



Willow Talk

www.willow-bend.com



“Good to You and Yours”

I hope this month finds you well and that everyone is looking forward to spring with the same anticipation as myself.

It’s been a cold winter and I’m over it already. Just as spring brings in a new season of growth and rebirth after a cold winter, we have been planning our own changes here at the club.

We have always put meticulous effort into creating and designing every one of our food menus. We place a lot of time and effort finding new and unusual products, then creating new dishes from these items in



the proper technique that allows for great execution before it is even placed onto the menu. We work hard to bring our members the very best tastes from all over the world. The common word I refer to for every dish that comes out of the kitchen is “wow.” Will this dish “wow” our customers? Is it visually appealing? Does it create that craving for the next bite you enjoy? Well, we are once again creating and working on new menus for the club house and catering business. We are getting close and will roll out soon so stay tuned for more details.

Leaving you with a warm and fuzzy thought for the month.

5 Simple Rules for a Happy Life:

1. Don’t be overly emotional; have faith!
2. Don’t ever give up; keep trying!
3. Don’t make things complicated; keep it simple!
4. Don’t take things too seriously; laugh at your problems.
5. Don’t be a grown up; stay as youthful as a child.

Now grab that cup of coffee, it’s time for this month’s fireside chat.

We’re planning on changing a few things this month, especially since the Lenten season is upon us. We are putting Prime Rib nights on the back burner for March and strictly running seafood items this month.

- **FRESH CATCH** nights will be on Friday, March 9th and Friday, March 23rd. It’s a great time of the season to bring in different cold water species and give everyone a chance to try something different. The fish market is open!

continued on page 2

Welcome!

Nicholas Manson
 Heather and Steven Boroff
 Dillon and Renee Staas
 Travis Cunningham
 Tom and Heather Riegenbach
 Dennis and Karen Wagonrod
 Brian and April Ellerbrock
 Ronald and Sharon Benson
 Edward and Abbie Zastawny

RESTAURANT HOURS

LUNCH

Tuesday - Friday
 11:00 a.m. - 2:30 p.m.
 Sunday
 11:00 a.m. - 2:00 p.m.
 Monday - Clubhouse Closed
 Saturday - No lunch hours

DINNER

Tuesday - Thursday
 5:00 p.m. - 9:00 p.m.
 Friday & Saturday
 5:00 p.m. - 10:00 p.m.

Monday
 Clubhouse Closed
 Sunday
 No dinner hours

CONTACTS

Rob Richards, Food & Beverage Manager
 Jeffrey R. Moots, Course Superintendent
 Randy Agler, Pro Shop Manager
 Reservations: 419/238-0111 or 419/238-2417
 Pro Shop: 419/238-1041
 Fax: 419/238-2250

Continued from front...

- On Friday, March 2nd and Friday, March 16th, we will have a **FISH FRY**, offering all-you-can-eat fish, skinny fries, homemade coleslaw, and hush puppies for only \$14.99. Everyone should know by now that we do a great job on seafood and our panko-breaded pangasius is no exception. You gotta try it! It beats any of the twice-frozen cod that most restaurants try to serve.



- Friday, March 30th is the **BIG SEAFOOD BUFFET!** I have once again tried to encompass all things seafood (Las Vegas buffet-style). This is what I'm thinking: king crab legs, oysters on the half shell, grilled oysters, clams, scallops, and of course, Maine lobster tails. If you missed the New Year's Eve buffet, here is your chance for a do-over. **This event fills up quickly so make your reservations early.**

The club will have three **PAC buffets** this month:

- Saturday, March 3 – **Cinderella** – 5:00-7:00 p.m.
- Saturday, March 17 – **Chloe Agnew** – 5:00-7:00 p.m.
- Saturday, March 24 – **Kenny G** – 5:00-7:00 p.m.
- **Sunday Brunch** will be featured on March 18.

One last note to mention...

Don't forget St. Patrick's Day is on Saturday, March 17th. Whether or not you have any Irish in you, come in and see us. We will be running an Irish style buffet for the Chloe Agnew performance at the PAC that evening. We will be featuring bangers and mash, shepherd's pie, fish and chips, and of course, we will have green beer if you are thirsty!

Like the old saying goes, "if it wasn't for alcohol, the Irish would rule the world." Happy St. Paddy's to ya!



Take care, be safe, and may the road rise to meet you!

See you at the club!

Rob



March Features

Appetizer

Chile Verde Poutine with Spicy Cheese Curds

– Heaping fried french fries covered with a chile verde cheese sauce and topped with cheese curds and pico de gallo.



Entrée

King Crab Stuffed Sea Bass

– Chilean sea bass stuffed with lump king crab in a creamy tomato sauce and topped with basil salsa.



Dessert

Peppermint Chocolate Chip Cheesecake

– A mix of peppermint and chocolate from Jean's Bakery. A perfect ending to a delicious meal and always big enough to share.



Wine Feature

13 Red Wines and 6 White Wines

– Each wine has been chosen based on several ratings and uniqueness that are personally selected to expand our offerings to members with high-quality, vintage choices. Pour a glass with your meal and enjoy!

