

Winner of Best Country Club in  
Medina County for 3 years in a row!



**Winterfest**  
**Saturday, Feb 18**  
**at 1pm**



Join us on Saturday, Feb 18 for our annual Winterfest. There will be an outdoor fire to warm your mitts after ice skating on the pool, sled riding on the hills and snowman building fun. Indoors by the fireplace we'll have hot cocoa, hot dogs and french fries for the kids.

**\$6 per person**  
(bring your own sleds & skates)

**Upcoming Events**

- March 2 - Wine Dinner with Cline Vineyards
- March 17 - St. Patrick's Day Party
- March 27 - Pasta Night
- Fish Lent Specials every Friday!

**TACO NIGHT**  
**Tuesday, Feb 28**

Affordable night with the family  
Adults \$8.95  
Kids \$6.95, ages 6-12  
Free under 5



**2012 Board of Directors**  
*President*  
Ken Carpenter

*Men's Golf Chair*  
Mike Manhoff

*Ladies Golf Chair*  
Valerie Petri

*Social Committee*  
Mandy Carpenter  
Michelle Fox  
Sandi Gorfido  
Karen Massaro  
Laura Mullen  
Amy O'Brien

**CLUB STAFF**  
*Gener Manager*  
Sarah Zoker

*Director of Food and Beverage*  
Christopher Pappas

*Office Manager*  
Roberta Neale

*Bar Manager*  
Karen Uhas-Reynolds

*Grounds Superintendent*  
Dino Marvin

*Chef*  
Michael Lee

*Banquet Sales Manager*  
Jennifer Gray

**- Rustic Hills Country Club Invites You To -**

**MURDER MYSTERY DINNER**  
**...READING OF THE WILL**

**SATURDAY**  
**FEB 25**  
**6 PM**

**Taste of Italy Buffet & Dessert**  
with Entertaining Show by Motive to Murder  
You be the detective and solve the mystery!

**Tickets:**

**\$30++ RHCC Members**

**\$35++ Public**

Call 330.725.4281 for details and reservations

Tickets may be purchased by cash, Visa, or MasterCard

**Feedback & Contributions Welcome**

To voice your opinion or share an idea, please call Sarah Zoker at (330) 725-4281 or email her at szoker@rustichills.com.

# Valentine's Day

In addition to the Fireside Menu the following will be available on Tuesday, February 14

6-9pm

Michael Sonata, Frank Sinatra Impersonator

Dinner Specials

Reservations Appreciated

**Menu:**

**Appetizer**

Grilled Oysters Rockefeller \$11.99

**Entrée**

**Macadamia Nut Encrusted Halibut**

with Red Onion and Tomato Balsamic Salsa, Parmesan Risotto and Sugar Snap Peas \$23.99

**Muscovy Duck Breast**

with Swiss Chard, Red Rice and Apricot Mustard \$24.99

**Roasted Lamb**

with Goat Cheese, Potato Custard and Sugar Snap Peas \$29.99



## February 2012

**DINING HOURS:** Last reservation accepted 15 minutes before closing.

Monday  
Closed

Tuesday-Saturday  
11 a.m. - 9 p.m.

Sunday  
11 a.m. - 4 p.m.

Sun	Mon	Tue	Wed	Thu	Fri	Sat
All food and drink specials are available after 5:00 p.m. BABYSITTING will be available to members on Feb 14 & Feb 25. Please sign up on lobby board.			1 Retail Wine Night	2 Try Our Beer of the Month: Labatt Blue	3 Flat Iron Steak Dijonnaise Friday & Saturday	4
5 Happy Hour Sunday 1-4 pm	6 Club Closed	7	8 Retail Wine Night	9	10 Pork Medallions with Red Pepper Citrus Salsa Friday & Saturday	
12 Happy Hour Sunday 1-4 pm	13 Club Closed	14 Valentine's Day	15 Retail Wine Night	16 Try Our Wine of the Month: inZINerator	17 Apricot-Bourbon Grilled Chicken Friday & Saturday	
19 Happy Hour Sunday 1-4 pm	20 Club Closed	21	22 Retail Wine Night	23 Try our Cocktail of the Month: Snowball	24 LENT SPECIALS FEB 24 - APR 6	25 MURDER MYSTERY DINNER
26 Happy Hour Sunday 1-4 pm	27 Club Closed	28 Taco Night	29 Retail Wine Night	**Cancellations** Cancellation of any Club-sponsored social event requires a 48-hour verbal notice to club management. If this condition is not met, full charges are assessed. This applies to all club events.		

Fireside Restaurant & Lounge NEW MENU will be featured Wednesday, Feb 1



### LENT SPECIALS: EVERY FRIDAY FEB 24 - APRIL 6

#### Appetizer Specials

- Crispy Calamari
- Seared Scallops
- Pan Seared Crab Cakes
- Oysters on the Half Shell
- Oysters Rockefeller
- Seafood Pizzas

House Made Soups featuring New England Clam Chowder, Shrimp Bisque, Manhattan Clam Chowder and Lobster Bisque

A Different Fresh Fish Special Every Week featuring Lake Erie Walleye, Perch and Red Snapper

#### Dinner Specials

All-You-Can-Eat Fish Fry  
Your choice of baked or fried fish, served with chips and coleslaw

Poseidon's Rustic Feast  
A trio of Shrimp Scampi, Seared Scallops and Fresh Fish in a white wine butter sauce with Island Rice and Seasonal Vegetable

Seafood Pastas, Pizzas and Cioppino

## Wine Dinner

with Cline Vineyards

Friday, March 2

Begins promptly at 6:30pm

\$45.95++ RHCC Members \$49.95++ Public

Come sip the fantastic wines of Cline Vineyards! Join the fun as former local boy Keith Morris from Cline Vineyards of Napa Valley takes us on a trip through their portfolio. You'll be introduced to some of their new varietals which will be paired with exceptional food. You won't want to miss this!

#### Baby Arugula Salad

Crisp jicama, avocado, citrus segments, with zested orange champagne vinaigrette  
Paired with Cline Viognier

#### Yukon Gold Potato Soup

With leek vinaigrette drizzle and crème fraiche  
Paired with Cline Pinot Noir

#### Blackened Sea Scallops

With micro greens and red pepper coulis  
Paired with Cline Ancient Vine Zinfandel

#### Herb Encrusted Lamb Chops

With mushroom risotto and balsamic drizzle  
Paired with Cline Syrah

#### Salted Caramel Chocolate Truffle Cake

Drizzled with creamy caramel and lightly sprinkled with course sea salt  
Paired with Cline Cashmere

