



Club Life



The Monthly Newsletter of the Sedalia Country Club

1700 Sycamore Drive

February, 2010

660-826-2044

Weekly Events

Monday:

Club Closed

Tuesday through Saturday:

Men's and Ladies Cards

Tuesday and Wednesday:

Mahjongg

Wednesday:

Family Style Fish & Chicken 6 to 9 pm

Thursday and Sunday:

Specials 6 to 9 pm

Friday and Saturday:

Specials 6 to 9 pm

Sunday:

Buffet Brunch 11 am to 2 pm

Dining Room Hours

Tuesday through Sunday:

Lunch...11am to 2 pm

Dinner...6 pm to 9 pm

"To Go" Orders...call after 5 pm

("To Go" orders not applied to minimum)

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Monthly Events

**Tuesday, February 2
ANNUAL MEETING OF REGULAR
MEMBERS**

7:00 P.M.

Club will close at 5 pm. Bar only will reopen.

**Saturday & Sunday, February 13 & 14
Valentines Celebration -- 6 to 9 PM**
Setting the atmosphere for the perfect
Valentine evening, your favorite romantic
music will be performed on the
Baby Grand Piano.

Please see the back of the newsletter
for the Valentines Day Special Menu.
Be sure and ask you cocktail server for
our Wine Menu. To top the evening,
you may want to enjoy a Mexican
Flaming Coffee prepared especially
for you at your table or enjoy one of
our special drinks from the upstairs bar.
Reservations by February 11th - when
placing reservations, please specify the
choice of entree from our Valentine Menu.

Saturday, February 27
Club will close at 4 pm for the
2nd Annual Cabin Fever Open
See "Chip Shots" for more information.

The Sedalia Country Club would like to
introduce the members of our new
House Committee.

They are:

Greg Banaka

Glenda Finley

Joe Bode

Mike Trammell

Shelly Kempton

Cara Canon

Marion Lucas

Betty Dugan

Dorsey Adams

Stuart Cantrell

Ray Haley



Chip Shots



Golf Shop News

Come by the Golf Shop and take advantage of the discounts we have on Men's and Ladies apparel as well as some outstanding sales on equipment. We must make room for Spring merchandise, which will be arriving in March. All apparel is now 35% to 70% OFF.

Time to Get A Grip

Do your clubs need new grips? Now is the perfect time to bring your clubs in and have us re-grip them for you. A good way to tell that your clubs need re-gripped is if they are cracking and hard or they feel slick. Sometimes you may not think they feel slick until you compare them to a new grip. Bring them in now while you aren't using them.

2010 Tournament Schedule

The 2010 Tournament Schedule is nearing completion and will go to print the first of February. If you need to know the dates of a tournament before the calendars are printed, please call the Golf Shop and we will be happy to let you know. The golf calendars should be available around the first of March.

Date Change

The 2nd annual Cabin Fever Open will be Saturday, February 27. Originally it was scheduled for Feb. 6 but a conflict forced it to be rescheduled. We only have room for 50 couples and currently we have 39 signed up, so call the Golf Shop now with your reservation.

2010 Sedalia C.C. Men's League Information

This nine hole Men's League is designed to give Members an opportunity to have an evening out and enjoy some fun competition and camaraderie. I would like to encourage everyone to sign up regardless of ability, this is a great opportunity to get to know more of your fellow members. Teams will be formed by draft which will take place on a date in late March or early April to be determined later.

The number of teams in the league will be determined by the number of players that sign up. Each team will consist of six players. The teams will be split evenly by total team handicap into two divisions. Including playoffs, the league will be thirteen weeks long. The league will be played on Tuesday evenings, unless something scheduled takes precedence, whereby that week will be skipped. Each week the captain of each team will be responsible for submitting four players out of his six to play for the team each week. The golf shop will sort the four players on each team into an A, B, C or D player according to their handicap (If you don't have a handicap, one will be assigned to you based on scoring information given to the golf shop). We will use 80% of a player's handicap for the Four Ball Match and full handicap for the Individual Match and the scorecards will be dotted off the low handicap of the match. The format for play each week will be as follows:

Individual Match Play: A vs A, B vs B, C vs C and D vs D. Four Ball Match Play: AB vs AB and CD vs CD

Scoring will be done on a hole by hole basis and is the same for both the Individual and Four Ball Matches. One point will be awarded to the individual/team that wins a hole, 1/2 point will be awarded when the hole is tied and 0 points will be given to the individual/team that loses the hole. At the end on the nine hole match the point total will be added up. The higher point total will win the match and the team that accumulates the most points throughout all the matches will win the team match for that evening. A running point total will be kept to determine the divisional standings. The playoffs will consist of six teams. The two divisional winners will receive a bye in the first round. The second and third place team in each division will be the wildcard teams and will play in the first round of the playoffs. All seeding will be done according to the highest point total. Division winners will automatically be a #1 or #2 seed. Each playoff team will be guaranteed of playing at least two matches. All six teams that make the playoffs will be guaranteed prize money. The entry fee will be \$50 per player. The number of playoff teams may be adjusted based on the number of teams we end up with.

This is just a brief overview of the league. If you have any questions, please call Jeff in the Golf Shop. This promises to be a lot of fun no matter what your golfing ability. This is more about fun and getting to know people than it is about winning, so sign up and join in the fun

Entry Form Enclosed!

Culinary Delights

FRIDAYS AND SATURDAYS

All accompanied by house salad and house bread

FEBRUARY 5 & 6

SAUTEED VEAL SWEETBREADS

Sauteed with wild mushrooms, capers, lemon, spinach in a lite butter cream sauce.

Served with custard potatoes and fresh vegetables. \$24.95

PRIME RIB OF BEEF

Slow roasted to perfection. Served with au-jus, horseradish cream, baked potato and fresh vegetables.

10 oz cut- \$21.95, 14 oz cut- \$24.95, ADD 6 fried shrimp- \$6.95

FEBRUARY 12

KING CRAB LEGS

Split king crab legs. Served with drawn butter, lemon, boiled red bliss potatoes and fresh vegetables.

HALF POUND- \$30.95, FULL POUND- \$41.95

PRIME RIB OF BEEF

Slow roasted to perfection. Served with au-jus, horseradish cream, baked potato and fresh vegetables.

10 oz cut- \$21.95, 14 oz cut- \$24.95, ADD 6 fried shrimp- \$6.95

FEBRUARY 19 & 20

BOILED SHRIMP

Boiled JUMBO gulf shrimp in the shell. Served with cocktail sauce, lemon, red bliss potatoes and fresh vegetables. HALF POUND- \$22.95, FULL POUND- \$34.95

PRIME RIB OF BEEF

Slow roasted to perfection. Served with au-jus, horseradish cream, baked potato and fresh vegetables.

10 oz cut- \$21.95, 14 oz cut- \$24.95, ADD 6 fried shrimp- \$6.95

FEBRUARY 26 & 27

BRAISED QUAIL

Semi-boneless quail, braised in a morel stock, accented with raspberries. Served with quinelles, maple cranberry wild rice and fresh vegetables. \$28.95

PRIME RIB OF BEEF

Slow roasted to perfection. Served with au-jus, horseradish cream, baked potato and fresh vegetables.

10 oz cut- \$21.95, 14 oz cut- \$24.95, ADD 6 fried shrimp- \$6.95

EVERY WEDNESDAY NIGHT

Accompanied by house salad and house bread

ALL YOU CAN EAT FRIED CHICKEN & COD

Served with mashed potatoes, gravy and green beans. \$11.95

FOR FEBRUARY 13 PLEASE SEE THE VALENTINE'S DAY MENU ON THE BACK OF THIS NEWSLETTER!!

THURSDAYS AND SUNDAYS

All accompanied by house salad and house bread

THURSDAY FEBRUARY 4

BEEF TAMALE PLATE

Hand rolled beef tamales covered with beanless chili.

Served with Spanish rice and black beans. \$11.95

SUNDAY FEBRUARY 7

LIVER & ONIONS

Sliced beef liver sauteed with a pile of onions. Served with mashed potatoes, gravy and green beans. \$11.95

THURSDAY FEBRUARY 11

CHICKEN FRIED STEAK

Accompanied by mashed potatoes, cream gravy and buttered corn. \$11.95

SUNDAY FEBRUARY 14

SPECIAL VALENTINES MENU

Check the back page of the newsletter for the Valentines Day special menu

THURSDAY FEBRUARY 18

PASTA GARIBALDI

Jumbo shells stuffed with Italian sausage and spinach. Topped with marinara sauce and provolone cheese sauce. Steamed broccoli accompan. \$11.95

SUNDAY FEBRUARY 21

CHICKEN FRIED CHICKEN

Served with mashed potatoes with cream gravy and fried corn on the cob. \$11.95

THURSDAY FEBRUARY 25

TERIYAKI CHICKEN

Served over Jasmine rice, with stir-fried vegetables and teriyaki sauce. \$11.95

SUNDAY FEBRUARY 28

FRIED OYSTER PLATE

Served with fries, slaw, tarter & cocktail sauces and lemon. \$11.95

VALENTINES DAY

February 13 & 14, 2010

Menu is pre-fixed. Please choose 1 entrée of choice. Starters, Intermezzo and Dessert is included with each meal. Enjoy!

SPECIAL BEGINNINGS

Martha's Vineyard Salad

Followed by Shrimp Cocktail for two.

INTERMEZZO

Sorbet to cleanse your palette

ENTRÉES

ALL entrees accompanied by Layered Dauphine Potatoes and Steamed Asparagus.

Chateau-briand (For Two Only).....\$72.95

Center cut tenderloin of beef for two. Pre-sliced and presented on a duchess lined platter, with Sauce Bearnaise and Sauce Bordelaise.

Crab Stuffed Dover Sole.....\$39.95

Two Dover Sole Fillets Stuffed with lump crab and finished with lemon herb butter.

Surf & Turf\$59.95

Petite Filet Mignon, prepared to your liking accompanied by a Broiled Lobster Tail.

Twin Lobster Tails.....\$64.95

Two Lobster tails Broiled or Fried. Served with Drawn Butter & Lemon.

Slow Roasted Prime Rib of Beef.....\$34.95

Slow roasted in our special ovens for the most succulent, tender beef available. Served in it's own natural juices. 12 Ounce. Served with Horseradish Cream & Au-Jus.

Chicken Oscar.....\$29.95

Sautéed chicken breast topped with Crab, Asparagus and Hollandaise sauce. Chicken never had it so good.

SPECIAL ENDINGS

Chef has prepared a special Valentines Day dessert especially for you and your special someone. Enjoy!
Served with 2 forks.