

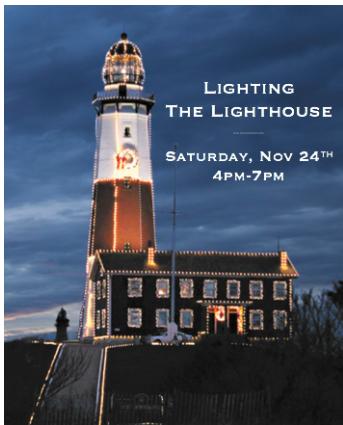


NOVEMBER 2018

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What's Up In MTK?



MONTAUK LAKE CLUB
& Marina

FESTIVE MONTH OF DECORATIONS

This is the season of decorative gourds and beautiful cornucopias with fake fruit! Cool and sunny days are something to look forward to this month. We are open for only a few more weekends, so take advantage of the seasonal prix fixe menu Chef Dave has put together; see page 2 for details.

If you're in Montauk for Thanksgiving Week, there are a few festivities happening around town. Combined with it being the Club's last open weekend, we're happy to give you the perfect schedule for the holiday weekend:

THURSDAY, NOV 22: The 42nd Turkey Trot will take place on Thanksgiving morning around Fort Pond, then for Thanksgiving Dinner, the Lake Club has your table ready anytime between 12-6pm.

FRIDAY, NOV 23: Wake up late and then SHOP for BLACK FRIDAY. Quick lunch at MLC, then shop again.

SATURDAY, NOV 24: What a great day for leftovers for lunch, then an early dinner at the Lake Club before the "Lighting the Lighthouse".

SUNDAY, NOV 25: Get to the club between 11-2pm for its Complimentary Members Brunch before visiting Santa at the Lighthouse anytime between 11am-4pm.

Other Things to Remember: Veteran's Day is November 11th and observed on November 12th. November is Vegan Month & National Hunger & Homeless Awareness Month.

Coming In December -- Happy Hanukkah, Merry Christmas, and Happy New Year! See you next year!

2019 BILLING

It'll arrive at your billing address by November 10th. Any questions, email judys@montauklakeclub.com

EVENTS In November

THANKSGIVING DINNER

THURSDAY, NOVEMBER 22ND | 12PM – 6PM | \$60 ADULTS \$25 KIDS
 FESTIVE “FAMILY-STYLE” HOLIDAY MENU. LARGE PARTIES WELCOME.
 (View Menu On Our Website: www.montauklakeclub.com)

MEMBERS BRUNCH

SUNDAY, NOVEMBER 25TH | 11AM – 2PM
 COMPLIMENTARY BUFFET (BAR NOT INCLUDED) – THANK YOU!

All Events Require Reservations in Advance 631 668 5705 / reservations@montauklakeclub.com

RESTAURANT SCHEDULE

Fri 11/2 – Sat 11/24	Open Days	Serving Times
Lunch (Chowder House Menu)	Fri, Sat, Sun	11am – 3pm*
Prix Fixe Dinner	Fri, Sat, Sun	5pm – 10pm

Please Note: We are not serving from 3-5pm from 11/2 – 11/24



NOVEMBER SPECIAL

\$32

THREE-COURSE PRIX FIXE DINNER

Friday, Saturday, Sunday Nights | 5pm – 9pm
 Choose 1 Starter, 1 Entrée, 1 Dessert*

*Served in place of the regular dinner menu. Dessert Menu TBD. Menu may vary slightly.

STARTERS

MONTAUK LOBSTER BISQUE

Fresh lobster, crème fraîche, and chives

ESCAROLE AND WHITE BEAN SOUP

Orzo and lamb meatballs

CURRIED SQUASH SOUP

Crispy shrimp and cilantro oil

CLASSIC CAESAR SALAD

Chopped romaine, croutons, shaved parmesan

MLC SIMPLE GREEN SALAD

Organic mixed greens, cucumber, radish, tomato, and simple lemon vinaigrette

ROASTED BABY CARROT AND FARRO SALAD

with baby kale, golden raisins and whipped ricotta

SAUTEED LITTLE NECK CLAMS

with chorizo, crispy potatoes, and salsa verde

CRISPY ORGANIC MUSHROOMS

with herb mayonnaise

SAUTEED BAY SCALLOPS

with pancetta, brussels sprouts, and sunchoke puree

POTATO Gnocchi

with braised beef, organic mushrooms, brussels sprouts, and gorgonzola creme

ENTRÉES

GRILLED SALMON

with wild rice, crispy brussels sprouts, toasted almonds

PAN ROASTED COD

with crispy potatoes, roasted peppers, and chorizo

RED WINE BRAISED BEEF CHEEKS

with roasted broccoli and polenta

GRILLED ALL-NATURAL BONE IN RIBEYE

with mashed potatoes, roasted organic mushrooms, and demi-glace

ROASTED ORGANIC CHICKEN BREAST

with mashed cauliflower and curry glazed organic carrots

BAKED LASAGNA

layers of pasta, cheese, and Bolognese

FRESH PAPPARDELLE

with mushroom cream, parmesan, and shaved black truffles

SHEPHERD'S PIE

Baked layers of braised lamb, potato puree, and winter vegetables

CRISPY DUCK LEG CONFIT

with braised red cabbage, sweet potato puree, and walnuts

BEER BRAISED PORK SHANK

with white beans, sauerkraut, and corn bread

FROM THE KITCHEN



November is here! It's the final few weeks before we close for the season and your last chances to join us for dinner. All month we will be offering a **NEW THREE COURSE PRIX FIXE MENU FOR \$32.** The menu will include many MLC classics such as our lobster bisque or hearty baked lasagna, alongside our seasonal offerings all designed to keep you warm as the cold weather returns. Look for potato gnocchi with tender braised beef and brussels sprouts, handmade pappardelle with organic mushroom ragu, pecorino and shaved black truffles, ale braised pork shanks with white beans, house made sauerkraut and corn bread, and a top-notch traditional shepherd's pie made with braised all-natural lamb, local potatoes, carrots, and turnips. Check the Montauk Lake Club website for the November Prix Fixe Menu.

Also, don't forget to make reservations for Thanksgiving! We will be serving a family-style dinner, complete with sage and honey roasted turkey and all the traditional accompaniments. With the Members Brunch happening the last Sunday of the month, the Club is the perfect place to spend the holiday weekend. Thanks for a great season, we look forward to serving you again next year.

- Chef Dave

ON THE DOCK

A FRIENDLY NOTE FROM THE DOCKMASTER

Lay Up Date

"For those die-hards that are still in the water"

Many insurance companies assign a "lay up" date in your policy. This date means that your boat must be up on land by that date. Failure to do that will put you at risk if you have an in-water claim. The story goes that a customer was running his boat to The Anchorage Marina in Lindenhurst on October 6. On that date, he hit a submerged object damaging his prop, shaft, and strut. The boat was hauled and an estimate prepared for the insurance company dated October 6. Unknown to the boat owner, his insurance policy contained an October 1 lay-up date. The insurance company rejected the claim and the owner was left with a handsome repair bill. Moral of the story -- check to see if and when your lay-up date goes into effect. Any questions, feel free to email me at richj@montauklakeclub.com.

CATCH OF THE MONTH



Offshore
CARMINE ZOCCOLILLO
60.8 lb Tilefish
Caught Off Canyon Bound

INSTAGRAM PIC OF THE MONTH



jaimelivery

Montauk Lake Club & Marina



THE SPA

HOLIDAY SPA GIFT CERTIFICATES



Thank you from all of us at the Spa for a wonderful 2018 season! Though we are now closed, we will be offering GIFT CERTIFICATE SPECIALS for the upcoming Holiday Season; the certificates will be redeemable starting in May 2019. Throughout this season, we added natural facial options in our probiotic skincare products and the nutraceutical SKINADE. Along with Robert's "physical medicine" (neuromuscular treatments for pain management), we had other therapists introduce Thai massage. Thai massage will be a featured massage next season.

In 2019, we will continue to offer the services that you love and other new products and treatments we find that can contribute to your health and well-being.

We would love to keep in touch with you through these winter months, notifying you of specials offered or hearing what you would like to see the Spa offer in the next year.

Join our emailing list @ spa@montauklakeclub.com and you can always text me Maura @ 772-925-9058 with any questions or requests.

We look forward to treating you in 2019!



NOVEMBER NEWSLETTER

MONTAUK LAKE CLUB & Marina

P.O Box 760 - 211 East Lake Drive - Montauk, New York 11954