

817.878.4000
www.cityclubfw.com
MAY / JUNE 2022

PHOTO BY BRIAN LUENSER

Mother's Day

B R U N C H

Sunday, May 8, 2022

TWO SEATINGS, 10:30 am and 12:30 pm

Details on page 3

A NewsMagazine for Members of City Club

NEW
FORMAT

FARM to TABLE

Thursday, June 16th

5:00 pm to 8:00 pm

One of YOUR favorite events is
our annual Farm to Table at City Club

Featuring several food stations highlighting the best of City Club's culinary cuisine; also meet our purveyors and learn where all our delicious menu items are sourced from. While working your way through the food stations enjoy a wonderful Wine Tasting featuring Texas Vineyards. Thanks to our amazing vendors Sysco and FreshPoint for the donations!

While working your way through the food stations enjoy a wonderful Wine Tasting featuring all your favorite summer wines!

See page 9 for more details

CITY CLUB



Peggie Muir
General Manager

MESSAGE FROM THE GENERAL MANAGER

Spring has sprung and we are sprinting into Summer...oh, the heat is coming, for sure!

So let's get down to business:

Mother's Day will be here on **Sunday, May 8th** and City Club will have a wonderful **Mother's Day Brunch** prepared for those very beautiful ladies in your lives. We always have a special gift for our

Moms, too! **See page 3** for details and make your reservation as soon as possible before we sell out!

We have new **Spring/Summer lunch and dinner menus** in the Terrace! **See page 4-5** and make a reservation to check them out!

Starting June 1st through August 31st, our **Summer Happy Hour** is back by popular demand. This runs on Tuesdays, Wednesdays and Thursdays. **See page 7** for details. It will not be available on Wine Tasting/Farm to Table nights but you should make your reservation to attend those events so you don't miss out on any of the fun!

On **Thursday, May 19th**, we have our **Australia and New Zealand Wine Tasting and Buffet** in the in the Ballroom. Seating is very limited and reservations are required. This event is so much fun and if you've never come to one before, you should start now. **See page 8** for all the details.

On **Thursday, May 26th**, we are offering another **Dinner in the Wine Room** featuring wines from **Penfolds** with their Brand Ambassador attending! Seating is very limited so reserve your seat at the table quickly! **See page 10** for details.

On **Thursday, June 16th**, we are bringing back one of the most interesting and fun events we do. It is the City Club's **Farm to Table** and we are calling all you Foodies out there to make your reservations. We will have local producers showcasing their products and there will be summer wines and an adult summer punch to taste...in fact this event is our tasting for June. **See page 9** for details.

Don't forget about **Lobster Night** on Thursdays (except for Wine Tasting nights) and Friday **Steak Night!**

Call or email me anytime you want to talk to me, whether its good news or bad, I always appreciate hearing from you! You can reach me at:

817.878.4089 desk phone

817.925.0142 cell phone

pmuir@cityclubfw.com

BIRTHDAY AND GIFT CERTIFICATES

Please note Birthday
and
Gift Certificates
are for use in the Terrace.



CITY CLUB
WILL BE CLOSED
ON
MONDAY, MAY 30,
2022 FOR
MEMORIAL DAY

PARKING GARAGE REMINDER:

Parking Garage 1 (entrance on Commerce Street) closes at 6:00 pm. If you enter before 6:00 pm, you will still be able to exit when you are ready. If you arrive after 6:00 pm, please use Parking Garage 2 (entrance on Calhoun Street close to Bass Hall). Always bring your parking ticket with you to have it validated.

Mother's Day

B R U N C H



Sunday, May 8, 2022
TWO SEATINGS, 10:30 am and 12:30 pm

BRUNCH MENU

Omelet Station, Sausage Links
Applewood Smoked Bacon
Mini Assorted Quiche Wedges
Fresh Scrambled Eggs
Southwest Breakfast Potatoes
Bell Peppers, Onions
Fresh Fruit, Yogurts & Granola
Breakfast Pastries

MAIN BUFFET

Antipasto Platter

Tuna Nicoise Salad
Haricot Verts

Tomato and Mozzarella Salad
Arugula

Sushi Bar, Cocktail Shrimp Station

Poached Salmon
Dill Cucumber Sauce

CARVING STATION

Grilled Ribeye Chops
Creamy Horseradish and Rosemary Mustard

Lane Snapper with Shrimp Scampi

Tuscan Whole Roasted Chicken

Spanish Rice
Chorizo and Pancetta

Twice Baked Mashed Potatoes

Roasted Baby Carrots
Honey and Lemon

Baked Assorted Vegetable Gratin

DESSERTS

Vanilla Sponge Cake
Peach Barvarian Cream

Triple Chocolate Mousse Cake

Iced and Hand-Decorated Cookies

Long-stemmed Chocolate-Covered
Strawberries

Assorted Chocolate Truffles

Petit Fours

CHILDRENS SPECIALTIES

French Toast Bites
Personal Pan Pepperoni Pizza and
Personal Pan Cheese Pizza
Mini Cheeseburger Sliders
Chicken Tenders
Buttered Broccoli, Waffle Fries
Mac and Cheese

*When you invite the cherished
women in your life to this
lovely event, you let them know
just how special they are.*

Reservations are required for this popular event.

Please contact the Receptionist at your earliest opportunity
at 817.878.4000 or reception@cityclubfw.com.

Cancellation of a reservation, or decrease in number of guests for the reservation, must occur
prior to 10 a.m. on Thursday, May 5th. Cancellations received after that time will result in
the full price charged to the member's account.

**Dress Code: Members and their guests are requested to dress in a
manner consistent with the decorum of the Club and this special event.**

Adults: \$45 includes
unlimited Champagne and Mimosas.
Additional wine and cocktails may
be charged to member account.

Ages 13 and above, \$45
Ages 3-12, \$23

Children under age 3 are complimentary

Per person, plus tax and gratuity



City Club Executive
Chef Gilbert Rivera

NEW SEASON, NEW MENU

Spring showers and warm weather bring changes to the farmers' market and our menus!

Spring and Summer Lunch Menu

SALADS

MESCLUN HOUSE SALAD | 11
HERB MARINATED HEIRLOOM TOMATOES, RED ONIONS, CHAMPAGNE LEMON DIJON DRESSING, ARTISAN BREAD CRISP

LARGE WEDGE SALAD | 12
ICEBERG LETTUCE, BABY HEIRLOOM TOMATOES, APPLEWOOD SMOKED BACON, FRESH RED ONIONS AND STELLA BLEU CHEESE CRUMBLES
CHOICE OF DRESSING: BLUE CHEESE, RANCH, BALSAMIC, CHIPOTLE RANCH

CAESAR SALAD | 10
SEASONED CROUTONS, PECORINO ROMANO CHEESE AND HOUSE CAESAR DRESSING

GREEK BABY SPINACH SALAD | 12
BABY SPINACH, OLIVES, CHERRY TOMATOES, RED ONION, CUCUMBER, FETA CHEESE AND DILL DRESSING

COBB SALAD | 16
LETTUCE, TOMATOES, CHEDDAR CHEESE, GRILLED CHICKEN, SMOKED BACON, AVOCADO, HARD-BOILED EGG
CHOICE OF DRESSING: BLEU CHEESE, RANCH, BALSAMIC, HONEY MUSTARD

ADD TO YOUR SALAD:

- | | |
|---------------------------|-----------------------------|
| GRILLED CHICKEN 9 | GRILLED SALMON 13 |
| GRILLED JUMBO SHRIMP 13 | SLICED GRILLED SIRLOIN 22 |

SOUPS | 9

SOUP OF THE DAY

CHICKEN TORTILLA SOUP

OMELETS | 16

BUILD YOUR OWN OMELET

SERVED WITH TOAST AND DICED MARINATED FRUIT

CHEESES: MONTEREY JACK, SWISS, CHEDDAR

MEAT: HAM, SAUSAGE, TURKEY

VEGETABLES: ONIONS, MIXED BELL PEPPERS, MUSHROOMS, TOMATOES

MINI PLATES | 13

SHRIMP SUMMER ROLL
WITH PEANUT SAUCE

CHICKEN PAILLARD
WITH MUSTARD SAUCE AND BABY ARUGULA

SALMON AND CRAB CAKE
WITH CITRUS TARTAR SAUCE

COUNTRY FRIED TENDERLOIN STEAK
MASHED POTATOES AND PEPPERED GRAVY

This symbol indicates this item is GLUTEN FREE

ENTREES

BLACKENED CHICKEN ALFREDO | 26
GEMELLI PASTA, ROASTED GARLIC AND PARMESAN AND CREAM SAUCE

SIXTY SOUTH SALMON | 28
GRILLED OR BLACKENED
WITH MASHED POTATOES AND MIXED VEGETABLES

FRESH FISH OF THE DAY | 30
WITH MASHED POTATOES AND MIXED VEGETABLES

GRILLED LEMON CHICKEN BREAST | 26
VEGETABLE COUSCOUS, ARUGULA SALAD AND LEMON MUSTARD SAUCE

SANDWICHES

SERVED WITH FRENCH FRIES OR SWEET POTATO FRIES

BBQ SHORT RIB SANDWICH | 18
CHEDDAR CHEESE, BABY ARUGULA, HEIRLOOM TOMATO
ON SOURDOUGH BREAD

MEDITERRANEAN GRILLED CHICKEN BREAST SANDWICH | 17
WITH GRILLED VEGETABLES, HUMMUS PESTO SAUCE
ON MULTI-GRAIN BREAD

TRADITIONAL CITY CLUB – CLUB | 16
SMOKED TURKEY, HAM, BACON, LETTUCE, TOMATOES, SWISS CHEESE
AND MAYONNAISE ON WHITE OR WHEAT BREAD

ROASTED CHICKEN SALAD SANDWICH | 16
ON CROISSANT OR RAISIN TOAST

BLT AND FRIED EGG SANDWICH | 14
ON SOURDOUGH BREAD

OFF THE GRILL

AVAILABLE ON WHITE OR WHEAT BUN – SERVED WITH FRENCH FRIES OR SWEET POTATO FRIES

GRILLED CHICKEN BREAST | 17

GRILLED NOLAN RYAN BEEF BURGER | 18

GRILLED BUFFALO BEEF BURGER | 18
CHOICE OF CHEESE: CHEDDAR, SWISS OR PEPPERJACK
TOPPINGS: AVOCADO, JALAPEÑOS, BACON,
MUSHROOMS, GRILLED ONIONS, CHEESE (\$2.00 EACH)

SPRING/SUMMER MENU

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness, especially if you have certain medical conditions.



Spring and Summer Dinner Menu

APPETIZERS

FRIED JUMBO ONION RINGS | 10
WITH SPICY KETCHUP

GF GRILLED AHI TUNA | 16
MIXED VEGETABLE SLAW AND LEMON AVOCADO AIOLI

GF CITY CLUB SHRIMP COCKTAIL | 16
HORSERADISH COCKTAIL SAUCE, LEMON WEDGE

GF CANADIAN LOBSTER DEVILED EGGS | 17

SUSHI | 18

(ALL SUSHI ROLLS INCLUDE WASABI, PICKLED GINGER AND SOY SAUCE)

TEMPURA ROLL
WITH FISH OF THE DAY, GREEN ONIONS, BELL PEPPERS AND CELERY

TEXAS CRAB ROLL
BLUE CRAB MEAT, AVOCADO, ROASTED POBLANO PEPPER,
BBQ AIOLI, FRIED RED ONIONS

SPICY SMOKED SALMON ROLL
SWEET PICKLED ANAHEIM PEPPERS, CREAM CHEESE AND CUCUMBER

SOUPS | 9

SOUP OF THE DAY

CHICKEN TORTILLA SOUP
TORTILLAS STRIPS, AVOCADO AND MONTEREY CHEESE

SALADS

CITY CLUB CAESAR SALAD | 10
FRIED ANCHOVIES, CROUTONS, PECORINO ROMANO CHEESE AND
HOUSE CAESAR DRESSING

MESCLUN HOUSE SALAD | 11
HERB MARINATED HEIRLOOM TOMATOES, RED ONIONS, ARTISAN BREAD CRISP
AND CHAMPAGNE LEMON HONEY VINAIGRETTE

GF WEDGE SALAD | 12
ICEBERG LETTUCE, BABY HEIRLOOM TOMATOES, APPLEWOOD SMOKED BACON,
FRESH RED ONIONS AND STELLA BLEU CHEESE CRUMBLES
CHOICE OF DRESSING: BLEU CHEESE, RANCH, BALSAMIC OR HONEY MUSTARD

GF GREEK BABY SPINACH SALAD | 12
BABY SPINACH, OLIVES, CHERRY TOMATOES, RED ONION,
CUCUMBER AND DILL DRESSING

PASTA

CREAMY CORN AND SHRIMP PASTA | 28
GEMELLI PASTA, GARLIC, SPINACH AND TOMATOES

SEAFOOD

GF SIXTY SOUTH SALMON | 28

GF FISH OF THE DAY | 30
GRILLED, SEARED, OR BLACKENED

LEMON CRUSTED SEA BASS | 49
HERBED BEURRE BLANC SAUCE

STEAKS

GF CUT TO ORDER GRILLED BEEF TENDERLOIN (4oz and up)

GF 8 OZ GRILLED NEW YORK PRIME STRIPLAIN | 36

GF 12 OZ PRIME RIBEYE | 52

GF SURF AND TURF | 49
GRILLED 4 OZ LOBSTER TAIL AND 5 OZ TENDERLOIN

TOPPINGS:

PRAWNS | 9

STILTON BLEU CHEESE | 6

RED WINE CARAMELIZED ONIONS | 4

SAUCE CHOICES:

BEARNAISE, SAUTEED MUSHROOM,
HORSERADISH OR CITY CLUB STEAK SAUCE

GAME MEATS

GF GRILLED COLORADO LAMB CHOPS | 48
With Mint Chimichurri Sauce

POULTRY

GF CHICKEN PAILLARD | 28
Mushroom Marinara Sauce

**-SEAFOOD, STEAKS, GAME MEATS AND POULTRY ENTREES ARE
SERVED WITH YOUR CHOICE OF TWO SIDES-**

VEGETABLES

SAUTEED JUMBO ASPARAGUS

GF CREAMY SPINACH

JUMBO ONION RINGS

CREAMED CORN

MIXED GRILLED VEGETABLES

STARCHES

GF TWICE BAKED POTATO
SHOESTRING FRENCH FRIES
FRIED RICE WITH CRABMEAT
MAC AND CHEESE
(BLUE CHEESE, BACON OR
JALAPENO)

GF This symbol indicates this item is GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.



S U M M E R S A L E

Take 50% off a Saturday Night Room Rental

for all available spaces in the months of July & August 2022

This special will end on June 15, 2022 and does not apply to already contracted events.

We have great Summer menus and bar options for corporate meetings, engagement parties, cocktail parties, rehearsal dinners, wedding receptions and more!

Contact Kelly Norvell (for social events) at knorvell@cityclubfw.com or 817.878.4051 or Kim Keen (for corporate events) at kkeen@cityclubfw.com or 817.878.4028 for more details.

**JUNE
15**

Give for Texans.



President's Room
4th floor in City Club

Wednesday, June 15th | 9:00 am - 2:00 pm



BLOOD DRIVE



As a
thank-you
donors will
receive a shirt.

RESERVATIONS REQUIRED

REGISTER ONLINE TODAY!

https://ww3.greatpartners.org/donor/schedules/drive_schedule/129453
The questionnaire may be completed online prior to arrival

Summer HAPPY HOUR June through August

TERRACE BAR

4:00 pm - 6:00 pm

Tuesday-Wednesday-Thursday



*Complimentary
Hors d'oeuvres Station
Each Afternoon*



\$6 each
House Mixed Drinks
House Wine
House Margaritas

\$8
Tito's Martini's

Cheers!

Not Available on Member Wine Tasting Nights

Lobster Night



THURSDAYS

Complimentary
Glass of Wine

Three Course Meal

FIRST COURSE

Angel Hair Pasta tossed in a Cream Sauce
Lemon Roasted Asparagus and
Sundried Tomatoes

SECOND COURSE

Thermidore Lobster
(Canadian Lobster Tail)
Baby Spinach and Ricotta Risotto

THIRD COURSE

Caramel Chocolate Dome
Wild Strawberry Compote
\$55.00 plus tax and gratuity
(Except during Tasting nights)



Craig Halvorson

Wine and Beverage Director/Dining Room Manager, WSET II

Craig has organized two outstanding Tastings and Buffets for members will enjoy **Australia & New Zealand** and in June we will enjoy **Farm to T**

Australia & New Zealand Wine Tasting & Buffet THURSDAY MAY 19, 2022

5:30 pm - 9:00 pm

Ballroom | \$35 + tax & gratuity

Featuring White and Red Wines from the many different wine regions in Australia and New Zealand

HORS D'OEUVRE TABLE

- Charcuterie Board
- Charcuterie Board with Assorted Cheeses
- Smoked BBQ Sausage
- Chicken Jalapeno Dip with Tortilla Chips

DINNER BUFFET

- Pasta salad
- Creamy Fusilli Pasta with Smoked Ham, Peas, and Arugula
- Grilled Snapper
- Alfredo Sauce topped with Shrimp
- Carved Roasted Leg of Lamb
- Warm mint au jus
- Grilled Zucchini
- Caramelized Onions
- Potato Cakes
- Chefs Assorted Mini Desserts



SEATING IS VERY LIMITED.

Advanced Reservation is Required, please contact the Receptionist at 817.878.4000 or reception@cityclubfw.com.

enjoyment in May and June. In May we
Table.

**NEW
FORMAT**

FARM TO TABLE *Tasting & Buffet*

**Thursday, June 16th, 2022
5:00 pm - 8:00 pm**

City Club has a long-standing tradition of buying as much as possible from local and regional vendors and producers in order to provide members and their guests with the freshest, most delicious foods available.

This is a great way to support your community locally and regionally.

From meats to fresh fruit, cheeses to wines, olive oils to breads, members can dine on some of the freshest meat, fish and vegetables City Club offers.

Craig has put together some lovely summer wines and a tasty “adult” punch for your enjoyment!

BEEF STATION

Smoked Brisket, Ribeyes, Short Ribs

FISH STATION

Redfish, Saku Tuna, Blue Crab,
Sixty South Salmon

*Our former employee Dah will be
hand rolling various types of Sushi!*

Our famous Farmer’s Stand

**Assorted Cheeses and our
favorite friend “The Olive Oiler”**

Dessert Table

Summer Wine Bar



Buffet in the Ballroom | \$35 + tax & gratuity
Limited to four (4) attendees per membership.

RESERVATIONS REQUIRED:

Receptionist at 817.878.4000 or
reception@cityclubfw.com



Dinner in the

Wine Room

THURSDAY, MAY 26, 2022

Reception 6:15 pm | Wine Dinner 6:45 pm

\$85 + tax & gratuity



Featuring Penfolds, Australia's famous Winery with our special Guest Mrs. Paige Waszkewitz, Brand Ambassador.

Chef John Marquez will create a gourmet four course meal, that will be paired perfectly with these amazing Wines.



SEATING IS VERY LIMITED.

Advanced Reservation is Required, please contact the Receptionist at 817.878.4000 or reception@cityclubfw.com.



NEW TO THE CELLAR

From Wine Director Craig Halvorson, WSET II

Those of you who attended our “Dinner in the Wine Room” last March have already been formally introduced to our newest Wine in the Cellar. So, now allow me to introduce it to everyone else. We now have the 2018 Kathryn Hall Cabernet Sauvignon in stock in our Wine Room. Even though it is drinking amazing right now - can’t wait for you to taste this wine after a few more years of resting in the Club’s Cellar.

HALL’s estate vineyards encompass more than 500 acres of classic Bordeaux varietals; Cabernet Sauvignon, Merlot, and Sauvignon Blanc. As winegrowers, the Halls have a strong respect for the environment and a commitment to cutting-edge vineyard technology to yield the highest quality grapes. Through meticulous attention to detail in the vineyards, HALL wines are able to express the unique and diverse character of Napa Valley’s soils and climate.

“The 2018 Kathryn Hall Cabernet Sauvignon is more supple and elegant, with terrific up-front charm and complexity already present. Revealing a deep purple color, it’s full-bodied and concentrated, with classic Napa Cabernet Sauvignon notes of cassis, leafy herbs, flowers, and lead pencil. The tannins are ripe and polished, it has terrific overall balance as well as remarkable freshness, and it’s just a brilliant 2018 you’ll love to have in the cellar. Give it a few years and enjoy over the following 20-25” - Jeb Dunnuck



2018 Kathryn Hall Cabernet Sauvignon

97 Points Robert Parker

97 points Jeb Dunnuck

95 Points Wine Spectator

The 2018 Kathryn Hall is sold by the bottle only - \$250



Welcome

NEW MEMBERS

City Club welcomes the following members who enrolled and thanks the members who referred them.

Antoinette Bone

The Law Office of
Antoinette Bone

Nicole Wiseman

Ulterra Drilling

Jeffrey M. Tillman, Jr.

Kelly Hart & Hallman LLP

Amanda Roark-Tillman

Pham Harrison

Daniel J. Paret

Brown Pruitt

Mark McLaughlin

Kelly Hart & Hallman LLP

Geoffrey Wescott

M2G Ventures

Ann Lopez

Kelly Hart & Hallman LLP

Austin Burns

Paragon Solutions

Roger Jimenez

Tokai Carbon CB

Heidi Angel

Kelly Hart & Hallman LLP

Lee Hunt

Kelly Hart & Hallman LLP

Clinton J. Weber

Advancement Foundation

Rebecca Carroll

Paragon Solutions

Jared LeMoine

Luther King Capital
Management

Alexander White

Istanbul Grill

Dr. Sid Davis

Cleburne Dental Care

John Paul Carr

PHP Capital Partners

Matthew Luensmann

Kelly Hart & Hallman LLP

Mary Elizabeth Austin

BEPCO, L.P.

Sean Austin

Bridgelink Investments

Desire' Cavazos

Varagon Capital Partners

FRIDAY STEAK NIGHT

EVERY FRIDAY NIGHT
AT THE CLUB



Choice of First Course:
Caesar Salad or Seafood Gumbo

Entrée:
Chef's Choice Hand Cut Steak
Served with Grilled Vegetables and
Twice Baked Potato

\$26 + tax & gratuity



Bottle of Wine Special
Managers Selection Red or
White Wine

\$30 + tax & gratuity



For reservations, please
contact the
Receptionist at 817.878.4000 or
reception@cityclubfw.com





City Club Executive
Chef Gilbert Rivera

SIXTY — SOUTH

City Club is now exclusively using Salmon from the company Sixty South.

Sixty South is the world's most remote and isolated producer, over 10 hours navigation away from any city or town. Sixty South follows strict environmental practices to raise salmon on Nature's Terms - free of antibiotics, added hormones, antifouling farm chemicals, and in pure ample waters. Their salmon has a well-marbled appearance, buttery flavor and clean finish of their product. To learn more about the company: www.SixtySouth.com | Youtube Video https://youtu.be/_mhvn9ojsPc

BLACKENED SIXTY SOUTH SALMON – CITY CLUB STYLE

Blackening is a cooking technique that can be used with any firm-bodied fish. Salmon is a perfect example of this. The fillets are brushed with butter (it must be butter to turn black) then coated liberally with a blend of herbs and spices (Chef recommends Paul Prudhomme's Magic Blackening Seasoning).

INGREDIENTS

- 4 6-ounce salmon fillet portions skin-on
- 2 tablespoons Chef Paul Prudhomme's Magic Blackened Seasoning
- 2 tablespoons unsalted butter
- 1 lemon cut into wedges
- Chopped fresh parsley or thyme for serving

INSTRUCTIONS

- Place the salmon on a large plate, flesh-side up, and pat dry.
- Melt the butter then brush over the flesh-side of the salmon fillets. Sprinkle the flesh sides with the seasoning mixture. Lightly pat the spices to adhere.
- Heat a large cast iron skillet or similar heavy-bottomed pan over medium heat (no need to add oil). Once the pan is completely hot (a droplet of water should dance on its surface), working quickly but gently, add the salmon fillets, one at a time, flesh-side down. Cook for 2 to 3 minutes without disturbing until the surface is blackened, then carefully turn each piece of salmon over.
- Continue cooking over medium heat, until the skin becomes crispy, and the fish is fully cooked through, about 5 to 6 additional minutes depending upon the thickness of your fillets. The fish should reach 145 degrees F on an instant read thermometer and flake easily with a fork at its thickest part.
- Transfer the fillets to serving plates. Serve immediately with a sprinkle of fresh thyme and lemon wedges.



Tips for Perfect Blackened Fish

- Keep the Salmon Cold. The butter will adhere better with cold fish.
- Use a HOT Pan. You want the pan to be extra hot so the fish blackens properly and doesn't stick. Use a heavy-bottomed, sturdy pan or cast iron skillet for the best results.
- Don't Move the Fish. When you first add the fish to the pan, do not move it around. Let it cook for a few minutes so it forms that delightful butter/spice crust.



*Olivia Marie Buis
and
Walter Howell Prince*



We were honored to have our long-time member Al Buis' daughter Olivia's wedding reception at City Club.

HOW DID YOU FIRST MEET?

Met at TCU at the Kappa Sig House

HOW DID THE PROPOSAL HAPPEN?

Walt proposed in Sea Island, Georgia, on New Years Eve 2020. He secretly invited my family and took me down to the cloister at sunset where he proposed. He hired a photographer to capture the moment....it was a great end to 2020!

WHAT DETAIL DID YOU MOST ENJOY ABOUT HAVING YOUR WEDDING RECEPTION AT CITY CLUB?

The food and service was amazing. We were constantly cared for and felt like everything was very organized. It was also amazing to have the lovely Christmas décor.

WHAT WAS THE MOST FUN OR MEMORABLE WEDDING MOMENT AT CITY CLUB?

The best was when I surprised Walt with Super Frog. I had him convinced he would not be there. He was thrilled and it was amazing seeing him so excited!

WHEN THINKING BACK ON YOUR WEDDING, WHAT WAS MOST MEMORABLE ABOUT THE ENTIRE WEDDING PLANNING PROCESS?

The most memorable thing was how supportive and involved Walt wanted to be in the process. I never felt alone with his help. A great precursor to an amazing life of marriage filled with love and support.



FITNESS FOR YOU!

Get to know group fitness again.

Meet your Men and Women's Fitness Center instructors who replace "me" with "we" in the fitness centers.

Fitness is often viewed as a one-on-one scenario - you and your trainer, you and the weights, you and your health. But much like a team sport, where those beside you are working toward the same goal, fitness can be about "we" as much as it is about "me".

Motivation can be contagious, and a group fitness atmosphere often allows that sense of purpose to spread as everyone works to tackle the same challenges. "Group fitness classes provide variety and team motivation," City Club Athletic Director Craig Burrell says. "They're also a great way to meet new people who share the same enthusiasm toward health and fitness".

City Club's group fitness offerings cover a wide array of fitness goals and accommodate everyone, regardless of where you happen to be on your personal fitness journey. You can stretch and strengthen with Yoga and Pilates, sweat it out in Cardio Blast or Boot Camp, and more.

We asked Craig, Matt, Roland, Sue and Sally to offer a tip for group fitness. Here's what they said:



Left to right: Roland Mash, Matt Burrell, Sue Horton and Sally Greenwood.

"Try out the Men or Women's FIT Room! It offers variety, is scalable and promotes camaraderie!"

- Craig Burrell

"I always tell clients the most important thing when it comes to fitness (group or individual) is correct form and consistency. You do not have to blow it out every time, just be consistent and present"

- Matt Burrell

"Make sure you set short and long term goals and ask any of the trainers to help you achieve your goals"

- Sally Greenwood

"I tell them to meet with an instructor, tell them your goals, and have them recommend certain group exercise classes... find some that are upbeat, fun and challenging!"

- Sue Horton

"Start slow...listen to your body and do only what your body is ready for. Take your approach one class at a time and give yourself major kudos for getting to a class today."

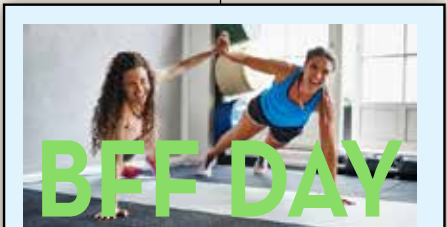
- Roland Mash



City Club reserves the right to cancel or reschedule any class without prior notice.
Call (817) 878-4094 for more information.

FIND YOUR FITNESS

Mondays	Tuesdays	Wednesdays	Thursdays	Fridays	Saturdays
<p>Boot Camp 6:00-7:00am Sally Greenwood</p> <p>Reformer Pilates 6:30-7:20am Julie La Bruyere</p> <p>F.I.T. 6:30-7:15am Roland Mash</p> <p>Reformer Pilates 7:30-8:20am Julie La Bruyere</p> <p>Pilates Mat 9:00-9:50am Julie La Bruyere</p> <p>F.I.T. 12:00-12:45pm Roland Mash</p> <p>Reformer Pilates 12:00-12:50pm Julie La Bruyere</p> <p>Cardio Blast 12:00-12:45pm Sue Horton</p> <p>Back to Basics -MEN ONLY- 12:20-1:00pm Matt Burrell</p>	<p>Weights & Cardio Circuit 6:00-7:00am Sally Greenwood</p> <p>F.I.T. 6:30-7:15am Roland Mash</p> <p>WFC F.I.T. -WOMEN ONLY- 6:30-7:30am Matt Burrell</p> <p>Reformer Pilates 7:30-8:20am Julie La Bruyere</p> <p>Extreme Body Sculpt 9:00-10:00am Sally Greenwood</p> <p>Abs Express 10:00-10:30am Sally Greenwood</p> <p>Reformer Pilates 11:00-11:50am Julie La Bruyere</p> <p>Barre It! Express 11:30-12:00 noon Sue Horton</p> <p>Abs Express 11:45am-12:15pm Roland Mash</p> <p>Reformer Pilates 12:00-12:50pm Julie La Bruyere</p> <p>F.I.T. 12:00-12:45pm Matt Burrell</p> <p>Kettle Bells Express 12:20-12:50pm Roland Mash</p> <p>Yoga 5:00-6:00pm Alexis Ackel</p>	<p>Weights & Conditioning 6:00-7:00am Sally Greenwood</p> <p>Reformer Pilates 6:30-7:20am Julie La Bruyere</p> <p>F.I.T. 6:30-7:15am Roland Mash</p> <p>Reformer Pilates 7:30-8:20am Julie La Bruyere</p> <p>Pilates Mat 9:00-9:50am Julie La Bruyere</p> <p>Trinity Trails/Walk/Run 8:30-9:30am Sally Greenwood</p> <p>Barre It! 9:00-9:50am Sue Horton</p> <p>Reformer Pilates -MEN ONLY- 10:45-11:35am Julie La Bruyere</p> <p>Reformer Pilates 12:00-12:50pm Julie La Bruyere</p> <p>Cardio Blast 12:00-12:45pm Sue Horton</p> <p>Yoga 12:00-1:00pm Shannon Jones</p> <p>F.I.T. 12:00-12:45pm Roland Mash</p> <p>Back to Basics -MEN ONLY- 12:20-1:00pm Matt Burrell</p> <p>Reformer Pilates 5:30-6:20pm Sandy Mellina</p>	<p>Spin 6:00-6:50 Sally Greenwood</p> <p>F.I.T. 6:30-7:15am Roland Mash</p> <p>WFC F.I.T. -WOMEN ONLY- 6:30-7:30am Matt Burrell</p> <p>Abs & More 6:50-7:15am Sally Greenwood</p> <p>Reformer Pilates 7:30-8:20am Julie La Bruyere</p> <p>Extreme Body Sculpt 9:00-10:00am Sally Greenwood</p> <p>Abs Express 10:00-10:30am Sally Greenwood</p> <p>Reformer Pilates 11:00-11:50am Julie La Bruyere</p> <p>Barre It! Express 11:30-12:00 noon Sue Horton</p> <p>Abs Express 11:45am-12:15pm Roland Mash</p> <p>Reformer Pilates 12:00am-12:50pm Julie La Bruyere</p> <p>F.I.T. 12:00-12:45pm Matt Burrell</p> <p>Kettle Bells Express 12:20-12:50pm Roland Mash</p> <p>Yoga 5:00-6:00pm Alexis Ackel</p>	<p>Boot Camp 6:00-7:00am Sally Greenwood</p> <p>F.I.T. 6:30-7:15am Roland Mash</p> <p>Pilates Mat 9:00-9:50am Sandy Mellina</p> <p>Reformer Pilates 10:30-11:30am Sandy Mellina</p> <p>F.I.T. 12:00-12:45pm Roland Mash</p>	<p>Yoga 10:15-11:15am Alexis Ackel</p> <p>All classes are coed unless specified</p> <p>FEE FOR CLASSES SHOWN IN ORANGE BOXES</p>



Bring a Friend for Fitness... for FREE!

The first Monday of every month is BFF Day. Members may bring a friend to work-out **WITHOUT PAYING** the normal \$20 guest fee. Normal Reformer Pilates and F. I. T. class fees do apply, as these are fees members also pay. This is a perfect way to introduce friends and associates to the benefits of City Club membership.

M A Y

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 Club Closed	2 Fitness 5am – 6pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch BFF DAY IN THE FITNESS CENTERS	3 Fitness 5am – 6pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	4 Fitness 5am – 6pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner PAFW: The British Invasion 7:30pm	5 Fitness 5am – 6pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner LOBSTER NIGHT	6 Fitness 5am – 6pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner FWSO: Troupe Vertigo-Cirque Carnaval 7:30 pm Friday Steak Night	7 Fitness 9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner FWSO: Troupe Vertigo-Cirque Carnaval 7:30 pm
8  Mother's Day BRUNCH	9 Fitness 5am – 6pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch	10 Fitness 5am – 6pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner The U.S. Army Field Band and Soldier Chorus 7:00 pm PAFM	11 Fitness 5am – 6pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	12 Fitness 5am – 6pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner LOBSTER NIGHT	13 Fitness 5am – 6pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner FWSO: Holst's Planets: Bach, Tomasi, and Holst 7:30 pm Friday Steak Night	14 Fitness 9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner FWSO: Holst's Planets: Bach, Tomasi, and Holst 7:30 pm
15 Club Closed	16 Fitness 5am – 6pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch	17 Fitness 5am – 6pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	18 Fitness 5am – 6pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	19 Fitness 5am – 6pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner AUSTRALIAN & NEW ZEALAND WINE TASTING & BUFFET	20 Fitness 5am – 6pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner TBT: A Midsummer Night's Dream 8:00pm Friday Steak Night	21 Fitness 9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner TBT: A Midsummer Night's Dream 2:00pm & 8:00pm
22 Club Closed	23 Fitness 5am – 6pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch	24 Fitness 5am – 6pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	25 Fitness 5am – 6pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner	26 Fitness 5am – 6pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner LOBSTER NIGHT	27 Fitness 5am – 6pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner Friday Steak Night	28 Fitness 9am – 1pm (WFC) 8am – 2pm (MFC) To Go Meals and Dining for Dinner
29 Club Closed	30 Club Closed for Memorial Day	31 Fitness 5am – 6pm (WFC) 5am – 7pm (MFC) To Go Meals and Dining for Lunch & Dinner		 <p>PLAN TO ENJOY DINNER AT THE CLUB BEFORE BASS HALL PERFORMANCES. EVENING DINING SERVICE BEGINS AT 4:00 P.M.</p>		

POLICY REMINDERS

CANCELLATION POLICY. There is a 72-hour cancellation notice on all special events at the Club unless otherwise noted. If a cancellation is made after the 72-hour deadline, the member's account will be charged. We will do our best to confirm reservations. It is, however, the member's responsibility to cancel any reservations.

PHOTOGRAPHY POLICY. Members are encouraged to utilize the Club for photograph sittings. Due to security and scheduling issues, it is necessary to reserve a time and space in advance by contacting Catering Manager, Kelly Norvell at 817.878.4051. Unscheduled photography is not permissible.

J U N E

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
 <p>PLAN TO ENJOY DINNER AT THE CLUB BEFORE THE CLIBURN FINALS. EVENING DINING SERVICE BEGINS AT 4:00 P.M.</p>			<p>1</p> <p>Fitness 5am – 6pm (WFC) 5am – 7pm (MFC)</p> <p>To Go Meals and Dining for Lunch & Dinner</p>	<p>2</p> <p>Fitness 5am – 6pm (WFC) 5am – 7pm (MFC)</p> <p>To Go Meals and Dining for Lunch & Dinner</p> <p>LOBSTER NIGHT</p>	<p>3</p> <p>Fitness 5am – 6pm (WFC) 5am – 7pm (MFC)</p> <p>To Go Meals and Dining for Lunch & Dinner</p> <p>Friday Steak Night</p>	<p>4</p> <p>Fitness 9am – 1pm (WFC) 8am – 2pm (MFC)</p> <p>To Go Meals and Dining for Dinner</p>
<p>5</p> <p>Club Closed</p>	<p>6</p> <p>Fitness 5am – 6pm (WFC) 5am – 7pm (MFC)</p> <p>To Go Meals and Dining for Lunch</p> <p>BFF DAY IN THE FITNESS CENTERS</p>	<p>7</p> <p>Fitness 5am – 6pm (WFC) 5am – 7pm (MFC)</p> <p>To Go Meals and Dining for Lunch & Dinner</p>	<p>8</p> <p>Fitness 5am – 6pm (WFC) 5am – 7pm (MFC)</p> <p>To Go Meals and Dining for Lunch & Dinner</p> <p>Semifinal Recital Bass Hall 7:30pm The Cliburn</p>	<p>9</p> <p>Fitness 5am – 6pm (WFC) 5am – 7pm (MFC)</p> <p>To Go Meals and Dining for Lunch & Dinner</p> <p>Semifinal Recital Bass Hall 2:30pm The Cliburn Semifinal Mozart Concertos - Bass Hall 7:30pm, The Cliburn</p> <p>LOBSTER NIGHT</p>	<p>10</p> <p>Fitness 5am – 6pm (WFC) 5am – 7pm (MFC)</p> <p>To Go Meals and Dining for Lunch & Dinner</p> <p>Semifinal Recital Bass Hall 2:30pm The Cliburn Semifinal Mozart Concertos - Bass Hall 7:30pm, The Cliburn</p> <p>Friday Steak Night</p>	<p>11</p> <p>Fitness 9am – 1pm (WFC) 8am – 2pm (MFC)</p> <p>To Go Meals and Dining for Dinner</p> <p>Semifinal Recital Bass Hall 2:30pm The Cliburn Semifinal Mozart Concertos - Bass Hall 7:30pm, The Cliburn</p>
<p>12</p> <p>Club Closed</p>	<p>13</p> <p>Fitness 5am – 6pm (WFC) 5am – 7pm (MFC)</p> <p>To Go Meals and Dining for Lunch</p>	<p>14</p> <p>Fitness 5am – 6pm (WFC) 5am – 7pm (MFC)</p> <p>To Go Meals and Dining for Lunch & Dinner</p> <p>Final Concerto 1 Bass Hall 7:30pm The Cliburn</p>	<p>15</p> <p>Fitness 5am – 6pm (WFC) 5am – 7pm (MFC)</p> <p>To Go Meals and Dining for Lunch & Dinner</p> <p>Final Concerto 2 Bass Hall 7:30pm, The Cliburn</p> <p>CARTER BLOODCARE BLOOD DRIVE</p>	<p>16</p> <p>Fitness 5am – 6pm (WFC) 5am – 7pm (MFC)</p> <p>To Go Meals and Dining for Lunch & Dinner</p> <p>NEW FORMAT FARM TO TABLE</p>	<p>17</p> <p>Fitness 5am – 6pm (WFC) 5am – 7pm (MFC)</p> <p>To Go Meals and Dining for Lunch & Dinner</p> <p>Final Concerto 3 Bass Hall 7:30pm The Cliburn</p> <p>Friday Steak Night</p>	<p>18</p> <p>Fitness 9am – 1pm (WFC) 8am – 2pm (MFC)</p> <p>To Go Meals and Dining for Dinner</p> <p>Final Concerto 4 Bass Hall 3:00pm The Cliburn</p> <p>Awards Ceremony 7:00 pm, The Cliburn</p>
<p>19</p> <p>Club Closed</p>	<p>20</p> <p>Fitness 5am – 6pm (WFC) 5am – 7pm (MFC)</p> <p>To Go Meals and Dining for Lunch</p>	<p>21</p> <p>Fitness 5am – 6pm (WFC) 5am – 7pm (MFC)</p> <p>To Go Meals and Dining for Lunch & Dinner</p> <p>Rodgers & Hammerstein's Oklahoma! 7:30pm</p>	<p>22</p> <p>Fitness 5am – 6pm (WFC) 5am – 7pm (MFC)</p> <p>To Go Meals and Dining for Lunch & Dinner</p> <p>Rodgers & Hammerstein's Oklahoma! 7:30pm</p>	<p>23</p> <p>Fitness 5am – 6pm (WFC) 5am – 7pm (MFC)</p> <p>To Go Meals and Dining for Lunch & Dinner</p> <p>Rodgers & Hammerstein's Oklahoma! 7:30pm</p> <p>LOBSTER NIGHT</p>	<p>24</p> <p>Fitness 5am – 6pm (WFC) 5am – 7pm (MFC)</p> <p>To Go Meals and Dining for Lunch & Dinner</p> <p>Rodgers & Hammerstein's Oklahoma! 7:30pm</p> <p>Friday Steak Night</p>	<p>25</p> <p>Fitness 9am – 1pm (WFC) 8am – 2pm (MFC)</p> <p>To Go Meals and Dining for Dinner</p> <p>Rodgers & Hammerstein's Oklahoma! 7:30pm</p>
<p>26</p> <p>Club Closed</p>	<p>27</p> <p>Fitness 5am – 6pm (WFC) 5am – 7pm (MFC)</p> <p>To Go Meals and Dining for Lunch</p>	<p>28</p> <p>Fitness 5am – 6pm (WFC) 5am – 7pm (MFC)</p> <p>To Go Meals and Dining for Lunch & Dinner</p>	<p>29</p> <p>Fitness 5am – 6pm (WFC) 5am – 7pm (MFC)</p> <p>To Go Meals and Dining for Lunch</p>	<p>30</p> <p>Fitness 5am – 6pm (WFC) 5am – 7pm (MFC)</p> <p>To Go Meals and Dining for Lunch & Dinner</p> <p>LOBSTER NIGHT</p>		

RESERVATIONS, PLEASE.

City Club Management and Staff always do their utmost to ensure your dining experience at the Club is the very best it can possibly be. Certain days, and times of day, are busier than others due to seasonal events and celebrations. Member reservations for lunch and dinner assist the Club in consistently providing the level of service you deserve. A telephone call to the Club's Receptionist at 817.878.4000, letting us know when you will be coming, how many are in your party, and whether you wish to dine in the Oak Room or the Terrace, will provide seamless enjoyment of your visit to City Club. Any special requests may also be made at this time.

GARAGE PARKING

As a privilege of membership, City Club provides complimentary parking for up to 3 hours in City Center Garages 1 and 2, which are attached via skybridge to the Bank of America Tower.

City Center Parking Garage Management establishes the schedule of parking fees for time over the complimentary 3 hours. After the complimentary 3 hours, the schedule of fees is:

\$3 for 0-1 hr \$9 for 2.5-3 hrs
 \$6 for 1-2 hrs \$12 for 3-4 hrs
 \$7 for 2-2.5 hrs \$15 for over 4 hrs

Parking fees are paid when exiting the garage.

City Club will validate garage parking at the 3rd floor Reception Desk when members are dining at the Club. Parking may also be validated at each Fitness Desk in the Women's and Men's Fitness Centers. It is suggested that members park in Garage II (Calhoun St. entrance) when visiting the Club.

CITY CLUB

F O R T W O R T H

downtown's business, fitness & social club

301 Commerce Street
Fort Worth, TX 76102

Operation Hours

Last reservation can be seated at 7:00 p.m. Club closes at 8:00 p.m.

The Terrace Room

Reservations 817.878.4000
reception@cityclubfw.com
Lunch Monday - Friday
11:30 am - 2:00 pm
Cocktails Tuesday - Saturday
4:00 pm - 8:00 pm
Dinner 4:00 pm - 8:00 pm

The Oak Room

Reservations 817.878.4000
reception@cityclubfw.com
Lunch Tuesday - Friday
11:30 am - 2:00 pm
Cocktails Tuesday - Saturday
4:00 pm - 8:00 pm
Dinner Tuesday - Saturday
4:00 pm - 8:00 pm

The Grill Room

Reservations 817.878.4000
reception@cityclubfw.com
Lunch Monday - Friday
11:30 am - 2:00 pm

Fitness Centers

Men's Fitness Center 817.878.4016
Monday - Friday: 5:00 am - 7:00 pm
Saturday: 8:00 am - 2:00 pm
Women's Fitness Center 817.878.4094
Monday - Friday: 5:00 am - 6:00 pm
Saturday: 9:00 am - 1:00 pm

Accounting

Paula Muller 817.878.4087
pmuller@cityclubfw.com

For Reservations and Information

Management Offices 817.878.4000
Monday - Friday 9:00 am - 5:00 pm

General Manager

Peggie Muir 817.878.4089
pmuir@cityclubfw.com

Membership Director

Debbie Rubin 817.878.4088
drubin@cityclubfw.com

Catering

Kim Keen 817.878.4028
kkeen@cityclubfw.com
Kelly Norvell 817.878.4051
knorvell@cityclubfw.com

The City Club is closed on
Sunday and Monday for Dinner,
except for special occasions.

City Club reserves the right to close the restaurants early if there are no reservations and no patrons.