



**Board of Directors  
August 27, 2025  
5:30 p.m.**

1. **Review of Minutes** **Brad Thompson**
  
2. **Committee Reports**
  - A. **Financials/Finance** **Bryan Simpson**
  
  - B. **Golf & Greens** **Kyle Carder**
  
  - C. **Membership**
    1. **Member Application (3)**
    2. **Reinstatements (0)**
    3. **Transfer (0)**
    4. **Class Change (1)**
    5. **Leave of Absence ( )**
    6. **Suspension (0)**  
**Suspension requests**
    7. **Resignation (3)**
    8. **Death (0)**
    9. **Membership Committee Minutes**
    10. **Membership Class Breakdown**
  
  - D. **Club Operations** **Kelli Frazier**
  
  - E. **Social Event Planning** **Rhonda Gorham**
  
  - F. **Tennis**
  
  - G. **Grievance**
  
4. **Old Business**
  
5. **New Business**
  
6. **Adjournment**
  
7. **Closed Board Session**



## **BOARD OF DIRECTORS**

### **July 30th, 2025**

Mr. Thompson called the meeting to order at 7:00 p.m.

Present: Thompson, Simpson, Carder, Sapp, Gorham, Secker, Frazier, Brown, and Menke

Absent:

Others Present: Whitehead, McCrae, Swadley, and Ogden

#### **REVIEW OF MINUTES**

The prior month's Board Minutes were reviewed. The motion was made and seconded to approve the minutes from the previous meeting. The motion was passed.

Mr. Thompson and Jared reviewed the prior month's financials.

#### **Financial Report:**

A review of the June financial statements was conducted. Thanks were given to Jared, the office, and volunteers for restoring accurate financial reporting.

**Dues & Assessments:** Billed amounts are significantly above budget.

**Income:** Slightly above budget. Note: Some Show-Me revenue will hit July's books and the accounting process for the SMC is being standardized going forward to more accurately account for income and expenses.

**Food & Beverage:** Sales continue to lag budget by ~20% and are similar to prior years; F&B was identified as a major opportunity area.

**Expenses:** Generally on budget or close to last year.

**G&A:** Expenses are over budget due to labor restructuring and tax penalties.

**Pro Shop:** Sales and net profit were reported for June and July. Inventory balance is being tracked. Most inventory is paid for and financials are beginning to show profitability.

**LightSpeed:** The board continued discussion of challenges with LightSpeed's reporting and accounting processes. Reporting is significantly improving each month but anomalies will take time to find and remedy due to the monthly billing cycle.

**Budgeting:** The budget was noted to be unrealistic in several areas (e.g., F&B sales, cellar club sales). Updated data will be used to build a more accurate budget for next year.

#### **Cash Flow**



There was significant discussion of the amount of receivables beyond 60 days (~\$25k) and ongoing challenges with cash flow because of the club's standard billing cycle. A discretionary spending freeze was implemented until reporting improves and the board has better visibility on expense trends.

## **GOLF & GREENS**

Mr. Carder presented information for Golf & Greens as follows:

**Seed Project:** Scheduled to begin August 18th. Carts will be restricted to paths for a minimum of 2 weeks, potentially through the end of September, to allow for grow-in. This will impact several upcoming tournaments.

**Tournaments:** Several events (AJGA, Arrow Box, Sandblaster, Ronald McDonald, FCA) are scheduled for Aug/Sep and will provide additional revenue.

**MSSU Golf Teams:** An agreement is being finalized for practice times and potential hosting of conference tournaments in 2026/2027.

**Access Point:** A request for a single access point from the Golf Links Rd. neighborhood was discussed. The homeowner would pay for it. The board will formalize conditions (e.g., access only for member homeowners) and vote next month.

**Monday Operations:** The idea of being open on Mondays was briefly discussed with no decision made.

**Handicap System:** Discussion on changing the handicap system was tabled until the off-season.

## **MEMBERSHIP:**

Mr. Thompson presented information from the membership meeting:

**New Members:** 21 new member applications were reviewed and approved.

Membership has grown significantly, from ~280 to over 324, which is a major positive achievement. Thanks were given to Rick, Steve, and the office for their efforts.

**Corporate Membership Drive:** A successful corporate membership effort is bringing in ~\$45,000. This is a critical boost to cash flow.

The current membership special (reduced initiation fee) will be extended through October to continue driving growth.

**Action Item:** *It was moved and seconded to approve all new members.*

## **CLUB OPERATIONS:**

Mrs. Frazier presented information for Club Ops:

The primary topic was the ongoing transition to the new accounting system.

A significant issue identified is the manual, tedious process of verifying member ACH information.

This has led to errors, including some members being double-billed.



A major concern is the amount of outstanding receivables (dues, F&B, assessments) that are past-due as of the 1st of the month. Collecting this is deemed a potential "game changer" for the club's cash flow but limitations may exist within the member billing cycle that allows payment by check until the last day of each month.

The list of delinquent accounts includes both long-term members and some corporate accounts. Corporate accounts are being addressed by specific board members. The board requested a detailed list of delinquent accounts and agreed to personally contact members on the delinquent list to expedite collections.

**SOCIAL:**

Mrs. Gorham presented information for the Social Committee as follows:

The committee requested more attendance from board members at social events.

Plans are being developed to incentivize attendance (e.g., raffle prizes, free cart rentals) for the remainder of the year.

Focus will shift to fall/winter events and promoting the clubhouse for football games with food and drink specials.

**TENNIS:**

None

**GRIEVANCE:**

None

**NEW BUSINESS:**

**OLD BUSINESS:**

None

The meeting adjourned at 8:30 p.m. for a closed session.

Respectfully submitted,  
Amanda Ogden





## Finance Committee Meeting Summary

Date: August 26, 2025

Time: 12:00-1:00

Attendees: Secker, Thompson, Simpson, Davidson, Deel, Hendren

Absent: Clevenger, Davis

Others Present: Whitehead, Swadley, Moore, McCrae

The meeting started at 12:00 PM.

Mr. Thompson moved that the previous minutes be approved. Motion was made and seconded.

### Discussion

- Reviewed the financials.
- Discussed being over budget for F&B Payroll and that the Greens labor was high due to the SMC bonus being on their checks.
- Reviewed the new Marketing employee's job duties and the Office staff salary budget.
- Labor costs have been cut by 25 hours on the server weekly schedule, with continued efforts to reduce further. Budget added to Sling to help address this.
- Discussed how the AR numbers work coming out of Lightspeed and into QuickBooks for reporting.
- Talked about the float of statements vs. payments. ACH members have 15 days to pay; check payments have 30. Considered moving all due dates to the 15th to improve the collection cycle.
- Overdue accounts are down from last month.
- Discussed next month's events, tournaments, and weddings.
- Discussed ways to increase participation in F&B events.
- Considered changing food minimum due dates and raising minimums in the Fall. Discussed adjusting food minimums to correct levels for all members, as they have become skewed over the years.



## Twin Hills Financial Executive Summary - July 2025

Month-to-Date

Year-to-Date

	<u>Current Month</u>	<u>Budget</u>	<u>Last Year</u>
Dues, Assessments, & Fees *	\$ 109,489	\$ 102,710	\$ 109,278

	<u>Current Year</u>	<u>Budget</u>	<u>Last Year</u>
	\$ 761,832	\$ 716,230	\$ 752,742

\*Excludes One-Time Donations

Member Count	315	294	296
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Total Income + Member Wine	\$ 273,359	\$ 252,260	\$ 334,329
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Total Income + Member Wine	\$ 1,789,396	\$ 1,520,737	\$ 1,563,152
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\*Excludes One-Time Donations

Total Expense + Cost of Goods *	\$ 253,789	\$ 240,206	\$ 311,630
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Total Expense + Cost of Goods *	\$ 1,606,427	\$ 1,415,260	\$ 1,469,920
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\*Excludes One-Time Donations

Operating Profit/Loss	\$ 19,570	\$ 12,054	\$ 23,161
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Operating Profit/Loss	\$ 182,969	\$ 105,477	\$ 94,149
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Total Food Sales	\$ 44,668	\$ 55,500	\$ 79,676
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Total Food Sales	\$ 241,295	\$ 331,110	\$ 269,810
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Total Beverage Sales	\$ 23,850	\$ 29,500	\$ 87,375
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Total Beverage Sales	\$ 140,587	\$ 262,900	\$ 169,235
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Total F&B Misc Sales	\$ 2,471	\$ 1,600	\$ 4,700
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Total F&B Misc Sales	\$ 17,370	\$ 13,850	\$ 42,586
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Net Profit/Loss - Food & Beverage	\$ (20,214)	\$ 3,849	\$ 88,259
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Net Profit/Loss - Food & Beverage	\$ (111,421)	\$ (10,175)	\$ (31,339)
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12K  
service charge bvs a

<b>Golf Course Total Expenses</b>	<b>\$ 60,058</b>	<b>\$ 50,989</b>	<b>\$ 70,921</b>
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Golf Course Total Expenses	\$ 344,899	\$ 365,462	\$ 373,460
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<b>General &amp; Administrative Expenses</b>	<b>\$ 30,583</b>	<b>\$ 17,823</b>	<b>\$ 26,020</b>
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General & Administrative Expenses	\$ 224,136	\$ 232,442	\$ 167,418
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Pro Shop Sales	\$ 71,047	\$ 26,000	\$ 22,041
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Pro Shop Sales	\$ 141,254	\$ 139,050	\$ 149,371
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Pro Shop Expense + COGS	\$ 40,085	\$ 28,269	\$ 23,946
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Pro Shop Expense + COGS	\$ 218,128	\$ 251,744	\$ 139,847
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Net Profit/Loss - Pro Shop	\$ 30,962	\$ (2,269)	\$ (1,905)
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Net Profit/Loss - Pro Shop	\$ (76,874)	\$ (112,694)	\$ 9,524
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	<u>Total Current</u>	<u>Last Month</u>	<u>Last Year</u>
Total Cash**	\$ 256,277	\$ 234,306	\$ 386,453

\*Includes City Disbursements

\*Excludes One-Time Donations

Notes Payable \$ 2,161,461

Accounts Receivable \$ 240,593 \$ 363,337



# TH Monthly Summary Comparison

Twin Hills Golf & Country Club Inc.

July 2025

DISTRIBUTION ACCOUNT	TOTAL			
	JUL 1 - JUL 31 2025	JUL 1 - JUL 31 2024 (PY)	JAN 1 - JUL 31 2025 (YTD)	JAN 1 - JUL 31 2024 (PY YTD)
<b>Income</b>				
39450 Member Credits			-527.98	
35000 Tennis Income	\$41.00	0	\$41.00	0
36000 Pool Income	\$740.00	\$1,088.65	\$913.00	\$2,787.78
38000 Locker Income	824.73	879.62	6,166.38	6,206.94
39500 Bad Debt Recovery	1,500.00	-500.00	1,500.00	-3,500.00
39300 Hole Sponsorship	12,000.00	5,000.00	84,000.00	25,000.00
32000 Food & Beverage Sales	\$70,989.10	\$173,486.68	\$400,472.18	\$489,979.87
34000 Pro Shop Income	\$77,774.62	\$51,331.02	\$421,212.07	\$319,935.02
31000 Dues, Assessments, Fees	0	0	0	0
31210 Initiation Fee			567.16	19,876.50
31610 Donation Income				11,235.00
31810 Misc Income		173.97		1,701.20
31615 Cart Path Donations			110,600.00	
31616 Water Fountain Donations			3,187.02	
31710 Interest Earned	418.61	22.47	5,275.27	227.71
31410 Late Fees	1,012.93		6,390.28	2,887.36
31220 Special Assessment	2,651.11		62,127.41	
31515 Capital Dues	9,740.20	9,560.00	69,240.80	63,414.00
31110 Member Dues	95,666.20	95,021.69	618,231.08	631,741.94
<b>Total for 31000 Dues, Assessments, Fees</b>	<b>\$109,489.05</b>	<b>\$104,778.13</b>	<b>\$875,619.02</b>	<b>\$731,083.71</b>
<b>Total for Income</b>	<b>\$273,358.50</b>	<b>\$336,064.10</b>	<b>\$1,789,395.67</b>	<b>\$1,571,493.32</b>
<b>Cost of Goods Sold</b>				
40600 Cost of Goods-Bev	\$9,570.64	\$19,173.53	\$57,364.09	\$66,170.50
40700 Pro Shop Cost of Sales	15,563.48		60,739.20	
40100 Cost of Goods - Food	\$19,571.87	\$16,473.04	\$115,939.62	\$106,948.83
<b>Total for Cost of Goods Sold</b>	<b>\$44,705.99</b>	<b>\$35,646.57</b>	<b>\$234,042.91</b>	<b>\$173,119.33</b>
<b>Gross Profit</b>	<b>\$228,652.51</b>	<b>\$300,417.53</b>	<b>\$1,555,352.76</b>	<b>\$1,398,373.99</b>
<b>Expenses</b>				
48000 Interest Expense	-\$4,751.00	0	-\$3,616.26	0
Uncategorized Expense	-0.10		-0.04	
59000 Training & Education	0	0	\$232.78	\$1,272.70
56914 56914-Supply Sand (deleted)			195.89	
63017-G&A Support (CSS) (deleted)			123.66	
50000 Licenses	\$15.55	0	\$2,138.15	\$1,604.50
43000 Other F&B Expense	\$302.95	\$931.85	\$10,472.86	\$6,203.94
63000 Software Support	\$416.81	\$4,605.36	\$6,742.03	\$13,724.10
52000 Refuse Removal	\$498.05	\$300.00	\$2,238.21	\$3,727.00
44000 Dues & Publications	\$596.37	0	\$1,539.13	\$1,611.17
77100 Pro Shop Expenses	\$639.61	0	\$4,325.49	0
53000 Rental Equipment/Service	\$691.66	\$637.15	\$7,969.65	\$8,352.59
77000 Miscellaneous Accounts	\$888.81	0	\$10,789.73	\$1,263.56
60100 Misc Personnel Expense	\$935.75	\$2,820.00	\$15,238.90	\$18,908.04
58000 Telephone	\$988.40	\$936.94	\$5,966.18	\$6,558.58
49000 Laundry Expense	\$1,006.92	\$1,737.73	\$11,333.63	\$9,690.30
64000 Flower & Tree Replacement	\$1,087.25	\$543.63	\$3,805.40	\$2,871.29
62000 Commissions	\$2,050.00	-\$2,600.00	\$6,900.00	-\$3,200.00



# TH Monthly Summary Comparison

Twin Hills Golf & Country Club Inc.

July 2025

DISTRIBUTION ACCOUNT	TOTAL			
	JUL 1 - JUL 31 2025	JUL 1 - JUL 31 2024 (PY)	JAN 1 - JUL 31 2025 (YTD)	JAN 1 - JUL 31 2024 (PY YTD)
65000 Gasoline & Lubricants	\$2,365.16	\$2,058.87	\$11,735.12	\$10,155.73
57000 Taxes	\$2,661.07	\$1,682.34	\$41,954.58	\$11,776.37
76000 Tournament Expense	\$2,704.22	\$75,458.76	\$40,433.04	\$133,683.83
46000 Workmans Comp	\$2,884.00	\$1,410.00	\$10,162.50	\$9,870.00
42399 Total Health Insurance	\$4,133.70	\$4,461.52	\$22,947.69	\$33,521.35
55000 Replacements - Renewals	\$4,324.86	\$1,395.98	\$7,851.00	\$3,372.65
47000 Insurance Expense	\$5,233.36	\$4,904.40	\$43,033.65	\$29,495.94
78000 Interest Expenses	\$6,981.06	\$7,277.57	\$23,389.71	\$51,652.29
61000 Other G/A Expense	\$8,328.24	\$63,129.32	\$147,503.06	\$43,836.53
54000 Repairs and Maintenance	\$8,812.97	\$4,904.75	\$51,194.33	\$25,270.79
42200 Payroll Taxes	\$11,650.70	\$10,511.38	\$68,370.61	\$62,470.37
56000 Supplies	\$12,593.54	\$25,157.57	\$67,376.13	\$129,600.12
45000 Utilities	\$14,244.58	\$29,051.81	\$79,559.99	\$91,386.78
41000 Personnel Expense	\$117,787.03	\$95,453.52	\$671,465.75	\$597,286.57
<b>Total for Expenses</b>	<b>\$210,071.52</b>	<b>\$336,770.45</b>	<b>\$1,373,372.55</b>	<b>\$1,305,967.09</b>
<b>Net Operating Income</b>	<b>\$18,580.99</b>	<b>-\$36,352.92</b>	<b>\$181,980.21</b>	<b>\$92,406.90</b>
Other Income				
City of Joplin Disbursements			223,290.00	
<b>Total for Other Income</b>	<b>0</b>	<b>0</b>	<b>\$223,290.00</b>	<b>0</b>
Other Expenses				
70000 Depreciation	\$19,718.31	\$19,261.95	\$138,028.17	\$122,500.51
<b>Total for Other Expenses</b>	<b>\$19,718.31</b>	<b>\$19,261.95</b>	<b>\$138,028.17</b>	<b>\$122,500.51</b>
<b>Net Other Income</b>	<b>-\$19,718.31</b>	<b>-\$19,261.95</b>	<b>\$85,261.83</b>	<b>-\$122,500.51</b>
<b>Net Income</b>	<b>-\$1,137.32</b>	<b>-\$55,614.87</b>	<b>\$267,242.04</b>	<b>-\$30,093.61</b>



## Golf & Green's Committee

### Agenda - Aug 26, 2025



#### Review of Minutes

Motion to approve previous minutes made by **Brock Sapp**, seconded by **Mike Carder**.



#### Financials/Professional Report

- Golf Report
  - \$118k in golf tournament revenue YTD
  - July ProShop = \$5,658 Profit w/25% margin
  - Cart fee accounting revision \$64k
- Super Report
  - \$5k over for 2 extra rough mowers and Show-Me manpower
  - Currently tracking **~\$4K over budget** due to extra fertilizer costs in preparation for AJGA
  - 2 seasonal employees leaving Oct 31
  - Utility carts: 5 carts (no brakes on multiple units)
  - Road issues: digging, irrigation heads at #3 & #4
  - Seeding Project
    - Fairways aerifying and broadleaf spraying Oct 8
    - On path: 1 month (start communication)
    - Extra fertilizer application after seeding (extra \$4-5k)



#### Rounds (July 2025)

- **Member:** 2,035
- **Guests:** 276
- **Tournament:** 291

1. The first part of the document is a list of names.

2. The second part is a list of dates.

3. The third part is a list of locations.

4. The fourth part is a list of events.

5. The fifth part is a list of people.

6. The sixth part is a list of organizations.

7. The seventh part is a list of activities.

8. The eighth part is a list of results.

9. The ninth part is a list of conclusions.

10. The tenth part is a list of recommendations.

11. The eleventh part is a list of suggestions.

12. The twelfth part is a list of proposals.

13. The thirteenth part is a list of plans.

14. The fourteenth part is a list of actions.

15. The fifteenth part is a list of steps.

16. The sixteenth part is a list of measures.

17. The seventeenth part is a list of methods.

18. The eighteenth part is a list of techniques.

19. The nineteenth part is a list of procedures.

20. The twentieth part is a list of processes.

21. The twenty-first part is a list of systems.

22. The twenty-second part is a list of mechanisms.

23. The twenty-third part is a list of structures.

24. The twenty-fourth part is a list of frameworks.

25. The twenty-fifth part is a list of models.

26. The twenty-sixth part is a list of theories.

27. The twenty-seventh part is a list of concepts.

28. The twenty-eighth part is a list of ideas.

29. The twenty-ninth part is a list of thoughts.

30. The thirtieth part is a list of feelings.

- **Comp:** 11 (MSSU 5, PGA SMC 73)
  - **Total:** 2,691
- 

### **Old/Other Business**

- Water Station – extra \$700 to #13 bathroom
- Access Point by #11 & #13
- Member Events:
  - Super Revenge? Oct 25
  - Club Championship
- Possible Invitational date change to 2026
- AMC Championship
- Cart sign replacement
- Seed project update: test complete, product forecast



### **New Business**

- MSSU Rules/Potential Tournaments to add to schedule
- Handicap Holes – November meeting in preparation for Opening Day 2026



### **Adjournment**



Legend

- Addresses
- Joplin\_Streets
- JasperParcels
- Newton\_Parcels

**JasperParcels: POWELL LAND DEVELOPMENT**

Address	3503 W 24TH
Legal Desc	D O WITMER'S LOTS 9 TO 12 INC & E 1/2 VAC GOLF LINK RD & N 1/2 W 24TH ST
Own Address	3805 W 26TH ST ;JOPLIN,MO;64804
Own Name	POWELL LAND DEVELOPMENT
PIN	19401710008003000

[Zoom to](#)



Approximately 30 ft fence replacement w/ 10 ft Coded Gate



## Twin Hills Gate Proposal

To Whom it May Concern

My name is Tyler Casey, my wife Renee and I are new members as of April 1<sup>st</sup>. We purchased a lot at 3503 W 24<sup>th</sup> St, Joplin, MO that borders the golf course approximately across from 11 green. We have permits approved to build two high end duplexes on the site, one of which we will live in when in Joplin. It is my desire to replace about 30 feet of the old, barbed wire fencing that's there, tie into the remaining fence and install a gate with coded access large enough to accommodate a golf cart. I would propose that the club and I both have the code and that the club staff are the only ones allowed to give out the code in order to confirm membership prior to allowing access. Would be a great addition for members who live along that street and for those who build there in the future or rent my property who are members going forward.

I have attached to this email an aerial map of the property with a rough proposed location for this improvement and an image of the type of fencing and gate I'm proposing putting in this section. All of this would be done at my expense. I appreciate your attention to this matter and look forward to being a long-standing member of the club.

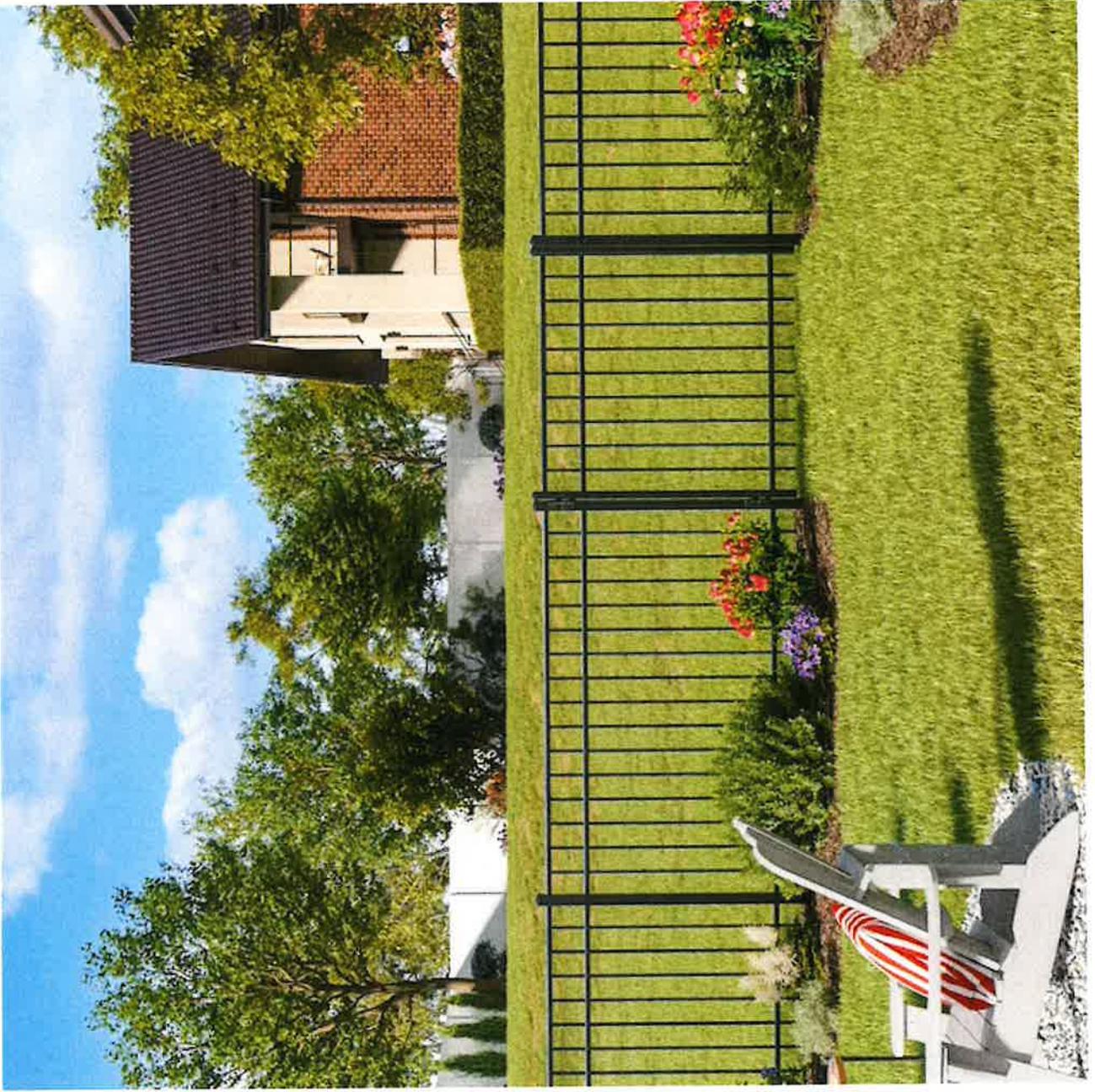
Thank you for your consideration

Tyler Casey

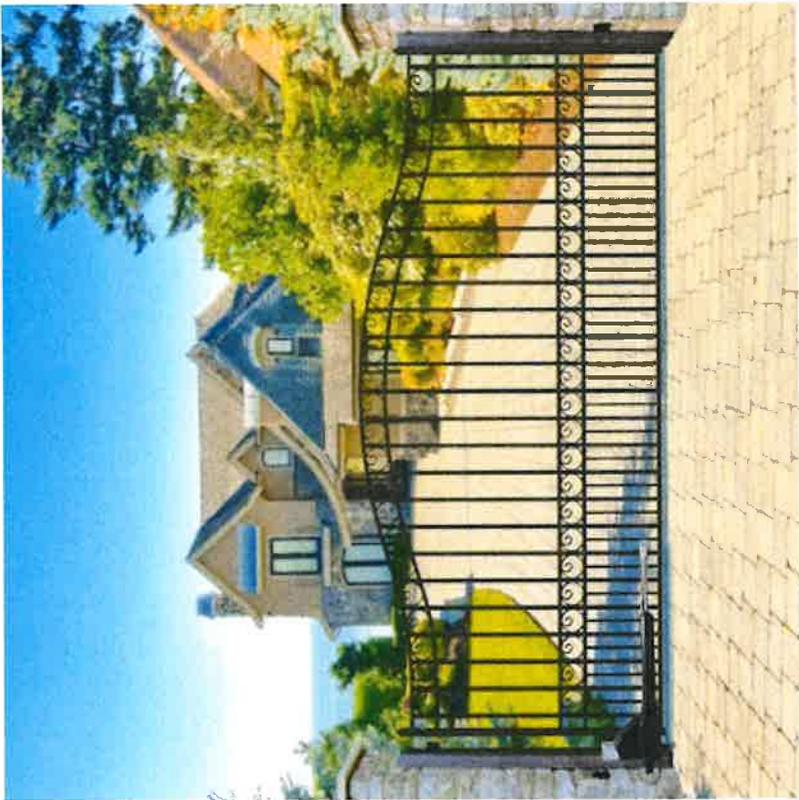
[tyler@proxproperty.com](mailto:tyler@proxproperty.com)

620-687-0425











## **PRACTICING AT TWIN HILLS:**

It is a privilege for us to be able to practice and play at Twin Hills, not a right. Members of Twin Hills are happy to have you out there and want to see you succeed not only in golf but in the classroom and after graduation. We will respect the facility, the staff, and most important the membership. We will treat it as though we are paying members of that club. We will follow their rules and expectations for MSSU.

### **Driving Range:**

- No more than 4 players on it at time (main range tee)
- No more than 2 or 3 on backside of range tee
- Do not spread out on the range, practice next to each other (less intimidating)
- Leave the range better than when you got there

### **Putting Green:**

- Don't stand in one spot, move around (this helps protect the grass from dying)
- Use a towel if you will be doing drills
- Pair up on the same hole if you can, leave plenty of space for membership
- If you set up a practice station, please pick it up when finished
- Avoid gathering on putting green

### **Chipping:**

- Rake bunker if you use it
- If you choose to use the provided ball from Twin, pick them up when your finished

### **Golf Course:**

- Be considerate of members, let them play thru if they are waiting on us
- Repair pitch marks
- Replace divots or fill with sand if we're using carts

## **PLAYING AT TWIN:**

- ALWAYS check with inside staff before playing if it's not a qualifier
- MUST make a tee time with inside staff on weekends. You may play after 12pm on weekends.
- Meet the membership, be friendly



Twin Hills Practice Schedule:

Men's team: 14 players

Women's team: 7 players

Official practice will start at 2:00pm and end at 5:00pm

**Monday's @ Twin:**

Putting practice

Short game practice

Course Management work (on course)

Play

**Tuesday's @ Twin:**

Men's team: Practice day (Players will rotate between range, chipping green & putting green)

Women's Team: Play day

**Wednesday's:**

Men's Team (Play day at Eagle Creek or Briarbrook)

Women's Team: Practice day (players will rotate between range, chipping green & putting green)

**Thursday's @ Twin:**

Men's team: 2:00pm-3:30pm men will practice on range, putting green & chipping green, then go play 6-9 holes.

Women's team: 2:00-3:30 women will play 6-9 holes then practice on range, putting green or chipping green from 3:30-5pm.

**Friday's:**

OFF Day from mandatory practice. Players must check in with Twin hills staff if they want to play.

Players practicing will still be required to follow practice facility rules if they choose to practice at Twin on Friday's.

I have created this schedule in order to help lighten our footprint at Twin. We have a smaller women's program this year and by moving our men's team to another facility on Wednesday should help.

We would like to utilize the back of the range more this year to leave room on the main range for membership.



### **MSSU Future plans**

It has been brought to my attention that Twin Hills would like MSSU to host events at Twin. Our MOSO shootout was moved back to Twin last year and will continue to host at Twin. This year's event will be on Saturday, September 13<sup>th</sup> at 1:30pm. This is a fundraiser specifically for our golf program and helps us with any additional expenses throughout the year.

MSSU women's program will be required by the MIAA to host a fall event in 2028 and then will host the MIAA Conference championship in spring of 2029 (April event). I'm wanting to start hosting a fall event next year (2026) at Twin and continue this in the future. Dates for 2026 tournament I'm looking to host on are September 13<sup>th</sup>-15<sup>th</sup>. Practice round would take place on Sunday afternoon with tee times beginning at 12:30 approximately. Monday would be a 9:00am shotgun start and Tuesday would be a 8:30 shotgun start approximately to allow players to clear the course and course could be open back up to membership at 1:30pm.

September 13-15<sup>th</sup> 2026

\$200 a player

Includes practice round & lunch buffet after Monday round

\$80 per coach

Includes cart for each round & lunch buffet after Monday round

Looking at 12-15 teams @ 5 players per team & 1 coach per team (\$1080)

10 teams would be \$10,800

12 teams would be \$12,960

15 teams would be \$16,200

Spring of 2029 MSSU has to host conference potentially April 15<sup>th</sup>- April 19<sup>th</sup> or April 22<sup>nd</sup>- April 25<sup>th</sup>

Potentially looking at a Spring Men's event going forward March





## **Twin Hills Golf & Country Club**

### **Membership Committee Meeting Minutes**

August 20, 2025

#### **Call to Order**

Mr. Secker called the meeting to order at 12:00 p.m.

#### **Attendance**

Present: Brugemann, Brown, Secker, Frazier

Absent: Thompson, Sapp

Others Present: Whitehead, McCrae, Swadley, Ogden

#### **Review of Minutes**

The prior month's Board Minutes were reviewed. A motion was made and seconded to approve the minutes from the previous meeting. The motion carried.

#### **New Members – Classification Changes and Resignations**

- New member applications were reviewed. A motion was made and seconded to approve all new applications. Motion carried.
- Classification changes were discussed.
- Resignations were reviewed; no issues were noted.

#### **Membership Numbers**

The committee discussed current membership at 324 paying members with a total of 355 members including legacy, honorary, and MSSU members. This reflects an increase of 44 members since February.

#### **General Business**

- Digital Marketing: Question raised on the AJGA digital marketing push. No results yet; to be revisited at next meeting.
- Social Events: Feedback from the Social Committee indicated low participation from members at these social events. The committee discussed strategies to improve involvement.
- Public Events: The upcoming dueling piano event will be open to the public. Results will be evaluated to guide future decisions on public inclusion.



### **Club Events**

Jared reported on upcoming football season activities in Jolly Boys.

- Kickoff: Opening day Thursday, September 4.
- Specials: Thursdays, Saturdays, and Sundays for NFL and college games.
- Chiefs Game: Friday, September 5, with specials in Jolly Boys.

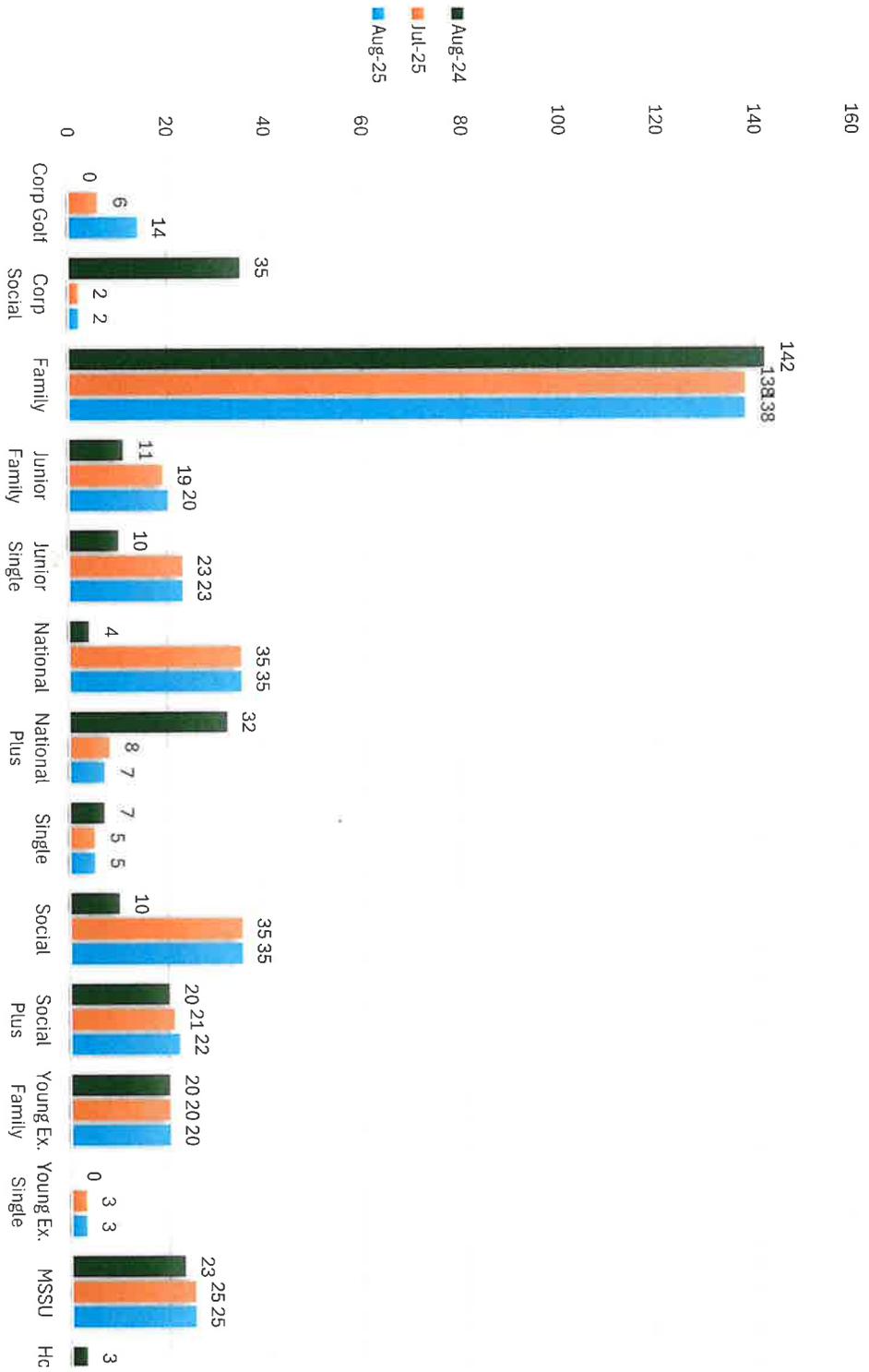
### **Adjournment**

The meeting adjourned at 12:45 p.m.

Respectfully submitted,

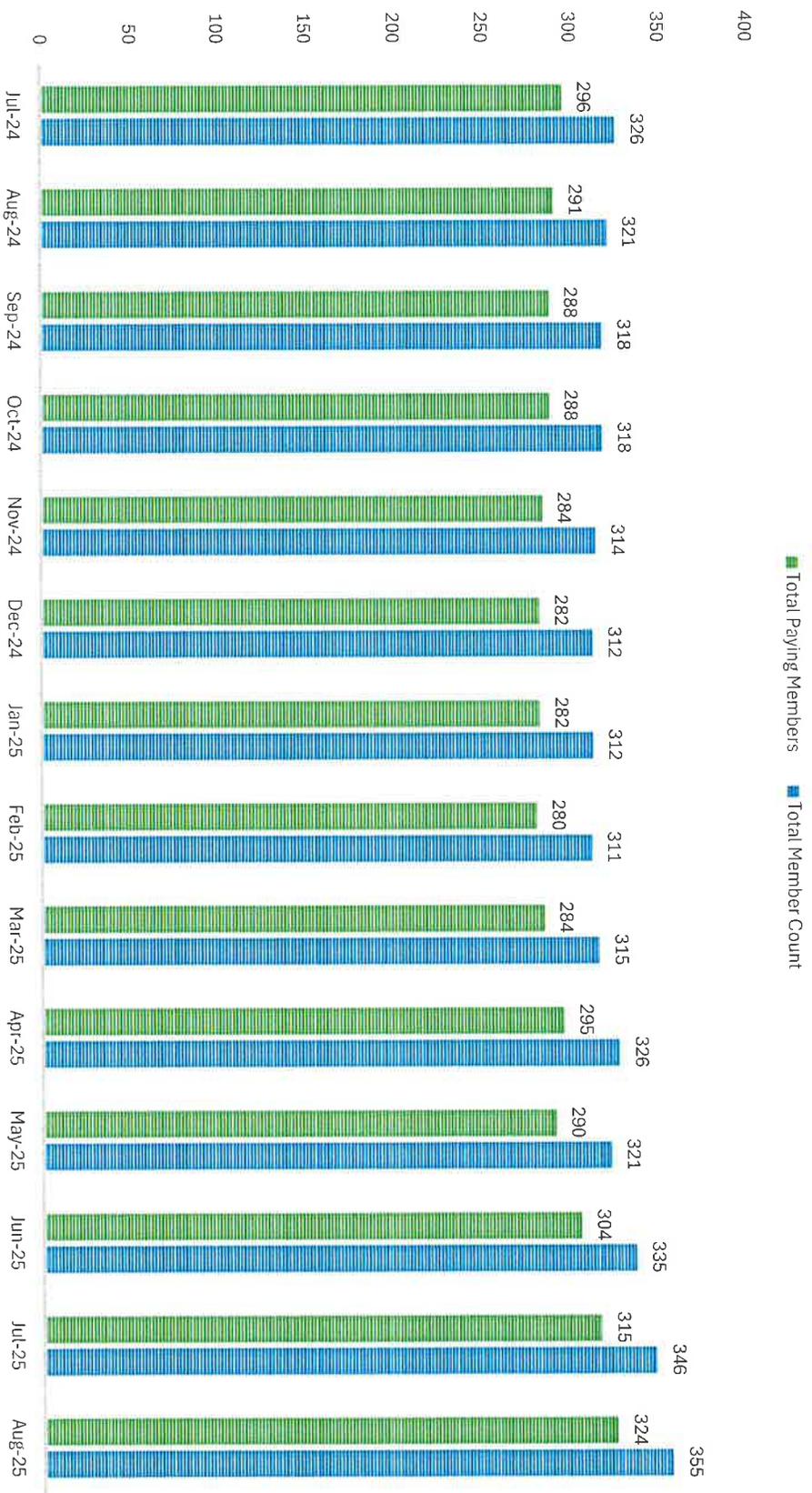
Jared Whitehead







# PAID VS TOTAL MEMBERS





**BOARD OF DIRECTORS REPORT  
8/20/2025**

**NEW MEMBERS**

	<b><u>Member #</u></b>	
David Pryor	1987	Family
Nathan Buerge	1988	Family
Brady Rogers	1989	Junior Single

**REINSTATEMENTS**

**CLASSIFICATION CHANGES**

Kevin Maples - Changing from Family to Family with Cart

**CORPORATE TRANSFERS**

**LEAVE OF ABSENCE**

**RESIGNATION**

Mike Davis	Does not use enough	National
Susan Fowler	Says she got sick in pool	Social
Amy Smith	Does not use	Social
Kyler Cook	Moving out of area	Junior Family

**SUSPENSIONS**



# Application for Membership 2025

1987

(Please Print)

Date of Membership to Begin:   /  /    
Members Sponsor/Referral: Alan Beaver

**To the Board of Directors:** (Check the type of membership desired)

- Family(40+)                       Single(40+)                       Young Executive Family(30-39)
- Young Executive Single(30-39)     Junior Family(21-29)             Junior Single(21-29)
- Social(Non-Golfing)                       Social Plus                       National                       National Plus

**Basic Information:**

Applicant's Name David Pryor                      Birthday 7, 19, 70  
 Residence Address: 2309 Walnut                      Cell Phone 417-852-1864  
 City, State, Zip: Joplin MO 64804  
 E-Mail: david.pryor@mcagle.com  
 Spouse Name: \_\_\_\_\_                      Birthday   /  /    
 Spouse Email: \_\_\_\_\_                      Cell Phone \_\_\_\_\_

Children: (less than 26 years of age)

Name Christopher Pryor                       Male or  Female - Birthday 6, 27, 2000  
 Name Natalie Pryor                      - Male or  Female - Birthday 3, 8, 2005  
 Name \_\_\_\_\_                      - Male or Female - Birthday   /  /    
 Name \_\_\_\_\_                      - Male or Female - Birthday   /  /  

**How did you hear about Twin Hills?**

Social Media \_\_\_\_\_ TV \_\_\_\_\_ Member  \_\_\_\_\_  
 Website \_\_\_\_\_ Friend \_\_\_\_\_ Other \_\_\_\_\_

**Statements and Correspondence:**

**\*Monthly statements and club correspondence will be sent to the applicant's email address.**

Secondary email for statements: \_\_\_\_\_  
 Please bill my club dues:  Monthly  Annually  
 Do we have your permission to send text notifications?  Yes  No  
 Have you ever been a member of Twin Hills at any time in the past? If yes, when? \_\_\_\_\_  
 Are you or your spouse, a child of a current member of Twin Hills?  Yes  No  
 If yes, give the name of the parent: \_\_\_\_\_

**Please Check all the apply:**

What activities are you & your family interested in?  Golf  Tennis  Pool  Social Activities



# Application for Membership 2025

(Please Print)

1988

Date of Membership to Begin: 8 / 2 / 25  
Members Sponsor/Referral: Gus + Megan Guodace

**To the Board of Directors:** (Check the type of membership desired)

Family(40+)       Single(40+)       Young Executive Family(30-39)  
 Young Executive Single(30-39)       Junior Family(21-29)       Junior Single(21-29)  
 Social(Non-Golfing)       Social Plus       National       National Plus

**Basic Information:**

Applicant's Name: Nathan Buerge      Birthday: 5 / 6 / 74  
Residence Address: 6275 SE 77th Terrace      Cell Phone: 816-510-8377  
City, State, Zip: Riverton, KS 66770  
E-Mail: nathanbuerge@msn.com  
Spouse Name: Pamela Buerge      Birthday: 12 / 9 / 71  
Spouse Email: pambuerge@gmail.com      Cell Phone: 816-868-9704

Children: (less than 26 years of age)

Name: Katie - Male or Female - Birthday: 9 / 1 / 05  
Name: Liam - Male or Female - Birthday: 6 / 7 / 07  
Name: Evan - Male or Female - Birthday: 8 / 13 / 12  
Name: \_\_\_\_\_ - Male or Female - Birthday: \_\_\_\_/\_\_\_\_/\_\_\_\_

**How did you hear about Twin Hills?**

Social Media \_\_\_\_\_ TV \_\_\_\_\_ Member \_\_\_\_\_  
Website \_\_\_\_\_ Friend \_\_\_\_\_ Other: Friends/family

**Statements and Correspondence:**

\*Monthly statements and club correspondence will be sent to the applicant's email address.

Secondary email for statements: \_\_\_\_\_  
Please bill my club dues:  Monthly       Annually  
Do we have your permission to send text notifications?  Yes       No  
Have you ever been a member of Twin Hills at any time in the past? If yes, when? \_\_\_\_\_  
Are you or your spouse, a child of a current member of Twin Hills?  Yes       No  
If yes, give the name of the parent: \_\_\_\_\_

**Please Check all the apply:**

What activities are you & your family interested in?       Golf       Tennis       Pool       Social Activities





## Club Operations Committee Minutes Tuesday 08.26.25 - 4:30 p.m.

Members Present: Kelli Frazier, Rick Brown, Becky Haut, Joni Good, Tami Menke, Stan Heater, Eric Secker,

Members Absent: Jud Fisher

Other Attendees: Trey McCrae, Jared Whitehead

Meeting to Order - 4:34 pm

Meeting Adjourned - 5:28 pm

- Approval of Minutes - Motion made by Secker, 2nd by Heater. Motion passed
- F & B Report Financials & GM Report - Jared Whitehead
  - F&B sales down 20%
  - Labor costs up due to accounting practice for tips added to tickets. Those tips are reflected in payroll.
  - Plans to have more "no cost" promotions during the winter months to stimulate F&B sales. I.E. football watch parties w/ wing, pizza, burger, beer specials, etc
  - New menu to drop mid-September featuring some old favorites and some new options, as well. More burger options, pizza menu added, new appetizer options and other menu additions.
  - Monthly themed dinners are being planned
- F & B Staff Report - Jared Whitehead
  - Reassigning some staff. Mark will continue to do breakfast in the 19th hole on the weekends but move into a prep/stock role during the week. Moving cook from the pool into the 19th hole for weekday operations.
  - Amanda Ogden has resigned. Her position has been filled by Chrystal Duncan who starts work on 9/2/25
- Old Business
  - Pool will close for the season on Sept. 1 at the end of the day.
  - Music rights fees - waiting to hear Atty Brad Barton's direction on how to proceed
- NEW BUSINESS
  - The office is implementing an event software program to organize events more efficiently and give the club a history of past events to refer to for future planning.
  - Discussed fees for private rooms for corporate usage. \$50 for Oak Room, \$25 for Sun Room includes set up, breakdown and dedicated wait staff. Motion made by Menke, 2nd by Heater. Motion passed

Next meeting: Tuesday, September 23rd @ 4:30 pm





## Social Committee Minutes 08.19.25 - 12:00 p.m. @ Twin Hills

**Present:** Rhonda, Kelli, Laura, Hope, Joni, and Becky

**Other Present:** Jared, Trey and Amanda

**Absent:** Kristie, Ashley, Shianne, Mary Jo, Gus and Jenny

- 1) **REVIEW Minutes** - Kelli moved to accept the minutes and Laura 2<sup>nd</sup> Motion was approved
- 2) **REVIEW Finance Report**- Pool Party: 39 tickets were purchased including the tasting tickets. Cost of the event was the 250.00 for DJ and Food. Approx 24 people attended.
- 3) **REVIEW Past Events**- Pool Party: Food was great just too much of it left over. Dance lessons were a lot of fun and most people participated. DJ Cancelled so Rhonda called a friend to replace Leo and created a summer play list is worked out.
- 4) **UPCOMING EVENTS**

### a) October Halloween Party-Oct 25<sup>th</sup>

- Laura will Follow up with entertainment to confirm date and time
- Time of event: 6-11 entertainment will start at 7pm in the courtyard
- Flyer and promotion: Rhonda will work on flyer and a save the date for the event
- Invites: Jared will contact KSN and run some ads for the event.
- Food: Laura will work on menu with Adam and Jared something worthy of \$50 ticket
- Everyone will invite their friends!
- Event will be opened to the public and we will cap the event at 200 people. Give members a chance to sign up then open it up.

*KSN of 12.11*

### b) Holiday Shopping Spree-Nov 13<sup>th</sup>

- Promote event: Rhonda will create a flyer for promotion
- List of vendors from last year: Kelley has and will share with the group. Everyone needs to help with inviting vendors and attendee's
- Time of event: 5-9pm
- The group brainstormed some new people for vendors and reduced the vendor price to \$25 and gift to \$25 from the vendor. If a person buys something from a vendor their name goes into the pot we draw from prizes.

### c) Holiday Party -Dec 4<sup>th</sup> and decorating Nov 10<sup>th</sup> & 11<sup>th</sup>

- Kelli will take lead on decorating the Club and let us know more details as they come
- We will take a verbal poll to see what people want for Christmas party. Fancy or casual???
- More discussion will be held at the next meeting.

### 5) **Accounting of our 10K**

- Where do we stand: We are under 4K for the year.

### 6) **Retreat and new members**



- Who needs to be on our committee, who needs or wants to drop Discussion was held about having a retreat again and figuring out what the year looks like. Trying to find events in the winter months to stimulate the Club. Who would want to be a part of the committee and be an active member.

**Next meeting: Tuesday, Sept 16th @ Noon - Twin Hills**



# MENU

## STARTERS

### Onion Rings - \$10

Crispy, golden-fried rings of sweet onion with a light, crunchy coating. Served with your choice of dipping sauce.

### Fried Pickles and Jalapenos - \$10

A spicy and tangy duo! Crispy, golden-fried dill pickle slices and fresh jalapeño coins, lightly battered and fried to perfection. Served with your choice of dipping sauce.

### Spinach Artichoke Dip - \$13

Creamy, cheesy, and perfectly indulgent! A rich blend of tender spinach, savory artichokes, melted cheeses, and garlic, baked until bubbly and golden. Served warm with crispy tortilla chips or Warm toasted Pita.

### Twin Hills Nachos - \$11

Loaded with crispy tortilla chips smothered in warm, creamy queso, topped with shredded lettuce, diced tomatoes, tangy pickled jalapeños, fresh onions, and hearty black beans. add Ground Beef or Chicken - \$6

### Mozzarella Sticks - \$8

Golden-fried to crispy perfection, these gooey, melty mozzarella sticks are loaded with stretchy cheese and coated in a seasoned breadcrumb crust. Served with a side of tangy marinara sauce for dipping.

### Chips & Queso - \$10

Warm, crispy tortilla chips served with our signature creamy queso—smooth, rich, and just the right amount of cheesy goodness.

### Loaded Fries - \$13

Crispy golden fries piled high with melted cheese, crispy bacon bits, green onions, and a drizzle of creamy ranch.

### Spicy Pretzel Honey Cheese Balls - \$11

Crispy, golden-fried cheese bites coated in a crunchy pretzel crust, with a kick of heat and a drizzle of sweet honey. Creamy, spicy, and slightly sweet—each bite is an irresistible flavor explosion! Served with a side of cool ranch or spicy mustard for dipping.

### Birdie Bang Shrimp - \$10

Light, crispy, and golden-fried to perfection! Succulent shrimp coated in a delicate tempura batter for an airy crunch. Served with zesty cocktail sauce, creamy sriracha mayo, or tangy sweet chili dipping sauce.

# SALADS

SERVED WITH 1 DRESSING - EXTRA DRESSING .99\$

### House Salad - Full - \$10

A fresh, crisp mix of garden greens topped with shredded cheese, red onion slices, tomato wedges, cucumber rounds, and croutons. Served with your choice of dressing on the side.

### Asian Salad - Full - \$12

A vibrant mix of fresh greens, crunchy purple cabbage, shredded carrots, diced red peppers, and crisp cucumber, topped with toasted almonds, crispy wonton strips, and a sprinkle of sesame seeds. Drizzled with a savory-sweet soy glaze for the perfect finish.

### Greek Salad - ½ - \$10 Full - \$16

A refreshing Mediterranean classic! Crisp cucumbers, tomatoes, red onion, briny Kalamata olives, and creamy feta cheese, tossed with a sprinkle of dried oregano and a drizzle of extra virgin olive oil & lemon.

### Chef Salad - ½ - \$10 Full - \$16

A hearty, classic favorite! A bed of crisp mixed greens topped with tender slices of roasted turkey, ham, hard-boiled eggs, shredded cheddar cheese, tomato wedges, cucumber slices, and crunchy croutons. Served with your choice of dressing on the side.

### Caesar Salad - ½ - \$8 Full - \$13

Romaine tossed in creamy Caesar dressing, shredded parmesan, with house made croutons.

## Protein

Want to add a little more protein to your salad? Try having it with one of the following.

- Chicken - Grilled or Fried - \$6
- Salmon - Poached or Grilled - \$8

## Dressings

Balsamic Vinaigrette

Creamy Caesar

House made Buttermilk Ranch

Blue Cheese

Honey Mustard

French

Creamy Italian

Thousand Island

# SANDWICHES WRAPS & MORE

SERVED WITH CHOICE OF 1 SIDE

\*ASK YOUR SERVER TO MAKE YOURS A WRAP FOR \$1 MORE

## Beefeater - \$17

Thinly sliced House made prime rib and Swiss cheese on a Parmesan-crusted Texas toast bread, paired with au jus and horseradish cream on the side.

## Buffalo Chicken Wrap - \$15

Grilled or fried chicken, diced sweet red onion, diced tomato, shredded green leaf lettuce with House made Buttermilk Ranch.

## Philly Cheesesteak\* - \$18

Thinly sliced House made prime rib, grilled onions, bell peppers, & Provolone cheese on a Hoagie bun with a side of Au jus.

## Chicken Philly\* - \$18

Grilled seasoned chicken, grilled onions, bell peppers, & Provolone cheese on a Hoagie bun.

## Turkey Club\* - \$15

Thinly sliced hickory smoked turkey, cheddar cheese, bacon, lettuce, sweet red onion, mayo & your choice of toasted bread.

## Ranch Chicken Sandwich\* - \$14

Grilled chicken breast, Swiss cheese, & Bacon on grilled pita bread with a side of Ranch, tomato, & lettuce.

## Grilled Ham and Cheese - \$13

Thinly sliced ham and cheddar on grilled sourdough.

## Fried Shrimp Taco - \$12

2 flour tortilla filled with fried shrimp, Slaw and Cilantro Lime Creme Sauce.

## Steak Taco - \$13

2 fajita marinated steak tacos on flour tortillas w/Cilantro Onions lime on side

## Fried Chicken Sandwich - \$15

Crispy Fried Chicken breast on an onion Kaiser bun. Topped with pickles. Have it Plain or tossed in your choice of wing sauce.

## Chicken Strips - \$14

4 House made chicken strips with your choice of dipping sauce.

## Roasted Vegetarian Parmigiana - \$15

Roasted asparagus, red peppers, sweet red onion & mushrooms. Tossed with fresh basil, penne pasta and a House made garlic parmesan pesto cream sauce.

## Spaghetti Red - \$13

House made chili on spaghetti. Served with shredded cheese, diced red onion, pickle slices & garlic toast.

## Black Bean Quesadilla - \$9

12" tortilla with shredded cheddar cheese and black beans. Served with a side of sour cream & Salsa.

Add chicken - \$6

# WINGS

House brined & fried bone-in chicken. Served tossed in your choice sauce or dry rub and a side of blue cheese or house made ranch.

½ Dozen - \$10 / Dozen - \$17

### Sauces -

- Buffalo
- BBQ
- Teriyaki
- Sweet Thai Chili
- Hot Honey
- Umami Garlic

### Dry Rub -

- Cajun
- Blackened
- Lemon Pepper
- Salt & Pepper

## SIDES

Tater Tots  
House made Potato Chips  
Seasoned Fries  
Cottage Cheese  
Pool Fries

## PREMIUM SIDES

\*upcharge applies

Side Salad  
Side Caesar  
Onion Rings  
Sweet Potato Fries  
Cup of Soup

# BURGERS

SERVED WITH CHOICE OF 1 SIDE

## Twin Hills Burger - \$15

Our signature burger, grilled to perfection and topped with your choice of cheese. Served with crisp lettuce, ripe tomato, fresh onion, and pickles. Accompanied by your choice of sauce.

## Cowboy Burger - \$18

A hearty burger stacked with cheddar cheese, tender BBQ pulled pork, and crispy onion rings for a bold, flavorful bite.

## Smash Burger - \$15

Two thin, juicy patties smashed and seared to perfection, layered with melted American cheese and topped with caramelized grilled onions for a classic, flavorful bite.

## Breakfast Burger - \$16

A savory burger topped with a crispy layer of golden hashbrowns, smoky bacon, and a fried egg cooked to your preference—easy, medium, or hard. The perfect way to start (or end) your day.

## Hawaiian Burger - \$16

A juicy burger topped with a slice of fresh-cut pineapple, glazed in sweet teriyaki sauce, and finished with savory grilled ham for a tropical twist.

## Mushroom Swiss Burger - \$16

A classic favorite—burger topped with fresh sliced mushrooms, grilled to perfection, and smothered in melted Swiss cheese.

## Black and Blue Burger - \$16

Bold and flavorful—seasoned with blackened spices, topped with creamy melted blue cheese, and finished with a sprinkle of smoked paprika.

# SOUP

Soup of the Day

or

Twin Hills Chili

Bowl: \$6.75      Cup: \$5.75

Please ask your server for our homemade soup of the day

# ENTREE

AVAILABLE AFTER 5 PM

NON-PASTA DISHES GET A CHOICE OF 2 DINNER SIDES

## 8 oz Filet - \$45

An exceptionally tender, hand-cut 8 oz. filet, grilled to your preferred doneness and paired with your choice of topping for a perfectly customized steak experience.

served with your choice of 1 topping

- Peppercorn Sauce
- Tomato Bacon jam
- Braised Mushroom Red Wine Sauce
- Maitre d' Butter

## Rattlesnake Pasta - \$30

Penne pasta tossed in a rich Cajun Parmesan cream sauce with sautéed bell peppers, tender shrimp, juicy chicken, and smoky andouille sausage. Finished with crispy onion straws for the perfect bite of flavor and crunch.

## Alfredo - \$23

Rich, creamy garlic-Parmesan sauce tossed with fettuccine pasta. Served with your choice of tender grilled chicken or fresh seared salmon.

## Big Sghetti and Meatballs - \$25

A generous portion of spaghetti noodles, layered with rich marinara, flavorful handmade meatballs, and melted mozzarella for the ultimate comfort dish.

## Salmon - \$30

Prepared your way

A fresh, hand-cut 6 oz. salmon filet, cooked to perfection with your choice of grilled, blackened, or honey-glazed preparation.

## Chicken - \$20

Juicy 6 oz. chicken breast, prepared grilled or blackened, and finished with a touch of savory maître d' butter.

# DINNER SIDES

Asparagus

Broccoli

Brussel Sprouts

Garlic Mashed Potatoes

Parmesan Parsley Roasted Potatoes

Wild Rice

Mixed Vegetables

# KIDS

SERVED WITH CHOICE OF 1 SIDE

## Jr. Club - \$10

2 slices of bread with Mayo, Lettuce, Tomato, Onion, Turkey, and Bacon.

## ½ Spaghetti - \$8

Marinara meat sauce served over Spaghetti noodles. Served with garlic bread as the side.

## ½ Spaghetti Red - \$10

Marinara meat sauce served over Spaghetti noodles. Served with garlic bread as the side.

## Kid Strips - \$10

2 Chicken strips with choice of dipping sauce.

## Kid Grilled Cheese - \$8

White bread with 2 slices of American cheese toasted.

## Kid Mac & Cheese - \$8

Bowl of Mac and Cheese with a Slice of Texas Toast

## Kids Pizza - \$10

7" pizza. Choice of Cheese or Pepperoni

# DESSERT

## Lava Cake - \$9

Decadent chocolate cake with a rich, molten chocolate center, lightly dusted with powdered sugar.

## Vanilla Ice Cream - \$3

ask your server for topping selection

# PIZZA

12" HAND TOSSED CRUST

Create your own

## 1 topping pizza - \$15

Each additional topping \$1.50

Pick your sauce:

Marinara  
Ranch  
Garlic Cream

Pick your topping:

Italian Sausage - Pepperoni - Ham - Ground Beef -  
Bacon - Jalapeno - Bell Pepper - Red Onion -  
Mushroom - Black Olive

## Chicken Bacon Ranch - \$20

A savory blend of tender chicken, crispy bacon, green peppers, and onions, all layered over our creamy ranch sauce and topped with melted cheese.

## BBQ Chicken - \$20

Tangy BBQ sauce topped with tender chicken, red onions, jalapeños, and a blend of shredded cheddar and mozzarella cheese.

## Philly Cheesesteak - \$20

Chopped prime rib, sautéed bell peppers and onions, layered over a creamy mayo sauce, and topped with a blend of mozzarella and provolone cheeses.

## Buffalo Chicken Pizza - \$20

Grilled chicken and red onions atop creamy ranch sauce, finished with a drizzle of honey and crumbled blue cheese.

## Hawaiian Pizza - \$20

Light BBQ sauce, shredded cheddar and mozzarella, sweet pineapple and your choice of pulled pork or ham, finished with a drizzle of BBQ

## Cheeseburger - \$20

Tangy mustard sauce topped with seasoned ground beef, onions, pickles, and a blend of mozzarella and cheddar cheese. Add bacon or jalapeños for an extra kick.

## All Meat - \$20

Loaded with pepperoni, ham, seasoned ground beef, crispy bacon, and Italian sausage for the ultimate meaty feast.