

Salt Creek News Line

Salt Creek Golf Club

July, 2009

The Funnies...

Looking at life through rose colored glasses makes everything seem better than it is ... here is a perfect example of what I'm referring to.

The Winning Run

Coming home from his little league game, Billy swung open the front door very excited. Unable to attend the game, his father immediately wanted to know what happened.

"So, how did you do, son?" he asked.

"You'll never believe it!" Billy said. "I was responsible for the winning run!"

"Really? How did you do that?"

"I dropped the fly ball"

From the Desk of Anthony Perry, General Manager.....

Read all about it, Breaking News!

New items have been added to the Salt Creek website, the first being a great new recipe for pulled pork, try it you'll like it. Another addition is called the current course conditions; this information is located on the home page in the upper right hand corner. For best results save the Salt Creek Golf Club to your favorites and have the current course conditions available at the click of a button.

Visit us on Face Book, the page will be up during the first week of July. Be one of the first to join as a friend of the Salt Creek Golf Club and be entered into a drawing for give-a-ways.

Employees of the Month....

Catherine Owens, banquet server, who has gone out of her way to service our valued customers. Paul Deering, golf course maintenance staff member, who is noted for his sense of humor and friendliness to our valued patrons and other co-staff members. Thank you both so much for all your efforts they have not gone unnoticed.

Birthdays.....

We would like to acknowledge the following employees birthdays!

Frank Bonanno, Assistant General Manager	7/05
Lino Barrios, Clubhouse Maintenance	7/23
Paul Deering, Golf Course Maintenance	7/28
Deanna Lahart, Wait Staff	7/28

Many Happy Wishes on your Special Day!

Pro Shop.....

2009 Summer Golf Specials

9 Hole Weekday Special ~ From 12:00 p.m. to 3:00 p.m. ~ 2 Players w/Motor Cart....\$30.00

9 Hole Weekend Special ~ After 3:00 p.m. ~ 2 Players w/Motor Cart.....\$35.00

You can make tee times (7) seven days in advance by calling 630-773-0184 Ext. 3.

Restaurant.....

We are now offering a limited evening menu. The patio is open, weather permitting, so come in and enjoy our wonderful Monday through Friday lunch buffets! In addition, we also offer your favorite sandwiches and variety of salads.

Planning a wedding, party or shower? Salt Creek Golf Club is the perfect place to host your special event! Please contact Eleni at 630-773-0184 ext. 19 or via email at ehasapis@saltcreekgolfclub.com for more information. You may also visit us online at www.saltcreekgolfclub.com

COOK-OUTS ARE BACK !!!!

**JOIN US ON FRIDAY FROM JUNE 12TH (EXCLUDING JULY 3RD) THRU AUGUST 14TH
FROM 4:30 P.M. TO 9:00 P.M.**

Salt Creek Golf Club is the place to be this summer. Where else can you play a relaxing round of golf with friends and enjoy your favorite beverages on our beautiful patio while enjoying one of our mouth watering cook-out dinner entrees. Allow our staff to service all of your needs by making reservations for both golf and dinner by call 630-773-01894 ext. 3 for golf and then ask to be transferred to the front office for dinner reservations. We will be looking forward to servicing all of your needs.

From the Desk of Gary Hearn, Greens Superintendent.....

July & August Projects:

- Over seed turf damage in fairways & roughs
- Trimming low branches
- Edge traps and add sand to traps
- Add mulch to cart paths
- Fertilize designated areas
- Top dress greens
- Work on both new greens

In September & October, plans for expanding #9 White to the west and north and the installation of a new chipping green with a sand trap bunker will begin.

Welcome
to
Salt Creek Golf Club's
“Friday Night Cook Out”
6/12/09 thru 8/14/09 (No Cook-Out on 7/3/09)
4:30 p.m. to 9:00 p.m.
Reservations recommended ~ 630-773-0184 Ext. 4 or 10

Starter's Choice

Par Fore.... \$10.95

Two Mini-Black Angus Burgers, Four Onion Rings, Four Buffalo Wings,
Four Cheese Sticks served with Ranch & Bleu Cheese dipping sauces

Nacho Supreme \$8.95

Tortilla Chips topped with Taco Meat, Refried Beans Shredded Cheese served w/Olives,
Tomatoes, Onions, Sour Cream, Guacamole, & Jalapeno Peppers

Homemade Chunky Guacamole & Tortilla Chips.... \$5.95

w/Cheese Sauce add \$1.00

New Item House Chips.....\$5.95

Drizzled with Bleu Cheese

New Item Ribs & Buffalo Wings.....\$14.95

Served with House Chips drizzled with Bleu Cheese & Celery

Greens in Regulation

♥ **SPRING GARDEN SALAD**

Continental Mixed Greens, Walnuts, Cran-raisins, Strawberries, Blueberries and
Mandarin Oranges **Tossed in our House Dressing** & Topped with

Grilled Chicken... \$10.95 or Grilled Salmon ...\$11.95

♥ **BLACK & BLEU STEAK SALAD.... \$12.95**

Fresh Garden Greens, Bacon, Crumbled Bleu Cheese, Hard Boiled Egg and Tomatoes
Tossed in a Caesar Dressing & Topped w/Sliced Beef Tenderloin

TACO SALAD

Lettuce, Refried Beans, Shredded Cheese, Tomatoes, Black Olives, Green Onions, Sour Cream
Served in a Taco Shell with a side of Chipotle Ranch Dressing & Pico de Gallo & Topped

w/Taco Meat.... \$9.95 or w/Steak \$12.95

Beverages

Coke, Diet Coke, Coke Zero, Sprite, Lemonade,
Unsweetened Tea, Raspberry Flavored Sweetened Tea...\$2.00
Coffee, Hot Tea,.....\$1.75 Milk, Hot Chocolate.....\$2.00

Free refills

Reservations requested by calling 630-773-0184 Ext. 4 or 10

For all parties of 8 or more, an 18% service charge will be added.

Present coupons when ordering

Sorry, no separate checks or split plates ~ All prices include Illinois State Tax ~ Prices subject to change

Cook Out Menu

PRO'S CHOICE

Pro's Choice Entrees includes: Choice of Two Sides

BBQ BABY BACK RIBS ~ "Fall Off The Bone" Half Slab.... \$12.95 Full Slab \$16.95

COMBO PLATE 1/2 BBQ Grilled Chicken & BBQ Ribs \$15.95

RIBS & FRIED SHRIMP BBQ Ribs & Five Butterfly Fried Shrimp \$15.95

GRILLED BONELESS PORK CHOP DINNER Two Thick Char-Broiled Pork Chops \$13.95

1/2 BBQ GRILLED CHICKEN DINNER...Brushed with BBQ Sauce ...\$11.95

Seafood Lovers ♥

Seafood Lovers includes: Choice of Two Sides

CHAR-BROILED TILAPIAYour Choice of Mediterranean or Cajun Style Fish Filet.... \$14.95

FRIED SHRIMP PLATTER Butterfly Fried Shrimp\$13.95

"Par"fect Sandwiches

All Sandwiches to include: Choice of One Side

All American Burger.....\$7.50

Grilled ½ lb Burger served on a Bun
Topped with American Cheese & Garnish

New Item...The Filler Burger...\$8.95

Grilled Texas Toast, American Cheese, Bacon
& ½ lb. Burger

New Item...Inside Out Burger.....\$9.50

Grilled ¾ lb. Burger stuffed with Bleu Cheese
served on a Bun with Garnish

New Item...Bistro Steak Sandwich...\$9.95

Sliced Beef Tenderloin on a Ciabatta Roll served
with Bistro Sauce

BBQ Chicken Sandwich.....\$7.95

Flamed Broiled Chicken Breast brushed with
BBQ Sauce served on a Bun with Garnish

New Item...Cajun Tilapia Sandwich...\$7.95

Flamed Broiled Filet dusted with Cajun Seasoning served
with Tartar Sauce on a Bun with Garnish

New Item...Grilled ¼ lb. Vienna Hot Dog...\$6.75

Grilled Vienna ¼ lb Hot Dog served on a Bun
served w/Relish, Mustard, Tomato, Onion,
Sport Peppers

New Item...Pork Carnitas Burrito....\$8.95

Flour Tortilla stuffed w/Seasoned Pork, Refried Beans,
Cheese, Lettuce, Tomatoes served with a side of Sour
Cream, Guacamole and Spanish Rice

BBQ Pulled Pork Sandwich....\$7.95

Pork Roast is slowly cooked & drenched w/BBQ Sauce & served on a lightly toasted Onion Roll

Sides

French Fries..\$2.00

Baked Potato..\$1.50

***Sweet Baked Potato**..\$2.00

***Steamed Broccoli**..\$1.75

Baked Beans..\$1.50

*** New Item**

***Corn In Husk**..\$1.75

Cole Slaw..\$1.75