

SAVE THE DATE

UNVEILING OF THE
31ST FLOOR

SEPTEMBER 18

6:30 PM

*Cocktails & Creative
Culinary Stations*

FEATURING

CHEF BENJAMIN PACHECO
BECKY MCKINLEY, GUEST CHEF

INVITATION TO FOLLOW



**FAR NIENTE AND
NICKEL & NICKEL
WINE DINNER**

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**AROUND THE WORLD:
GERMAN OKTOBERFEST**

Page 11



**INTRODUCING
ARTS IN AMARILLO**

Page 14

WELCOME

A MESSAGE FROM YOUR GENERAL MANAGER ABHISHEK SONKAR



Abhishek Sonkar

General Manager

abhishek@amarilloclub.net

806.373.4361

Dear Amarillo Club Members,

First of all, I want to thank you all for your patience during this time of remodel! It has been a fun and exciting project as we have been creating a new environment for you, the Member! We could not have done this without your support and the amazing design team of Reese Beddingfield, Mason Rogers, and Tony Spohn. And we cannot wait to share this space with you! By the time this newsletter hits your mailbox, the renovations will be complete and we will have hosted a sports banquet and a wedding in the newly remodeled Main Dining Room.

Which brings me to our next event, the Grand Re-Opening Party! You will not want to miss, it will be an event like we've never had before. Beautiful appetizer table displays, specialty drink stations, and take-away goodie bags are just a few of the exciting details planned for the evening. Board member and Amarillo Club's Food Consultant, Becky McKinley will be in charge of the food and beverages. This will be a Members-Only event. However, we will follow up with our Grand Re-Opening weekend for you and your guests to come enjoy the Club with a special Grand Re-Opening Menu. Make your reservations to attend today!

See you at the Club,

Abhishek Sonkar

General Manager

YOUR CLUB STAFF



BEN PACHECO
Executive Chef



LETICIA AVILA
Banquet Manager
leticia@amarilloclub.net



MISTY HOWARD
Membership Director
misty@amarilloclub.net



TARAH KARLIN
Event Coordinator
acbanquets@amarilloclub.net



LAUREN WHITLEDGE
Sous Chef
lauren@amarilloclub.net



TIFFANY BRADSHAW
Bar Manager



TONY YIP
Maitre d'



FRIDAY, OCTOBER 25TH

FAR NIENTE AND NICKEL & NICKEL WINE DINNER

DINNER \$165 PER PERSON

DOLCE NAPA VALLEY 2012

Caramelized Foie Gras w/ Spiced Cranberry Jam & House Baked Herb Ciabatta

FAR NIENTE CHARDONNAY 2017

Pan Seared Mahi-Mahi, White Truffle Couscous, Roasted Pineapple Relish

NICKEL AND NICKEL CABERNET SAUVIGNON 2014

Petite Filet Oscar, Alaskan Lump Crab, Hollandaise, Asparagus Confit, Sundried Tomato Aioli

FAR NIENTE CABERNET SAUVIGNON 2017

Dark Chocolate Mousse, Spice Cake, Caramelized Pears and Vanilla Crème Fraiche



BE THERE

\$2 TUESDAYS

EVERY TUESDAY NIGHT IN SEPTEMBER

\$2 DRAFT BEER & \$7 QUESADILLAS



BE THERE

FRIDAY, SEPTEMBER 13TH AND
SATURDAY, SEPTEMBER 14TH

WAGYU DINNER SPECIAL

8 oz. Strip, 2 steakhouse sides
and a House Salad

Cost: \$70



BE THERE

SEPTEMBER BRUNCH

SUNDAY, SEPTEMBER 15TH

SEATING TIMES: 10:30 AM, 11:00 AM, 12:30 PM, 1:00 PM

COST: ADULTS \$26, KIDS \$12 • LIVE ENTERTAINMENT

MENU

Eggs Chesapeake

Toasted english muffin, crab cake, poached eggs and classic hollandaise with breakfast potatoes

Grilled Salmon with BBQ Glaze

Cilantro rice and roasted corn succotash

Apple Cinnamon Pancakes

Caramelized apples and cinnamon whipped cream

Quiche

Sausage, peppers, mushrooms, onions and pepper jack cheese

Steak and Eggs

6 oz. sirloin steak with chimichurri sauce, eggs over easy and breakfast potatoes

Omelette Station



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A pair of black-handled scissors is positioned on the left side of the image, cutting through a thick, yellow ribbon that spirals downwards. The background is a textured, painterly cityscape in shades of blue, green, and brown, with a grid of streets visible at the bottom. In the top right corner, there is a dark blue circle with a white border containing the text "BE THERE".

BE THERE

GRAND OPENING PARTY

**WEDNESDAY,
SEPTEMBER 18TH AT 6:30 PM**
FOOD AND DRINKS INCLUDED IN THE PRICE:
\$75 PER PERSON
MEMBERS ONLY EVENT

You are invited to the Grand Opening Party of the 31st Floor Main Dining Room and Bar at the Amarillo Club. Specialty drink and food stations will be located around the room as you mingle with friends and experience the elegance and luxury of the newly redesigned Club. Executive Chef Ben Pacheco and Guest Chef Becky McKinley have planned a feast for the senses!

**DON'T MISS OUT ON THIS VERY
SPECIAL EVENING! CALL AND MAKE
YOUR RESERVATIONS TODAY!**

BE THERE

GRAND OPENING WEEKEND DINNER

THURSDAY, SEPTEMBER 19TH
AND FRIDAY, SEPTEMBER 20TH

If you missed the Grand Opening Party, don't worry!
You have 2 more opportunities to visit the Club on
Grand Opening Weekend. We will have a special menu
planned for dining in the newly remodeled
31st Floor Dining Room!

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countrytoyotapampa.com



SEAFOOD BUFFET

FRIDAY, SEPTEMBER 27TH

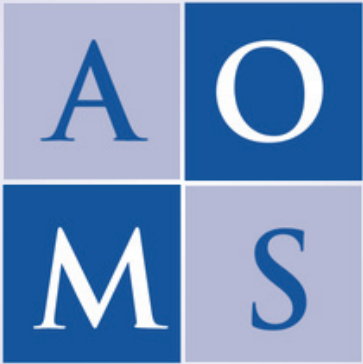
COST: \$38

LIVE ENTERTAINMENT

MENU

- Raw Bar | Bouillabaisse | White Wine Mussels | Lobster Risotto | Bacon Wrapped Scallops
- Sushi | Ahi Tuna | Chicken Piccata | Crab Salad | Cheese and Charcuterie Display
- AC Salad Bar | Dessert Table

AMARILLO



ORAL & MAXILLOFACIAL
SURGERY



BE THERE

BRUNCH BUFFET

SUNDAY, SEPTEMBER 29TH

COST: ADULTS \$32, KIDS \$20
LIVE ENTERTAINMENT

MENU

Farm Fresh Scrambled Eggs, Wrights Peppered Bacon, Maple Sausage, Santa Fe Potatoes, Buttermilk Biscuits and Country Gravy, Banana Fosters French Toast, Vanilla Yogurt, Granola, Fresh Fruit, and Assorted Pastries

Omelet Bar

Ham, Bacon, Sausage, Lump Crab, Peppers, Mushrooms, Heirloom Tomatoes, Caramelized Onions, and Baby Spinach

Herb Encrusted Prime Rib

Bordelaise, Fresh Horseradish Cream, and Fresh Chimichurri



FRIDAY, OCTOBER 11TH AND
SATURDAY, OCTOBER 12TH

AROUND THE WORLD

GERMAN OKTOBERFEST

Cost: \$32 | Seating begins at 6pm

APPETIZER

House made pretzels with beer mustard and beer cheese

ENTRÉE

Bavarian Skillet Sausages with apple sauerkraut
and cheese spaetzle

DESSERT

Apple Strudel



BE THERE



BE THERE

\$2 TUESDAYS

**\$2 DRAFT BEER & \$6 NACHOS
EVERY TUESDAY NIGHT
IN OCTOBER**



BE THERE

OCTOBER BRUNCH

SUNDAY, OCTOBER 13TH

SEATING TIMES: 10:30 AM, 11:00 AM, 12:30 PM, 1:00 PM

COST: ADULTS \$26, KIDS \$12

MENU

Pumpkin Spice Donuts with Cinnamon Icing

Cinnamon Raisin French Toast

Whipped cream and maple syrup

Shrimp and Grits with Eggs

Andouille sausage and smoked tomato cream sauce

Chicken Cordon Bleu

Mashed potato and green beans

Hashbrown Casserole

Bacon, cheddar scrambled eggs

BOOK YOUR PARTY

A MESSAGE FROM YOUR BANQUET & EVENTS COORDINATOR TARAH KARLIN



Tarah Karlin

Banquet & Events Coordinator
acbanquets@amarilloclub.net
806.373.4361

Dear Club Members,

The Main Dining Room as well as the 30th floor is currently being remodeled to reflect the level of class that our members have come to expect here at the Amarillo Club. We will, without a doubt, be the hottest spot downtown this holiday season!

It is never too early to start booking your office party or family gathering. The Club has several private rooms to accommodate parties of all sizes. We are thrilled to have so many groups already booked for 2019!

If you are unable to make it into the Club, think of us for your catering needs as well. No event is too big or too small. We will bring the exquisite cuisine and excellent service to you. Please contact me any time to make sure your date is available.

Tarah Karlin
Banquet & Events Coordinator
806.373.4361
acbanquets@amarilloclub.net

FRIDAY, SEPTEMBER 6TH | SATURDAY, SEPTEMBER 7TH | FRIDAY, OCTOBER 4TH
SATURDAY, OCTOBER 5TH | FRIDAY, OCTOBER 18TH | SATURDAY, OCTOBER 19TH

SKYLINE SPECIAL

Includes a House Salad and Entrée
Special Dessert by Chef Lauren

COST: \$49 PER MEMBER



Coming Soon to the Amarillo Club

October 19, 2019



INTRODUCING ARTS IN AMARILLO

We are always looking for ways to add value to your membership here at the Club. We also are looking for ways to support our local performance arts groups! So we married these two things together and have developed our “Arts in Amarillo” section of the Insights Newsletter.

Now, as an added perk to being an Amarillo Club Member, you have access to discounted single purchase tickets at Amarillo Little Theatre, The Amarillo Symphony, and Lone Star Ballet. We couldn't be more thrilled with this partnership! Get your tickets and support the Arts in Amarillo!

ARTS IN AMARILLO • 2019-2020 SEASON

LONE STAR BALLET

Lone Star Ballet • 806-372-2463 • 3218 Hobbs, Amarillo, TX 79109 • LoneStarBallet.org



FRIDAY OCTOBER 25TH
& SATURDAY OCTOBER 26TH

TICKET PRICE	FEE	TOTAL	AC MEMBER PRICE
\$40	\$4	\$44	\$33
\$35	\$4	\$39	\$29
\$25	\$4	\$29	\$22
\$15	\$4	\$19	\$15
\$10	\$4	\$14	\$11

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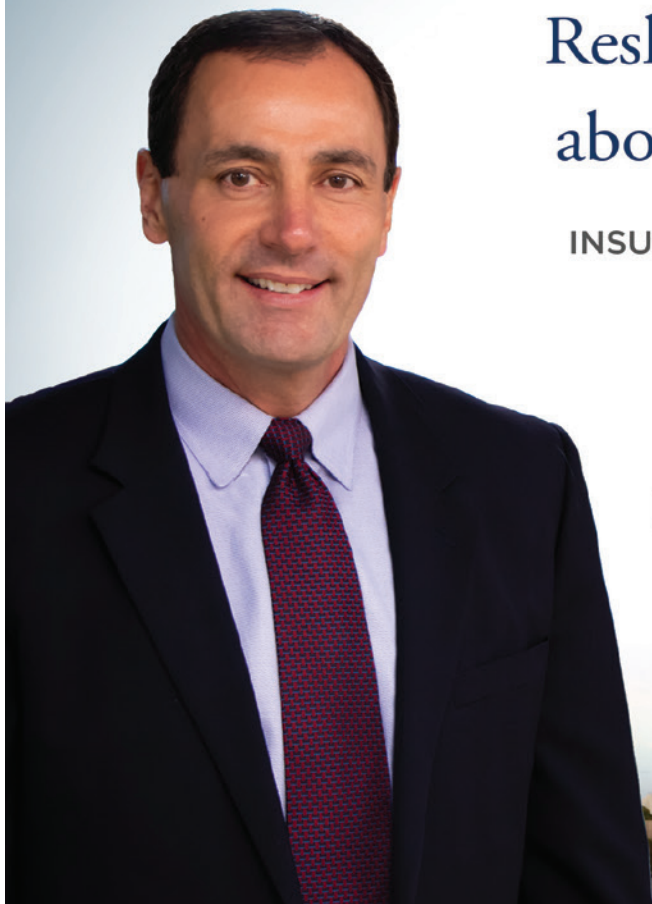


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AMARILLO CLUB

AC

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SPECIALTY COCKTAILS



El Jefecito

Tequila, Grilled Orange, Gran Gala, Lime and
Lemon

Brown Derby

Bourbon, Grapefruit and Honey

Corpse Reviver

Gin, Cocchi Americano, Triple Sec and Lemon

Godfather

Barrel Aged, Scotch based, with Amaretto
and Dry Vermouth

Poor Man's Pappy

Barrel Aged, High Proof Kentucky Bourbon
and Limestone Water

Rye Flip

Rye, Angostura Bitters, Lemon Juice and
Egg White

The Gray Lady

Hendricks Gin, Lemon Juice, Creme
Violette and Champagne

Muddled to the Max

Coconut Vodka, Muddled Berries,
Lemon, Pomegranate and Grapefruit

Old Fashioned Phoenix

Texas Ranger Whiskey, Maple, Tiki
Bitters, Orange and Caramelized Sugar

It's About Thyme

Reposado Tequila, Cointreau, Lime
Juice, Agave, Thyme, and Sliced
Jalapeños

Winter Velvet

Aged Dark Rum, Allspice Dram, Lime,
Lemon and Egg White

El Chapo

Cucumber Vodka, Roasted Tomatillo,
Cucumber, Cilantro and Jalapeño

212 Manhattan

Barrel Aged Bourbon, finished with
Italian Sweet Vermouth and Bitters





DALLAS COWBOYS



2019 SCHEDULE

PRESEASON

WK	DATE	OPP.	TIME ET	TV	W/L	DAL SCORE	OPP. SCORE
1	Sat, Aug 10	@San Francisco	9:00 PM		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2	Sat, Aug 17	@LA Rams	10:00 PM		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	Sat, Aug 24	Houston	7:00 PM		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4	Thu, Aug 29	Tampa Bay	8:00 PM		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

REGULAR SEASON

WK	DATE	OPP.	TIME ET	TV	W/L	DAL SCORE	OPP. SCORE
1	Sun, Sep 8	NY Giants	4:25 PM	FOX	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2	Sun, Sep 15	@Washington	1:00 PM	FOX	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	Sun, Sep 22	Miami	1:00 PM	FOX	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4	Sun, Sep 29	@New Orleans	8:20 PM	NBC	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	Sun, Oct 6	Green Bay	4:25 PM	FOX	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6	Sun, Oct 13	@NY Jets	4:25 PM	CBS	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	Sun, Oct 20	Philadelphia	8:20 PM	NBC	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	BYE WEEK						
9	Mon, Nov 4	@NY Giants	8:15 PM	ESPN	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	Sun, Nov 10	Minnesota	8:20 PM	NBC	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	Sun, Nov 17	@Detroit	1:00 PM	FOX	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	Sun, Nov 24	@New England	4:25 PM	FOX	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13	Thu, Nov 28	Buffalo	4:30 PM	CBS	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	Thu, Dec 5	@Chicago	8:20 PM	FOX	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	Sun, Dec 15	LA Rams	4:25 PM	FOX	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16	Sun, Dec 22	@Philadelphia	4:25 PM	FOX	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	Sun, Dec 29	Washington	1:00 PM	FOX	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

*all times subject to change due to flexible scheduling after week 5



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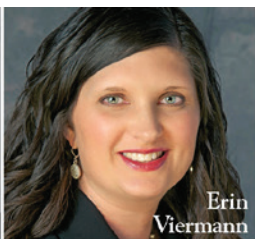
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\$7 HOUSE COCKTAIL

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Mikel Williamson



Mirna Corral

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in Texas
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Gary Wells



Ryan Evans



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BE THERE

DINNER À DEUX

EVERY THURSDAY NIGHT

Rotating Selections, 3-Choice Dinner Menu, includes House Salad.

Cost: \$35 or under



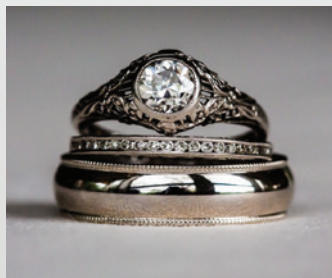
AMARILLO CLUB
Weddings



2019 Wedding Package
Whirlwind Package- \$10,000

- * For up to 100 guests
- * Use of 30th & 31st Floors, with the exception of Club 30
- * Banquet Manager on site to assist in running your day
- * Black or White Linens for tables
- * Black or White Napkins
- * White Chair Covers for ceremony
- * Use of Cake Stand and Knife
- * Use of Sound System
- * One glass of Champagne at beginning of reception for each guest
- * Three Course Meal followed by Coffee and Petit Fours
- * Half bottle of House Wine per guest to be served with meal
- * One glass of Champagne per guest for toast
- * Post dinner Finger Food Buffet

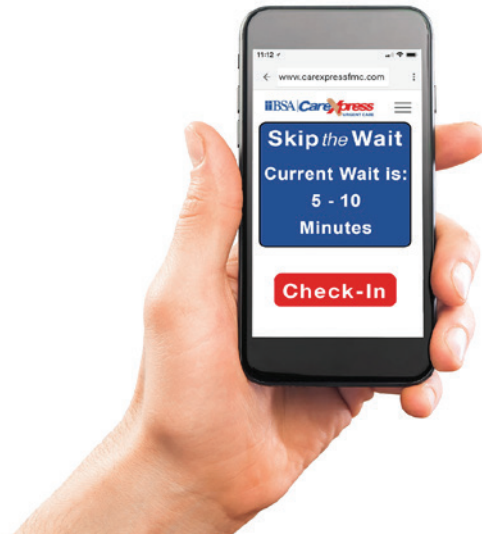
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WANTED: GUEST CHEFS

Have you ever wondered what it would be like to work in an industrial kitchen for a private dining club? Or know someone who has? We are on the search for Guest Chefs to bring their personal flare to the Amarillo Club kitchen. This guest chef will be featured for one night, bringing their own special recipes to be served to Amarillo Club members. We have already had 3 successful dinners as a part of our Guest Chef Series.

If you, or someone you know, would be interested in being our Guest Chef, contact **Abhi** at **373-4361** or abhishek@amarilloclub.net.

The Amarillo Club would like to thank our 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 with 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. Those who have already joined will be renaming these rooms:

Club 30: Country Chevrolet
 Empire Room: Street Auto Group
 Petroleum Room: Happy State Bank
 31st Floor Bar: IAG/Smart Chemical Services Bar
 Sunburst Room: BSA Care Xpress
Main Dining Room: Still available

The above rooms have been renamed accordingly.

For more information on how you can become a Corporate Sponsor, call General Manager Abhi or Membership Director Misty at 373-4361.

Our Corporate Sponsors are:



TUESDAY, SEPTEMBER 3

\$2 Tuesday

THURSDAY, SEPTEMBER 5

Dinner à Deux

FRIDAY, SEPTEMBER 6

Skyline Special

Happy Hour in the Tower

SATURDAY, SEPTEMBER 7

MDR Closed for Private Party

Skyline Special

TUESDAY, SEPTEMBER 10

MDR Closed for Lunch - Private Party

\$2 Tuesday

THURSDAY, SEPTEMBER 12

Dinner à Deux

FRIDAY, SEPTEMBER 13

Wagyu Dinner Special

Happy Hour in the Tower

SATURDAY, SEPTEMBER 14

Wagyu Dinner Special

SUNDAY, SEPTEMBER 15

September Brunch

Live Entertainment

TUESDAY, SEPTEMBER 17

\$2 Tuesday

WEDNESDAY, SEPTEMBER 18

Grand Re-Opening Party

THURSDAY, SEPTEMBER 19

Grand Re-Opening Dinner

Dinner à Deux

SUN	MON	TUE	WED	THU	FRI	SAT
1 Closed	2	3 ●	4	5 ●	6 ● ●	7 ●
8 Closed	9	10 ●	11	12 ●	13 ● ●	14 ●
15 ● ●	16	17 ●	18 ●	19 ●	20 ● ●	21
22 Closed	23	24 ●	25	26 ●	27 ● ● ●	28
29 ● ●	30					

FRIDAY, SEPTEMBER 20

Grand Re-Opening Dinner

Happy Hour in the Tower

SATURDAY, SEPTEMBER 21

MDR Closed for Private Party

TUESDAY, SEPTEMBER 24

\$2 Tuesday

WEDNESDAY, SEPTEMBER 25

MDR Closed for Dinner

THURSDAY, SEPTEMBER 26

Dinner à Deux

FRIDAY, SEPTEMBER 27

Seafood Buffet

Live Entertainment

Happy Hour in the Tower

SATURDAY, SEPTEMBER 28

MDR Closed for Private Party

SUNDAY, SEPTEMBER 29

Brunch Buffet

Live Entertainment

WELCOME NEW MEMBERS

The Amarillo Club's Board of Directors is pleased to announce these individuals who have been elected to membership.

Please welcome them as you see them in the club.

Ms. Rene Winkle, Mr. Tom Garrett, Mr. Guy Young, Mr. Jake Tuls, Dr. Janet Schwartzberg, Mr. Jeff Jackson, Mr. Robert Hulsey, Mr. Robert W. Goodrich, Mr. Cody Bivens, Ms. Lilia Escajeda, Mr. Monte Green, Mr. William J. Ware, Mr. Rob Mansfield, Mr. Dirk Schmitz, Mr. John Greenwood, Mr. Blake Prewit, Mrs. Judy Day, Mr. Larry Orman, Ms. Areli Gallegos, Mr. Ben Latham

ONE-YEAR ANNIVERSARIES

Mrs. Misty Howard, Mr. Chris Seals, Mrs. Donna Rosenberg, Mr. Ryan Hodge, Mr. John Ward, Mr. George Raffkind, Mr. Michael Conkling, Mr. Tony Ensor, Mr. Thomas G. Ladd, Mr. Chris Rhynehart, Ms. Carol Miles, Mr. Matthew Johnson, Mr. Bill Countiss, Mr. Mark Bridges, Mr. John Gomez, Mr. Craig Stark, Mr. Merrill Nunn, Mr. Toby Torres, III, Mr. David Martinez, Richard Kibbey M.D., Mr. Jason Burr, Ms. Joyce McBryde, Virgil Pate M.D., Mr. and Mrs. Tom Miller, Mrs. Kimberley Rutherford, Mr. Harry Phillips, Mr. Patrick Horne, Mr. Ryan Ahern, Mr. Leon Roberts, Mrs. Denise Simpson, Dr. William Graves, Dr. Kristin Swanson, Mr. Trevor Caviness, Mr. Regan Caviness, Mr. Terry Caviness, Mr. Cale McMillon, Mrs. Deana M. Riley, Mrs. Mary Jane McDougale, Mr. Jake Slater, Mr. Tate Gowdy, Mr. Brian Wagner, Mr. Frank Wilson, Mr. Jimmy Gowdy, Mr. Alex Sianez, Mr. Rick Keller, Mrs. Janice Hodges, Mr. Trevor Spradling

OCT 2019

TUESDAY, OCTOBER 1
\$2 Tuesday

THURSDAY, OCTOBER 3
Dinner à Deux

FRIDAY, OCTOBER 4
Skyline Special
Happy Hour in the Tower

SATURDAY, OCTOBER 5
Skyline Special

TUESDAY, OCTOBER 8
\$2 Tuesday

THURSDAY, OCTOBER 10
Dinner à Deux

FRIDAY, OCTOBER 11
Around the World: German OktoberFest
Happy Hour in the Tower

SATURDAY, OCTOBER 12
Around the World: German OktoberFest
MDR Closed for Private Party

SUNDAY, OCTOBER 13
October Brunch

TUESDAY, OCTOBER 15
\$2 Tuesday

THURSDAY, OCTOBER 17
Dinner à Deux

FRIDAY, OCTOBER 18
Skyline Special
Happy Hour in the Tower

SATURDAY, OCTOBER 19
Skyline Special
Live Music in the MDR by Big G
and the Tradewinds

TUESDAY, OCTOBER 22
\$2 Tuesday

THURSDAY, OCTOBER 24
Dinner à Deux

FRIDAY, OCTOBER 25
Far Niente and Nickel & Nickel
Wine Dinner
Happy Hour in the Tower

SATURDAY, OCTOBER 26
MDR Closed for Private Party

SUN	MON	TUE	WED	THU	FRI	SAT
		1 ●	2	3 ●	4 ●●	5 ●
6 Closed	7	8 ●	9	10 ●	11 ●●	12 ●
13 ●	14	15 ●	16	17 ●	18 ●●	19 ●●
20 Closed	21	22 ●	23	24 ●	25 ●●	26
27 Closed	28	29 ●	30	31 ●		

TUESDAY, OCTOBER 29
\$2 Tuesday

THURSDAY, OCTOBER 31
Dinner à Deux

NOV 2019

FRIDAY, NOVEMBER 1
Around the World: A Taste of Mexico

SATURDAY, NOVEMBER 2
Around the World: A Taste of Mexico
MDR Closed

WEDNESDAY, NOVEMBER 6
MDR Closed

SATURDAY, NOVEMBER 9
Football / Chili Cookoff Party

SUNDAY, NOVEMBER 10
Brunch

THURSDAY, NOVEMBER 28
Thanksgiving

SATURDAY, NOVEMBER 30
MDR Closed

SUN	MON	TUE	WED	THU	FRI	SAT
					1 ●	2 ●
3 Closed	4	5	6	7	8	9 ●
10 ●	11	12	13	14	15	16
17 Closed	18	19	20	21	22	23
24 Closed	25	26	27	28 ●	29	30

Be sure to check our November / December 2019 issue for potential updates to the November calendar.

HOURS — OF — OPERATION

MAIN DINING ROOM

31st Floor

LUNCH

11:30 am to 2:00 pm
Monday - Friday

DINNER

6:00 pm to 9:30 pm
Tuesday - Saturday

HAPPY HOUR

5:00 pm to 7:00 pm
Tuesday - Friday

COUNTRY CHEVROLET ROOM

30th Floor

LUNCH

11:30 am to 2:00 pm
Monday - Friday

DINNER

6:00 pm to 9:30 pm
Tuesday - Saturday

BAR AREA

9:30 pm to 1:00 am

HAPPY HOUR

5:00 pm to 7:00 pm
Tuesday - Friday

For reservations and general
questions, please call:

806.373.4361



FirstBank Southwest Tower
600 S. Tyler, STE 3000
Amarillo, Texas 79101
806.373.4361



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