Greetings and Happy New Year!

It is an honor and a privilege to serve as President of the Johns Hopkins Club for the new year. I will do my best so that the traditions and excellence of this Club continues. The Board of Governors works tirelessly to assure that you, the members, can enjoy all of the best that the Club has to offer.

The Book Circle is moving forward with selections for its lively discussions. Many events are planned for the special events offered in the coming year. The members are the most important part of your Club. We count on you to dine, learn and recommend new members. We try to formulate a budget that works and will allow the Club to function at its best.

Suggestions are always welcome so that we can hear what our members like and believe may need improvement. Please communicate with us so that we can make your experiences at the Club the very best that they can be.

I look forward to seeing each of you in the coming year.

Barbara Kerr Howe,
President, Board of Governors, Johns Hopkins Club

JOHNS HOPKINS CLUB HAPPY HOUR

Every Thursday during the semester—student members invited!
Thursday Nights in the Tap Room from 5:30–8:30pm, all-you-can-enjoy Buffets, $10.00 Pitchers of Beer, $3.00 Pitchers of Soda, and $4.00 Blue Jay Martinis and Rail Drinks!

NEW ORLEANS JAZZ BRUNCH

Sunday, March 3, 2019
11:00am

“Let the good times roll” or “Laissez les bons temps rouler” sets the tone for one of our most popular events; the New Orleans Jazz Brunch. Step into the festively decorated Club where masks, beads and scenes of the French Quarter are at every turn. Order a Hurricane or Kir Royale in the Lounge then follow the music to the Main Dining Room. A live Dixieland Jazz Band will belt out your favorite tunes while you don your Mardi Gras beads and sing along if you please!

Experience the Big Easy with our Ultimate Jazz Brunch menu. You’ll be transformed to the sultry cafes and cobbled streets of New Orleans as you bite into a sugary warm Beignet and sip Chicory Coffee. Choose from a variety of appetizers, Entrees and decadent Desserts, each with a drop of Cajun, a dash of Creole and a twist of Club. Brunch includes fresh squeezed Orange Juice and Champagne.

Reservations required. Cost: $39.00 per person plus surcharge and sales tax. For those members not participating in this event, our regular Brunch will be available in the Eisenhower Room from 11:30am–2:00pm.
MEET THE MEMBER—Dr. Gregory Sophocleus

Dr. Gregory Sophocleus is many things—a first generation Greek American middle child, born in Baltimore weighing 11 pounds, a father to 3 and grandfather to 6, a widower, a semi retired ophthalmologist, a choir member, traveler and club joiner among other things.

In the late 1960’s, Dr. Sophocleus was a guest at the Club. Soon afterward, he and his wife, who passed away in 2016, joined the Johns Hopkins Club where they frequently brought their growing family. It was common to see them at the Club for holidays and special events like Christmas Eve and New Year’s Day Brunch. Later they celebrated a 50th wedding anniversary and a wedding at the Club. Dr. Sophocleus enjoys the Main Dining Room but also visits the Tap Room for Oyster Night and Fried Chicken Country Buffet.

Now living at Blakehurst, he serves on the executive board, is the assistant treasurer of the resident's association, a member of the choir and moderator of the monthly Gentlemen’s Coffee discussing current events. Dr. Sophocleus also served on the Club’s Board of Governors and on the House, Nominating, Strategic Planning and Finance Committees from 2004–2012 where he especially enjoyed the House Committee. During his tenure, he worked on the Main Dining Room and Eisenhower Room chair drives and on the Nobel Room.

Dr. Sophocleus has a long history in ophthalmology and medicine in general. He began his career as a pharmacist and then served as an officer in the US Army Medical Service Corps. After completing medical school at University of Maryland, he completed his internship at St. Agnes Hospital and residency at GBMC. He later went on to serve as interim Chairman of the Department of Ophthalmology at GBMC for one year. He still works 2–3 days per week. His first job was at Belair Market food stand where he worked weekends and summers for $3.50 per day starting at age 13.

He enjoys his travels, most recently to Greece with his son where he renewed his Hippocratic Oath on the island of Cos, home of Hippocrates. He also visited the Holy Lands, Dubai and Cyprus, and took a family trip to the north shore of Lake Superior. One of his favorite getaways is to Wrightsville Beach in North Carolina where the family now needs an 8 bedroom house to accommodate everyone. Dr. Sophocleus looks forward to seeing the entire family at Christmas.

Welcome New Members

<table>
<thead>
<tr>
<th>Laurel Acevedo</th>
<th>Carter D. Frantz</th>
<th>Katie O’Connor</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lawrence Ames</td>
<td>Christine Frederick</td>
<td>Terri Pawlak</td>
</tr>
<tr>
<td>Paula T. Anzmann</td>
<td>Bryan Fox</td>
<td>Carl Raley</td>
</tr>
<tr>
<td>Andrea Batton</td>
<td>Barbara Gastinger</td>
<td>Daniel C. Ramos</td>
</tr>
<tr>
<td>Ed Barczak</td>
<td>George J. Hill</td>
<td>Beth Renwick</td>
</tr>
<tr>
<td>Mary E. Bartkus</td>
<td>Robert S. Hillman</td>
<td>Barbara Bagden</td>
</tr>
<tr>
<td>Lou Bartolo</td>
<td>Charles Ho</td>
<td>Roberts</td>
</tr>
<tr>
<td>Mary Ellen Beaty-O’Ferrall</td>
<td>Mary Snowden Hoff</td>
<td>Sonja Santelises</td>
</tr>
<tr>
<td>Michelle Bedolla</td>
<td>Clifford T. “Kip” Howlett, Jr.</td>
<td>Demetrios N. Simopoulos</td>
</tr>
<tr>
<td>Jonathan Bradley</td>
<td>Barbara Richman</td>
<td>Jennifer Smith</td>
</tr>
<tr>
<td>James Cangialosi</td>
<td>Kahn</td>
<td>Jerina Wainwright</td>
</tr>
<tr>
<td>Edward X. Carlson</td>
<td>Megan Kerr</td>
<td>Suskind</td>
</tr>
<tr>
<td>Sumner Clareen</td>
<td>Yaro T. Kulchycjkj</td>
<td>Sun-ah Park Tavares</td>
</tr>
<tr>
<td>Emried D. Cole, Jr.</td>
<td>Carlton Lee</td>
<td>Jason Tuerack</td>
</tr>
<tr>
<td>Simon Coussing</td>
<td>Pamela Markham</td>
<td>Derek N. Walcker</td>
</tr>
<tr>
<td>Charles Henry Crass</td>
<td>Austin Maxwell</td>
<td>Stanley P. Whatley</td>
</tr>
<tr>
<td>Eric Finkelberg</td>
<td>Ofelia C. McMenamy</td>
<td>Barbara C. Whitman</td>
</tr>
<tr>
<td>Cheryl Fitzgerald</td>
<td>Paul D. Miller</td>
<td>Nina Xu</td>
</tr>
</tbody>
</table>

Employees of the Month

September 2018—Satyajit “Paul” Prasad

Congratulations Paul, our September Employee of the Month! Paul is our Bartender who is always whipping up some kind of libation for your sipping pleasure. Paul is a team player who always lends a helping hand to his coworkers. Thanks for a job well done Paul!

October 2018—Jermaine Garrison

Our Employee of the Month for October is Jermaine! Jermaine has won Employee of the Month multiple times and is even one of our former Employees of the Year! Jermaine is one of our Dining Room staff and he is a shining star. He is well liked by his peers and members as well. Thanks Jermaine!

November 2018—Victoria Anderson

Victoria (Vicky) Anderson is our Employee of the month for November. She wears many hats at the Club and is always busy and smiling. She is a great team player and is popular among her peers and the members. Thanks for an excellent job Vicky!

TAP ROOM NEWS

Casual attire and kids always welcomed!

The Tap Room is open for Dinner Tuesday through Saturday nights. Drop by on Wednesday for our Fried Chicken Country Buffet for just $18.00. Complete with Stewed Tomatoes, Mashed Potatoes and Country Gravy and more.

We’ve added something new on Thursday nights in January and February! Come try our Mussels in White Wine, Garlic and Herbs with a crisp Salad and warm Rolls, just $15.00!

We feature Crab Leg Clusters and Crab Cakes on Friday nights in January and February. This all you can enjoy buffet is just $32.00. As with all of our special Buffet nights, the regular Tap Room menu is also available. Live music too!

Isn’t it Tap Room time?
A Moment with Chef Patrick

WINTER FRUITS AND VEGETABLES

There are many reasons to eat more fruits and vegetables. Here are some of them. We need to remember fruits and vegetables are nutritious and delicious and they are fun to eat! Some are crunchy, some squish, some you peel, some are easily grown right in your own garden. There are infinite varieties to try throughout the seasons of each year.

Fruits and veggies are rich in vitamins and minerals that make us healthy and keep us energized. Eating plenty of fruit and vegetables may reduce the risk of many diseases including heart disease, high blood pressure, and some cancers. They are naturally low in calories and increase your chances of losing and maintaining a proper weight.

Fruit and vegetables contain fiber that helps keep you feeling full and keeps your digestive system happy. Remember, fruits and vegetables add color and texture and appeal to your plate. They are very convenient and nutritious in any form—fresh, frozen, canned, dried, and 100% juice.

Seasonally speaking, winter may be a concern for many when it comes to fruit and vegetables. However December through February and towards the end of March there are many choices we can make. Veggies may include Belgian Endive, Brussels Sprouts, Butternut Squash, Sweet Dumpling and Delicata Squash, Turnips, Potatoes, Sweet Potatoes, Leeks, various greens, and Cardoons.

Fruits can range from Cactus Pear, Clementines, Plums, Dates, Kiwi, Grapefruit, Papaya, Pears, Passion Fruit, Pomegranates, and Tangerines. I have to say, I have eaten all of these and they are wonderful. Keep in mind there are numerous year round fruits and vegetables—Cabbage, Apples, Bananas, Peppers, Lettuces, Mushrooms, Onions, Root Vegetables, and Coconuts! Here are a couple of winter recipes you may enjoy.

Peace,

[Signature]

ROASTED ACORN SQUASH

350 F
2 acorn squash seeded, cut into wedges
Kosher salt, freshly ground black pepper
EVOO
½ cup butter
½ cup soft butter
½ cup brown sugar
3 tbsp. Amaretto
sage leaves
½ lb. crushed Pinenut cookies
Almond Biscotti or Vanilla Wafers

Place squash cut side up and season with salt and pepper. Drizzle with olive oil. In a bowl, cream the butter with the sugar and Amaretto. With a brush, coat the squash and put sage leaves on top, then sprinkle with crushed cookies. Bake until tender 30–35 minutes. Baste every 15 minutes.

WHIPPED SWEET POTATOES

350 F
4 large sweet potatoes
Kosher salt, freshly ground black pepper
EVOO
2 cups heavy cream
2 bay leaves
½ tsp ground cinnamon
pinch of fresh nutmeg
½ orange zested
2 tbsp. brown sugar
1 tbsp. butter

Prick sweet potatoes with a fork, drizzle with olive oil and season with salt and pepper. Roast 45–60 minutes until very soft. Remove and cool enough so you can scoop them. In a saucepan heat the cream and bay leaves. Keep warm and discard bay leaves. Place scooped potatoes in food processor. Season with cinnamon, brown sugar, salt and pepper. Add cream and butter. Puree until smooth.

WEEKLY EVENTS OF INTEREST

TUESDAY So much happening on Tuesdays at the Club! It’s Prime Rib Buffet on Tuesday night in the Main Dining Room. We offer a variety of fare which changes weekly. Mouth-watering Prime Rib carved to order and so much more. Albion Wines and Coffee Service are included. Cost: $32.00 Full Buffet, $26.00 Limited Buffet.

WEDNESDAY Come in for our Wednesday Lunch Buffet in the Main Dining Room for a mid-week treat. Our regular Lunch menu is also available. Fried Chicken Country Buffet is what’s happening on Wednesday nights in the Tap Room. Wednesday also features half priced wine by the glass and bottle.

THURSDAY In the Main Dining Room we offer our Prix Fixe Dinner; three delicious entrees served with Salad, Starch, Vegetable and Dessert for $24.00. Entrees vary weekly. You may also select from our limited Dinner menu. We feature Steamed Maine Mussels in January and February. Mussels with White Wine, Garlic and Herbs with Salad and Warm Rolls just $15.00. During the semester, we have Club Happy Hour in the Tap Room! A variety of all-you-can-enjoy Buffets from month to month as well as discounted drinks! Student members welcome!

FRIDAY Thank goodness it’s Friday when you can enjoy Crab Leg Clusters and Crab Cakes in the Tap Room. We have an all you can enjoy Crab Buffet for just $32.00. There’s live music too!

SUNDAY Come in for the Best Brunch in town! Begin with $2.00 Brunch drinks including a Bloody Mary Station and a Hot Chocolate Station, and Hors d’oeuvre in the Lounge, then it’s on to the Dining Room where 36’ of Brunch favorites await you on the Buffet. Champagne and fresh Squeezed Orange Juice are included. Cost: $29.00 Adults, $18.00 Children ages 4–12. Children 3 and under, no charge.
NEW YEAR’S DAY BRUNCH

Tuesday, January 1, 2019  two seating times, 11:30am and 2:00pm

Ring in the New Year at one of our two seating times, 11:30am and 2:00pm! Reservations are required. There will be no other food service available on this day.

Happy New Year!

BIRTHDAY NIGHT

Wednesday, January 9, 2019  6:00pm

Reservations are required for Birthday groups and must be made by Friday, January 4, 2019.

CLUB’S BOOK CIRCLE

Thursday, January 17, 2019  6:30pm

Manhattan Beach by Jennifer Egan is the book selected for this month’s book circle, winner of the 2011 Pulitzer Prize for fiction and winner of the 2018 Carnegie Medal for Excellence in Fiction, one of Time Magazine’s best 10 books of 2017. It is a work of historical fiction that takes place in New York City during World War II.

The Dinner and discussion will begin at 6:30 however you are invited to join other members of the Book Circle for cocktails beginning at 6:00pm. Reservations required. Cost $31.00 plus surcharge and sales tax. Cocktails not included. If you have any dietary restrictions, please advise the Club when placing your reservation.

Educated, A Memoir by Tara Westover is the book chosen for the Book Circle on March 14, 2019. It is a #1 New York Times, Wall Street Journal, and Boston Globe Bestseller and one of Time’s 10 best nonfiction books of the year.

LUNCH & LECTURE— “Making Sense of the Mid-terms” with John Lawrence, author of The Class of ’74: Congress after Watergate and the Roots of Partisanship

Thursday, January 31, 2019  12:30pm

Co-hosted by Johns Hopkins University Press

With the Democrats controlling the House, where is Congress headed in the aftermath of the contentious 2018 mid-term election? Can the post-Watergate “wave election” of 1974 help us understand today’s political climate? Join historian and author John Lawrence, the former chief-of-staff to House Speaker Nancy Pelosi, for a look at what history might tell us about the new Congress and the road to 2020.

Reservations required. Cost: $24.00 plus surcharge and sales tax. We will begin promptly at 12:30 pm with Lunch including Beverage and Dessert, followed by the Lecture.
February 2019

BIRTHDAY NIGHT
Wednesday, February 13, 2019  6:00pm
Reservations are required for Birthday Nights and must be made by Friday, February 8, 2019.

VALENTINE’S BRUNCH
Sunday, February 10, 2019  11:30am
Fall in love . . . with our Valentine’s Champagne Brunch! We’ll have lovely flowers and decorations to enhance our very special Valentine’s Buffet, roses for the women and a sweetheart of a feast for all!
Reservations are not required. Cost: $35.00 Adults, $20.00 Children ages 4 – 12, Children 3 and under, no charge.

VALENTINE’S DINNER
Thursday, February 14, 2019  6:00pm
What better way to say “I love you” than with a romantic Dinner at the Club complete with candle light, champagne and roses for the women! We’ll have a special Valentine’s menu too. Reservations are not required.

LECTURE NIGHT featuring Louise Schiavone, “The Role of Oysters in Marine Restoration, Globally”
Wednesday, February 20, 2019  6:00pm
Louise L. Schiavone is a member of the full-time faculty and Senior Lecturer at the Johns Hopkins University Carey Business School. She teaches “Business Communication” and “Business Leadership and Human Values” to graduate level students. She has received the Dean’s Award for Faculty Excellence.
A career journalist and TEDx speaker, Schiavone was educated at Columbia University where she earned an MS in Journalism. She has covered the White House and Congress as well as developments at a wide range of Cabinet agencies including the Pentagon, Treasury, State, Transportation, Energy and more. Schiavone’s expertise includes presidential campaigns, the financial crisis and the mortgage meltdown, food safety challenges and natural disasters.
An on-air veteran of CNN and ABC News, and the Associated Press, Schiavone is currently a newscast anchor at NPR and the Sirius XM “P.O.T.U.S.” Channel. She also writes for print media, most recently, National Geographic. Schiavone is currently co-producing a video documentary about global marine life biodiversity and preservation: “Oyster: SOS”.
We will begin promptly at 6:00pm with a delicious dinner followed by the talk. Reservations required. Cost: $31 plus surcharge and sales tax. Parties of 4 or fewer may be seated with similar sized parties.

ODYSSEY LUNCH AND LECTURE
featuring Earle Havens, Ph.D. “Fakes, Lies, and Forgeries”
Saturday, February 23, 2019  12:00pm
Lunch at Noon; lecture from 1:00–2:30pm
In the often bewildering era of so-called “fake news,” it is easy sometimes to forget that monumental lies and the liars who tell them have always been with us, at least since The Flood, confusing and confounding the annals of history. For many centuries, learned polymaths, hucksters and con artists have tried (and usually failed spectacularly) to rewrite, repackag[e, and sell alternative historical facts. This talk reflects on a newly published book from the JHU Press drawing on the university’s premier rare book research collection, the Bibliotheca Fictiva.

Earle Havens, Ph.D. is the Nancy H. Hall Curator of Rare Books and Manuscripts, Sheridan Libraries, and Adjunct Associate Professor, Department of German and Romance Languages and Literatures, Johns Hopkins University
Both Lectures include a delicious Luncheon.
918.164.01 Hopkins Club
$55.00 (1.5 hours) 1 session

Coming in March

ODYSSEY LUNCH AND LECTURE
featuring George L. Scheper, Ph.D., “Klimt’s Vienna”
Saturday, March 16, 2019  12:00pm
Lunch at Noon; lecture from 1:00–2:30pm
In this illustrated talk we’ll discuss Gustav Klimt’s most iconic works, placing them in the context of the rich cultural cross currents of early 20th century Vienna. Following a brief overview of Schubert’s 19th century Vienna and the impact of the 1848 uprising that toppled Metternich and ushered in 18-year old Emperor Franz Josef, we will focus on the emergence of the flourishing upper middle class culture known as the Ringstrasse era. We’ll take a look at the monumental buildings lining the Ring; at innovative architect Otto Wagner; and at the hugely successful art of Hans Makart, mentor to the young Gustav Klimt. The lecture will end with a survey of major works by Klimt himself.

George L. Scheper, Ph.D. (Princeton) is Senior Lecturer for the Master of Liberal Arts Program at Johns Hopkins University.
Both Lectures include a delicious Luncheon.
918.165.01 Hopkins Club
$55.00 (2.5 hours) 1 session

LUNCH & LECTURE — “Before and After Loss: A Neurologist’s Perspective on Loss, Grief, and Our Brain” A book talk by Dr. Lisa Shulman
Thursday, February 28, 2019  12:30pm
Co-hosted by Johns Hopkins University Press

Dr. Lisa Shulman joins us to discuss her beautifully written new book, Before and After Loss, which interweaves research on the neurology of grief with the personal story of her experience after the death of her husband, Bill, in 2011. “Individually, the experience is unfamiliar and surreal,” she acknowledges, “but there’s comfort to be found in understanding how our brain responds and heals following traumatic loss.”

Reservations required. Cost: $24.00 plus surcharge and sales tax. We will begin promptly at 12:30 pm with Lunch including Beverage and Dessert, followed by the Lecture.
### January 2019

<table>
<thead>
<tr>
<th>SUNDAY</th>
<th>MONDAY</th>
<th>TUESDAY</th>
<th>WEDNESDAY</th>
<th>THURSDAY</th>
<th>FRIDAY</th>
<th>SATURDAY</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td><strong>New Year’s Day Brunch</strong>*</td>
<td><strong>Wed. Lunch Buffet</strong></td>
<td><strong>Prix Fixe Dinners</strong></td>
<td><strong>Crab Night Live Music</strong></td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>Prime Rib Buffet</strong></td>
<td><strong>Birthday Night</strong>*</td>
<td><strong>Wed. Lunch Buffet</strong></td>
<td><strong>Prix Fixe Dinners</strong></td>
<td><strong>Crab Night Live Music</strong></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td><strong>Crab Night</strong></td>
<td><strong>Live Music</strong></td>
<td><strong>Crab Night Live Music</strong></td>
<td><strong>Prime Rib Buffet</strong></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td><strong>Prime Rib Buffet</strong></td>
<td><strong>Wed. Lunch Buffet</strong></td>
<td><strong>Prix Fixe Dinners</strong></td>
<td><strong>Crab Night Live Music</strong></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td><strong>Prime Rib Buffet</strong></td>
<td><strong>Wed. Lunch Buffet</strong></td>
<td><strong>Prix Fixe Dinners</strong></td>
<td><strong>Crab Night Live Music</strong></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td><strong>Prime Rib Buffet</strong></td>
<td><strong>Wed. Lunch Buffet</strong></td>
<td><strong>Prix Fixe Dinners</strong></td>
<td><strong>Crab Night Live Music</strong></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td><strong>Prime Rib Buffet</strong></td>
<td><strong>Wed. Lunch Buffet</strong></td>
<td><strong>Prix Fixe Dinners</strong></td>
<td><strong>Crab Night Live Music</strong></td>
</tr>
</tbody>
</table>

**1** New Year’s Day Brunch*

**2, 9, 16, 23, 30** Wednesday Lunch Buffet, Fried Chicken Country Buffet, Half Priced Wine

**3, 10, 17, 24, 31** Prix Fixe Dinners

**4, 11, 18, 25** Crab Night, Live Music in the Tap Room

**6, 13, 20, 27** Super Fantastic Sunday Brunch

**8, 15, 22, 29** Prime Rib Buffet

**9** Birthday Night*

**17** Club’s Book Circle*

**31** Lunch and Lecture*

* Amy Redmon-Norwood and Phillis Bailey

* Taufer Birthday Party

* Moxley Family
February 2019

<table>
<thead>
<tr>
<th>SUNDAY</th>
<th>MONDAY</th>
<th>TUESDAY</th>
<th>WEDNESDAY</th>
<th>THURSDAY</th>
<th>FRIDAY</th>
<th>SATURDAY</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>Crab Night</td>
<td>Live Music</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>SSB</td>
<td></td>
<td></td>
<td>Prime Rib Buffet</td>
<td></td>
<td>3</td>
<td>4</td>
</tr>
<tr>
<td>3</td>
<td>4</td>
<td>5</td>
<td>Wed. Lunch Buffet</td>
<td></td>
<td>6</td>
<td>7</td>
</tr>
<tr>
<td>6</td>
<td>7</td>
<td>8</td>
<td>Happy Hour</td>
<td>Prix Fixe Dinners</td>
<td>Crab Night</td>
<td>Live Music</td>
</tr>
<tr>
<td>7</td>
<td>8</td>
<td>9</td>
<td>Crab Night</td>
<td>Live Music</td>
<td>9</td>
<td>10</td>
</tr>
<tr>
<td>10</td>
<td>11</td>
<td>12</td>
<td>Prime Rib Buffet</td>
<td>Valentine’s Dinner</td>
<td>Crab Night</td>
<td>12</td>
</tr>
<tr>
<td>Valentine’s Brunch</td>
<td>12</td>
<td>13</td>
<td>Wed. Lunch Buffet</td>
<td>Birthday Night*</td>
<td>13</td>
<td>14</td>
</tr>
<tr>
<td>13</td>
<td>14</td>
<td>15</td>
<td>Happy Hour</td>
<td>Prix Fixe Dinners</td>
<td>Crab Night</td>
<td>Live Music</td>
</tr>
<tr>
<td>14</td>
<td>15</td>
<td>16</td>
<td>Crab Night</td>
<td>Live Music</td>
<td>16</td>
<td>17</td>
</tr>
<tr>
<td>16</td>
<td>17</td>
<td>18</td>
<td>Prime Rib Buffet</td>
<td>Lecture Night*</td>
<td>Crab Night</td>
<td>18</td>
</tr>
<tr>
<td>17</td>
<td>18</td>
<td>19</td>
<td>Wed. Lunch Buffet</td>
<td>Lunch &amp; Lecture*</td>
<td>19</td>
<td>20</td>
</tr>
<tr>
<td>18</td>
<td>19</td>
<td>20</td>
<td>Happy Hour</td>
<td>Prix Fixe Dinners</td>
<td>20</td>
<td>21</td>
</tr>
<tr>
<td>19</td>
<td>20</td>
<td>21</td>
<td>Crab Night</td>
<td>Live Music</td>
<td>21</td>
<td>22</td>
</tr>
<tr>
<td>20</td>
<td>21</td>
<td>22</td>
<td>Odyssey Lunch &amp; Lecture*</td>
<td></td>
<td>22</td>
<td>23</td>
</tr>
<tr>
<td>21</td>
<td>22</td>
<td>23</td>
<td>Crab Night</td>
<td>Live Music</td>
<td>23</td>
<td>24</td>
</tr>
<tr>
<td>22</td>
<td>23</td>
<td>24</td>
<td>Prime Rib Buffet</td>
<td>Lunch &amp; Lecture*</td>
<td>24</td>
<td>25</td>
</tr>
<tr>
<td>23</td>
<td>24</td>
<td>25</td>
<td>Wed. Lunch Buffet</td>
<td>Lunch &amp; Lecture*</td>
<td>25</td>
<td>26</td>
</tr>
<tr>
<td>24</td>
<td>25</td>
<td>26</td>
<td>Happy Hour</td>
<td>Prix Fixe Dinners</td>
<td>26</td>
<td>27</td>
</tr>
<tr>
<td>25</td>
<td>26</td>
<td>27</td>
<td>Crab Night</td>
<td>Live Music</td>
<td>27</td>
<td>28</td>
</tr>
<tr>
<td>26</td>
<td>27</td>
<td>28</td>
<td>28</td>
<td>Lunch and Lecture*</td>
<td>28</td>
<td>29</td>
</tr>
<tr>
<td>27</td>
<td>28</td>
<td>29</td>
<td>29</td>
<td>29</td>
<td>29</td>
<td>30</td>
</tr>
</tbody>
</table>

1, 8, 15, 22 Crab Night, Live Music in the Tap Room
3, 17, 24 Super Fantastic Sunday Brunch
5, 12, 19, 26 Prime Rib Buffet
6, 13, 20, 27 Wednesday Lunch Buffet, Fried Chicken Country Buffet, Half Priced Wine
7, 21, 28 Happy Hour, Prix Fixe Dinners
10 Valentine’s Brunch
13 Birthday Night*
14 Valentine’s Dinner
20 Lecture Night*
23 Odyssey Lunch and Lecture*
28 Lunch and Lecture*

Jordan Family
Connelly Family
BIRTHDAY NIGHTS

WEDNESDAY, JANUARY 9, FEBRUARY 13, and MARCH 13, 2019
6:00 pm

Whether you are 25 or 95 or somewhere in between, don’t miss our Grand birthday celebrations! We have reserved one special evening each month to host a birthday bash for members and their spouses. Bring your friends and family for fun!

Your dining table will be festively decorated with balloons and party hats, and each celebrant will receive a special birthday gift and card. We’ll have one delicious cake for all our guests of honor to enjoy with their parties. In addition to our regular menu, three scrumptious Birthday specials will be offered for just $21.00!

The celebrant will receive 50% off the price of their entrée or may select one of the Birthday specials with our compliments.

All members of the celebrant’s party will enjoy complimentary cake, party hats and favors. Reservations are required for Birthday groups and must be made by the Friday prior to the event. All members and their guests are welcome to join the festivities however Birthday discounts are limited to members and their spouses. The celebrant’s birthday must fall within that month.

RESERVATION POLICY Reservations for special events will be taken once the event has been announced in the newsletter. Advance reservations for events not yet advertised will not be accepted. To make reservations for special events, please call the main office at 410-235-3435 during business hours. It is helpful when placing your reservation to inform us of any special needs. Advance notice of a guest in a wheelchair or a request for a high chair is appreciated.

DRESS CODE After 5:00 pm Tuesday through Saturday and all day Sunday, our dress code is business casual for both men and women in the Lounge, Main Dining Room and Banquet Rooms. While jackets are encouraged, men are not required to wear a jacket and tie. Tee shirts, shorts, flip flops and other extremely casual attire will not be permitted. The Tap Room is the only area the dress code does not apply.

CANCELLATION POLICIES

PRIVATE ROOMS – We ask that if, for any reason, you must cancel a party booked in one of the four small private dining rooms, the reservation be canceled 48 hours in advance. The cost of the room and a $70 server fee will be billed in the event the cancellation is not made.

SPECIAL EVENTS— Unless otherwise stated, we ask that cancellations for special events be made at least 72 hours in advance. 50% of the events’ per person price will be charged if the cancellation is not made. If the number in attendance is fewer than the number confirmed, 50% of the events’ per person price will be charged for the difference.