



March 2023

Newsletter



INTRODUCING OUR FIRST *Sunday Lunch Buffet*

THE FIRST SUNDAY OF EVERY MONTH!
11AM-2PM

starting
**MARCH
5TH**



\$18
PER PERSON
KIDS 12 & UNDER
\$10

FRIED CHICKEN & HAM

CALL FOR
RESERVATIONS
573.248.1123

Hella Members!

Spring is almost here!
We are so excited for the
upcoming golf season.

I still have 2 spots open for certified
lifeguards. If you know of someone,
please send them in.

We will be having our first lunch
buffet on March 5th from 11-2pm.
We plan to make this a monthly
occurrence, first Sunday of every
month. Please call for reservations. I
am expecting a large crowd for fried
chicken and ham.

Thank you!

Jearna Shepard
Club Manager

Ladies Luncheon
MARCH 15



GET IN TOUCH WITH US:

- 📍 1200 Country Club Drive
Hannibal, MO 63401
- 📞 573-248-1123
- ✉ clubmanager@hannibalcountryclub.com

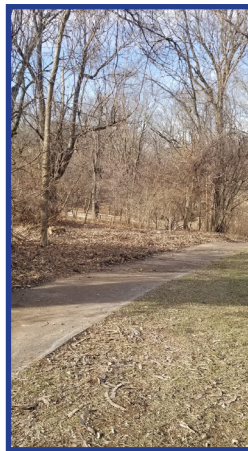
VIEW MORE CLUB INFO ONLINE
www.hannibalcountryclub.com

📺 FOLLOW US ON FACEBOOK
www.facebook.com/HannibalCountryClub

Use your camera
on your phone to
scan this code and
go to our website
right from this
newsletter!



COURSE UPDATES *from Robert Rigney, Course/Grounds Keeper*



3 cart path at the green and New out of bounds on 6. Thank you to David Mosley, Jimmy Mosley, Tyler Mosley, Bob Garner and Albert Rendlen for their hard work on cleaning up this area. What a difference. Also thank you to John Borrowman for the use of his trailer.



2023 BOARD OF DIRECTORS

- Steve Carroll: President**
- John Borrowman: Vice Pres.**
- Tara Lewton**
- Jeff Bross**
- Tyler Mosley**
- Mac Fisher**
- John Fernandez**
- Robin Donegan**
- Bob Garner**

PEO GROUP 2023



This is the information for HCC PGA Jr. League:
<https://christensengolf.com/pgajr-league-2/>
 To register you you must go to:
www.pgajrleague.com.
 The code to get in the HCC registration portal is **HCC1903**

CLUB MANAGER:
Jeana Shepard

GREENS/GROUNDS KEEPER:
Robert Rigney

UPDATED MENU!

There are some great things happening in our Club Kitchen! You have to try our NEW MENU!!



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|---|--|
| <p><u>Starters</u></p> <p>Cocktail Shrimp \$12 6 jumbo cocktail shrimp served over ice with cocktail sauce</p> <p>Fried Green Beans \$10 served with a side of ranch for dipping</p> <p>Onion Rings \$9 beer battered and served with ancho chipotle sauce</p> <p>Portabella Spears \$12 Thick cut portabellas hand breaded served with ranch</p> <p>Chicken Wings \$12 7 bone in wings with choice of BBQ, buffalo, parmesan garlic or naked. Served with dipping sauce of choice</p> <p>Mozzarella Sticks \$11 served with marinara for dipping</p> <p><u>Fresh Salads</u> Ranch, Blue Cheese, Italian, Balsamic, French & Caesar</p> <p>House \$10 lettuce blend, red onion, tomato & feta add chicken \$3</p> <p>Wedge Salad \$12 iceburg lettuce, bacon, cheese, egg, onion, blue cheese & tomato</p> <p>Chicken Caesar \$13 Romaine, grilled chicken, asiago, croutons and tossed in Caesar dressing</p> <p>Cobb \$14 lettuce blend, topped with smoked turkey, bacon, egg, cheddar, tomato & onion</p> | <p><u>Sandwiches & Wraps</u> Choice of fries, onion rings, house salad or caesar</p> <p>"The Club" \$15 Smoked turkey breast, thick cut Applewood bacon, cheddar, romaine, tomato & onion</p> <p>Grilled Chicken Sandwich \$14 charbroiled chicken breast on a toasted bun with romaine, tomato & onion. Add cheese .50, bacon \$1</p> <p>Pork Tenderloin \$15 Hand cut and tenderized pork tenderloin, grilled or hand breaded and fried. Served with romaine, tomato, onion and pickle</p> <p>Southwest Chicken Wrap \$14 cajun grilled chicken, romaine, pickled onion, corn and ancho chipotle sauce</p> <p>Chicken Caesar Wrap \$13 grilled chicken breast, romaine, asiago and caesar dressing</p> <p>Buffalo Chicken Wrap \$13 breaded chicken tenders tossed in buffalo sauce, romaine, tomato, asiago cheese and ranch</p> <p><u>Burgers</u> Choice of fries, onion rings, house salad or Caesar</p> <p>American \$16 Ground chuck, sharp cheddar, lettuce, tomato, onion, pickle, mayo & mustard add bacon \$2</p> <p>Western \$17 Ground chuck, thick cut Applewood smoked bacon, sharp cheddar, fried jalapenos, onion & BBQ sauce</p> <p>Mushroom Swiss \$16 Ground Chuck, sauteed portabellas and onions and swiss cheese</p> |
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CHEF:
Mike Flefer

**KEEP UP TO DATE:
 FOLLOW US
 ON SNAPCHAT!
 SCAN THE CODE->**

