

# CONNECTIONS

THE AMARILLO CLUB 2023 MAR - APR NEWSLETTER



AC  
AMARILLO CLUB

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**ST. PATTY'S  
PARTY**

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**INFUSION  
NIGHT**

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**EASTER  
BRUNCH**

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**BOURBON  
& BACON**

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# A message from your *General Manager*

Thank you to everyone who attended our annual membership meeting in January! I appreciate the support and guidance we receive from our board of directors, who serve on an entirely volunteer basis.

Did you know that the Amarillo Club provides platters and family meals "to go"? Whether you need a last minute charcuterie board to complete a cocktail party or a family meal to serve twenty, we are here to take care of your needs. We also can do our always-popular chef's table on a private basis. What a great way to entertain clients or family members.

I hope everyone has had an opportunity to take advantage of our Sunday brunch. We have seen a great response. From the Waffle and Omelet Station to the Bloody Mary Bar, there is something for everyone and remember: kids eat for half price!

We've got some great club events scheduled in March and April, some club traditions and some new events. March begins with our always-popular Prime Rib Night. On March 23, we will be hosting a new event, Infusion Night. We provide the Vodka, Gin and Bourbon infusions and you provide the creativity. We end the month of March with our

club-favorite Chef's Table. Make sure to make reservations early. Due to the intimate nature of the event, seating is limited.

We begin the month of April with our new club tradition, our Women's Wine Sorority. This should be a really fun experience as we will pair selected wines with Easter candy (small bite appetizers will be served as well for those lacking a sweet tooth). Be sure to make your reservations early for our annual Easter Brunch, as it sells out quickly. If you need a private room for your family brunch, please contact Tarah. The Easter Bunny will be at the club for family photos. We've got two more great events planned in April. The first, on April 13, is Bourbon and Bacon. We will have a cigar roller on site for this fun event. The second, on April 26 is our Dalmore Scotch tasting. A Dalmore representative will be at the club to educate on the distilling process.

Finally, I'd like to say welcome to our new members. We are so happy to have you as a part of our Amarillo Club family.

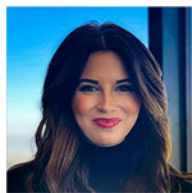
**DAVID SCHMIDT**

General Manager

david@amarilloclub.com • 806.373.4361



## | Club Staff |



**MEG BROWN**

Membership/Marketing Director  
meg@amarilloclub.com



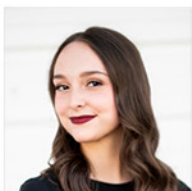
**KELLN HENSLEY**

Executive Sous Chef



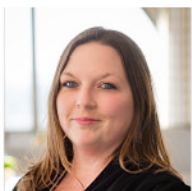
**JAKE JENKINS**

Food & Beverage Manager  
jake@amarilloclub.com



**ZAPRYCE JOHNSON**

Marketing Assistant  
zapryce@amarilloclub.com



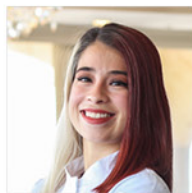
**TARAH KARLIN**

Events & Banquet Coordinator  
tarah@amarilloclub.com



**BRIAN MOORE**

Banquet Manager



**JESSI RAMON**

Sous Chef



**VERONICA RODRIGUEZ**

Receptionist  
receptionist@amarilloclub.com



**BAILLEY SCHRADER**

Office Manager  
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**HOLLY STEWART**

Dining Room Manager



**JOEVANNY VAZQUEZ**

Bar Manager  
joevanny@amarilloclub.com



**LAUREN WHITLEDGE**

Executive Chef/F&B Director  
lauren@amarilloclub.com

## | Board of Directors |

### **BOARD CO-PRESIDENT**

Michele Agostini

Becky McKinley

### **VICE PRESIDENT**

Reese Beddingfield

### **TREASURER**

Bogdan Stanca

### **DIRECTORS**

Aaron Emerson

Jerry Hodge

Margaret Hodge

Mike Hughes

Andy Marshall

Amy-Beth Morrison

Steve Pair

Chris Reed

Lizzie Smith

Rachelle Tuls

Alan VanOngevalle

Dana Walton

Greg Wright



AMARILLO CLUB



## Employee *spotlight*

UZIEL GARCIA

Uziel has been working with us at the Club since March of 2022. He has such a big heart and is so willing to help with anything anyone needs. Uziel was born here in Amarillo but moved to Mexico at the age of 4. He lived in Rio Verde San Luis Potosi, Mexico until he was 13, and then he moved back to the States to pursue the opportunities available here. He began working in restaurants right after graduating high school and eventually decided to pursue a career in cooking. He loves working at the Amarillo Club because it provides him with the opportunity to learn and feels like an achievement itself.



## Member *spotlight*

JAMES & CAROL HICKS

James owned and operated Wiley Hicks Jr., Inc. for 30 years until selling in 2019. He is now the construction consultant on the new packing plant being built by Producer Owned Beef. His wife, Carol, taught in the classroom for over 20 years and is now retired from teaching and spends her time overseeing their investments. In her spare time, Carol has been running marathons and half marathons for the last 15 years while James has been rodeoing all his life and still competes regularly. Carol and James enjoy traveling together very much and spending time with their grandchildren. The Hicks' have a Miniature Australian Dorren and 3 heel horses, Daryl, Mo and Blackjack. When they visit the club, their favorites include Veuve Clicquot, Crown Reserve and the 8oz filet.

# entertainment



MARCH  
8

Kara Balko



APRIL  
9

Dan Hanson



APRIL  
20

Chad Miller



# the all-day *Menu*

Available every day of the week. Ask your server for more details.

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AC Cheese Fries  
8

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Classic Cheeseburger  
15

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Cobb Salad  
14

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AC Light Club  
13

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Avocado Chicken  
or Tuna Salad  
13

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Grilled Ham N Cheese  
13

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CONGRATULATIONS

*Class of 2023*

CELEBRATE AT THE AMARILLO CLUB!

# EVENTS

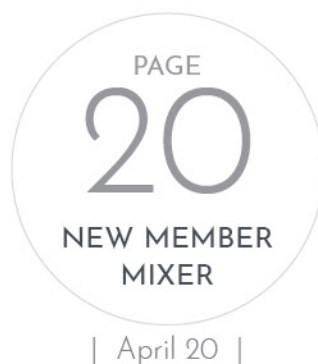
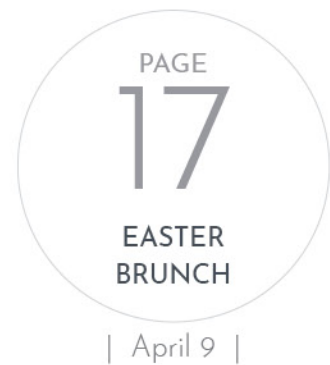
## *in this issue*

Main Dining Room Dinner Closures: March 1, 2, 21, 25 | April 15, 27, 28



Events with below minimum reservations are subject to cancellation. All events are by reservation only.  
Reservations that do not cancel within 24 hours will be charged full price for the event.





# PRIME RIB NIGHT

**TIME:** 5:30PM-8:30PM

**LOCATION:** Main Dining Room

**PRICE:** \$35/person

**DRESS:** Club Casual

**ENTERTAINMENT:** Kara Balko



## AN INTENTIONALLY BLENDED AMERICAN WHISKEY



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MARCH

# 17<sup>th</sup> St. Patty's Party

Enjoy our limited time Irish Pub menu and  
Happy Hour all night!

**TIME:** 4:30PM-8:30PM

**LOCATION:** Club 30

**DRESS:** Don't forget to wear green!

## M E N U

### CORNEB BEEF AND CABBAGE

\$19

Served with mashed potatoes

### SHEPHERD'S PIE

\$17

Savory ground beef and lamb, peas, corn, and  
carrots in rosemary gravy, topped with buttery  
mashed potatoes

\*a la carte dining will also be available







# HAPPY

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MARCH

23<sup>rd</sup>

# Infusion Night

Take your taste buds on a journey and join us for Infusion Night. We provide the vodka, gin and bourbon infusions, you harness your creativity. We'll even send you home with an infusion of your own. You don't want to miss this!

**TIME:** 5:00-7:00pm

**LOCATION:** Main Dining Room Bar

**PRICE:** \$45/person

**DRESS:** Club Casual



# Anniversaries *and member photos*

## NEW MEMBERS:

Summer Clark  
Justin Clark  
Stephanie Fretwell  
Spencer Hanes  
Lacy Hanes  
Greg McGibboney  
Jackie McGibboney  
Carey Peavey  
James Peavey  
Scott Richardson  
Sonia Richardson  
Cory Schlegel  
Ashlye Schlegel  
Suzanne Talley  
B.J. Foster  
Raul Garcia  
Scott Gilmore  
Kristy Gilmore  
Garrett Hagood  
Shane Redline  
Vanessa Redline  
Remmy Shimilimana  
Ali Shimilimana  
Zachary Shultz  
Stacie Smith  
Ryan Smith  
Kurt Suther  
Greg Willis  
Mandi Willis







## 1 YEAR ANNIVERSARY:

Justin Armstrong  
 Stacy Armstrong  
 Matt Baggs  
 Alexis Chaney  
 Cory Chaney  
 Bruce Clarke, M.D.  
 Jamie Esch  
 Maddie Fairly  
 Chase Fairly  
 Andrew Fox  
 Alisa Fox  
 Emily Goss  
 Martin Hernandez  
 Brenda Jimenez  
 Jonathan Jimenez  
 Travis Lamance  
 Robin Lamance  
 Kelly Lindley  
 Cierra McCarty  
 Mitchell McCarty  
 Tre' Norton  
 Eric Perry  
 Erica Perry  
 Nadya Rafferty  
 Thomas Rafferty  
 Jeff Ray  
 Clarissa Ray  
 June Sutton  
 Eddie Sutton  
 Scott Sykes  
 April Sykes  
 Randall Thompson  
 Nichole Thompson  
 Jennifer Weeks  
 Robert Weeks



## TEN YEAR ANNIVERSARY:

Ashby Dawson





## Chef's Table

Enjoy this exclusive 4-course meal and cocktail pairing event created by Chef Lauren and Food & Beverage Manager, Jake Jenkins.

**TIME:** 6:30pm

**LOCATION:** Main Dining Room

**PRICE:** \$120/person

**DRESS:** Club Casual

Maximum 16 guests. Reservations required.



[FMCCLINICS.COM](http://FMCCLINICS.COM)



### The FMC Health Network Welcomes Dr. Amy Cosgrove to its FMC Summit Team!

Dr. Cosgrove has more than 10 years of medical experience and is passionate about helping her patients live healthier lives. She focuses on women's and children's healthcare but loves caring for entire families. FMC Summit accepts most major insurances, including Medicare and Medicare Advantage.

Dr. Cosgrove has immediate openings available. Please call 806-350-8850 or scan the QR code above to schedule an appointment.

FMC Summit is conveniently located at 34th & Coutler.



Amy D. Cosgrove, MD

**FMC Health--Helping Our Community Live Healthier Lives!**



# Rosemary and Red Wine *Braised Lamb Shanks*

By Chef Lauren Whitledge

Since spring is here, so too is Easter. While a roasted leg of lamb may be a more traditional Easter dinner staple, I like to take the (sometimes) cool spring temperatures as an opportunity to do a lovely, braised lamb shank. They make an impressive presentation. The basic premise of any delicious, braised meat is to simply cook it long enough at the right temperature.

*Serves 8 | 350° | 2.5 hrs*

8 lamb shanks (approx. 9oz)

6 sprigs rosemary

1 small bunch thyme

2 large carrots

3 ribs celery

2 yellow onions

10 cloves garlic

Salt and pepper to taste

6 cups beef stock

2 cups red wine

Chop all your vegetables and set aside. In a large skillet, heat some oil until very hot. Sprinkle lamb shanks liberally with salt and pepper and brown them on all sides. In the same skillet, sauté vegetables and herbs until they have a bit of color. Add 2 tbsp of all-purpose flour, toast the flour with the vegetables lightly for 1 to 2 minutes. Next, turn down the heat and add half of the beef stock, stir to combine, and bring to a boil. In a large roasting pan, layer your vegetables under the shanks. Pour the remaining liquids over the top and cover tightly with foil. Place pan in oven at 350 degree and cook for 2 ½ hours.

Turn lamb shanks over once halfway through cooking. Shanks are done when the meat begins to loosen from the bone and the meat is fork tender. At this point, remove the shanks from the pan and strain the liquid into a bowl to remove the vegetables. Pour braising liquid over shanks (you can also thicken the braising liquid before pouring). Enjoy with mashed potatoes, polenta, or any sides of your choosing!

*Enjoy!*



# CARMINA BURANA

March 24 - 25 // 7:30 PM

## THE Amarillo Symphony


GEORGE JACKSON MUSIC DIRECTOR

## RACHMANINOFF'S SECOND PIANO CONCERTO

April 21 - 22 // 7:30 PM

TICKETS AT [AMARILLOSYPHONY.ORG](http://AMARILLOSYPHONY.ORG)





# Women's Wine Sorority

## Easter Candy Wine Pairing

*Fine wines perfectly paired with your favorite Easter candies!*

**Date:** April 6  
**Time:** 4:30PM-6:30PM  
**Location:** Main Dining Room Bar  
**Price:** \$45/Person  
**Dress:** Club Casual

**AC**  
AMARILLO CLUB

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1800 S. Washington St., Suite 400 Amarillo, TX 79102 | [www.fairlygroup.com](http://www.fairlygroup.com)



# Welcome Home to



## NOW LEASING, ONE & TWO BEDROOM APARTMENTS

The Residence at 600, located on the 10th and 11th floors of the FirstBank Southwest Tower, offers unique, high-rise luxury living in the heart of downtown Amarillo. Amenities include gorgeous views, building security, access to a 24-hour fitness center, coffee boutique, and yoga studio. Residents with an Amarillo Club membership will have access to room service.

Leases start at \$1,975 per month. There are seven unique floor plans to choose from, all units include high-end appliances, heated bathroom floors, and breath-taking views of Amarillo.

## LIMITED AVAILABILITY



• residenceat600.com •

Kristen Chilcote  
kristen@gwamarillo.com

806.373.3111

Aaron Emerson, CCIM, SIOR  
aaron@gwamarillo.com

**GAUT · WHITTENBURG · EMERSON**  
Commercial Real Estate



9<sup>th</sup>

# Easter Brunch

Reservations are required as seating fills quickly. For a private space, call Tarah at 806.373.4361 ext. 705

**TIME:** 10:30am, 11:00am, 12:30pm and 1:00pm

**LOCATION:** Main Dining Room Bar

**PRICE:** \$55/person, \$25/ages 5 to 12, Free/under 5

**DRESS:** Club Casual

**ENTERTAINMENT:** Dan Hanson

## M E N U

AC Salad Bar  
Smoked Salmon  
Shrimp Cocktail  
Cheese and Fruit Display  
Omelet Station

Bacon and Sausage  
Buttermilk Pancakes with Maple Syrup  
Rosemary Roasted Potatoes  
Spring Vegetable Medley  
Chef's Quiche  
Blackened Mahi with Heirloom Tomato Jam  
Chicken Fingers  
Mac n Cheese  
Parker House Rolls

Prime Rib Carving Station

Chef's Assorted Desserts





# SPRING INTO A NEW CAR!



2023 Toyota  
Highlander Platinum Sport



2023 Volkswagen  
Atlas Cross Sport SEL R-Line



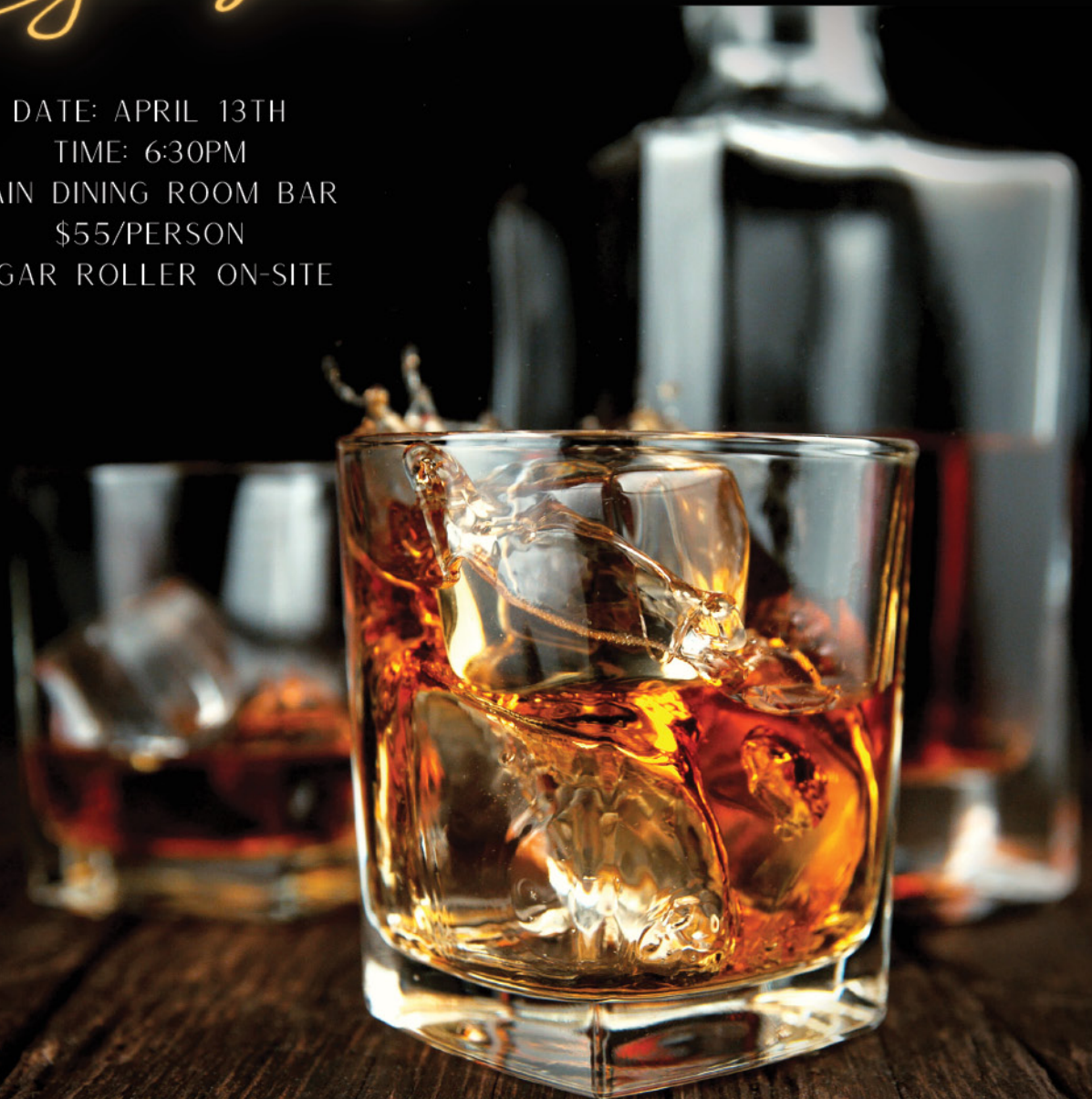


# BOURBON AND BACON

FEATURING:

*Cigar Lounge on the 6th Floor*

DATE: APRIL 13TH  
TIME: 6:30PM  
MAIN DINING ROOM BAR  
\$55/PERSON  
CIGAR ROLLER ON-SITE





— | APRIL | —

20<sup>th</sup>

# New Member Mixer

Join us in welcoming the families elected to membership in 2022-2023.

**TIME:** 5:00pm - 7:00pm

**LOCATION:** Main Dining Room

**MENU:** Complimentary Appetizers and Drinks

**ENTERTAINMENT:** Chad Miller





# Empress Bunny

## COCKTAIL OF THE MONTH

### EXECUTION:

In a shaker tin, combine western son watermelon, empress gin, lemon juice, simple syrup, egg white, and a dash of edible glitter (optional). Add ice and shake for 10-15 seconds. Strain over fresh ice or ice ball. Garnish with edible flower pedals for a radiant finish.

### INGREDIENTS:

- 1 ½ oz Western Son Watermelon
- ¾ oz Empress Gin
- ½ oz Lemon Juice
- ½ oz Simple Syrup
- 1 Egg White
- Dash of Edible Glitter
- Garnish with Edible Flower Pedal.






  
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2023

**GOLD STANDARD**
  
**LIGHT BEER**



**90** CALS
   
**3.0g** CARBS

Modelo Oro
   
 CERVEZA
   
 GOLD STANDARD LIGHT BEER
   
 90 CALS | 3.0g CARBS
   
 BEER BREWED IN MEXICO
   
 4.0% ALC/VOL

Drink responsibly. Modelo Oro Light Beer is brewed by Grupo Modelo, Mexico, S. de C.V. in Mexico. ©2022. All rights reserved. 3.0g carbs per 12 oz. serving. 3.0g carbs per 12 oz. serving. 3.0g carbs per 12 oz. serving.





**CONRAD RANCH | ADRIAN, TEXAS | ±15,993 ACRES**
  
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Text LAND50 to 806.513.4824



**HAYNES** TEAM

[TRIANGLEREALTYLLC.COM](http://TRIANGLEREALTYLLC.COM)
  
 806.452.2625





APRIL

26<sup>th</sup>

# Dalmore Scotch Tasting

A Dalmore distiller  
will be onsite to tell  
you more about their  
product in detail.

**TIME:** 5:30pm - 7:30pm

**LOCATION:** Main Dining Room Bar

**PRICE:** \$45/person

**DRESS:** Club Casual



**Andrea's Project**

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# Thank You

## Corporate Sponsors

As we move into a new season at the Club, we are so grateful to those who support our efforts and have joined us in making changes for the better. As a part of this sponsorship, local businesses will have the naming rights to our dining and banquet rooms.

### PETROLEUM ROOM

HAPPY STATE BANK

### EMPIRE ROOM

STREET AUTO GROUP

### SUNBURST ROOM

BSA CAREXPRESS

### CLUB30 DINING AREA

NOW AVAILABLE



The above rooms have been renamed accordingly.  
For more information on how you can become a Corporate Sponsor, call the Amarillo Club at 806.373.4361.

# HOURS *of* OPERATION

## MAIN DINING ROOM, 31ST FLOOR

### LUNCH

11:30am - 2pm  
Tuesday - Friday

### DINNER

5:30pm - 9pm  
Tuesday - Saturday

### HAPPY HOUR

4pm - 6pm  
Tuesday - Friday

## CLUB 30, 30TH FLOOR

### LUNCH

11:30am - 2pm  
Monday - Friday

### DINNER

5:30pm - 9pm  
Tuesday - Saturday

### HAPPY HOUR

4pm - 6pm  
Tuesday - Friday

For reservations and  
general questions, please  
call: 806.373.4361 or email  
[receptionist@amarilloclub.com](mailto:receptionist@amarilloclub.com)



[AMARILLOCLUB.COM](http://AMARILLOCLUB.COM)



## AMARILLO CLUB

FirstBank Southwest Tower  
600 S. Tyler St., Suite 3000  
Amarillo, TX 79101

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