



Lake Forest Country Club February 2008

Valentines Dinner

February 14, 2008

5:30p.m. – 9:00p.m.

*Dinner includes Appetizer, Salad, Entrée,
and Dessert*

Appetizers

Scallop Mignonette

*Pan Seared Prosciutto Wrapped Scallops,
Lightly Dusted with White Pepper, Blue Cheese
and Beurre Blanc*

Choice of Salad

Caesar

*Crisp Romaine, Croutons, Parmesan Cheese,
Classic Caesar Dressing*

or

Strawberry Spinach

Red Onion, Egg, Mushrooms, Croutons, Warm Bacon Dressing

Choice of Entree

Lemon Grass Sea Bass & Lobster \$48

*Broiled Chilean Sea Bass and Lobster Thermidor,
Whipped Potatoes, Grilled Asparagus and Sweet Peppers*

Filet & Brie \$50

*Grilled Smoked Filet, Warm Brie Cheese, Whipped Potatoes
Baby Vegetables Medley & Cabernet Veal Jus*

Artichoke Chicken \$43

*Chicken Stuffed with Creamy Artichoke,
Whipped Potatoes, Steamed Broccoli, Baby Carrots and Basil
Pesto Chardonnay Sauce*

Marinade Lamb Rack \$50

*Rosemary Garlic Marinated Lamb, Whipped Potatoes,
Grilled Vegetables and Perigueux Sauce*

Dessert

Director's Ball

February 23, 2008

6:30p.m.—7:00 p.m. Passed Appetizers

7:00p.m. –8:00p.m. Dinner

8:00p.m.-12:00 a.m. Band and Dancing

Dinner Menu

Fresh Herb Rolls

Basil Cracked Pepper Extra Virgin Olive Oil

Roasted Orange Duck Salad

*Spring Mix, Roasted Pine Nuts, Poached Pear,
Mandarin Oranges, Grape Tomatoes with Honey
Greek Vinaigrette*

Filet of Beef and Chilean Sea Bass

Smoked Filet

*Baked Crab Stuffed Sea Bass
Horseradish Mashed Potatoes,
Vegetable Bundle, Roasted Garlic
Finished with Bourbon Shallot Espagnole Sauce
And Creamy Ajillo Sauce*

Desserts

\$40.00++ per person



Letter From The President

As incoming President of the LFCC Board of Directors I am providing the first of several newsletter updates to help communicate information relevant to the management, operation and your enjoyment of the club in 2008. I intend to cover 3 to 4 topics in each update.

Board Update - After 4 years of dedicated service to the club as Board President, Dan Haynes has moved to Board Treasurer. John Allison has completed his 3-year term on the Board, but will continue to be heavily involved with the club's golfing activities as head of the Tournament and Handicap Committee and member of the Golf Committee. Replacing John on the Board is Matt Rumpke. Matt's legal, accounting, and business background will enhance the Board's range of expertise. Matt has also joined the House Committee which oversees the clubhouse, swimming pool, tennis courts and other areas. For your convenience, names and pictures of the 2008 Board members along with information regarding the club's committees is available on the club's web site. The information can be found by clicking on the "Misc" link in the "Clubhouse" section of the web site at "www.lakeforestgolf.com".

Club Budget - The Board and club management have completed the operating budget for 2008. If revenues and expenses occur as projected the new budget will permit the club to continue operating with a positive net income. It will provide for continued maintenance of existing facilities, fund improvements to the golf course and other club properties, cover increases in salaries and other cost, and keep your monthly dues increase for the year close to the cost of inflation. As communicated at our Annual Meeting in December, the dues increase for the year will be 3%.

Website - To provide timely and relevant information regarding your club, I have added a new section to the club's web site. This new area will provide answers to Frequently Asked Questions or FAQs regarding the club. The questions focus on club management, operations, staffing, membership, NTS, and other important aspects of your club. I welcome new questions that may be added to the site. Please take the time to visit the new FAQ section of the club web site. The new FAQ link is located on the "Member's Welcome" page which first appears after you log into the member protected area of the web site. Just click the "Member Login" at the top right hand side of the home page.

In closing, the Board of Directors and club management encourage you to use and enjoy your club. Feel free to ask questions or provide comments to members of the Board, Matt Taylor (Director of Golf) or Jeff Campione (Club Manager).

Sincerely,
Dave Wibbels

MEMBERSHIP

This year we will have a heavy focus on finding new members to join the club. Expanding the membership creates many benefits for you the existing members. The first benefit is that with an influx of dues revenue we can keep operating the club in a positive manner without major dues increases or operating assessments. Another benefit to having new members is that we have initiation dollars to do capital projects to enhance and maintain the facilities. Both of these will help us with a Long Range Capital plan to make improvements to the clubhouse, pool, tennis and golf areas.

The number one way for a club to attract potential members is to utilize its current membership. We are looking to you the members to help us in this effort. If you know of someone you think would like to join please contact Jeff Campione at 502-253-9352 so I may give them a tour of the facility.

Incentive program

Sponsoring someone to join as a full golf member that lives in the LFC Community will get 6 months free dues

Sponsoring someone to join as a full golf member that lives outside the LFC Community will get 3 months free dues

The Sponsor for all other categories will receive a free dinner for 2 at the club.

There are currently no promotions to Sponsor new members in the House Category

Corporate Membership

\$20,000 Initiation Fee

Invitational Corporate Associate
Initiation Fee \$3,000 for 1st Associate
Initiation Fee \$2500 for 2nd—5th Associate

Corporate Designee Dues \$345.00
Invitational Corporate Associate Dues \$365.00

Quarterly Food & Beverage Minimum per quarter \$185.00
Quarterly Range Fee \$50.00

Permanent Golf

\$16,000 Initiation Fee

Dues \$345.00

Quarterly Food & Beverage Minimum per quarter \$185.00
Quarterly Range Fee \$50.00

Permanent Sports

\$6,000 Initiation Fee

Dues \$271.00

Quarterly Food & Beverage Minimum per quarter \$185.00
Quarterly Range Fee \$50.00

Invitational Golf

\$16,000 Initiation Fee

Dues \$345.00

Quarterly Food & Beverage Minimum per quarter \$185.00
Quarterly Range Fee \$50.00

Invitational Sports

\$6,000 Initiation Fee

Dues \$271.00

Quarterly Food & Beverage Minimum per quarter \$185.00
Quarterly Range Fee \$50.00

Junior Legacy (under 35 years of age) Special Financing Options for initiation fee

Dues \$345.00

Quarterly Food & Beverage Minimum per quarter \$185.00
Quarterly Range Fee \$50.00

Swim and Tennis

\$2500 Initiation Fee

Dues \$168.00

Quarterly Food & Beverage Minimum per quarter \$185.00

Clubhouse Membership

Initiation Fee \$250.00

Dues \$72.00

Quarterly Food & Beverage Minimum per quarter \$185.00

Upcoming Events

Easter Brunch

Sunday March 23rd

10:00a.m. – 3:00 p.m.

Easter Egg Hunt with The
Easter Bunny at

11:00 a.m. & 2:00 p.m.



Our menu will consist of Breakfast foods, fresh seafood, prime rib, smoked meats, a variety of entrees salads, and a bounty of desserts.

A waffle station will be available.

There will be no omelet station this day.

Adults \$25.00

Children \$12.50

1st Annual Father Daughter Dance

Saturday April 26th

6:00 p.m.—9:00 p.m.

D.J Mike Ballard will play all your
favorite songs

\$30.00 per couple

Menu

Garden Salad w/ Two Dressings
Fruit Salad

Warm Rolls with Whipped Butter
Chef's Fresh Herbed Vegetable
Baked Potato Bar
Fried Chicken Filet
Roasted Chicken Veronique

Carving Station

Prime Rib
Au Jus, Henry Baines, Horseradish Sauce

Dessert

Four Layer Chocolate Cake
Vanilla Cheesecake
Assorted Cookies

Wine Dinner

Saturday March 29th

6:30 p.m.-7:00 p.m. Wine Sampling

7:00 Dinner

Be looking for the menu and wines in next
months newsletter. Make reservations now
this event will fill up quickly

Monthly & Weekly Events

Kids Night's at the Club

February 5, 19, and 26th we will have
babysitting for members who want to
dine at the club.

5:30p.m.-9:00p.m.

\$10.00 per child will cover dinner and a movie

Reservations for the children are required



We will show a different
movie every week.
We will provide a meal and a
beverage for the
children.
Come enjoy the club
without having to
find a sitter.

Trivia & Movie Night

Last Tuesday of Every Month 6:30p.m.—8:30p.m.

Bring a group of 2 to 10 people and have a great
evening of brain twisting trivia while your
children enjoy dinner
and a movie.

Palmer Room and 19th hole menus are available.
Children's movie is free.

Dinner is Ala Carte.

1st Place \$25.00
2nd Place \$20.00
3rd Place is \$15.00



Weekly Events



Pasta Night

Every Thursday 5:30-9:00
Chef Attended Stations
Create your own Dinner

Salad Bar

Chicken Parmesan and Meatballs

Choices of Pasta

Penne, Bowtie, Fettuccini, Linguini,
Low Carb Penne or Linguini, and Wheat Pasta

Choices of Protein

Chicken, Shrimp, Sausage, Bacon, Ham

Choices of Vegetables

Broccoli, Bell Peppers, Mushroom,
Onions, Artichokes, Asparagus, Spinach,
Tomatoes, and Sun Dried Tomatoes.

Choice of Sauces

Marinara , Alfredo, Wine and Vodka

A Wonderful Display of Desserts

Adults \$18.95
Children \$9.50
3 & Under is free

Seafood Night

Every Friday 5:30-9:00

**Cash Prize Giveaway up
to \$800.00
As of January 18th.**



Here is how it works. We
draw a name from a bowl that has the entire
membership in it. If the name we draw is present
for dinner that night they win.

Salad Bar

Caesar Salad
and variety of seafood salads

Hot Line

2 Fried Seafood Items
2 additional Seafood Entrée's
Seasonal Vegetables
Chef Choice of Starch
Crab Legs w / Melted Butter
Chef Carved Black Angus Prime Rib
Assorted Dessert Station

Adults \$24.95
Children \$12.50
3 & Under is free

With a reservation before 2p.m. on Friday
\$5.00 more per person after 2p.m. on Friday



Sunday Brunch

Every Sunday From 11:00 a.m.-2:00p.m.

Come join us for a wonderful buffet:
Omelet Station, Waffle Station
Prime Rib Carving Station
Salad Bar
Dessert Display
Breakfast Foods
Entrees
Vegetables & Starch
Adults \$18.95
Children under 12 \$9.50
3 & Under is free



New 19th Hole Menu Starts Feb 19th

This is a sample of some items on the menu

APPETIZERS

BEER BATTER SHRIMP 8.95

Golden Fried Shrimp served with Sweet Chili Coconut Sauce

BBQ CHEESE QUESADILLA 7.95

Choice of Grilled Chicken Breast, Tenderloin Tips or Shrimp, Bell Peppers and Onions served with Sour Cream and Salsa Fresca

SALADS

New low fat Dressings will be available

TOMATO MOZZARELLA 7.95

Fresh Spring Mix topped with Sliced Tomatoes, Red Onion, Fresh Basil, Mozzarella, Drizzled with Balsamic Vinegar and Extra Virgin Olive Oil

GRILLED SALMON & SPINACH 11.95

Spinach, Feta Cheese, Mandarin Oranges, Red Onions, Roasted Candied Pecans and Raspberry Vinaigrette

PASTAS

Choice of low carb or wheat pasta available, ask your server

SHRIMP POMODORO 9.95

Artichokes, Roasted Garlic, Sun Dried and Fresh Diced Tomatoes with White Wine Butter Sauce Bowtie Pasta and Steamed Broccoli

BEEF PICCATA 8.95

Tenderloin Scaloppini over Linguini, Sautéed Bell Peppers, Diced Tomatoes, Capers Tossed with Piccata Sauce and Steamed Broccoli

CLUBHOUSE SPECIALTIES

SESAME GROUPER STIR FRY 8.95

Pan Seared Grouper over Stir-Fried Water Chestnuts, Oriental Mushrooms Broccoli, Carrots, Ginger, and Garlic finished with Teriyaki Rice Noodles

CRAB CAKE SANDWICH 8.95

Pan Seared Crab Cake, Alfalfa Sprout, Tomato, Remoulade sauce, English Muffin and Blue Cheese Cole Slow

FISH AND CHIPS 8.25

Golden Fried Cod Filet, French Fries, Cole Slow and Malt Vinegar

GRILLED PORTABELLA 8.25

Roasted Pepper, Fresh Mozzarella, Grilled Onion, Alfalfa Sprout, Tomato, Tapenade, Served Over Kaiser Roll And Steamed Broccoli

New Palmer Room Menu Starts Feb 26th

This is a sample of some items on the menu

APPETIZERS

BEEF SATAY 7.95

Beef Tenderloin Tips, Oriental Barbecue over Fried Polenta Cake

BLACK & BLUE SCALLOPS 8.95

Seared Blackened Scallops, Strawberry Relish, Blue Cheese

PRAWN COCKTAIL 10.95

Poached Prawn Shrimp, Classic Cocktail Sauce, Lemon

CHICKEN & ARTICHOKE ROLL 7.95

Mozzarella, Pepper Jack, Green Chiles and Tomatillo Sauce

SALADS

New low fat Dressings will be available

Add Palmer Salad with Entrée 1.50

GRILLED PORTABELLA 7.95

Grilled Marinade Portabella Mushroom, Fresh Greens, Feta Cheese, Red onion, Toasted Pine nuts, Roasted Red Pepper and Kalamata

BABY COBB SALAD 4.95

Club Mixed Greens, Tomato, Black Olives, Avocados, Gorgonzola, Hard-Boiled Egg, Crisp Bacon

ENTRÉE'S

Add Baked Potato with Entrée 1.50

SMOKED PORK TENDERLOIN 22.95

Grilled Hickory Smoked Pork Tenderloin, Rice Pilaf, Steamed Vegetable and Corn Salsa

VANILLA POACHED SEA BASS 27.95

Poached Sea Bass, Mashed Potatoes, Steamed Vegetable and Charred Bell Peppers Basil Caper Vinaigrette

CHICKEN MEDALLIONS 19.95

Pan Roasted Chicken Wrapped With Prosciutto, Reggiano Linguini, Steamed Broccoli, Meuniere Sauce

PRIME RIB 24.95

16 oz. Prime NY Strip, Mashed Potatoes, Steamed Vegetable and Au Jus

COUNTRY COMFORT

KY POT ROAST 12.95

Slow Roasted Beef Stew, Carrot, Celery, Onions and Potatoes

COUNTRY FRIED CHICKEN 12.95

Fried Chicken Breast, Mashed Potatoes, Green Beans and Country Gravy

Lake Forest Country Club February 2008

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1 Seafood Night	2 Palmer Room Open
3 Sunday Brunch 11-2	4 Club Closed	5 Palmer Room open Kids Movie Night 6:30	6 Palmer Room Open	7 Pasta Night	8 Seafood Night	9 Palmer Room Closed
10 Sunday Brunch 11-2	11 Club Closed	12 Palmer Room Closed	13 Palmer Room Open	14 Valentines Dinner	15 Seafood Night	16 Palmer Room Open
17 Sunday Brunch 11-2	18 Club Closed	19 Palmer Room open Kids Movie Night 6:30	20 Palmer Room Open	21 Pasta Night	22 Seafood Night	23 Directors Ball
24 Sunday Brunch 11-2	25 Club Closed	26 Trivia & Kids Movie Night 6:30	27 Palmer Room Open	28 Pasta Night	29 Seafood Night	

Hours of Operation

19th Hole Hours:

Tuesday-Sunday 8:00 am until dark
(until Oct 15)

Tuesday-Sunday 9:00 am until dark
(after Oct 15)

Palmer Room Hours:

Tuesday-Saturday 5:30 pm to 9:00 pm.

Sunday Brunch 11:00 am to 2:00 pm

Club Staff:

Club Manager:

Jeff Campione C.C.M.

Assistant Manager:

Kevin Horton

Catering Manager:

Susannah Bradbury

Executive Chef:

Danillo Criolo

Controller:

Jim Gast

Head Tennis Pro:

Clay Shulhafer

Golf Staff

Director of Golf:

Matt Taylor

1st Assistant Golf Professional:

Hunter Cassady

2nd Assistant Golf Professional:

Ron Frisch

Golf Course Superintendent:

Pete Willard

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