

Euchre Night

THURSDAY

FEBRUARY | 26

IN THE PUB

PLAY BEGINS AT 6:00 PM

\$15.00 Appetizer Buffet

Available from 5:30 - 7:30 PM

\$25.00 for Non-Members

\$2.00 DRAFTS

DOUBLE BUBBLE

FRIDAY, FEBRUARY 20TH & 27TH

MARCH 6TH & 13TH

WE ARE PLEASED TO OFFER DOUBLE BUBBLE EVERY FRIDAY DURING OUR MODIFIED SHUT-DOWN PERIOD FROM 4:30 - 8:00 PM.

FOOD MENUS WILL CHANGE WEEKLY BUT TWO FOR ONE DRINKS WILL BE AVAILABLE!

MICRO WEDDING PACKAGE 2026

What's Included:

BALLROOM CEREMONY & RECEPTION EVENT SPACE

BRIDAL SUITE ACCESS 4 HOUR DJ SERVICE

SERVICE FOR 50 PEOPLE

<p>1 Domestic or Import Keg</p> <p>Unlimited Soft Drink Package</p> <p>Cash Bar Available</p>	<p>2 Silver Tier Passed Hors d'oeuvres</p> <p>Champagne Toast</p> <p>Cake Cutting Service</p>
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Plated Meal Service

Mixed Greens Salad, Balsamic Vinaigrette

Choice of:

<p>Pretzel Encrusted Chicken Breast</p> <p>Boetje's Mustard Cream Sauce</p> <p>Garlic Mashed Potatoes</p> <p>Petite Green Beans, Baby Carrot</p>	<p>Thick Cut Roast Pork Loin</p> <p>Cranberry Demi-Glace</p> <p>Whipped Sweet Potatoes</p> <p>Steamed Asparagus</p>
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\$5,500 INCLUSIVE

Requires \$2,500 non-refundable deposit to hold the date *Not Valid During Holidays*

2109 N Brady St, Davenport, IA 52807

Please contact info@theoutingclub.com | 563-324-5284

February 2026 Newsletter

Board of Directors

Ralph W. Heninger – *President*

Rita Stanforth – *Vice President*

Joe Grodecki – *Secretary/Treasurer*

Erik Rolfstad – *Ex-Officio*

Greg Bauer

Nicole Cline

Todd Hirst

Marty Kurtz

Deborah Mueller

Jan Tandy

Staff

Jason Gomez

General Manager/Executive Chef

Becky Kummerfeldt

Accounts Receivable

Erik Bjorklund

Chef de Cuisine

Sara Jeys

Assistant General Manager

Joe Otero

Facilities Manager

Kelli Smith

Office Manager

Matthew Carroll

Service Manager & Event Coordinator

Phone: 563-324-5284

Email: info@theoutingclub.com

2109 N Brady St

Davenport, IA 52803

— EST. 1891 —

VALENTINE'S DINNER

Saturday, February 14, 2026

5:00 - 8:00 PM Limited Seating Available

Champagne Toast

SALAD

Mixed Greens, Grape Tomatoes, Balsamic Vinaigrette

Burrata Cheese, Basil Pesto, Garlic Crostini

ENTRÉE CHOICE

Filet Mignon, Demi-Glace

Au Gratin Potatoes, Blue Cheese & Bacon Topping

Charred Broccolini

Halibut Fillet, Uni Sauce

Parmesan Polenta, Asparagus

Potato Gnocchi

Sun-dried Tomato & Artichoke Sauce

Wilted Spinach, Butternut Squash v/gf

DESSERT

Cookie Butter Flan

Frangelico Caramel

\$65.00 PER PERSON

FRIED CHICKEN NIGHT

Saturday, February 7, 2026 | 5:00 - 8:00 PM

SERVED FAMILY STYLE ALL YOU CARE TO EAT

Buttermilk Fried Chicken
Mashed Potatoes and Cream Gravy
Seasonal Vegetable Medley | Outing Club Salad



\$19.95 PER PERSON

MEMBERS ONLY

February

THURSDAY, FEBRUARY 12, 2026
5:30 PM

**MEMBER
SOCIAL HOUR**
Cocktails &
Hors d'oeuvres

**DINNER AT
YOUR LEISURE**
Vegetable Crudit 
Outing Club Salad

ENTR E SELECTIONS

Prime Rib of Beef
Au Jus, Horseradish
Garlic & Herb Roasted Potatoes, Seasonal Vegetables

Glazed Salmon
Boetje's Mustard & Brown Sugar Glazed Fillet
Wild Rice Pilaf, Seasonal Vegetables

Chicken Florentine
Seared Chicken with a Spinach-Parmesan Cream
Garlic Mashed Potatoes, Seasonal Vegetables

DESSERT CHOICE

Cherry Pie or
Bread Pudding with Caramel Rum Sauce

**\$25.00 PER MEMBER
\$39.00 PER NON-MEMBER**



SUNDAY BRUNCH

SUNDAY, FEBRUARY 8, 2026
SEATING TIMES AVAILABLE 10:30 AM - 1:00 PM

FRESH FRUIT | BREADS AND PASTRIES | SEASONAL PASTA SALAD

MIXED GREENS WITH APPLES, DRIED CHERRIES,
GOAT CHEESE, PECANS, CITRUS POPPY SEED DRESSING

SCRAMBLED EGGS | COUNTRY SAUSAGE | APPLEWOOD SMOKED BACON
CHEESY HASH BROWN POTATO BAKE

SEASONAL VEGETABLES | SEAFOOD BOUILLABAISSSE

CARVING STATION

HERB ROASTED ROAST PORK LOIN | BEEF FLANK STEAK

ASSORTED DESSERT TABLE | COFFEE & ICED TEA INCLUDED

\$34 ADULTS | \$17 KIDS AGES 6-11 | 5 AND UNDER FREE

HAPPY GALENTINE'S DAY! PAINT & SIP EVENING

Friday, February 13, 2026

5:00 PM - 8:00 PM

Painting starts at 6:00 PM

EVENT HIGHLIGHTS

- Step-by-step painting guided by a local artist
- All art supplies included
- Special Drink Feature
- Take home your very own masterpiece
- Complimentary Appetizers

\$49 PER PERSON

*Contact us to RSVP
RSVP needs to be given to
us by Tuesday, February 10th.*



ANNUAL SHUT DOWN UPDATE

Our annual shut down February 15th - March 16th, will again be modified to accommodate dinner service in the Pub on Thursday, Friday and Saturday evenings from 4:30 - 8:00 PM. We will offer a limited casual menu that may change weekly, featuring food and drink specials for the whole family to enjoy.

***We will resume our regular business hours on Tuesday, March 17th
and our Annual Meeting will take place on Wednesday, March 18th.***