



**MOORESTOWN**

**Moorestown Field Club**

**Newsletter**

**October 2020**

**1892**

**FIELD CLUB**

## *A letter from the President, Matt Simeone*

**Matt Simeone**

**Email: [mjsimeone@gmail.com](mailto:mjsimeone@gmail.com)**

Dear Members,

Welcome to Fall at the Moorestown Field Club.

I encourage all members to take advantage of our very full Golf and Tennis schedule of events. George and Mike have created many interesting opportunities and please sign up at our Pro Shops. Thank you, also, to our Golf and Tennis chairs for your hard work and contributions to our Club and your groups during this most unusual of years.

Our dining and clubhouse options will continue to evolve as the State of New Jersey permits larger gatherings and expanded indoor dining. Please be on the lookout for announcements regarding hours and availability, and thank you to Nick Wall and the Foodwerx team for their continued support and efforts. Your continued observance of social distancing and safety guidelines is much appreciated.

The Board and MFC Team continue to manage the Club from a position of strength, and we are engaging our 2021 planning and budget processes. We will continue to provide the best possible Member services, and target key additions and improvements to our offerings.

As shared with you previously, the Club has been very fortunate to attract many new members this year. Please be sure to introduce yourself to our new members and welcome them to the MFC family. Thank you for your continued efforts to share what MFC has to offer with your family, friends, and colleagues who are prospective members.

Respectfully,  
Matt Simeone  
Board of Trustees



## *A letter from the Golf Pro, George Frake II*

### **Golf Pro-George Frake II**

**Email: [gfrake@moorestownfc.com](mailto:gfrake@moorestownfc.com)**

Golf Shop News

Folds of Honor Top Performers Award

We are honored to be the recipient of the Folds of Honor Top Performers Award for 2019. The award is currently being displayed in the club house foyer. Below is a picture and the letter from Lt. Colonel Dan Rooney, the CEO and Founder of Folds of Honor. We look forward to hosting our 2020 event in November. Stay tuned for details.

Mizuno Shaft Optimizer and Fitting System

I have recently purchased the Mizuno Fitting System and can now do full fittings in house. The Shaft Optimizer calculates bend points throughout your swing and makes a recommendation according to the results. I can use this fitting system to fit you to any brand you would like, but I will say that Mizuno has been on the forefront of iron forging for decades and their product line is strong from their players' clubs to their game improvement offerings. Contact me to set up a fitting appointment.

Golf Shop Merchandise

The golf shop is full with many new items including the Cleveland Zipcore Wedges, Precision Pro Rangefinders and some great Adidas warm weather gear. Holiday Sale date will be released in the next newsletter.



## *A letter from Men's Golf*

### **Men's Golf- Tim Casale**

**Email: [timc52478@yahoo.com](mailto:timc52478@yahoo.com)**

Fall came a little bit early as we saw a very chilly weekend a few weeks back and then another cool weekend for the first weekend in October. I love the cooler weather. Despite the fallen leaves and high rough causing hidden golf balls, it's a great time of year for some relaxing golf. Weekend mornings have been bustling and I know most people have repeated this phrase, but we have never seen The Field Club this busy. It's a great time to bring out some guests and "show off" our club.

### **Tournament results and updates:**

**Stokes Cup:** Closing out the summer in style, **Doney Largey** captured this year's Stokes Trophy, as he shot a blistering 35 on the back nine to beat yours truly in match play 3&2 (3 holes up with only 2 left to play). Congrats to Doney on a well played tournament.

**The Greenwood Cup:** The tournament is reaching its conclusion, with the **McVaugh/Largey** team awaiting the winner of **Andrew Chi/Frank Angelini** and **Mike Vermes 3rd/Ed Decker** winner.

**Club Championship-** Congrats to **Doug Dreby** for winning his 9th title.

**Senior Club Championship-** The two-day senior club championship was held on 9/19-9/20 and a large field was broken into three flights, Senior, Senior-Senior and Legend divisions. Joe Gregorio came away with the Senior Gross title. Jon Mabry won the Senior-Senior gross championship. Finally, Jack Evans reigned in the Legends Gross division, while Tony Casale claimed the Legends Net title. Nice work dad!!! All other winners were posted in the pro shop. Congrats to all the winners.

**Friday November 13th: Masters Friday-** 18, 9 holes and/or 27

**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*

**Men's Golf- Tim Casale**

**Email: [timc52478@yahoo.com](mailto:timc52478@yahoo.com)**

Our "new-look" **Member-Member** took place on September 12th, and consisted of 36 two-man teams going off in tee times and finishing with a nice cookout lunch. **Phil Engle and Andy Hall** took the overall net prize, while **Garrett McVaugh and Doug Dreby** secured the gross. A plethora of teams took home some pro shop credit in the multi-format tournament. Congrats to all the winners.

Our Men's 2 Day Member-Guest has been given a small facelift on short notice and will take place on October 9-10. The event was sold out in less than 5 days and looks to be a fun-filled 24 hours. The course will be closed Friday afternoon of the event and then again Saturday until 2:45. Please plan accordingly.

We will be holding our Men's Closing Day tournament on Saturday October 24th. More information will be emailed out about this event.

**Saturday October 24th- Men's closing Day- Choker-** All team members tee off on a hole, the best drive selected is the person who will go it alone as the Choker. The other three members also play from the best drive, but play a scramble format into the hole and the two scores are combined. **Each group must use 4 drives from each player.**

**More official details will be coming on these tournaments. Mark your calendars.**

**Men's possible Glow Ball** – Date TBD

**Friday November 13th: Masters Friday-** 18, 9 holes and/or 27

**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*

### **Men's Golf– Tony Casale**

**Email: [acasale41@yahoo.com](mailto:acasale41@yahoo.com)**

### **Senior Mens League**

The calendar says fall, but the weather says there's plenty of golf. The Wednesday Seniors continue to turn out for good times and hopefully, good golf. We are still having 19 to 20 members each week. Our membership has reached 27 as we welcomed Jim DeHart to our group. On Wednesday, September 30 we hosted the seniors from River-ton Country Club for a friendly morning of golf and a social lunch. We are hopeful to re-sume our home and home with them next year and possibly add matches with other senior groups from GAP Clubs.

Our seniors League was well represented in the Men's Golf Senior championship with 10 to 12 of our members participating in one of three levels. In the Legends division, Jack Evans took low gross honors while Tony Casale was the low net winner.

Our closing day will be on Wednesday October 28. We are planning on having a member/member type format. Our playoffs to crown a champion will be held the two weeks prior. Thus far those in contention for the playoff spots are 1.Steve Engle 2.John Kallel-is 3.Bill Morsell 4.John Gibson and 5.Joe Mazzerelli with several others closing in.

It's been a great season even with the not normal situations. We have many persons to thank for their cooperation in making this year enjoyable and as normal as possible especially George, John and all of our members.

Finally please remember to fill divots, repair ball marks on greens, keep up pace of play and practice good golf etiquette. Have fun and keep swinging!



## *A letter from the Tennis Pro Mike Perrone*

### **Tennis Pro Mike Perrone**

**Email: [mptopspin@yahoo.com](mailto:mptopspin@yahoo.com)**

### **Friday Ladies League**

We began our first annual ladies doubles league on September 11. Two teams play each other at 9:30 and then two more at 11

;30. There are over 40 players in the league and Our players are really enjoying it. Since teams are divided into flights most of our lady players can participate regardless of their level. We are three weeks into the season which will conclude October 16. Our four teams play each other twice.

Thank you to our captains for keeping your line ups ready each week. Captains are Stephanie Morrison, Paige Penner, Greta Beaty, and Lynn Rohrbach.

This league is definitely the talk of South Jersey as it is one of the few existing and being done in a very safe way. Outdoor tennis definitely rules!! I will update league winners and outstanding performers next newsletter.

### **MFC Club Tournament**

We head into October with the semi finals ready to played in our Women's doubles and Mixed doubles events.

#### **Women's Doubles:**

Linda Kapostas/Paige Penner

vs

Lynn Rohrbach/Alli Rohrbach

Amy Webb/Beth Cashan

vs

Sally Finley/Terry Gubitossi

#### **Mixed Doubles:**

Linda Kapostas/Steve Graham

Def

Paige Penner/Bill Cody

Amy Webb/Nick Maravich

vs

Cynthia Striebich/Wayne Striebich

#### **Men's Singles Final:**

Nick Maravich vs Steve Graham.

## *A letter from the Tennis Pro Mike Perrone*

### **Tennis Pro Mike Perrone**

**Email: [mptopspin@yahoo.com](mailto:mptopspin@yahoo.com)**

### **Friday Ladies League**

Good luck to all players: 2020 has been a great tournament and thank you to everyone who has participated. There have been some great matches.

### **MFC Junior Tennis**

What a great fall so far for our young junior players. Our junior program continues into October with our Tuesday/Thursday groups. Over 20 junior players are participating ages 8-13. Our high school girls are now playing for their school teams and going well as usual - those that train at MFC are the majority of the girl's varsity team.

### **New New New!!!**

Thank You Stephanie Morrison tennis board member, John Carpinelli General Manager, and all MFC board members who have brought forth many new improvements in 2020.

#### **New:**

Awning

Tennis Nets

Ball Machine

Ball Carts

Outdoor furniture



Our club continues to be the top tennis club in South Jersey with multiple surface courts, diversified programming, expert instruction, league play, and overall friendly environment.

### **Let's play this winter**

For those unfamiliar with MFC members, our players play throughout the winter. Our courts are wind protected and 35-45 degree days are often great days to play if sunny and not much wind. Of course, this year players are even more eager to stay outside instead of indoor play because of COVID-19 concerns. So don't worry, we will keep our Wind screens up and programs going as long as no snow on courts through the winter. We do have some indoor back up if needed but not sure how safe indoor facilities will be in December.



## *A letter from the Tennis Pro Mike Perrone*

### **Tennis Tip**

You want to be an offensive volleyer: then when you go for the ball make sure you are close to the net. Players too far back always have trouble putting the ball away. They are too concerned about lobs and lose their net effectiveness. Step towards the net and angle the ball off. Your partner will appreciate you!



## *New Landscaping!*

Thank you to all the volunteers for the new landscaping at MFC

Katie Alexander  
Pat, and Jim DeHart  
Susan Cosden,  
Cathy Huff  
Nancy Gibson  
Carroll Old,  
Robin Ricci



### **Ladies 18-Holers– Jackie Diepold**

**Email: [twoismom@hotmail.com](mailto:twoismom@hotmail.com)**

It's hard to believe we are entering our last month of scheduled 2020 Tuesday tournaments. I think the weekly turnout has been great for our small group and thank everyone for their participation. Hopefully with another mild winter like last, we can continue playing right through the months ahead.

Congratulations to Audrey Brisson, our 2020 President's Cup Winner. Audrey defeated Patty Savage in the finals with a 2 and 1 victory. Thanks to all who signed up for the match play event and hopefully, you will add it to your schedule again next year.



## *A letter from the Dining Committee*

### **Bill Morsell**

**Email: [morsell@comcast.net](mailto:morsell@comcast.net)**

Indoor dining has been added so don't let a shower or cool temperatures impact your dining plans. All state-mandated COVID-19 requirements are being followed. Outdoor dining will continue for as long as the weather allows. In addition, a new Fall menu will be available.

Due to a low volume of business, lunch on Tuesday is suspended. Saturday lunch has been added.

Last month's Seafood Dinner was a success. Thanks to everyone who attended. Special dining events are planned for October beginning with an Oktoberfest Celebration on Wednesday, October 14, and Italian Family Dinner Night on October 28. Please get your reservations in early as we expect these events to fill up quickly.

Our thanks to everyone who is dining at our club. Please continue to do so and bring your friends. There is no better atmosphere than dining at the Field Club on a beautiful Fall day!

Women golfers hit the road and traveled to Honeybrook Golf Course in beautiful Lancaster to play in the WGAP Senior/Super Senior Tournament. The morning started off chilly as temperatures dipped to 46 degrees but our MFC ladies were red hot on the links...

Results are Individual Stroke Play Gross in Class C Senior Katie Alexander finished 3rd and Audrey Brisson and Sarah Armstrong finished in the top 10

In Class D Senior ...Pat DeHart took first place and Trish Trivinia placed second...

In the Super Senior Class D ...Janice Powell placed 3rd and Kris Furey was right behind her placing 4th.

It was a great day enjoyed by all !!!



## A letter from Ladies 9 Holers

**Trisha Trivinia**

**Email: [trisha72061@gmail.com](mailto:trisha72061@gmail.com)**

Congratulations to 9 Holer Audrey Brisson, who was crowned 2020 MFC President's Cup champion on Sunday! Her competitor, Patty Savage (another 9 Holer), played her tough and the tournament came down to the 17th hole. Well done ladies!

On Monday, November 2nd from 10-12, LPGA Pro Becky Dengler will hold a clinic on "Working On Your Short Game" at the Ed Oliver Golf Course in Wilmington, DE. The cost is \$80.00 and includes the clinic followed by your choice of 9 or 18 Holes (a cart is included). Please note that lunch is not included and will be available at the course grill. The rain date for this event is Wednesday, November 4th. For more information please visit [beckydenglergolf.com](http://beckydenglergolf.com). If you are interested in attending the clinic, please let Katie Alexander know by October 15th at [63kalexander@gmail.com](mailto:63kalexander@gmail.com).

Closing Day is October 15th at 9 am. This year's theme is the 100th anniversary of women's right to vote and the ratification of the 19th amendment. Please wear white to help celebrate our suffragists! The cost of the event is \$40 and includes a boxed lunch and closing day gifts. For lunch, we will have purple slaw, quinoa salad fruit cup, and a choice of a veggie, tuna, or turkey wrap. Choose your wrap and RSVP by October 8th to Sarah Armstrong at [slarmstrong314@gmail.com](mailto:slarmstrong314@gmail.com). Pay by check at closing day, making checks payable to the MFC 9 Holers and give your check to Ann Markel.

On another note, the 9 Holer Championships are underway. The tournament is 18 holes of low gross play. 9 holes must be played twice on any of the following dates: September 24, October 1st, and October 8th. Due to scheduling conflicts and short notice, we added October 8th as a play day (it was originally only a rain date). Any person who plays on those days will be considered in the tournament, with the lowest scores selected from the player pool. In case of bad weather, the weather rule will be if 50% of those signed up tee off, it will be considered an official tournament play day (call the pro shop for weather cancellations). It's recommended that all players, in each group, sign scorecards to attest scores are correct.

Happy Fall and see you at the course!



*Congratulations!*

Congratulations to Audrey Brisson this year's  
President's Cup Champion



## **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!**

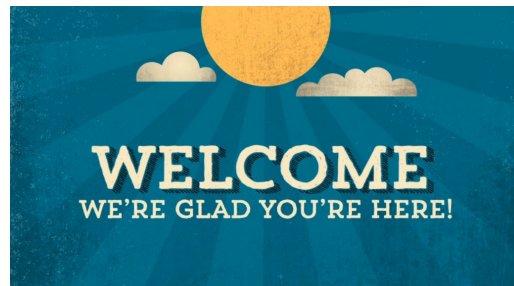
**We are still following the guidelines of the CDC for attendance**



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## Welcome some of our newest Members

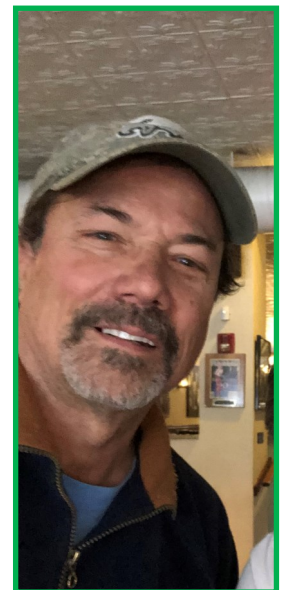
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Lee and Heather Hummel

Please help us  
welcome the  
newest members  
to MFC!

Gary O'Brien



Mark Kouch



Kenneth, Kasey, Myles and Molly Massa





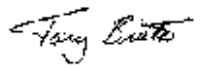
Dear Top Performer,

Tony and I, along with the entire Folds of Honor Staff, want to take a moment to send you a heartfelt thank you for being one of our 2019 top performers for Patriot Golf Day. Because of your dedication to Folds of Honor, we are sending you this unique award to recognize your generous donation.

Fourteen years ago, I was called to create a charity committed to giving back to families of our veterans, while also honoring their sacrifice. Folds of Honor was built around the game of golf. Today the dream is a reality because of people like you who have joined our cause and unselfishly given your time and energy. We are truly humbled by your commitment to the families of our nation's heroes.

We look forward to having you join us once again for Patriot Golf Day 2020, as we all hand together and take care of the families of those who have given so much for our freedom! We have no doubt you will continue to amaze us with your dedication to our cause!

  
Lt Colonel Dan Rooney, PGA  
CEO / Founder

  
Tony Biata, PGA  
VP / Golf Relations



# *Oktoberfest at Moorestown Field Club*

*October 14, 2020*

*5:00-8:00 pm*

*Reservations must be made Oktoberfest at Moorestown  
Field Club*

*October 14, 2020*

*5:00-8:00 pm*

*Reservations must be made by October 12th*

## *Starters*

Oma's Hearty Beef Goulash Soup

Pancake Pancakes with Apple Chutney & Sour Cream

## *Family Style*

Chicken Schnitzel – Lightly breaded Chicken Cutlet topped with Sautéed Mushrooms with Creamy White Wine Sauce.

Kielbasa (from Czerw's in Port Richmond) with Sauerkraut

Sautéed Red Cabbage

Spaetzle

German Potato Salad by foodwerx

German Cucumber Salad with Sour Cream & Smoked Paprika

Rolls & Butter

## *Dessert & Beverage*

Apple Crumb Cake topped with Vanilla Ice Cream & Chocolate Drizzle

Iced Tea, Soda & Coffee

*\$30 per Adult plus tax and gratuity*

*\$15 per Child plus tax and gratuity*

*Children under 6 free*

This event does apply to your food minimum

Reservations MUST be made by calling 856-235-1464 x1

If cancelation is not received one week before the event fees will be charged to your account

\*Please note, those individuals with food restrictions must please contact the dining room prior to any event!

# Italian Themed Family Style Dinner at MFC

Wednesday October 28th 5:00-8:00 pm

## **STARTERS & SALAD**

Pasta Fagioli Soup

Tomato Bread

Caesar Salad

## **ENTRÉES**

Classic Chicken Parmesan

Sweet Sausage with Peppers, Onions & San Marzano Tomatoes (foodwerx specialty)

Linguine with White Clam Sauce (YUM!)

## **ACCOMPLIMENTS**

Penne a La Vodka with Red Pepper Jam

Zucchini Primavera with Diced Tomatoes, Roasted Garlic, Candied Lemon & Chards  
of Pecorino Romano

Crusty Bread with Basil Pesto & Garlic Aioli

## **DESSERT & BEVERAGE**

Tiramisu

Mini Cannoli's

Iced Tea, Infused Water & Soda Service

Coffee and Tea Service

**\$30.00** per Adult plus tax and 18% Service/Production Charge

**\$15.00** per Child under 12 years old plus tax and 18% Service/Production Charge

Children under 6 years of age FREE!

This event does apply to your food minimum

Reservations MUST be made by calling 856-235-1464 x1

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\*Please note, those individuals with food restrictions must please contact the dining room prior to any event!



## 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**

#### *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

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- **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
<b>GIULIANO ROSATI FRIULI PINOT GRIGIO 2019</b> ITALY - Clean, crisp aromas of apple, citrus, and peach carry over to the fruity and refreshing palate.	6.00	20.00
<b>SIMPLE LIFE CHARDONNAY 2019</b> CALIFORNIA - A delightful balance of fruit forward flavors and creaminess, refreshing with a long velvety finish.	8.00	26.00
<b>SAUVIGNON BLANC BLIND RIVER 'ARONA' 2019</b> NEW ZEALAND - Intense and fragrant, with orange blossom, green apple and mango flavors, set on a juicy fleshy frame.	8.00	26.00
<b>BALBACH RIESLING 2018</b> 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
<b>MORGAN WINERY SAUVIGNON BLANC MONTEREY 2017</b> 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
<b>BODEGAS JORGE ORDONEZ VERDEJO 'NISIA' 2017</b> 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
<b>BEAUCHENE COTES DU RHONE BLANC 'GRANDE RESERVE' 2019</b> FRANCE - Bouquet of meadow flowers, acacia and honey; a fresh and subtle wine with a nice long and aromatic finish.	-	32.00
<b>DOMAINE DE LA CROIX SENAILLET SAINT-VERAN 2018</b> 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

<b>CA' FURLAN PROSECCO EXTRA-DRY 'CUIVEE BEATRICE' NV</b> 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
<b>CHATEAU SAINT-HONORE COTES DE PROVENCE ROSÉ 2019</b> FRANCE - An effusive, floral nose and a crisp mineral attack with hints of red apple, orange zest, and cranberry.	9.00	30.00
<b>CHATEAU DE PAMPOLONNE COTES DE PROVENCE ROSE 2019</b> FRANCE - Dry and lively 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
<b>CESANI CHIANTI COLLI SENESI 2018</b> ITALY - An open red fruit poppant, with a juicy and lingering pleasant finish.	8.00	26.00
<b>DANTE CABERNET SAUVIGNON 2017</b> CALIFORNIA - Medium tannin with soft berry and currant fruit and a touch of oak, full-bodied and nice long finish.	8.00	26.00
<b>LYLE THOMAS PINOT NOIR 2017</b> 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
<b>DOMINIO DE EGUREN 'PROTOCOLO TINTO' 2017</b> SPAIN - This tempranillo has a medium body and nicely balanced tannins. Supple, soft and even-layered with a punch finish.	-	20.00
<b>BODEGA CUARTO DOMINIO MALBEC 'LOTE 44' 2018</b> 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 lively array of blueberries and plums.	-	26.00
<b>LES DARONS LANGUEDOC 2017</b> FRANCE - This grenache blend has sensational perfume of blueberries, blackberries, licorice, ground pepper, and earth. Deep, full-bodied, beautifully concentrated, and long.	-	28.00
<b>LORNANO CHIANTI CLASSICO 2016</b> 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.	-	35.00
<b>POZZAN MERLOT NAPA VALLEY 2018</b> CALIFORNIA - Aromas boast fresh and polished fruit with dark raspberry. It's medium weight in style with a lingering finish.	-	35.00
<b>CAROL SHELTON ZINFANDEL 'WILD THING' MENDOCINO 2016</b> CALIFORNIA - Spirited and zesty, with lively cherry and smoky cracked pepper flavors that frolic on the long finish toward well-groomed tannins.	-	35.00
<b>ANNABELLA CABERNET SAUVIGNON NAPA VALLEY 2018</b> CALIFORNIA - Aromas and flavors of black and red fruits, with cedar and spicy oak. Full bodied with very soft tannins.	-	39.00
<b>SPINDRIFT CELLARS PINOT NOIR WILLAMETTE VALLEY 2017</b> 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



# October 2020

Sun

Mon


Tue

Wed

Thu

Fri

Sat

				1 <i>Glow Ball</i>	2	3
4	5	6	7	8	9 <i>Member Guest Dining Room closed</i>	10 <i>Member Guest</i>
11	12	13	14 <i>Oktoberfest Dinner</i>	15 <i>Glow Ball</i>	16	17
18	19	20	21	22	23	24 <i>Mens Golf Closing Day</i>
25	26	27	28 <i>Italian Night Dinner</i>	29	30	31 

# November 2020

Sun

Mon

Tue

Wed

Thu

Fri

Sat

1	2	3	4	5 <i>Special Event Dining Room Closed</i>	6 <i>Special Event Dining Room Closed</i>	7
8	9	10	11 <i>Dinner Spe- cial Night</i>	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

## 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	11-2018	12-2020	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	11-2017	12-2020	patricia.dehart@hotmail.com
Paul Gilhool	Membership/ Marketing	(609) 707-7605	11-2019	12-2022	pjilghool@gmail.com
TBD					
Committee Chairperson					Email:
Membership & Marketing Committee	Paul Gilhool	(609) 707-7605			pjilghool@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