I belong to the cohort of families (my epidemiology professor loosely defined “cohort” as a group that shares a common experience) spanning more than one generation who observed their children or the children of others waving to them from the corridor that bisects the ceiling of the main dining room. An architectural oddity that has delighted children since 1937 when the current home of the Johns Hopkins Club opened.

When I first joined the Board of Governors, I went on a walking tour in search of the other original locations of the Club. The original location, 706 St. Paul Street which opened its doors on January 27, 1900, still stands. The two other downtown venues stood within a block of each other—one on the block occupied by the Maryland Historical Society and the other at 516 Park Avenue. Neither is extant. In 1916 the Club moved to Homewood House then was homeless from 1924–1937 but carried 121 members through 1936.

Our beautiful current Home opened in 1937 and has undergone several major renovations and additions since that time. The University owns the building and maintains the exterior while the Club is responsible for maintaining the interior. Our present kitchen was added in 1981 and the Lounge and first floor dining and meeting rooms (The A, Sussman and C Rooms) were added in 1987.

It astounds me to realize that when I first attended the Club in the late 1950’s as a young child (my father was a graduate of the medical school and both of my parents were on the part time clinical faculty of the medical school) it was only 20 years old. The Club was an immensely busy place serving as many as 390 meals per day. Reservations were not accepted and often there was a long wait under the “first come first served” system.

In those days, to access the Eisenhower Room from the main dining room, one had to pass through the kitchen, something that appalled my mother but which I found interesting as a child. In those less than enlightened days, women were confined to the Eisenhower Room (at least for lunch) and had to enter from the outside through the door that leads to the anteroom of the Eisenhower Room. When the new kitchen was built, this unusual passageway was eliminated.

Other interesting facts: The reason that the library ceiling is green is that it was originally the billiard room with the ceiling painted to match the felts. There is a picture of this in the lobby by the Tap Room. The statue on the right as you exit the Club on the main level can provide help with exams, you simply have to place a coin in her cleavage.

I hope to discuss more of the life and times of the Club in future issues.

Richard Scholz
President, Board of Governors,
Johns Hopkins Club

LECTURE NIGHT FEATURING FRED BRONSTEIN
THE FUTURE OF CLASSICAL MUSIC IN THE 21ST CENTURY AND HOW INSTITUTIONS LIKE PEABODY HAVE DEALT WITH THE CHANGING MUSICAL LANDSCAPE

Thursday, February 22, 2018       6:00 pm

We will begin promptly at 6:00 pm with a delicious Dinner followed by the Lecture. Reservations required. Cost: $31.00 plus surcharge and sales tax. Parties of four or fewer may be seated with similar sized parties.
Meet the Member — Peter Agre

Walk into the Club’s Nobel Room and you will certainly spot his name in the windows listed among the 38 Hopkins affiliated Nobel Laureates. Peter Agre was born in the small town of Northfield, Minnesota. He attended Augsburg College, where he received his B.A. in Chemistry in 1970 and his M.D. from Johns Hopkins School of Medicine in 1974. Upon being accepted into Hopkins medical school, Dr. Agre decided to travel alone throughout Asia in 1970. He hitchhiked throughout Japan and Taiwan, traveled up the Mekong River in Laos, explored Thailand by motorcycle, and crossed India, Pakistan, Afghanistan and Iran. After graduation, Dr. Agre completed medical residency in Cleveland and clinical fellowship in oncology in Chapel Hill. He returned to Baltimore in 1981 to pursue biomedical research. He began as an assistant professor of hematology in the Department of Medicine in 1984 and subsequently joined the Department of Biological Chemistry. He continued his research in the lab, studying red blood cell membrane proteins. In 1993 he was promoted to full professor.

His research would ultimately lead to his discovery of the aquaporins, a family of water channel proteins that transport water in and out of cells, and are vital to all living organisms. Commonly referred to as “the plumbing system of cells”, aquaporins essentially allow us to understand how we generate cerebrospinal fluid, how we secrete tears, sweat, salivate, and even how plant rootlets take up water. Word of mouth about his discovery spread quickly, due to the widespread interest, and in October of 2003 at 5:30 a.m., Dr. Agre’s home phone rang. To his surprise, it was the Royal Swedish Academy of Sciences and the Nobel Chemistry Committee with news that would change his life. He would be the recipient of the Nobel Prize in Chemistry. Dr. Agre only had around ten minutes to prepare for a press conference, so his wife Mary rang his mother back in Minnesota to deliver the news, to which his mother responded, “That is very nice, but tell Peter not to let it go to his head.” A very humbling response that reminded Dr. Agre “that there are more important things in life.” Two months later, he and his family flew to Stockholm, Sweden to accept his Nobel. It had been 25 years since the last Hopkins winner. Dr. Agre and the co-recipient of the award, Roderick McKinnon (for discovering the structure of potassium channels), would be the two youngest recipients for the Nobel that year.

Dr. Agre currently serves as Director of the Johns Hopkins Malaria Research Institute, for which he oversees 20 faculty research groups and field research efforts in Zimbabwe and Zambia. Their goal is to increase understanding of the disease as well as to treat it, control it, and one day, eradicate malaria completely.

A proud Hopkins grad, he credits the University with “making everything possible.” At Hopkins he determined his career direction, developed his research, and most importantly, Hopkins led him to his wife Mary. Greater than discovering the aquaporins, Dr. Agre considers being a part of the Hopkins community and his family the proudest events in his life. When asked what he feels is the most significant difference between the Hopkins campus in the 1970s vs present day, Dr. Agre states that the campus has gone a great distance toward diversifying itself. He arrived at the university during the same time as the first African American surgeon, Levi Watkins, which ushered in a new era for medical history. He was also present to witness the first group of women allowed to enter Hopkins as undergraduates. “The current student body is now much more representative of the country as a whole,” says Agre.

The Hopkins Club has a special place in Dr. Agre’s heart; it is where he and Mary held their bridal dinner before their wedding in 1975. He loves cherishing old memories and creating new ones with his children and now, grandchildren. “The Club is comfortable and convenient for a busy schedule and the staff is kind and friendly. It is a one-stop shop, there is something for everyone,” states Agre. He related the Club to the television show Cheers because all the employees are personable and everybody knows your name!

When asked who influenced him most, Dr. Agre credits 3 individuals. His father, a chemistry teacher, for steering him in the direction of science as a profession. His college roommate, Vann Bennett, for encouraging him to work in the lab and getting him excited about science. And finally, his wife Mary, for encouraging him to “always go for it” and for her consistent and continual support.

In 2014, Dr. Agre was awarded the title of Bloomberg Distinguished Professor. Through the AAAS Center for Science Diplomacy, Dr. Agre has led visits of US scientists to North Korea, Myanmar Burma, Iran, and Cuba. Despite his many successes and demanding schedule, Dr. Agre says that his family is his number one priority saying, “my grand kids know nothing about aquaporins or Hopkins, but they think I am a good person and at the end of the day, that’s all that matters.” Dr. Agre enjoys reading, mostly international news and history as well as traveling the world and staying fit. He will return to Africa in February with his son Clarke where they plan to climb Mt. Kilimanjaro.
A Moment with Chef Patrick

In the midst of these gray, chilly days as we recover from the hustle and bustle of the holidays, we realize that Valentine’s Day is quickly approaching. Now, while I’m not a Hallmark kind of guy, I do appreciate that this holiday usually involves food. I have some sage advice for those of you trying to make it a special celebration.

First, since Valentine’s Day is on a Wednesday this year, make a reservation at the Club for dinner and take the stress out of trying to create a magical event in the middle of the work week. We’re here and are happy to satisfy your hunger as well as provide a warm and comfortable place to spend time with your special someone.

Second, plan an at-home night for your Valentine either the weekend before or after. The meal doesn’t have to be fancy or expensive or stressful, but a home cooked meal prepared with love is always delicious. Really focus on something the recipient loves to eat and check the cooking websites for a recipe that is within your culinary ability. Turn off the electronic devices, light a candle and just enjoy each other and a meal prepared with love.

CHOCOLATE COVERED STRAWBERRIES

1 cup pretzel rods, chopped fine
1 cup toasted pecans, chopped fine
3–4 oz. semi sweet chocolate (recommend Valrhona or your favorite), chopped fine
8 long stemmed strawberries

Place chopped pretzels and pecans in separate bowls. In a double boiler, melt chocolate until smooth and velvety. Dip strawberries in chocolate and then into pretzels or nuts. Place covered strawberries on a cookie sheet lined with wax paper. Allow to set at room temperature and serve.

Peace,

WEEKLY EVENTS OF INTEREST

TUESDAY Tuesdays are great at the Club! In the Main Dining Room it’s Prime Rib Buffet night. Prime Rib, carved to order with all the go-alongs for $32.00 Full Buffet, $26.00 Limited Buffet.

WEDNESDAY Fried Chicken Country Buffet is what’s in the Tap Room on Wednesday nights. In the Lounge, Main Dining Room and Tap Room we have half priced wine by the glass or bottle, all day!

THURSDAY When school is in session we have Happy Hour in the Tap Room, student members are welcome!

For January and February we feature Ravioli Night, complete with Salad and Dessert for just $18.00. Selections vary weekly.

FRIDAY In January and February, we feature Crab Night in the Tap Room with Crab Clusters and Crab Cakes, all-you-can-enjoy for just $32.00. Our regular Tap Room menu is also available. Live music too!

SUNDAY This is one super fantastic Brunch! Seating from 11:30 am–2:00 pm, our Buffet includes fresh Squeezed Orange Juice and Champagne, Oysters, and out of this world Desserts. Cost: $29.00 Adults, $18.00 Children ages 4–12. Children 3 and under, no charge.

BIRTHDAY NIGHTS

Wednesday, January 10, February 7, and March 7, 2018  6:00 pm

Happy Birthday to YOU! This grand celebration is for you. We’ve reserved one special evening each month to host a birthday bash for members and their spouse, so bring your friends and family for a night of fun.

Your dining table will be decorated with festive 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 families. In addition to our regular menu, three scrumptious Birthday specials will be offered for only $21.00. The celebrant will receive 50% off the price of their entrée or may select one of the Birthday specials on the house!

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.

Welcome New Members

Mary M. Bensabat–Ott  Samuel K. Himmelrich, Sr.
Ronald N. Berzofsky  Jamie Huckabay
David Blanchard  Steven Kaye
Jennifer Brown  Anne P. Kellerman
Robert B. Carter  Anthony W. Kraus
Roger Chylinski  Amanda Caroline Mulhe
Millicent Cierler  Constance McDonnell
Stephen Delaney  Zsuzaanna McManus
Roosevelt Desrouilles, Sr.  Gregory K. Melcher
John R. Molenda, Jr.
Sarah Nelson
Miller J. Roberts, III
Christian Jeremiah
Ryan
Adam Shuttle
Jeremy Sotzen
Patrick Stoiber
Franz Wittelsberger
Ronald Wool
The Heckathorns
Deborah Rhodes and Marian Carozza
Brenda Marshall and Barbara Wayne

The Phelps

The Rices

Trimming the Tree

Deborah Rhodes and Marian Carozza

Judith Hoffman and Wayne Hierstetter

The Middlesex Maids
from right to left: Pat, Betty, Sandy, Anne, Carol, Fran, Donna, Jackie, Joan, Jean, Elaine, and Pam
January 2018

NEW YEAR’S DAY BRUNCH
Monday, January 1, 2018
Two seating times: 11:30 am, and 2:00 pm
Celebrate the New Year at the Club! Make a resolution to ring in 2018 at our fabulous New Year’s Day Buffet Brunch. Join friends and family and fellow Club members at our two seating times.

Reservations required. Cost: $34.00 Adults, $19.00 Children ages 4–12. Children 3 and under, no charge. There will be no other food service available on this day.

BIRTHDAY NIGHT
Wednesday, January 10, 2018  6:00 pm
Reservations are required for Birthday groups and must be made by Friday, January 5, 2018.

CLUB’S BOOK CIRCLE
Thursday, January 18, 2018  6:30 pm
Killing England by Bill O’Reilly and Martin Dugard is the book chosen for this evening’s Book Circle.

No matter your current political beliefs, this book is your opportunity to read about the American Revolution as you read about George Washington, Thomas Jefferson, Ben Franklin, and King George III as well as the “Swamp Fox” and Benedict Arnold. The battles of Bunker Hill, Long Island, Saratoga and Yorktown are graphically depicted. This is a book not to miss, and when we meet on January 18, 2018 we should have an interesting dialogue concerning the independence of our country.

The dinner and discussion will begin at 6:30 pm however you are invited to join other members of the Book Circle for cocktails beginning at 6:00 pm. Reservations are required. Cost: $31.00 plus surcharge and sales tax. Cocktails not included.

EASTER SUNDAY
Sunday, April 1, 2018
three seating times; 12:30, 3:00, & 5:30 pm
Put on your Easter bonnet and come to the Club for a wonderful Easter meal. We will have three seating times; 12:30, 3:00, and 5:30 pm, a delicious springtime menu and lovely fresh flowers.

Reservations required. There will be no other food service available on this day.

February 2018

BIRTHDAY NIGHT
Wednesday, February 7, 2018  6:00 pm
Reservations are required for Birthday groups and must be made by Friday, February 2, 2018.

VALENTINE’S BRUNCH
Sunday, February 11, 2018  11:30 am
You will fall in love with our Valentine’s Champagne Buffet 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 to enjoy.

Reservations not required. Cost: $34.00 Adults, $19.00 Children ages 4–12. Children 3 and under, no charge.

VALENTINE’S DINNER
Wednesday, February 14, 2018  6:00 pm
Celebrate Valentine’s Day with your special someone at the Club. Say “I love you” with a romantic Dinner, candle light, Champagne and roses for the women. We will have a limited Valentine’s Dinner Menu with a variety of appetizers, entrees and sweet desserts. Reservations not required.

LECTURE NIGHT FEATURING FRED BRONSTEIN
THE FUTURE OF CLASSICAL MUSIC IN THE 21ST CENTURY
AND HOW INSTITUTIONS LIKE PEABODY HAVE DEALT WITH THE CHANGING MUSICAL LANDSCAPE.
Thursday, February 22, 2018  6:00 pm
Fred Bronstein began his appointment as the first dean of the Peabody Institute in June 2014. Since his arrival, Dean Bronstein has established Peabody’s Breakthrough Plan which focuses the Institute on strategic goals built around four pillars: excellence, interdisciplinary experiences, innovation, and community connectivity. Under his leadership, important new initiatives have been launched around these pillars that include plans to establish a center for Music and Medicine as well as a series of initiatives such as “Peabody Pop-Ups” that serve to connect Peabody directly with the community and provide the students with experience in community engagement. In fall 2017 the Conservatory launched the Breakthrough Curriculum which fully integrates entrepreneurship and artistic citizenship training into the traditional training for which Peabody is renowned.

Prior to Peabody, Fred Bronstein served as president of the St. Louis Symphony, Omaha Symphony, and the Dallas Symphony Orchestra.

We will begin promptly at 6:00 pm with a delicious Dinner followed by the Lecture. Reservations required. Cost: $31.00 plus surcharge and sales tax. Parties of four or fewer may be seated with similar sized parties.

NEW ORLEANS JAZZ BRUNCH
Sunday, February 25, 2018  11:00 am
Step into the festively decorated Club where masks and beads and scenes of the French Quarter are at every turn. Let the good times roll, or “Laissez les bon temps rouler” and 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 pinch of the 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 Super Fantastic Sunday Brunch will be available in the Eisenhower Room from 11:30 am–2:00 pm.
## January 2018

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**WEAR YOUR HOPKINS CLUB SCARF OR TIE TO THE CLUB!**

During the months of January and February, wear your scarf or tie to the Club in the Main Dining Room for Lunch, Dinner or Brunch and receive 50% off the price of your entrée!

- **1 New Year’s Day Brunch**
- **2, 9, 16, 23, 30** Prime Rib Buffet
- **3, 10, 17, 24, 31** Fried Chicken Country Buffet, Half Priced Wine
- **4, 11, 18, 25** Prix Fixe Dinner, Ravioli Night
- **5, 12, 19, 26** Crab Night, Live Music in the Tap Room
- **7, 14, 21, 28** Super Fantastic Sunday Brunch
- **10** Birthday Night*
- **18** Club’s Book Circle*
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**LETTERS FROM OUR MEMBERS**

**Dear Mr. and Mrs. Scholz (Richard)**

Thank you so much for the beautiful tie and shirt! Also thank you for coming to the party to partake in tacos and for all the support through my nursing school experience. From asking about clinical to jobs, the conversations were very meaningful. Additionally, thank you for introducing me to the Club and all the intellectual stimulation that comes with it. Having a membership to the Hopkins Club may mean more, personally, than the degree. Thank you both for being consistently positive people in my life.

Love, Chris R.N.

**Dear Rebecca and Cem,**

We are still receiving accolades from our many friends who enjoyed themselves at the party we recently hosted at the Hopkins Club. We are no strangers to entertaining, both at home and other venues, and we both came away delighted and appreciative of the beautiful job you and your staff did on our behalf.

We were especially impressed with not only the professionalism, but the kindness, of your staff. As we, and many of our friends, are “of a certain age,” your staff made sure that glasses were kept full, food was graciously passed or plates refilled, and all done in the most gracious way.

Daniel did a beautiful job of the buffet display. The platters were replenished in the blink of an eye, and always looked beautiful and fresh. Needless to say, it was delicious too!

Many thanks to the two of you, Tiphanie, Daniel, those delightful bartenders and the wait staff, whose names I wish I knew in order to give credit where it is due.

**1, 8, 15, 22**  Prix Fixe Dinner, Happy Hour in the Tap Room

**2, 9, 16, 23**  Crab Night, Live Music in the Tap Room

**4, 18, 25**  Super Fantastic Sunday Brunch

**6, 13, 20, 27**  Prime Rib Buffet

**7, 14, 21, 28**  Fried Chicken Country Buffet, Half Priced Wine

**7**  Birthday Night*

**11**  Valentine’s Brunch

**14**  Valentine’s Dinner

**22**  Lecture Night*

**25**  New Orleans Jazz Brunch*
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 at least 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 48 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.

HOURS OF OPERATION

MAIN DINING ROOM
LUNCH Tuesday through Saturday 12:00–2:00 pm
DINNER Tuesday through Thursday 6:00–8:00 pm
Friday and Saturday 6:00–9:00 pm
BRUNCH 11:30 am–2:00 pm

TAP ROOM
Tuesday through Thursday 5:30–8:00 pm
Friday and Saturday 5:30–9:00 pm

OFFICE
Monday 9:00–4:00 pm
Tuesday through Friday 9:00–5:00 pm

Employees of the Month

SEPTEMBER 2017
Campbell Knobloch
Congratulations to Campbell Knobloch, our Employee of the Month for September. Although she is a fairly new employee, this Hopkins student is a shining star as one of our cocktail servers. Campbell is always willing to lend a hand to her fellow staff members and is popular with employees and members alike.

OCTOBER 2017
Victoria Anderson
A recent college graduate, Vicky has been with the Club off and on for 5 years. She is one of our servers and can be seen in the Lounge, Dining Room and Tap Room fulfilling her duties. Vicky is a team player, always pleasant and hard working. We are very proud of her for winning this great award!

NOVEMBER 2017
Antoine Smith
Fantastic work Antoine and congratulations! Antoine has been awarded Employee of the Month several times and he is well deserving of this honor. As a server who has been with us for almost 13 years, Antoine is well liked by the members and his coworkers alike.

Where kids and casual attire are always welcome!

Come have Dinner on the Porch at one of our high top cocktail tables, a perfect place to unwind and enjoy all the Tap Room has to offer.

Featured on Wednesday nights is our Fried Chicken Country Buffet. Our world famous Fried Chicken with all the trimmings for just $18.00! Thursday night is Happy Hour where student members are welcome. Special prices on Drinks when school is in session. In January and February we feature Ravioli Nights for just $18. Rotating weekly Ravioli dinners include assorted Salads, Italian Bread with seasoned Olive Oil and Tiramisu. Friday nights in January and February we feature Crab Night. All-you-can-enjoy Crab Clusters and special Crab Cakes for just $32.00. Live music too! In March and April it’s Shrimp Night!

As with all our special Buffet nights, the regular Tap Room menu is also available.