODE

WEAR YOUR WALKING SHOES

(Progressive event throughout the clubhouse & property)

No ala carte dining for dinner

In Memoriam

Mr. Dudley Priester
Mr. George Thompson
Mr. Isaac Weir Sears, Jr.

Tax Relief Buffet
Friday, April 14th
5:30 pm



Caesar Salad

Mixed Greens Salad
Craisins, Apricots, Pecans, Feta
Raspberry Vinaigrette

Seasonal Fresh Fruit

Ricotta Cheese Filled Tortellini
Garlic-Herb Penne Pasta
Meatballs Marinara
Chicken Alfredo
Garlic Shrimp Scampi
Seasonal Vegetables
Garlic Breadsticks

Traditional Tiramisu Cake

\$12 Adults, \$6 Children Ages 6 – 11
Children Ages 5 & Under Complimentary



**Steak by the Ounce Night/Family Movie Night Kick Off
On Patio (weather permitting)**

Friday, April 28th starting @ 5:00 pm

Choose your steak, choose your cut, choose your seasoning and let Chef Jason and his team grill your steak to order;

Ribeye \$3.00/oz

Filet Mignon \$4.75/oz

Strip Steak \$3.25/oz

Flat Iron Steak \$2.75/oz



Side dishes for sharing available, steakhouse style, \$5 p.p.

Broccoli au Gratin

Loaded Baked Potato

Grilled Asparagus

Garlic Butter Mushroom Sauté

Roasted Fingerling Potatoes

Cream Spinach

Twice Baked Mashed Potatoes

Enhance your steak with Garlic Butter Grilled Shrimp

\$3.00 per Jumbo Shrimp

Complimentary Craft Beer Tasting

Movie @ 6:30 (The Secret Life of Pets)

Administrative Professionals Day Buffet

Wednesday, April 26th
11:30 am – 1:00 pm



Mixed Greens Salad Bar, Assorted Dressings
Fresh Fruit Platter
Spring Vegetable Pasta Salad
Mediterranean Grilled Chicken with Honey Roasted Artichokes
Lemon Broiled Salmon
Rosemary Pork Loin
Herb Roasted Potatoes
Fresh Vegetable Medley



Italian Tiramisu
Cheesecake, Raspberry Melba

\$15.95 per person
Includes gift for Admin