



University Club of Rockford

November 2022 Syllabus

945 N. Main Street, Rockford, IL 61103

815.962.1730

[www.uclubrockford.com](http://www.uclubrockford.com)

### Welcome, New Members!

#### New Member

Eric & Courtney Oslund

#### Organization

Oslund & Associates Agency, Inc.

#### Sponsored by

Adam Palmquist

### Condolences

The University Club of Rockford extends its deepest condolences to the family and friends of **Darlene Bull**.

Join us all November and December long with **Hallmark Channels Countdown to Christmas** in the Card Room. We will be showing movies when we do not have any pre-scheduled events.





**NEW!!!** Too busy to join us for lunch or dinner? Call and order your meal to-go! Spend \$50 on food (prior to tax and gratuity) and receive a bottle of house wine to enjoy at home. Our lunch and dinner menus are available on our website,

<https://www.uclubrockford.com/dine/>

### TAKE & BAKE Now Available

Plan and head and over dinner to go! Chef O will have Shepard's Pie, Turkey Noodle, and Chicken Enchiladas available frozen to pick up and cook at home. Reheating instructions will be provided. Each Meal is \$10.

**TAKE-N-BAKE  
COOK IT AT HOME!**

### Wine Not Join Us On Monday Nights?!?



Half-Price Bottles of House Wine!!!

Enjoy Cabernet, Chardonnay, Pinot Grigio, Red Blend, or Rose!!!!

### Tuesday Funday!!!

Join us each Tuesday night for Happy Hour drink specials, additional food options, and games!!!

Bring your friends and play Five Crowns! We have plenty of decks of cards and score sheets! Five Crowns is a **five-suited rummy-style card game that**

**appeals to a wide array of card players!** This classic game is a quick favorite features a unique double deck that contains five suits: spades, clubs, hearts, diamonds and stars! This special deck makes it easier to arrange your entire hand into books and runs.



**KIDS EAT  
FREE!**

Did you know on **Thursday Nights** Kids and Grandkids eat **FREE** off the Kids Menu with a Entrée Purchased!!!!



Wine of the month will be **Avaline**. These wines are 100% organic, Vegan, no added sugar, Cameron Diaz is part owner.

\$10 a glass, \$34 dollars a bottle here. \$22 a bottle for take home.

## Red

Cameron's favorite Red: it has a light to medium body with hints of cherry and a touch of spice.

The grapes:

Grenache - Smooth and lean, this grape has black cherry aromas, tart raspberry jam on the palette and a hint of cinnamon on the finish

Syrah - Bold and inky grape, adding structure to the blend along with notes of plum, fresh cracked peppercorn and ripe blackberry



## White

An everyday, easy-drinking White. It's dry with a touch of citrus and a crisp, fresh finish.

The grapes:

Xarel-lo - Adds acidity to the wine, gives it a hint of sea spray and rounds out with some tangy lemon tart vibes

Macabeo - Dry and sharp with aromatic notes of peach blossom, this grape is harvested early to give our white its subtle bite

Malvasía - Smooth yet intense with notes of tropical fruits, this grape adds depth to our white



## **Thursday, November 3<sup>rd</sup> – 5 Course Dinner**

Join us for Chef O's special five-course dinner. The evening begins at 6 p.m. with a welcome wine and appetizers in the living room. The next four courses will be served in the dining room, with suggestive wine pairings available to order. This unique evening will take the place of our regular Thursday night dinner. Reservations are required for this 50-people event. Please select your dinner entrée when making your reservation; Beef Tenderloin Medallions, Sea Scallops, or Brown Butter Gnocchi.

### **Appetizers**

**Salmon Lox Crostini:** Curried salmon, dill and caper cream cheese, and cucumber relish

**Bacon Wrapped Brussels Sprouts:** With honey balsamic reduction

### **Soup**

**Acorn Squash Bisque:** Topped with Gruyere cheese croutons

### **Salad**

**Roasted Corn & Butternut Squash Salad:** Arugula, Dijon Vinaigrette, goat cheese and spiced pumpkin seeds

### **Entrees**

#### **Beef Tenderloin Medallions**

Served medium rare, roasted brussels sprouts, rosemary & garlic fingerling potatoes and finished with a Cabernet reduction \$60.95

or

#### **Seared Scallops**

U-10 Scallops served with a creamy pumpkin risotto, parmesan crisp, peas and finished with fresh sage \$55.95

or

#### **Brown Butter Gnocchi**

Gnocchi tossed with fresh sage, Brown butter, spinach and wild mushrooms, finished with grated pecorino Romano \$45.95

**Dessert: Caramel Apple Crème Brulee**

## Tuesday, November 8<sup>th</sup> – Book Club



Join us on the second Tuesday of each month for Book Club, all are welcome. Book Club with **Shauna Gustafson** will begin at 7PM. This month we are reading *Dark Matter* by Blake Crouch.

### Synopsis

"Are you happy with your life?"

Those are the last words Jason Dessen hears before the masked abductor knocks him unconscious.

Before he awakens to find himself strapped to a gurney, surrounded by strangers in hazmat suits.

Before a man Jason's never met smiles down at him and says, "Welcome back, my friend."

In this world he's woken up to, Jason's life is not the one he knows. His wife is not his wife. His son was never born. And Jason is not an ordinary college physics professor, but a celebrated genius who has achieved something remarkable. Something impossible.

Is it this world or the other that's the dream? And even if the home he remembers is real, how can Jason possibly make it back to the family he loves? The answers lie in a journey more wondrous and horrifying than anything he could've imagined—one that will force him to confront the darkest parts of himself even as he battles a terrifying, seemingly unbeatable foe.

*Dark Matter* is a brilliantly plotted tale that is at once sweeping and intimate, mind-bendingly strange and profoundly human—a relentlessly surprising science-fiction thriller about choices, paths not taken, and how far we'll go to claim the lives we dream of.

## Thursday, November 10<sup>th</sup> – Movie Day – Top Gun Maverick

Set 30 years after its predecessor, it follows Maverick's return to the United States Navy Strike Fighter Tactics Instructor program (also known as U.S. Navy Fighter Weapons School – "TOPGUN"), where he must confront his past as he trains a group of younger pilots, among them the son of Maverick's



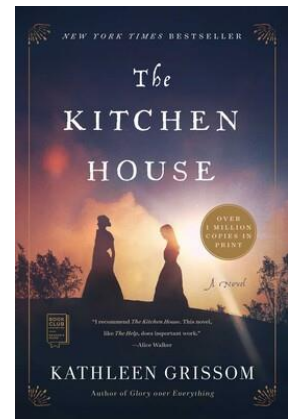
deceased best friend Lieutenant Nick “Goose” Bradshaw, Wrathzo.

Join us for the Lunch Movie that will begin 11:45AM; please come early to place your order. Our Dinner showing will begin at 6PM; please come early for cocktails and to place your dinner order.

### **Wednesday, November 16<sup>th</sup> – Lunchtime Book Club**

Join us each month for our Lunchtime Book Club with **Barb McDonald**, all are welcome. This month they will be meeting on Wednesday, November 16<sup>th</sup> at noon. November’s book is *The Kitchen House* by Kathleen Grissom.

Kathleen Grissom, *New York Times* bestselling author of the highly anticipated *Glory Over Everything*, established herself as a remarkable new talent with *The Kitchen House*, now a contemporary classic. In this gripping novel, a dark secret threatens to expose the best and worst in everyone tied to the estate at a thriving plantation in Virginia in the decades before the Civil War.



Orphaned during her passage from Ireland, young, white Lavinia arrives on the steps of the kitchen house and is placed, as an indentured servant, under the care of Belle, the master’s illegitimate slave daughter. Lavinia learns to cook, clean, and serve food, while guided by the quiet strength and love of her new family.

In time, Lavinia is accepted into the world of the big house, caring for the master’s opium-addicted wife and befriending his dangerous yet protective son. She attempts to straddle the worlds of the kitchen and big house, but her skin color will forever set her apart from Belle and the other slaves.

Through the unique eyes of Lavinia and Belle, Grissom’s debut novel unfolds in a heartbreaking and ultimately hopeful story of class, race, dignity, deep-buried secrets, and familial bonds.

**Lunchtime Book Club December Book - *Because I Could Not Stop For Death* by Amanda Flowers; Date TBD**

## Wednesday, November 16<sup>th</sup> - Thanksgiving Pick-Up Orders Due



Deadline for Thanksgiving Carryout Orders Let Chef O and his talented staff do the work for you! From turkeys and hams, sides, appetizers and desserts, we have it all for you. All Thanksgiving carryout orders can be picked up on Wednesday, Nov. 23 from 11 a.m.–2 p.m. Items that require reheating will come with instructions. Please contact Pat, Kelly, or Julie with any questions or to place your order today.

## Thursday, November 17<sup>th</sup> – Two for \$39.95 Dinner

A great and affordable way to treat your friends and potential new members to the club. Enjoy a salad or soup with choice of entrée. Dinner comes with a choice of house wine (cabernet, chardonnay, pinot grigio, red blend, or rose).

Reservations help us serve you better. Entrée Choices: Orange Roughy, Smothered Pork Chops, Steak Fajita, Sweet & Sour Crispy Tofu.

### **Smothered Pork Chops**

Pork chops seasoned and pan roasted with herbs, spices, mushroom, and onions in a rich gravy served with garlic chive mashed and vegetables.

### **Baked Orange Roughy**

Filet of Orange Roughy served with lemon, butter, herbs, spices, and baked. Served with wild rice pilaf and vegetables.

### **Sweet & Sour Crispy Tofu**

Crispy fried tofu tossed in homemade sweet and sour sauce, peppers, onion, and pineapple served on jasmine rice.

### **Steak Fajita**

Prime Angus sirloin sauteed with peppers, and onions served with flour tortilla, Spanish rice, pico de gallo and guacamole.

## Tuesday, November 22<sup>nd</sup> – Live Music 6PM-8PM

We are thankful to have tunes the Tuesday night before Thanksgiving!!! Join us in welcoming back one of our favorite local musicians, **Miles Nielsen**. We are thankful that Miles will be performing in the dining room from 6PM-8PM. Reservations appreciated. We are extremely THANKFUL for our music sponsors tonight: **Mary Caskey, Helen Hill, and Mary Ann Smith!** Thank you for your continued generosity!!!



## Wednesday, November 23<sup>rd</sup> – Thanksgiving Pick-Ups

Thanksgiving carryout orders can be picked up on Wednesday, Nov. 23 from 11 a.m.–2 p.m.



The University Club will be **Closed on Thursday, November 24<sup>th</sup> and Friday, November 25<sup>th</sup>**. Happy Thanksgiving!!!

## Soup Cook Off Winners!!!

Thank you for participating in our 3<sup>rd</sup> Annual Soup Cook Off!!

1<sup>st</sup> Place – **Marcia Mueller** – Grandma's Birthday Soup

2<sup>nd</sup> Place – **Mary Rose** – Grandma's Chicken Noodle Soup

3<sup>rd</sup> Place – **Bob Nieman** – Venison Chili







**Can We Order Dinner At The Bar?** Of course!!! Mr. Pete Olson, enjoying a U Club Classic Martini followed by Chef O's Apple Cobbler ala Mode!!! Yum!!!

### **Children's Holiday Parties**

Please join us for holiday carols as well as an adult- and child-friendly buffet on Mon., Dec. 12 and Tues., Dec. 13, beginning at 5:30 p.m. Santa will make his appearance at 7 p.m. with gifts for children 12 and under. When making your reservations, please let us know how many adults and kids 12 and under as well as the gender of the children.



### **Holiday Parties**



It's never too early to secure your December dates for business and personal holiday parties. Spots are filling up for December, really, so please contact Kelly Adrian at [kadrian@uclubrockford.com](mailto:kadrian@uclubrockford.com) to make your holiday entertaining a piece of cake this year.

### **Staff Holiday Fund**

In your October statement you will see a \$35 staff holiday fund charge. This is for the staff's holiday bonus and staff party after our busy December. This is a voluntary charge; if you prefer not to contribute, please return the non-participation form by December 10<sup>th</sup> and your account will be credited. The staff thanks you for your support and generosity.



## Bits & Pieces

Is there a local organization that you support? Would you like to **host a Guest Bartender night** at the U Club for that group? It's a fun way to raise awareness and funds for that organization. Contact Kelly for more information.

Remember, you can **enjoy all your U Club favorite meals as a carryout**. Ask your server for a menu to take home. Ask about the nightly specials when calling in your orders.

A gentle reminder, **reservations mean a better dining experience** for not only you, but all our members. Reservations allow us to be better prepared and staffed to serve your dining requests. We appreciate your reservations, but, if you are on the go and drop in at the last minute, we are happy to welcome you.

Do you have a **menu item that you would like to enjoy?** Do you have **special dietary requirements?** Please let us know and we will do our best to meet your needs. Just contact Chef O with your requests.

**Green Comment Cards** are provided with your dining bill and are also available in the foyer at the Club. Please fill them out with the things you love about your club experience or some suggestions for improvement. The food and beverage committee and the board of directors review the comment cards monthly. Our goal is to provide the most enjoyable club experience for members.

Remember to **"like" us on Facebook** to get updates on club happenings and lunch specials and to connect with fellow members. Find us at "U Club Rockford."

**Serving a group in your home or at your office?** Let the U Club do the work for you. Contact Kelly for menu ideas and more information.



Are you involved with a Card Club, Book Club, any Club? The **University Club of Rockford** is a great place for your Club to meet. Contact Kelly with any questions.

## **Member Incentive Program**

New members will pay a \$250 initiation fee and their first month dues. Upon payment, they will receive a \$250 food and beverage credit in five \$50 gift certificates. The primary sponsor will also receive a \$250 food and beverage credit in five \$50 certificates. This is based on a regular membership. Junior memberships will receive a pro-rated version based on junior dues. This is our most aggressive new-member incentive program and we know that you will get the word out to potential members. Only one gift certificate can be used each visit. Please call Kelly or Julie with any questions at 815.962.1730.

## **Club Hours**

Lunch Monday – Friday 11AM-2PM

Monday Night Homestyle Menu - 5PM-8PM

Tuesday Funday – 5PM-8PM

Wednesday – Club Closes at 2PM

Thursday Night Dinner – 5PM-9PM

Fabulous Fish Fry Dinner – 5PM-9PM