

Shoals Club

The 2009 Season is Here!

JENS FISKER, *General Manager, Shoals Club*

Spring is here and the Shoals Club has opened the doors for the 2009 season. It is with great excitement that we present to you the upcoming year—we have some great events in store. Our new Executive Chef, John Turner, started in February and received spectacular reviews with the first of five wine dinners.

We will be hosting the popular Easter brunch with seatings at 10 a.m. and 12:30 p.m. Please make your reservation early. As a new item this year, we will be serving an Easter dinner buffet with seatings starting at 5 p.m.

Chef John Turner and his culinary team look forward to presenting the new spring à la carte menu. We will be serving a weekly four course, prix-fixe menu every Friday through May 15. Rob Warner will present a wine flight for each of the courses. During these Fridays the Shoals Club regular menu will also be available.

Other culinary highlights include:

- Weekly chef's table each Wednesday starting May 27. Limited seats available; pre-fixe dinner with wine pairings.
- Summer pool parties every Tuesday evening starting June 23 with a variety of culinary action stations, live entertainment and recreation activities for the family.
- Members' dinners on the first Friday of each month in April, May, June, September, October and November.
- Members' socials every Friday night from 4-6 p.m. beginning June 19.
- Lighter, healthier menu for the Sandbar Grille.

Welcome Our New Executive Chef

The Shoals Club is pleased to announce our newest addition, Executive Chef John Turner.

A native of New Jersey, John made North Carolina his home nearly two years ago. He felt the love of cooking from an early age, and vividly remembers cooking side-by-side with his mother in their kitchen as well as grilling steaks with his father.

John pursued his dream of becoming a chef by attending Johnson and Wales University in Virginia Beach, Va and Grambling State University in Grambling, La. John's previous experience includes Executive Chef positions at Soho Steakhouse in Wilmington, N.C., The Clubs at St. James Plantation in Southport, N.C., The Colts Neck Golf Club in Colts Neck, N.J., the Meadowlands Sports Complex in East Rutherford, N.J. and Evander Holyfield's New South Grill in Atlanta, Ga.

John describes himself as a "perpetual student of food who never stops learning." A lover of fusion cuisine, John is a fan of combining new tastes. He says members can expect a wide range of cuisines, from French to Creole, on the Shoals Club menu this year.



Chef John Turner

John currently lives in Oak Island, N.C., with his wife, Vanessa and three children, John III, Isaiah and Nicholas. He loves living in coastal North Carolina and plans to make it his home for many years to come.

John brings a wealth of experience and knowledge in the culinary industry to the club and we are very excited about the possibilities and opportunities he brings. Please introduce yourselves and welcome him to the Shoals Club.

On the recreation front, the pool is open! We will be hosting volleyball tournaments as well as family and team-oriented activities.

Mark your calendar for Saturday, May 23 for the second annual Memorial Day party for members and guests to kick off summer.

We look forward to seeing you this season and as always welcome your feedback. Please give us a call, email or drop by in person to talk with the Shoals Club team.

Jens

HOURS OF OPERATION

APRIL

Dining Room

Thursday-Sunday, 5:30-9 p.m.

Weeks of April 6 & April 13: Wednesday-Sunday, 5:30-9 p.m.

Lounge

Thursday-Sunday, 5:30-10 p.m.

Weeks of April 6 & April 13: Wednesday-Sunday, 5:30-10 p.m.

Sandbar Grille

Friday-Sunday, 11:30 a.m.-3 p.m.

Pool - Daily, 9 a.m.-5 p.m., weather permitting

Fitness Room - Daily, 9 a.m.-5 p.m.

Administrative Office - Daily, 9 a.m.-5 p.m.

Recreation Department - Daily, 9 a.m.-5 p.m.

MAY

Dining Room

May 1-21: Thursday-Sunday, 5:30-10 p.m.

May 22-31: Wednesday-Monday, 5:30-10 p.m.

Lounge

May 1-21: Thursday & Sunday, 5-10 p.m.

Friday & Saturday, 5-11 p.m.

May 22-31: Wednesday, Thursday, Sunday, Monday, 5-10 p.m.

Friday & Saturday, 5-11 p.m.

Sandbar Grille

May 1-21: Friday-Sunday, 11:30 a.m.-3 p.m.

May 22-31: Daily, 11:30 a.m.-7 p.m.

(Food served until 6 p.m.)

Pool

May 1-21: Daily, 9 a.m.-5 p.m.

May 22-31: Daily, 9 a.m.-8 p.m.

Fitness Room

May 1-21: Daily, 9 a.m.-5 p.m.

May 22-31: Daily, 9 a.m.-8 p.m.

Administrative Office - Daily, 9 a.m.-5 p.m.

Recreation Department - Daily, 9 a.m.-5 p.m.

JUNE

Dining Room

Wednesday-Monday, 5:30-10 p.m.

Lounge

Wednesday, Thursday, Sunday, Monday, 5-10 p.m.

Friday & Saturday 5-11 p.m.

Sandbar Grille

Daily, 11:30 a.m.-7 p.m. (Food served until 6 p.m.)

Pool - Daily, 9 a.m.-8 p.m.

Fitness Room - Daily, 9 a.m. -8 p.m.

Administrative Office - Daily, 9 a.m.-5 p.m.

Recreation Department - Daily, 9 a.m.-5 p.m.

Wine Dinner at the Shoals Club

Hosted by the Shoals Club, Maritime Market & Classic Wines

More than 30 club members and guests attended the first wine dinner of the year held on Wednesday, March 11. The intimate gathering was held in the main dining room with guests enjoying a wonderful meal, interesting wines, and gorgeous views of the sunset over South Beach.

The featured vineyard was St. Supery Vineyard and Winery from California. Donna H. Creese from St. Supery was the guest speaker. Members and their guests enjoyed a four-course dinner, each paired with a selection from the vineyard. Ms. Creese presented the wine and gave a brief history prior to each course. The menu, created by Chef John Turner, featured mini crab cakes and thinly-sliced filet of beef tenderloin on a bed of arugula to start. A main course of duck breast with winter greens was followed by a flaky puff pastry for the finale. An assortment of wine was flowing from Meritage to Cabernet to Moscato.

A fabulous evening was had by all with many favorable comments. Based on this feedback the Shoals Club will be hosting prix-fixe dinners with wine pairings every Friday night through May 15, 2009. Please plan on joining us to experience these special evenings for yourself and your guests.

Move More on Vacation in 2009!



Make it a daily challenge to find ways to move your body even on vacation at the Shoals Club. Climb stairs to get to our breath taking view. Walk on the beach at our private access, or better yet, chase your kids around on the beach. Play volleyball with friends, swim laps in the pool (lap swim is from 8-9 a.m. daily.) Anything that moves your limbs is not only a fitness tool, it's a stress buster. Think

'move' in small increments of time. It doesn't have to be an hour workout in the gym, but if you are motivated feel free to utilize our fitness room. Meanwhile, move more at the Shoals Club.

DRINK RECIPES

Key Lime Martini

1 ½ oz. rum

1 oz. premium orange liqueur

1 ½ oz. freshly squeezed key lime juice

½ tsp. superfine sugar

Coat rim of chilled martini glass with

sugar. Fill shaker with ice, rum, orange

liquor and lime juice and shake vigorously.

Strain the mixture into the prepared glass.

Garnish with a lime wheel.

Beach Access

Fill a highball glass with ice

Add 1 oz. spiced rum

Add 1 oz. peach schnapps

Add ½ oz. grenadine

Fill with orange juice

SPRING FOOD RECIPES

Artichoke Parmesan Toast Points

Makes 30, Prep Time: 15 minutes

Total time: 25 minutes

Preheat oven to 450 degrees

Ingredients

1 cup mayonnaise

4 oz. Parmigiano-Reggiano cheese

12 oz. artichoke hearts, drained & quartered

15 slices cocktail rye bread, cut in half on the diagonal

Preparation

1. Mix mayonnaise and cheese; place in small zipper-type plastic sandwich bag. Clip one corner of the bag to create a small hole.

2. Place rye slices on baking sheet; top each with an artichoke quarter. Squeeze mayonnaise cheese mixture on to artichoke. Bake 8-10 minutes or until golden brown.



Crab Cake-Stuffed Split Lobster

Serves 8, Prep Time: 30 min

Total Time: 30 minutes

Preheat oven to 450 degrees

Ingredients

4 Crab Cake 99 (order from the Shoals Club), halved

4 (about 16 oz. each) lobster, split

2 tbsp. chopped garlic

2 tbsp. unsalted butter

Preparation

1. Place lobsters shell-side down on baking sheet. Loosely stuff each cavity (head area) with one-half crab cake.

2. Melt butter in a small sauce pan with chopped garlic and brush over lobster and stuffing.

3. Bake about 15 minutes or until internal temperature reaches 145 degrees. Check by inserting thermometer in the thickest part of the meat. Transfer to serving platter. Garnish with sliced lemon.

Chef Tip: To make the lobster easier to eat, prior to cooking loosen by inserting a finger between the meat & shell and pulling the meat away from the shell.

Bon Appetit!

RECREATION ACTIVITIES AND PROGRAMS

APRIL

The pool will be open daily from 9 a.m.-5 p.m. beginning April 6.

Your family will enjoy an abundance of Easter activities at the Shoals Club. Join us for dinner on Friday, April 10 and sign the kids up for Bunnies Night Out from 6-9 p.m. On Saturday, April 11, celebrate spring with a one-mile or 5K fun run. On Easter Sunday, April 12, we will be delivering Easter baskets in the morning and hosting an Easter egg hunt on The Common at Cape Fear Station. Monday, April 13, join us for an Easter egg scavenger hunt and an Easter T-shirt tie dye.

MAY

Join us for a fun run on Sunday, May 24 during your Memorial Day weekend.

The volleyball and bocce ball courts will be open for family tournaments or to grab a quick game with a friend.

JUNE

Sign up the kids for the Shoals Club summer recreation programs, camps & events – activities start the week of June 8.

Fitness classes including yoga and water aerobics will be conducted on a daily basis.

SPRING & EARLY SUMMER EVENTS

APRIL

10, 17, 24 Four-course prix-fixe dinner menu with wine pairings. *Regular menu will also be available on these nights.*

12 Easter Brunch Buffet, 10 a.m. & 12:30 p.m.

12 Easter Dinner Buffet, 5, 5:30, 6, 6:30 p.m.

MAY

1 Members' Dinner, 6-9 p.m. Four-course, prix-fixe dinner menu with wine pairings. Full members only.

8, 15 Four-course, prix-fixe dinner menu with wine pairings. *Regular menu will also be available on these nights.*

10 Mother's Day Brunch, 11:30 a.m.-2 p.m.

23 Annual Memorial Day Party, 7-11 p.m.

JUNE

5 Members' Dinner, 6-9 p.m. Four-course, prix-fixe dinner menu with wine pairings. Full members only.

19, 26 Members' Social on the verandah, 4-6 p.m.

21 Father's Day Appreciation Cookout, 11:30a.m.-2:30 p.m.

23, 30 Crazy Tuesday Party, poolside 6-10 p.m.

Special Upcoming Dining Events

Reservations required, 910-454-4850

Prices do not include tax, alcohol or gratuity unless stated otherwise

EASTER BRUNCH BUFFET

Sunday, April 12

Two Seatings: 10 a.m. & 12:30 p.m.

Adults, \$26.95; Children 5-12, \$14

Assorted bagels, croissants and muffins

Porcini and wild mushroom soup

Assorted bread station

Grape salad with fresh mozzarella cheese

Tropical fruit platter

Spring salad with choice of dressings

Chef's Ultimate Omelet Station

Scrambled eggs

Apple smoked bacon & sausage

Peel 'n' eat cajun shrimp

Cinnamon roll French toast

Maple glazed ham with pineapple chutney

Prime Rib carving station with
rosemary au jus and horseradish sauce

Shoals signature salmon en crouete with lobster sauce

Parmesan crusted chicken with sauce lemonne

Low country shrimp & grits

Chive whipped potatoes

Jasmine rice pilaf

Sautéed garlic broccoli

Dessert Buffet

Assorted cakes, pies and Easter chocolates

EASTER DINNER BUFFET

Sunday, April 12

Four Seatings: 5, 5:30, 6 & 6:30 p.m.

Adults, \$32; Children 5-12, \$14

Porcini and wild mushroom soup

Assorted bread station

Grape salad with fresh mozzarella cheese

Tropical fruit platter

Spring salad with choice of dressings

Chef's Ultimate Pasta Station

Penne or linguini with an assortment of
sauces & proteins

Alfredo, bolognese, marinara & garlic aioli

Broccoli, spinach, shrimp & chicken

Maple glazed ham with pineapple chutney

Prime Rib carving station
with rosemary au jus
and horseradish sauce

Shoals signature salmon en crouete
with lobster sauce

Parmesan crusted chicken
with sauce lemonne

Low country shrimp & grits

Chive whipped potatoes

Jasmine rice pilaf

Sautéed garlic broccoli

Dessert Buffet

Assorted cakes, pies and Easter chocolates

MOTHER'S DAY BRUNCH

Sunday, May 10
11 a.m.-2 p.m.

Adults, \$24; Children 5-12, \$12

STARTERS

Fresh fruit salad with champagne vinaigrette

Baked goods basket filled with mini-muffins,
mini-croissants, mini-Danish & scones

BRUNCH MENU

Smoked salmon with herbed cream cheese on a mini-bagel

Belgian waffle served with fresh strawberries,
syrup & whipped cream

French toast with powdered sugar & maple syrup

Classic eggs Benedict

Scrambled eggs with tomato concasse served with
choice of Applewood smoked bacon or link sausage

Southwestern omelet filled with tomatoes, onions,
peppers, ham and mushrooms

Southern shrimp with yellow corn grits

Deluxe granola with yogurt and fresh fruit

MINI-DESSERTS

New York-style cheesecake tart

Double Belgian chocolate mousse

Crème brûlée

Shoals Club chocolate brownie

Crème caramel

Peaches cardinal

Key lime mousse

MOTHER'S DAY DINNER

Sunday, May 10
Cocktails 6 p.m.
Dinner 6:30-9 p.m.

Adults, \$35; Children, 5-12, \$17.50
Wine menu for each course, \$25

FOUR-COURSE DINNER MENU

– *First Course* –

Caprese salad crowned with
white balsamic vinaigrette

– *Second Course* –

Seared sea scallop atop
Carolina lobster succotash

– *Third Course* –

(choice of)

Black Angus prime rib with horseradish sauce,
roasted vegetables and Gorgonzola &
applewood smoked bacon
skillet potatoes

or

Roasted Halibut served with
marinated asparagus crowned with
olive tapenade

– *Fourth Course* –

Chocolate dessert plate

FATHER'S DAY APPRECIATION COOKOUT

Sunday, June 21
Noon-2 p.m.

Adults, \$14.95; Children 5-12, \$8.95

GRILL AROUND THE POOL

Pulled pork
Grilled chicken
Hamburgers

Hot dogs
Lettuce, tomato, onion
House-made chips

Sundae Station
Ice cream, chocolate & caramel syrup, sprinkles,
cookie crumbles and cherries

Drink Station
Iced tea and lemonade

We are going “green” with the Shoals Club newsletter!

Beginning with our next edition, the Shoals Club newsletter will be sent to you electronically. If you are not currently receiving e-mails regarding upcoming Shoals Club events, please send us your e-mail address so that we can send you information on upcoming events and activities as well as the newsletter. We don't want you to miss any of the dinners, celebrations or programs on this year's calendar of events! Contact the Membership Sales office at 910-457-7334 or 800-722-6450 or send your e-mail address to hbullard@bhisland.com.

Shoals Club dues are billed on a fiscal calendar year, May 1-April 30. We are pleased to announce that there will be no dues increase or changes in temporary membership fees for the 2009-2010 calendar year. Members who wish to pay their annual dues in advance and receive a discount must make their full payment of annual dues by April 20, 2009. Dues rates for homeowners are \$146/month or \$1,620 for the year in advance. Homesite owner rates are \$73/month or \$810 for the year

in advance. A detailed letter regarding dues payment has been sent to all Shoals Club members. Payment may be sent to:

BHI Limited Accounting Office
P.O. Box 3090
Bald Head Island, NC 28461
Attn: Kelly Griffith

If you have any questions, please call Kelly Griffith in the Accounting Office at 910-457-7343, or the Membership Sales Office at the number above.

Please remember to make advance temporary membership arrangements for your unaccompanied guests or rental guests. Nancy Lewis in the Shoals Club office can provide you with the information to make the process as simple as possible for you and your guests. Nancy may be reached at 910-454-4888.

Shoals Club members will continue to receive a 15% discount on food purchases in the dining room and at the Sandbar Grille.

Remember to present your membership card. Alcoholic beverages and special event dining are excluded.

Warmer weather is approaching – surf, sun, sand and Shoals Club are calling! This is your club – please come and enjoy all it has to offer. We hope to see you soon!

PHONE NUMBERS

Shoals Club Administrative Office
910-454-4888

Dining Reservations
910-454-4850

Shoals Club Restaurant Manager
910-454-4899

Hospitality Sales Manager
Private Functions
910-457-3705

Shoals Club Recreation Department
910-457-3701

The Clubs of Bald Head Island
Membership Sales Office
910-457-7334

*For information about membership in the Shoals Club, please contact Bald Head Island Limited Membership Sales at 800-722-6450 or 457-7334.
For regularly updated information on the Shoals Club, visit our Web site at www.shoalsclub.com.*



P.O. Box 3069
Bald Head Island, NC 28461

