



Moorestown Field Club

Newsletter

November 2020

1892

A letter from the President, Matt Simeone

Matt Simeone

Email: mjsimeone@gmail.com

Dear Members,

We have been very fortunate to enjoy our golf and racquet sports during this most unusual of years and please continue to enjoy MFC as long as the weather permits. Thank you to George, Mike, and the MFC team for their excellent work this year.

The Board and MFC team are formulating dining options as we transition from outdoor to indoor dining, and we will continue to update the Membership on hours of operation and offerings. All of our decisions will follow State and CDC guidelines, and will place the safety of our Members and Staff first.

**** Please note that ALL indoor dining will require a reservation, and please call Lisa or Foodwerx to make a reservation.****

Our long awaited and much needed bunker rebuilding project has started, and please be mindful of the evolving areas of ground under repair. Updates on closures will be available in the Golf Pro Shop.

The Board and MFC Team continue to manage MFC from a position of financial strength, and we thank you for your continuing support.

Sincerely,
Matt Simeone
Board of Trustees, President

PS - Please be sure to contribute to the Ladies Polar Bear donation drive. From November 13th through November 19th they are looking for donations of coats and/or canned goods for our local community. Your donations can be dropped off in the clubhouse lobby, and please contact Lisa with any questions. Thank you in advance for your generous support.

A letter from the Golf Pro, George Frake II

Golf Pro-George Frake II

Email: gfrake@moorestownfc.com

I can not believe how fast the season went. Even with a few weeks off in the Spring we have played over 19,500 rounds of golf so far this year. With 2 months of golf to go I anticipate over 21,000 rounds of golf to be played. Quite a lot of golf for a 9 hole course. The additional play did not hurt the turf as we had great conditions throughout the season.

A quick congratulations to this year's championship winners. Men's Club Champ- Doug Dreby, Women's Club Champ- Maryellen Gallagher, Women's 9 Hole Champion- Patty Savage, Stokes Cup- Doney Largey, Greenwood Cup- Garrett McVaugh and Doney Largey, Retirees Champ- Bill Morsell, Women's President's Cup- Audrey Brisson. Congrats on a great year of golf.

November Golf Hours

Weekday hours will change to 9am beginning November 9th. Weekend tee times will remain at 8am until December. We will continue to utilize tee times until play diminishes.

Golf Shop Credit

Golf shop credits will expire at the end of the year. The shop is fully stocked and there are new orders arriving over the next few weeks. The new MFC Hoodies are now available along with some new Travis Mathew outerwear and jackets and Adidas cold weather gear. I am currently awaiting the arrival of a women's Adidas order and some larger men's sizes. If you would like to special order something please let me know as orders are taking much longer than normal.



A letter from the Golf Pro, George Frake II

Golf Pro-George Frake II

Email: gfrake@moorestownfc.com

Precision Pro Rangefinders

The shop is currently stocking Precision Pro NX9 and NX9 Slope Rangefinders. These products contain comparable technology to the Bushnell products at a reasonable price and in some areas it out performs the competitors. Receive 10% off listed price through the end of the year.

Here is a link to the products: <https://www.precisionprogolf.com/product/nx9-slope-rangefinder/>

Ladies Sale

The current stock of ladieswear has been put on clearance. Short sleeve and sleeveless shirts are now \$20 each. Long sleeve, outerwear and jackets are now \$35 while supplies last. Start your Holiday shopping now.



A letter from Men's Golf

Men's Golf- Tim Casale

Email: timc52478@yahoo.com

The "official" end of the golf season is upon us and the weather has definitely felt more like autumn in the recent weeks. It has definitely been an extraordinary year, and even more so for golf, with a lot of casual golfers flocking to the sport, with it being easily accessed during this pandemic. I continue to be impressed with the numbers coming out around our club and continue to be encouraged with the health of our club and men's golf in particular. George informed me the other day that we were close to 20,000 rounds of golf played at MFC. When a normal year average is about 12-15 thousand, this is mind boggling.

I want to avoid being redundant with mine and George's updates both in the newsletter and with the results he has posted in and around the clubhouse, so I will just mention some highlights here and there.

The Greenwood Cup: McVaugh/Largey team was victorious in this 5 month long journey. Many Congrats to their stellar play throughout

****Correction** Senior Club Championship-** I want to apologize to **Pat Fowler**. I misread the announcement that George posted. Pat was the overall Senior Champion. The others I listed, in the last newsletter, were separate "flight champions" Congrats to Pat and all of the other winners.

Our Men's 2 Day Member-Guest: We had a great turnout for our first ever expanded Member Guest, which will hopefully become the norm when we start back up again next year. The results of all the format winners were posted by George on the board outside the clubhouse. The shootout was won by **Dave Higgs** and his son **Tom Higgs**. Tom is a former member and this was Dave's second win in three years, winning two years ago with his other son Patrick. This time Dave, with Tom as his partner, bested **Peter Ellison** and his son **Brian Ellison**. This was the second straight year that Peter and his son made it to the final hole, but came up short. They did however play extremely well all weekend, win multiple formats and take home some nice pro-shop credit. Congrats to all the winners. A very nice time was had by all.

.

A letter from Men's Golf

Men's Golf– Tim Casale

Email: timc52478@yahoo.com

Lastly, congratulations to our Pro George, who won the Winter League Open, re-scheduled from March of this year, at Valleybrook Country Club. He shot a 2 under par 70. When you see him you can say congrats! Always good publicity for the club!

Mark your calendars for the events below.

Friday November 13th: Masters Friday- 18, 9 holes and/or 27. Sign ups are in the pro-shop

Sunday November 15th: Masters Pick your PGA partner drop-in (choose any PGA player playing on Sunday and combine their score with your net score) \$10

Saturday December 5th- Holiday Cheermeister Tournament- Guests welcome



A letter from Men's Golf

MFC Seniors League

Tony Casale

acasale41@yahoo.com

With the advent of Fall we officially close the golf season until April. To say the least this has been a strange year. Even with the very abnormal circumstances, we were able to play a considerable amount of golf and enjoy the camaraderie of our fellow golfers.

The Seniors League {aka Retirees} held their closing day activities on Wednesday October 28. We had 22 of our members participate in golf and the luncheon. The champion for the 2020 season is Bill Morsell. Runner up is Joe Mazzarelli, with third place going to Steve Engle and John Kallelis in fourth. Congratulations to all. Also a thank you to all who showed each Wednesday. Hopefully our membership will grow next season. All male members over the age of 60 are welcome to join us.

We will continue to meet and play each Wednesday, weather and course conditions permitting. Sign up and join us. To all: Stay safe, practice good health and keep golfing.



Champion!

A letter from the Tennis Pro Mike Perrone

Tennis Pro Mike Perrone

Email: mptopspin@yahoo.com

MFC Club Tournament Results

This year was our best club tournament as we had three strong events. The tournament began in early September and concluded in mid October. Thank you to all players who participated and made it a success.

Mixed Doubles

The mixed doubles tournament had a nice size draw with all teams extremely competitive. Plenty of three set matches but in the final it was Wayne and Cynthia Striebich defeating Steve Graham and Linda Kapostas in a three set battle. It's the first year the Striebichs entered together and they played well throughout the tournament.



Wayne & Cynthia Striebich

The women's doubles tournament had an equally impressive draw. In the end it was Amy Webb and Beth Cashan defeating Linda Kapostas and Paige Penner. This was also Amy and Beth's first year together playing and they were strong from the start not dropping one set throughout the draw. Some very good matches leading up to the final.



Amy Webb & Beth Cashan

A letter from the Tennis Pro Mike Perrone

Tennis Pro Mike Perrone

Email: mptopspin@yahoo.com

In the men's singles tournament Nick Maravich continued his dominance in this event with a victory over Steve Graham. If you are not aware, Nick plays throughout the tri-state area competing in USTA tournaments and has won or gone to the finals in every event.

Congratulations to all players and winners!

Friday Ladles League

Beginning in early September we started a ladies doubles league composed of 32 regular players and about 15 subs. This is a great number as other clubs that normally held leagues were unable to do so. About 95% of the players were MFC members! The league was mainly composed of all three of our spring league teams as we divided all four of our teams in four flights. This was a great way for all our players to participate.

Special thanks to the four captains who did a great job getting subs, and organizing their line-ups each week.

Captains:

Paige Penner, Steph Morrison, Lynn Rohrbach, Greta Beaty

New Members/Winter Play

As the bulk of our season begins to wind down a little we hope that all our new members are enjoying their play at MFC. At MFC it's very common for our players to play 12 months of the year outdoors. Our courts are nicely wind blocked. We will continue our programs throughout the year and especially this year as most players do not feel comfortable playing indoors. We may move indoors in January if all Covid conditions improve and weather is not cooperating.

Clay Courts

This time of year gets a bit tricky with our Har tru courts. There may be days we will have to close them if lows dip 32 or below overnight. We will try and keep them operable as long as possible but please call ahead to make sure they are playable after a cold evening.

A letter from the Tennis Pro Mike Perrone

Tennis Pro Mike Perrone

Email: mptopspin@yahoo.com

Junior groups

Our Tuesday Thursday junior group is going very well. Over 20 young players still playing and a few more being added. We will continue at least through Thanksgiving and hopefully beyond. Thank You parents for your consistency bringing your young players.



Tennis Tip

The sun...

Can be good for keeping you warm on courts but bad for visibility. Like everything else the more you get used to it the easier it gets. You will have to learn how to squint, hold your hand up, wear proper visors and hats to make sure you can see that ball enough when it's lobbed up in the sky. If you are not wearing a hat or visor while playing In the late fall you are at a huge disadvantage.

Ladies Golf

Ladies 18-Holers- Jackie Diepold

Email: twojsmom@hotmail.com

It's been an interesting year but the 18 holers were so fortunate to have beautiful Tuesday morning weather to play golf throughout the season. We successfully ended with our closing day on the last Tuesday in October with a nine-hole scramble and outside lunch and meeting downtown. We will continue to play throughout the fall and winter in our Polar Bear competition along with the 9 holers.

Carol Beard and Linda Kastner have agreed to co-chair the 18-hole group next year so look forward to hearing from them in the spring. A majority of the weekly tournaments will be the Nassau format with a winner for the front nine, a winner for the back nine and an 18-hole winner. Ladies, please join us on Tuesdays in 2021. In addition to weekly tournaments, we will again organize the Ladies Club Championship, the President's Cup and hopefully return to WGAP team matches.



Please note: Anyone who previously paid their GIN fees to the Ladies 9 or 18 Holer group will now be billed by the club every January. Any other women interested in obtaining a GHIN number please contact the Pro Shop for help.



**Join us at a Polar Bear's Picnic to benefit local Family Services
and St. Matthew Church Food Bank**

on

Thursday, November 19, 2020

8:30 - Social

**9:00 - 9 Hole Scramble followed by a light lunch, s'mores and
hot chocolate**



**Cost: \$20 per person, plus a donation of a new coat (any size)
and /or canned goods.**

**All women golfer's are welcome to participate. Please contact Katie
Alexander by Monday, November 16 to register.**

(63kalexander@gmail.com)

**The fee for the event is due by Monday, November 16 and can be paid
by check or cash.**

Make checks payable to: 9 Holers-MFC

An envelope for fees is in the business office with Lisa Pine.

**Coats and canned goods can be dropped off in the Club House lobby
from Friday, November 13 through Thursday, November 19.**



Thank you in advance for your generosity and support.

Ladies Golf

October 21 members traveled to Lookaway Golf Club in Bucks County and participated in the WGAP 2nd Stroke event. MFC 's top winners were Audrey Brisson for Class C and Kris Furey for Class D. All the players walked away winners as they wrapped up with this final WGAP event of the season being one of the strongest teams in WGAP this year.

Congratulations Ladies!!!



Audrey Brisson, Katie Alexander, Kris Furey, Maryellen Gallagher, Cathy Hipple, Pat DeHart, Trish Trivinia and Janice Powell

A letter from the Dining Committee

Bill Morsell

Email: morsell@comcast.net

As late Fall approaches, please be assured that the Field Club is doing everything necessary to make your dining experience pleasurable and safe. We will continue to have outdoor dining as long as possible, and indoor dining is available. All COVID-19 precautions are being taken. Three outdoor heaters have been purchased to keep us comfortable. And of course, the view at this time of the year is outstanding!

Thank you to all who attended our special dining events in October - the Octoberfest Festival and Italian Dinner Night. For November, we are planning a special dining event on Wednesday November 11. The theme is yet to be determined. Takeout Thanksgiving turkey dinners will also be available. Watch for further details. If you have a suggestion for a special dinner night, please contact Lisa Pine or any member of the Dining Committee.

Our regular dining hours remain unchanged: Lunch from Wednesday to Saturday and dinner on Thursday and Friday. When planning to dine, please keep MFC in mind and don't forget to call for reservations. The continued success of dining at the Field Club relies upon your patronage.

Bill Morsell and The Dining Committee



Outdoor Patio Dining with Outdoor Bar Area

Wednesday 11:30-2:00 pm

Thursday and Friday

11:30 am—9:00 pm

Saturday

11:00– 3:00 pm

Reservations required

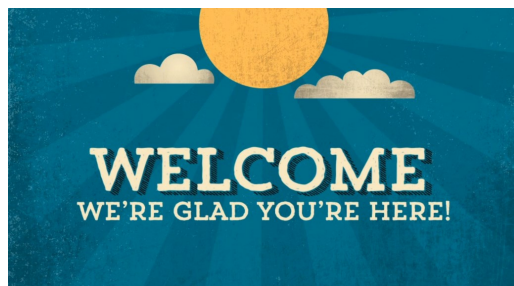
Please call 856-235-1464 x1

Need a place to host your next event! Remember MFC Members receive a 50% discount on the rental fees at the clubhouse!

We are still following the guidelines of the CDC for attendance



Welcome some of our newest Members



Wray Hughes

Chris Bain

Greg Emmett





Moorestown Field Club

New Lunch Menu

STARTERS

- **Pacific Rim Oriental Pork Potstickers (YUM!)** served w/Asian Dipping **\$12**
 - **Fried Mozzarella** served w/ Marinara Dipping **(6 Pc) \$9**
 - **Cheesesteak Egg Rolls** served w/ Spicy Ketchup **\$12**
- **Mediterranean Sampler** Lemon Hummus, Kalamata Olives, Crumbled Feta, Grilled Pita Crisps & Manicured Vegetables **\$10**
- **Chicken Quesadilla** w/ Roasted Peppers, Caramelized Onions & Cheddar Blend **\$9**
House Made Chips \$4 per Bowl
- **Truffle Fries** French Fries tossed with Parmigiano Reggiano, Parsley & Drizzled with Truffle Oil **\$10**
- **Crispy Boneless Fried Chicken Wings** served with Bleu Cheese & Fresh Celery Choice of Dry, BBQ, Honey Buffalo, or Spicy Korean **\$10 ADD FRIES \$14**
- **Loaded Mega Fries** – French Fries topped with Cheese Sauce, Bacon, Scallions, Melted Mozzarella & Ranch Drizzle **\$10**
- **Margherita or Grilled Veggie & Mozzarella Flatbreads** choice of Naan or Cauliflower Crust **\$10 ADD Grilled Chicken + \$3**
- **BBQ Chicken Flatbread** w/ Crumbled Bacon, Cheddar, Caramelized Onion & Tangy BBQ Sauce **\$12**
 - **Old Bay Dusted Steamed Shrimp** served w/ cocktail sauce **(6 pc) \$13**

SALADS

(Choice of Balsamic, Raspberry Vinaigrette, Ranch, Creamy Bleu Cheese or Lemon Caesar)

- **Field Club Cobb Salad** w/ Mixed Greens, Grilled Chicken, Bacon, Avocado, Hard Boiled Egg, Grape Tomatoes & Bleu Cheese **\$13 Petite \$10**
 - **foodwerx Signature Funky Salad** w/ Mixed Greens, Candied Pecans, Dried Cranberries, Blueberries, Strawberries, Gorgonzola, Confetti Peppers and Scallion Confetti **\$9 Petite \$7**
 - **Classic Deluxe Caesar** w/Romaine Lettuce, Grape Tomatoes, Hard Boiled Egg, Parmesan Cheese & House made Croutons **\$10 Petite \$8**
 - **BLT + A + E** w/ Romaine, Crispy Smoked Bacon, Tomatoes, Avocado, Hard-Boiled Egg, Frizzled Onions & Toasted Pistachios **\$9 Petite \$7**
 - **Greek Salad** w/ Kalamata Olives, Red Onion, Feta, Tomatoes, Peppers, Cucumbers, & Chick Peas **\$9 Petite \$7**
 - **Chili Glazed Grilled Shrimp Salad** w/ Mixed Greens, Cheddar, Grilled Onions, Charred Grape Tomatoes, Toasted Pumpkin Seeds, Roasted Peppers & Cucumber **(One Size) \$14**
- Enhance your Selection: Marinated Vegetables +\$4 Grilled Chicken Breast +\$5 Shrimp + \$7**



Moorestown Field Club

New Lunch Menu

COLD SANDWICHES

(SELECTIONS ARE SERVED WITH HOUSE MADE POTATO CHIPS OR FIELDS OF GREEN SALAD)

- **Grass Keeper Wrap** Roasted Turkey, Avocado, Swiss Cheese, Tomato, Ranch Dressing and Mixed Greens **\$10**
- **Tuna Salad in a Pita** w/ Mixed Greens & Tomatoes **\$9**
- **Grilled Chicken Caesar Wrap** Grilled Chicken, Chopped Romaine, Roma Tomatoes, Parmesan Cheese & Caesar Dressing **\$9**
- **The CLUB CLUB** -Roasted Turkey, Extra Smoked Bacon, Avocado, Roma Tomato, Lettuce and Hellman's Mayo **\$13**
- **Extreme BLT** Extra Bacon, Roma Tomato, Lettuce & Hellman's Mayonnaise **\$9** add Avocado **\$12**
- **Liverwurst** **\$9**

HOT SANDWICHES

(SELECTIONS ARE SERVED WITH HOUSE MADE POTATO CHIPS OR FIELDS OF GREEN SALAD)

- **Monterey Jack Chicken** w/ Cheddar Cheese, Bacon, Roma Tomatoes, Caramelized Onions & Chipotle Mayo **\$12**
- **Turkey Melt** Brie Cheese, Bacon, Tomato, Mixed Greens & Peppercorn Parmesan Dressing **\$12**
- **Philly Cheese Steak** Sirloin Steak, Caramelized Onions and choice of cheese **\$11**
- **Chicken Cutlet Sandwich** (Grilled, Fried or Buffalo Style) with Lettuce, tomato and Mayo **\$11**
- **Three Cheese Grilled Cheese** American, Cheddar & Mozzarella cheeses with sliced Tomato **\$8** add bacon **\$10**
- **Grilled Frank** – Two Grilled Hotdogs served with Sweet Relish, Diced Onion, and Spicy Mustard **\$7**

HALF POUND BURGERS

(SELECTIONS ARE SERVED WITH FRENCH FRIES OR FIELDS OF GREEN SALAD)

- **All American** w/ choice of cheese, Red Onion, Lettuce and Roma Tomatoes **\$13** add Bacon **\$15**
- **The werx Burger** w/ Choice of Cheese, Fried Egg, Lettuce, Tomato, Sautéed mushrooms & Caramelized Onions **\$13** add Bacon **\$15**
- **Pizza Burger** w/ Marinara, Basil Pesto & Provolone **\$12**
- **Keto Burger** – (no bun) served over a Mixed Green salad topped w/ Sliced Avocado, Bacon, Caramelized Onions choice of Hard-Boiled Egg or Fried Egg & choice of Cheese **\$14**



Moorestown Field Club

New Lunch Menu

DESSERTS

- **Featured Ice Cream with Chocolate Drizzle \$5**
- **Vanilla Ice Cream topped with Vanilla ice Cream & Caramel Drizzle \$6**

YOUNG ONES

- **Chicken Tenders & Fries served w/Honey Mustard \$8**
 - **Grilled Cheese served w/ Potato Chips \$6**
- **Chicken & Cheese Quesadillas served w/ Sour Cream \$6**
- Kid's Pasta with a Choice of Butter or Sunday Gravy \$6**
- Flatbread Cheese Pizza \$7**

BEVERAGE

- **Coke, Diet Coke, Sprite, Ginger Ale or Iced Tea \$3**
- Coffee or Tea \$2**



Moorestown Field Club

New Dinner Menu

STARTERS

- **Pacific Rim Oriental Pork Potstickers (YUM!)** served w/Asian Dipping **\$12**
 - **Fried Mozzarella** served w/ Marinara Dipping **(6 Pc) \$9**
 - **Cheesesteak Egg Rolls** served w/ Spicy Ketchup **\$12**
- **Mediterranean Sampler** Lemon Hummus, Kalamata Olives, Crumbled Feta, Grilled Pita Crisps & Manicured Vegetables **\$10**
- **Chicken Quesadilla** w/ Roasted Peppers, Caramelized Onions & Cheddar Blend **\$9**
House Made Chips \$4 per Bowl
- **Truffle Fries** French Fries tossed with Parmigiano Reggiano, Parsley & Drizzled with Truffle Oil **\$10**
- **Crispy Boneless Fried Chicken Wings** served with Bleu Cheese & Fresh Celery Choice of Dry, BBQ, Honey Buffalo, or Spicy Korean **\$10 ADD FRIES \$14**
- **Loaded Mega Fries** – French Fries topped with Cheese Sauce, Bacon, Scallions, Melted Mozzarella & Ranch Drizzle **\$10**
- **Margherita or Grilled Veggie & Mozzarella Flatbreads** choice of Naan or Cauliflower Crust **\$10 ADD Grilled Chicken + \$3**
- **BBQ Chicken Flatbread** w/ Crumbled Bacon, Cheddar, Caramelized Onion & Tangy BBQ Sauce **\$12**
 - **Old Bay Dusted Steamed Shrimp** served w/ cocktail sauce **(6 pc) \$13**

SALADS

(Choice of Balsamic, Raspberry Vinaigrette, Ranch, Creamy Bleu Cheese or Lemon Caesar)

- **Field Club Cobb Salad** w/ Mixed Greens, Grilled Chicken, Bacon, Avocado, Hard Boiled Egg, Grape Tomatoes & Bleu Cheese **\$13 Petite \$10**
 - **foodwerx Signature Funky Salad** w/ Mixed Greens, Candied Pecans, Dried Cranberries, Blueberries, Strawberries, Gorgonzola, Confetti Peppers and Scallion Confetti **\$9 Petite \$7**
 - **Classic Deluxe Caesar** w/Romaine Lettuce, Grape Tomatoes, Hard Boiled Egg, Parmesan Cheese & House made Croutons **\$10 Petite \$8**
 - **BLT + A + E** w/ Romaine, Crispy Smoked Bacon, Tomatoes, Avocado, Hard-Boiled Egg, Frizzled Onions & Toasted Pistachios **\$9 Petite \$7**
 - **Greek Salad** w/ Kalamata Olives, Red Onion, Feta, Tomatoes, Peppers, Cucumbers, & Chick Peas **\$9 Petite \$7**
 - **Chili Glazed Grilled Shrimp Salad** w/ Mixed Greens, Cheddar, Grilled Onions, Charred Grape Tomatoes, Toasted Pumpkin Seeds, Roasted Peppers & Cucumber **(One Size) \$14**
- Enhance your Selection: Marinated Vegetables +\$4 Grilled Chicken Breast +\$5 Shrimp + \$7**



Moorestown Field Club

New Dinner Menu

HALF POUND BURGERS

(SELECTIONS ARE SERVED WITH FRENCH FRIES OR FIELDS OF GREEN SALAD)

- **All American** w/ choice of cheese, Red Onion, Lettuce and Roma Tomatoes **\$13** add Bacon **\$15**
- **The werx Burger** w/ Choice of Cheese, Fried Egg, Lettuce, Tomato, Sautéed mushrooms & Caramelized Onions **\$13** add Bacon **\$15**
 - **Pizza Burger** w/ Marinara, Basil Pesto & Provolone **\$12**
- **Keto Burger** – (no bun) served over a Mixed Green salad topped w/ Sliced Avocado, Bacon, Caramelized Onions choice of Hard-Boiled Egg or Fried Egg & choice of Cheese **\$14**

ENTREES (AVAILABLE AFTER 4 PM)

(Selections are served with complimentary Assorted bread basket & choice of side Fields of Green or Caesar Salad)

- **Sweet & Spicy Center Cut Pork Chop** w/ Red Skinned Smashed Potatoes & Vegetable du Jour **\$25**
- **Chilean Sea Bass** topped w/ Thyme & Honey Dijon Glaze served w/ Red Skinned Smashed Potatoes & Vegetable du Jour **\$30**
- **Three Cheese & Spinach Ravioli** w/ Blistered Grape Tomatoes & Herb Pesto Crema **\$22** ADD Lemon Herb Grilled Chicken **\$27**
- **House Made Meatloaf** served w/ Smashed Red Skinned Potatoes & Vegetable du Jour **\$23**
 - **Parmesan Crusted Chicken** - Panko and Parmesan Breaded Chicken Breast topped w/ Bruschetta Tomatoes, Arugula & Honey Balsamic Drizzle served w/ Penne a la Vodka **\$24**
- **Shrimp Pappardelle Primavera**-Sautéed Jumbo Shrimp, Broccoli, Roasted Peppers, Asparagus & Grape Tomato w/ Extra Virgin Olive Oil, White Wine, Lemon Reduction **\$25**

DESSERTS

- **Featured Ice Cream with Chocolate Drizzle** **\$5**
- **Vanilla Ice Cream** topped with Vanilla ice Cream & Caramel Drizzle **\$6**

YOUNG ONES

- **Chicken Tenders & Fries** served w/ Honey Mustard **\$8**
 - **Grilled Cheese** served w/ Potato Chips **\$6**
- **Chicken & Cheese Quesadillas** served w/ Sour Cream **\$6**
- Kid's Pasta** with a Choice of Butter or Sunday Gravy **\$6**
- Flatbread Cheese Pizza** **\$7**

BEVERAGE

- **Coke, Diet Coke, Sprite, Ginger Ale or Iced Tea** **\$3**
- Coffee or Tea** **\$3**

WHITE WINES

	Glass	Bottle
GIULIANO ROSATI FRIULI PINOT GRIGIO 2019 ITALY - Clean, crisp aromas of apple, citrus, and peach carry over to the fruity and refreshing palate.	6.00	20.00
SIMPLE LIFE CHARDONNAY 2019 CALIFORNIA - A delightful balance of fruit forward flavors and creaminess, refreshing with a long velvety finish.	8.00	26.00
SAUVIGNON BLANC BLIND RIVER 'ARONA' 2019 NEW ZEALAND - Intense and fragrant, with orange blossom, green apple and mango flavors, set on a juicy fleshy frame.	8.00	26.00
BALBACH RIESLING 2018 GERMANY - Wine is succulent and balanced with citrus, herbs and smoked nuts typical of the red slate soil in which it is grown.	-	26.00
MORGAN WINERY SAUVIGNON BLANC MONTEREY 2017 CALIFORNIA - Flavors of lemon and lime are lively and refreshing. The small touch of oak accents the bright acidity by adding elegant texture.	-	32.00
BODEGAS JORGE ORDONEZ VERDEJO 'NISIA' 2017 SPAIN - Bouquet of golden apple, pineapple, and Meyer lemons as well as a medium-bodied, nicely textured, mouth filling style on the palate.	-	32.00
BEAUCHENE COTES DU RHONE BLANC 'GRANDE RESERVE' 2019 FRANCE - Bouquet of meadow flowers, a cake and honey, a fresh and subtle wine with a nice long and aromatic finish.	-	32.00
DOMAINE DE LA CROIX SENAILLET SAINT-VERAN 2018 FRANCE - Crisp, textured and with great acidity, this chardonnay is packed with fresh citrus and apple fruits cut with strong minerality.	-	42.00

SPARKLING & ROSÉ

CA' FURLAN PROSECCO EXTRA-DRY 'CUVEE BEATRICE' NV ITALY - Balanced and lightly juicy, this creamy Prosecco offers textbook notes of white peach, almond skin and orchard blossom, as well as lemon zest and spice details on the finish.	7.00	23.00
CHATEAU SAINT-HONORE COTES DE PROVENCE ROSÉ 2019 FRANCE - An effusive, floral nose and a crisp mineral attack with hints of red apple, orange zest, and cranberry.	9.00	30.00
CHATEAU DE PAMPELONNE COTES DE PROVENCE ROSÉ 2019 FRANCE - Dry and like on the palate, offering juicy pomegranate, strawberry and blood orange flavors that pick up a spicy element on the back half.	-	40.00



RED WINES

	Glass	Bottle
CESANI CHIANTI COLLI SENESI 2018 ITALY - An open red fruit poppant, with a juicy and lingering pleasant finish.	8.00	26.00
DANTE CABERNET SAUVIGNON 2017 CALIFORNIA - Medium tannin with soft berry and currant fruit and a touch of oak, full-bodied and a nice long finish.	8.00	26.00
LYLE THOMAS PINOT NOIR 2017 CALIFORNIA - On the palate, the wine is rich with dark chocolate-covered cherries, freshly ground coffee, layered with broad but supple tannins.	9.00	28.00
DOMINIO DE EGUREN 'PROTOCOLO TINTO' 2017 SPAIN - This tempranillo has a medium body and neatly balanced tannins. Supple, soft and even-layered with a punch finish.	-	20.00
BODEGA CUARTO DOMINIO MALBEC 'LOTE 44' 2018 ARGENTINA - A bright array of spicy red berries and plums, as well as fresh earthy notes that lead to a palate with a fresh, juicy and like array of blueberries and plums.	-	26.00
LES DARONS LANGUEDOC 2017 FRANCE - This grenache blend has sensational perfume of blueberries, blackberries, licorice, ground pepper, and earth. Deep, full-bodied, beautifully concentrated, and long.	-	28.00
LORNANO CHIANTI CLASSICO 2016 ITALY - With a ruby red color, this wine has delicate aromas of violet, raspberry, cinnamon, tobacco, and black pepper. It has great body, harmonious and spicy.	-	36.00
POZZAN MERLOT NAPA VALLEY 2018 CALIFORNIA - Aromas boast fresh and polished fruit with dark raspberry. It is medium weight in style with a lingering finish.	-	36.00
CAROL SHELTON ZINFANDEL 'WILD THING' MENDOCINO 2016 CALIFORNIA - Spirited and zesty, with lively cherry and smoky cracked pepper flavors that frolic on the long finish toward well-groomed tannins.	-	36.00
ANNABELLA CABERNET SAUVIGNON NAPA VALLEY 2018 CALIFORNIA - Aromas and flavors of black and red fruits, with cedar and spicy oak. Full bodied with very soft tannins.	-	39.00
SPINDRIFT CELLARS PINOT NOIR WILLAMETTE VALLEY 2017 OREGON - Aromas of cherry, strawberry rose petal, and sandalwood. Light to mid-weight, with a generous black cherry core of fruit that shows good vigor and intensity.	-	48.00



November 2020

Sun

Mon

Tue

Wed

Thu

Fri

Sat

1	2	3 <i>Election Day</i>	4	5 <i>Dining Room and Golf Course closed at 11am</i>	6 <i>Dining Room and Golf Course closed at 12:30 pm</i>	7
8	9	10	11 <i>Special Dinner Night</i>	12	13 <i>Masters Friday Course Closed</i>	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

December 2020

Sun

Mon

Tue

Wed

Thu

Fri

Sat

		1	2	3	4	5
6	7	8	9	10 Hanukkah (Start)	11	12
13	14	15	16	17	18	19
20	21 Start of Win- ter (Winter Solstice)	22	23	24	25 Christmas	26
27	28	29	30	31 New Years Eve		

Board of Directors and Trustees

2020 Board of Trustees/Liaisons/Committee Chairpersons

Board of Trustees	Liaison for:	Phone	Elected	Term Expires	Email:
Matthew Simeone President		(856) 727-1057	11-2020	12-2022	president@moorestownfc.com
David Ricci Treasurer	Budget	(856) 780-5789	11-2018	12-2020	treasurer@moorestownfc.com
Brian Deam Secretary		(856) 231-1408	11-2019	12-2021	secretary@moorestownfc.com
Trustees at Large	Liaison for:	Phone #	Elected	Term Expires	Email:
Jerry Miller	Greens	(856) 745-3488	11-2018	12-2021	millerx7@aol.com
Jeff Beam		(609) 504-1459	11-2019	12-2022	stonbeam@gmail.com
Stephanie Morrison	Tennis	(609) 217-5104	11-2018	12-2021	smorrison@101walker.com
Pat DeHart	Membership/ Marketing	(856) 222-1225	11-2020	12-2023	patricia.dehart@hotmail.com
Paul Gilhool	Membership/ Marketing	(609) 707-7605	11-2019	12-2022	pjgilhool@gmail.com
TBD					
Committee Chairperson					Email:
Membership & Marketing Committee	Paul Gilhool	(609) 707-7605			pjgilhool@gmail.com
Dining & Social Committee	Bill Morsell	(215) 738-2453			morsell@comcast.net
House Committee	Cathy Hipple	(856) 722-0948			cathyhipple@comcast.net
Men's Golf Committee	Tim Casale	609-217-7711			timc52478@yahoo.com
Ladies' Golf Committee	TBD				
Tennis Committee	Stephanie Morrison	(609) 217-5104			smorrison@101walker.com
Greens Committee	Jerry Miller	(856) 745-3488			millerx7@aol.com
Long Range & Capital Planning Committee	Audrey Brisson	(856) 787-9779			audbrisson@msn.com
Policy Committee	Brian Deam	(85)-231-1408			secretary@moorstownfc.com
Traditions Committee	Steve Gallagher	(856) 786-9080			mlg1007th@yahoo.com