

FROM THE GENERAL MANAGER

PAUL HUGHES



Members have really stepped up this year as we have all pitched in as a team to conquer many projects to make our club better. The extended patio and BBQ grill has been a huge hit. The boat launch is absolutely perfect and many rooms within the club have been enhanced such as the Binnacle, Bitter End, and the First Aid station near the pool. These are just a few examples. The gardens are beautiful, the grounds are well managed, and the parking lots are no longer full of pot holes. Great job everyone. There is no other membership with such passion as the DYC.

Speaking of great job, let's all send kudos to our membership director; Jack Lyon. For the month of May, we added 27 new members including some reinstatements. This is the most productive month since 2005 at which time we had over 1000 members. This is obviously a very positive trend that we should all be proud of. Jack has ongoing support from the membership committee and many others. Let's all keep focus and carry this trend into the coming months. Now is the time. If you have a prospective member, do not hesitate to set up an appointment anytime, night or day.

There are many traditional and new events coming in July and August. We will do our best to communicate these via the eblast, Mainsheet calendar, and flyers at the gate. Although, the best way to make it happen, is to simply talk and network with your friends and family at the Club. It is vital that we communicate well in regards to events at the Club, otherwise, management has no idea on staffing levels, food production and other key elements for financial success. It is up to you to plan ahead of time, talk to your people, and make a reservation. We cannot roll the dice on events. I thank you ahead of time for your assistance in this matter.

Have a great July, and I will see you at the Club!

Paul

“Steak and Shrimp Roast on the New Patio BBQ”

Wednesday, July 21st

\$25⁺⁺

CHARCOAL FIRED!!!!

SALAD BAR INCLUDED

Hand Cut 14oz. Black Angus N.Y. Strip Steaks with Chimmi Churri Sauce

4 Jumbo Shrimp on a Skewer with Chef Ken's Jamaican Rum Glaze
Grilled Salmon may be substituted for the N.Y. Strip Steak,
Baked & Sweet potato bar
Local Sustainable Michigan Vegetable Medley with Fresh Basil Butter



FROM THE CHEF

KEN DIXON



Along with our Summer activities the banquet season is in full swing with more than our fair share of Proms, June Weddings, and other celebrations including our Father's Day Brunch and Dinner. The Grill Restaurant introduced its new Summer Menu and the response has

been tremendous. It is keeping us busy and that is a good thing. We are also featuring daily specials which gives Chef Craig and myself an opportunity to delve into our creative skills. Please ask your service staff about our daily specials. Last month I mentioned I would introduce you to our culinary staff employees that are an integral part of our operations. I will begin with our Restaurant Chef (Craig). Chef Craig strives to make sure we meet your expectations for quality and freshness. He is also the driving force behind \$10 Buck Tuesday and our "Bringing back the Tradition Sunday Fried Chicken Buffet". Chef Craig has been with the DYC 10 years.

Longtime veteran Mrs. Fran along with Steven, Darnell, Clair and Kenny are other Grill staff members that work along with Chef Craig during the lunch hours to produce quality food in a timely manner.

We also have a dedicated Culinary team working during the busy dinner period that has risen to the challenge of our increase in business. Porshia handles the saute's, John is the fry master who prepares our "special fried chicken" for the Buffet, Derek prepares our new menu of salads and deserts, Warren handles the late night bar menu and pizzas and our new addition Mike is on the broiler preparing your steaks and chops to absolute perfection!

Recently we hired a Banquet Chef for our busy season. Chef Richard is a Certified Executive Chef who is embracing our elevated culinary standards as an exciting opportunity. His core banquet staff includes Edmond, Dennis, Keisha, LaRhonda, Dena, Nicole and Vance. This team has also risen to our new banquet standards and increase in events.

The Pool Grill is headed by Randy along with the young ladies that work the counter Jazzmine, and Tashana. They will readily assist you with our new Pool Menu items and Specials.

Our utility staffers keep our operation clean and organized they are the first persons in and the last persons out. We rely on their valuable contributions to our team work.

I am pleased to say that my excitement about the addition of the new Patio Grill was well warranted. The Patio Grill has been a popular addition and members seem pleased with the the BBQ items. Thanks again members for this great addition. (Slab dock you have not been forgotten we will have a celebration soon!)

The extended patio is also a great addition!!! We can now seat 50+ additional guests. Mr. Hughes and I have agreed that the Steak and Shrimp Roast on the Patio will be held on Wednesday, July 21, We will serve Hand Cut N.Y. Strip Steaks & Jumbo Grilled Shrimp on a Skewer with a Salad and Potato Bar. Look for the details are in this issue along and the E Blast.

Hope to see you soon,
Kenneth Dixon
Executive Chef