



THE

Old Waverly

February 2022



Old Waverly

Welcomes **NEW MEMBERS**

Michael and Valarie Hall | Brookhaven, Georgia

Bart Hyché | Orange Beach, Alabama

Rogers and Emilee VanAusdall | Caruthersville, Missouri

Willie and Twilla Burns | Mobile, Alabama

Nancy Luke Carpenter | Columbus, Mississippi

Brian and Erika Henson | Jackson, Tennessee

Will and Brooke Ketchum | West Point, Mississippi

Hube and Pam Parker | Mobile, Alabama

Howard and Sue Ellen Stubbs | West Point, Mississippi

February 2022 at Old Waverly

Dining Reservations: 662-494-6463

Golf Shop: 662-494-8780

Lodging: 662-495-5485

Mossy Oak: 662-524-1000

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1 Club Closed	2 Groundhog Day	3 Member Social 5:00-6:30pm	4 Down Home Lunch Buffet	5 Magnolia Room Closed
6	7 Club Closed	8 Club Closed	9	10 Member Social 5:00-6:30pm	11 Down Home Lunch Buffet Magnolia Room Closed	12 Upstairs Closed Downstairs Open
13	14 Club Closed Happy Valentine's Day 	15 Club Closed	16	17 Member Social 5:00-6:30pm	18 Down Home Lunch Buffet	19
20	21 Club Closed President's Day	22 Club Closed	23	24 Member Social 5:00-6:30pm	25 Down Home Lunch Buffet	26 Frostbite
27	28 Club Closed	<p><i>Mark your calendar for Old Waverly premier events Member Guest June 4-5 and Chairman's Cup dates September 17-18</i></p>				

Secret Member Number

Look for your Member Number in the Newsletter To enjoy Sunday Brunch for 2! Call Melody at 662.494.6463 with your find!

Breakfast Platter \$12

Two eggs cooked to order and served with our homemade Georgia Turnpike grits, bacon, sausage, whole wheat toast, and fresh seasonal fruit.

Pancakes & Bacon \$10

Three fresh hot pancakes served with crispy bacon and fresh seasonal fruit

The Breakfast Burrito \$9

Two Eggs, cheese, and sausage rolled in a flour tortilla: Served with a side of fresh salsa.

The Waverly Sunrise \$6.50

Two eggs on toasted white or wheat bread, served with your choice of a sausage patty, bacon, or ham, and cheese.

Three Egg Omelette \$8

Three eggs and cheese served with choice of toast or biscuit and your choice of add-ons:

- Peppers \$0.25 Onions \$0.25
- Mushrooms \$0.50 Sausage \$1.00
- Ham \$1.00 Bacon \$1.00

SIDES

- Two eggs your way \$4.00
- Bacon \$3.50
- Sausage \$3.50
- Georgia Turnpike Grits \$2.00
- White or Wheat Toast \$1.00
- Homemade Biscuit \$1.00

Murphy's Pub

Est. 1998



GREENS & THINGS

Chips & Queso

\$8.50

Homemade Chips & Queso... The Absolute Best in Town!

Chef Salad

\$13

Fresh Greens, Egg, Bacon, Tomato, Julianne Carrots, Cucumber, Cheese, Ham, Turkey & Your Choice of Dressing. (Add Fried or Grilled Chicken for \$5)

Chicken Salad

\$12

Served on a Bed of Salad & Garnish or Enjoy as a Sandwich.

Amy's Duo

\$13

A Scoop of Chicken Salad & Pimento Cheese Atop Fresh Tomato Slices and Assorted Greens. Fresh Fruit Cup & Crackers Served on the Side.

Southwestern Chicken Salad

\$13

Grilled Chicken, Mixed Greens, Black Bean Corn Salsa, Tomatoes, Avocado, & Cheese, Served with Southwest Ranch Dressing.

SOUPS

Soup of the Day

Please Ask Your Server for the Chef's Daily Soup Specials. Cup-\$3.50 Bowl-\$6

ENTREES

All Entrees come with Choice of Side

The Waverly Burger

\$13

Made to Order with Your Choice of Toppings. (add bacon for \$2)

The Earl Burger

\$13

The Waverly Burger, Made to Order, Topped with Onions, Mushrooms, Swiss & Cheddar Cheese, and Bacon.

The Cuban

\$14

Smoked Pork Shoulder, Thin Sliced Ham, Swiss Cheese, Pickles & Mustard, Pressed in a Ciabatta Roll

Bryan Family Hot Dog

\$8

1/4 lb. Hot Dog, Split & Grilled on a Bun.

Mississippi Fried Catfish or Chicken Tender

3 Piece \$9 | 5 Piece \$13

Golden Fried Catfish or Chicken Tenders, Served with Your Choice of a Side.

Murphy's Famous Bogey & Birdie Bites

\$12.50

Choice of Mini Beef Sliders with Cheese & Onions, or Mini Grilled Chicken Sliders with Lettuce, Tomato & Mayonnaise.

Old Waverly Classic Club

\$13

Layers of Ham, Smoked Turkey, Bacon, Cheddar & Swiss Cheese, Tomato, Lettuce, & Mayonnaise; Served on Toasted White or Wheat Bread.

Grilled Pimento & Cheese

\$12.50

Our House Made Pimento & Cheese Grilled on Jalapeno Cornbread with Dry Aged Bacon & Onion Jam.

Chicken Quesadilla

\$13

Grilled Chicken Breast, Rotel Tomatoes, Cheddar & Jack Cheese Blend, Folded in a Flour Tortilla; Served with Sour Cream, Jalapeno's & Salsa

Sides:

- French Fries **\$3.50** Sweet Potato Fries **\$3.50**
- Onion Rings **\$5** Cole Slaw **\$3.50**
- Fruit Cup **\$3.50** Mac & Cheese **\$5**
- Bag of Chips **\$2** Nabs **\$2**

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

Social & Dining

DINNER MENU

STARTERS

- 
- Bang Bang Shrimp** 17
(Panko breaded, fried & tossed in sweet chili sauce served with Asian slaw)
- Frankie's Gumbo** 7(cup)/10(bowl)
(Shrimp, catfish & okra stewed & simmered in a dark roux)
- Swiss Cheese Sticks** 10
(Five golden fried cheese sticks, served with mozzarella sauce)
- Stuffed Mushrooms with Andouille Sausage** 12
(Eight stuffed mushrooms served with andouille sausage & corn bread dressing; Topped with Pecorino cheese)
- Crawfish Dip with House Fried Chips** 14
(Crawfish tail meat served with Cajun spiced chips and a creamy cheese dip)

SALADS

- Classic Wedge** 8
(Iceberg wedge topped with tomato, scallions, bacon bits, ranch & bleu cheese crumbles)
- Caesar** 8
(Crisp romaine, Reggiano parmesan croutons, tossed in a creamy Caesar dressing)

ENTREES

- Filet of Beef** 50
(Flame broiled to your liking, Demi, topped with a blue cheese compound butter; Served with starch & vegetables)
- Ribeye Steak** 46
(Flame broiled to perfection, Demi & topped with tobacco onions; served with starch & vegetables)
- Berkshire Pork Chop** 34
(Broiled and glazed with chipotle ginger honey reduction; served with starch and vegetables)
- Fresh Fish of the Day** **Market Price
(Ask your server on the selection for the day; Available only for dinner service Thursday - Saturday)
- Chicken Fonduta de Pecorino** 28
(An 8 oz. chicken breast, seasoned and pan seared with olive oil, smothered in a creamy Pecorino sauce With sautéed tomatoes and a balsamic reduction)
- Pecan Crusted Salmon** 30
(Pan-seared, pecan crusted salmon served with a fermented garlic honey drizzle; Served with starch & vegetables)
- Catfish Lafite** 30
(Two golden fried catfish filets on a bed of smoked Gouda cheese grits; Topped with a crawfish cream sauce & asparagus)
- Seafood Pasta** 30
(Cavatappi pasta served with a lemon cream sauce, topped with lump crab meat, shrimp & salmon)

WINE
of the month

WINE OF THE MONTH FOR FEBRUARY: OBERON CABERNET SAUVIGNON



As we move into the cold winter month of February 2022, I have chosen the rich, full, and dark colored OBERON CABERNET SAUVIGNON from Napa Valley, California as Wine of the Month. A perfect mate to Chef John's beef steaks grilled rare or medium rare (medium too if you must) this Cab is rich, dark, and full of flavor and very typical Napa Valley bouquet! Also will pair with any other beef and lamb dishes. Founded and owned by Folio Wine Estates, Michael Mondavi, the oldest son of Napa legend, Robert Mondavi, it is beautiful on the mouth feel with rich and deep flavors of black cherry and blackberry. With a touch of Zinfandel and a kiss of Petite Verdot blended with the Cabernet Sauvignon, this Oberon Cabernet also has some chocolate and coffee and spice.

By the glass only in February for a very reasonable \$7.00

Tom Storey, Cellar Master

3 ways to improve your putting stroke at home or the office



2 x 4



Putting Arc



Yardstick

You probably already have a few items lying around the house that can help improve your putting in 2022. In just a few minutes a day, you can greatly enhance your ability to start the ball on line. This is not the only skill required to be a great putter, but it is a great place to start.

Use a 2x4 and a dumbbell to get you your setup square and stable. Make motions with your eyes open, and then try with your eyes closed as you get more comfortable.

Use a putting arc to promote a stroke that keeps the putter face square to the path. Remember, the face controls over 80% of the ball's initial direction.

Roll balls down a yardstick to guarantee that you are delivering a square face to the ball.

After implementing these drills, you will notice an improved ability to consistently start the golf ball on your intended line and hole more putts!





FORMAT

Two best balls of the fivesome. Teams will be made of one professional and four amateurs (one professional may play for two teams) OR a team can be made of 5 amateurs.

STARTING TIMES

Play will begin with a 9:00 shotgun start each day.

PRACTICE ROUNDS

Practice rounds are included in the fee and may be scheduled on Friday, March 4th by contacting the Golf Shop at (662) 494-8780.

LODGING

Lodging is available on property. Please contact the Old Waverly Lodge at (662) 495-5485

CALL THE GOLF SHOP FOR MORE INFORMATION | (662) 494-8780

GUEST PASSES \$70.00

Will be available to purchase until March 1.
Valid until December 31
Cart Fee not included

2022 MOSSY OAK GOLF CLUB EVENT SCHEDULE

FEBRUARY 18 OPENING DAY

APRIL 16 ONE MAN SCRAMBLE

- Entry Fee: \$150 per player
- Includes tournament round, drinks on course, lunch, and prizes
- 9:00 Shotgun Start
- Age-Appropriate Tees

MAY 28 TWO PERSON SCRAMBLE

- Entry Fee: \$150 per player
- Includes tournament round, drinks on course, lunch, and prizes
- 9:00 Shotgun Start
- Age-Appropriate Tees

JUNE 11-12 MAGNOLIA CUP FOUR BALL

- Entry Fee: \$600 per team
- Includes practice round on either course, two tournament rounds, beverages on course (Sat and Sun), lunch on course (Sat and Sun), and prizes
- Regular and Senior Division (50-up) – both players must be 50 or older to play in Senior Division
- Tee Times
- Mossy Oak on Saturday
- Old Waverly on Sunday

JULY 4 FIRECRACKER FOUR MAN

- Entry Fee: \$150 per player
- Includes tournament round, drinks on course, lunch, and prizes.
- 9:00 Shotgun Start
- Age-Appropriate Tees

AUGUST 27-28 MOSSY OAK FOUR MAN

- Entry Fee: \$1200 per team
- Includes practice round, two tournament rounds, beverages on course (Sat and Sun), lunch (Sat and Sun), and prizes
- Calcutta Saturday immediately after play
- 9:00 Shotgun Start
- Golfers 60-up may play white tees

OCTOBER 24 JONNIE-O PRO AM

- Entry Fee: \$900 per team
- Includes practice rounds, tournament round, beverages on course, lunch, tee gift and prizes
- 10:00 Shotgun Start
- Age-Appropriate Tees





Schedule

SPRING 2022 TOURNAMENTS & EVENTS

- Frostbite *February 26*
- Winter Shootout *March 5-6*
- Ping Demo Day *April 1*
- Invitational *April 2-3*
- TaylorMade Demo Day *April 9*
- Titleist Demo Day *May 7*

CALL THE PRO SHOP FOR MORE INFORMATION | (662) 494-8780



<p>FEBRUARY FROSTBITE</p> <p>CALL THE PRO SHOP FOR MORE INFORMATION & REGISTRATION</p> <p>(662) 494-8780</p>	FEB. 26TH
	10 A.M. SHOTGUN
	4 PERSON SCRAMBLE
	OPEN TO MEMBERS & GUESTS
INCLUDES GOLF, BEVERAGE CART, LUNCH & PRIZES	



NEW GOLF MERCHANDISE IN THE SHOP NOW



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West Point, Mississippi 39773
662-494-6463
oldwaverly.com



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