



## Agenda

### February 25<sup>th</sup> 2010

4:00p.m. - 5:00 p.m. : Presentation by host city.

5:00 - 6:00 Reception at hotel Room 218 Days Inn

6:00 Load Bus (s) Dutch Dinner at the Village Stake House

9:00 - 11:00 Hospitality room will be open,

### February 26<sup>th</sup> 2010

7:00 - 8:00 a.m. Breakfast at Gould Lion Club

7:30 - 8:00 a.m. Registration and Check At Gould Lion Club

8:00 - 8:30 a.m. Welcome from District Director  
Greetings from Mayor of Host City  
ACCRTA President( or other officer)  
Remarks & Commercials

8:30 - 10:00 a.m. Internal Revenue Service

10:30 - noon State Treasurer's office

Noon - 1:00 p.m. Lunch

1:00 p.m. - 3:00p.m. Legislative Audit  
Arthur L. Woods( Federal Surplus)  
Mike Grisham ( Arkansas Correctional Industries)  
Others TBA

3:00p.m. Final remarks from DD

**ACCRTA  
DISTRICT MEETING FOR DISTRICT 1  
GOULD, ARKANSAS**

**Dates: February 26 – 27, 2009**

**Location: Gould Lion Club**

**305 Gould Ave**

**Gould, AR 71643**

**Registration: \$25 – excluding accommodations**

**Please send check or money order, along with this form to:**

**City Clerk Earnest Nash**

**P O Box 638**

**Gould, AR 72113**

**Name \_\_\_\_\_**

**Title \_\_\_\_\_**

**Municipality \_\_\_\_\_**

**Address \_\_\_\_\_**

**Phone & email \_\_\_\_\_**

**Arrangements for accommodations have been made with the Days Inn of Dumas, located at 501 Highway 65 South in Dumas, Arkansas, 72113, (870)382-4449. Rooms are available on a first come, first serve basis.**

**All rooms are reserved at a rate of \$55.00 per night, excluding tax and other applicable fees. To receive this rate, you must reference that you are with Earnest Nash.**

**NO ROOMS WILL BE HELD AFTER February 12, 2009.**

# The Village STEAKHOUSE

156 Knight Haven Cir., Star City, AR 71667  
**Open Thursday—Saturday**  
**5:00—9:30 p.m.**  
**870-628-5053**  
**for Reservations**  
 Layne Baugh—Owner

## LAND & SEA

- Steak & Shrimp** ✓  
A 10 oz. rib eye steak teamed up with four shrimp prepared to your liking. - 22.95
- Steak & Lobster** ✓  
A classic combo of a 7 oz. filet mignon and a succulent 7 oz. lobster tail. Presented on a bed of wild rice with drawn butter and lemon wedges. - 34.95
- Chicken & Shrimp** ✓  
Honey-mustard sauce gives this grilled chicken breast sensation its superb taste. Add to that four shrimp prepared to your choice. One breast - 15.95; Two breasts - 17.95

## PASTA DISHES

*Pasta dishes are not served with side items.*

- Scallops Alaska** ✓  
Ten large scallops perfectly grilled and presented over a bed of delicate angel hair pasta with asiago cream sauce. - 16.95
- Mirrored Crabmeat Scampi** ✓  
Eight jumbo shrimp fired up with hot chili garlic sauce. Served over steaming penne pasta. - 16.95
- Cajun Crawfish Penne** ✓  
Sautéed crawfish tossed with a Cajun cream sauce served over a bed of penne pasta. - 16.95
- Mirrored Chicken Pasta** ✓  
Sundried tomato pasta with creamy Alfredo sauce tossed with pasta and steamed vegetables. Topped with grilled chicken. One Breast - 14.95; Two Breasts - 15.95
- Chicken Parmesan** ✓  
A chicken breast topped in a light garlic focaccia breading baked to perfection! Topped with mozzarella cheese over our own tomato sauce and penne pasta. One Breast - 13.95; Two Breasts - 15.95

## TRADITIONAL TASTE

- Herb-Crusted Pork Tenderloin** ✓  
12-14 oz. corn-fed pork grilled and served with our Roasted Raspberry Chipotle Sauce. - 16.95
- Grilled Chicken Breast** ✓  
Honey-mustard sauce gives this grilled chicken breast sensation its superb taste. Single Breast - 9.95 • Double Breasts - 11.95
- Hamburger Steak** ✓  
Three-quarters pound of lean, freshly-ground beef seasoned and seared on our hot grill, served up with plenty of sautéed mushrooms, bell peppers and onions along with a ladling of rich, brown gravy. - 11.95
- Jacobs-Wrapped Pork Filet** ✓  
Lightly seasoned and grilled pork filet topped with an orange chipotle sauce. One 5 oz. - 10.95 • Two 5 oz. filets - 13.95
- Pork Chop Portobello** ✓  
A 10 oz. center cut pork chop with our own homemade creamy spinach, garlic and mushroom stuffing. - 16.95
- Tenderloin Tips** \$14.95

**Private Events**  
 Available on Monday, Tuesday or Wednesday evenings for 20 or more. Perfect for that special occasion, party or business meeting!

## BUTCHER'S BEST

- Prime Rib of Beef - Our Specialty!**  
We slow smoke our prime rib over hickory coals to give it that outstanding flavor! We cut it to your taste and appetite and serve it up with natural au jus and horseradish sauce.  
8-10 oz. - 17.95 • 16-18 oz. - 22.95  
Try our prime rib grilled for only 1.00 extra.
- 26 oz. Porterhouse Steak** ✓  
This is for the serious steak eater! - 26.95
- rib eye steak** ✓  
The most flavorful cut of beef, well-marbled for taste and grilled to your liking. 10 oz. - 16.95 • 16 oz. - 21.95
- Cajun Crawfish Ribeye** ✓  
A cajun crawfish cream sauce atop one of our delicious ribeyes! 10 oz. - 20.95 • 16 oz. - 25.95
- Filet Mignon** ✓  
What could be more perfect? No bones, no fat, just tender, juicy steak! 6-7 oz. - 18.95 • 10-12 oz. - 23.95
- One Pound T-Bone** ✓  
A full pound of lean and tender steak, cooked bone-in for that great flavor. - 18.95
- Club Steak** ✓  
A lighter cut, cooked to your order. - 10.95
- The Cowboy Steak** ✓  
A 26-oz. bone-in ribeye! - 27.95
- Bone-In New York Strip** ✓  
We left the bone in a 14 oz. New York strip for extra added flavor! - 17.95

**Our Steaks are Cooked**

Rare	Cool Red Center
Medium Rare	Warm Red Center
Medium	Hot Pink Center
Medium Well	No Pink, Cooked Throughout
Well	Cooked Throughout, Charred Outside

*Please note, we do not recommend steaks*

## BEVERAGES

- Soft Drinks** ✓  
Coke, Diet Coke, Sprite, I&C Root Beer, Dr. Pepper - \$1.95
- Coffee** ✓  
To go - \$1.95
- Tea** ✓  
Lemonade - \$1.95
- Apple or Orange Juice** ✓  
Cranberry - \$1.95
- One of our specialties!** French vanilla coffee topped with a dollop of whipped cream, Tea to the Garden - \$3.95

## DESSERTS

We offer a tempting array of sweet desserts, including sugar-free.

*All Entrees served with...*

A fresh garden salad, your choice of one side dish and our famous homemade bread with honey butter.

*Side Selections:*

- Baked Potato
- French Fries
- Wild Rice
- Steamed Vegetables
- Sautéed Mushrooms
- Roasted Garlic Mashed Potatoes
- Sweet Potato (Add 1.00)
- Grilled Asparagus (Add 2.25)

# APPETIZERS

## Portabella Florentine \$5.95

A giant, sweet onion cut and freshly breaded, then deep-fried. Pick the petals and dip into our ranch sauce. - 6.50

**Alitas Seafood Nachos**  
Crispy nacho chips loaded with a medley of seafood: boiled shrimp, succulent scallops and crabmeat, and topped with lots of cheddar cheese and a garnish of jalapenos. - 9.25

**Alitas & Dip**  
Choice of Roasted Raspberry Chipotle sauce or white cheese dip (one of each or two of one). Plenty of just-fried white corn tortilla chips too! - 4.95

**After Me!**  
This one's definitely for the hearty eater. A pile of French-fried potato slices smothered with a melting of Cheddar and Monterey Jack cheeses, sprinkled with bacon bits and served with ranch dressing and Roasted Raspberry Chipotle sauce. - 6.95

**Bayou Gumbo**  
Sometimes it's seafood, sometimes it's chicken and andouille sausage, or it could be whatever the cook has created. Cup - 3.95, Bowl - 7.95

**Creole Etouffee**  
We start with a flavorful roux, then add Creole herbs and spices along with chopped vegetables. It simmers long and slow 'til it's real mellow. Cup - 3.95, Bowl - 7.95

**Shrimp Etouffee**  
A classic New Orleans dish of gulf shrimp simmered in a rich homemade roux, perfectly seasoned with a blend of herbs and spices to create an incredibly delicious dish. Please request spicy, hot, or mild. All are served over rice. Cup - 3.95, Bowl - 7.95

**Two Cakes**  
Loaded with jumbo lump crabmeat and sauteed vegetables, pan-fried. Served with our own remoulade sauce. Two Cakes - 5.95, Three Cakes - 7.95

**Assort for Two**  
Mix and match 12 of your favorites:  
• Deep-Fried Mushrooms  
• Cheese Stix  
• Cheddar Breaded Cauliflower  
• Cheese-Stuffed Jalapenos  
Served with ranch dressing. - 7.50

**Grilled Scallops**  
A delicious way to start your meal. A hearty portion of plump scallops seasoned and grilled. Six - 5.95, Twelve - 12.95

**Classic Shrimp Cocktail**  
It never goes out of style. Large shrimp cooked and chilled, presented with cocktail sauce and lemon wedge. Six - 9.95, Four - 6.95

**Seafood Stuffed Mushrooms**  
Six really big mushrooms filled with a savory mix of crabmeat, shrimp and seasoned breadcrumbs, baked and for that extra special touch, grizzled with butter sauce. - 6.95

**Shrimp & Crab Parmesan Dip**  
Great for two! A creamy dip of shrimp, crab meat and Parmesan cheese. Served with crackers. - 6.50

**Assortables**  
Start off with a great appetizer for two by choosing from beef tenderloin or seafood with flame-roasted onions and peppers with plenty of Colby Jack cheese. Garnished with sour cream and guacamole. - 7.50

**Polish Sausage Plate \$3.95**

# GARDEN STROLL

Add a cup of homemade soup to your salad for only 2.25 extra.

**Grilled Beef Tenderloin Salad**  
Enjoy our delicious salad filled with freshly-grilled tenderloin, sliced fresh mushrooms, bell pepper rings, sauteed onions, tomato slices and a blend of Cheddar and Monterey Jack cheeses. - 9.95

**The Wedge**  
Wedges of iceberg lettuce garnished in tomatoes, bacon, purple onion, Colby Jack cheese and our House Dressing (Roasted Garlic Bacon Ranch). - 6.95

**Shrimp Chef Salad**  
Served with plenty of boiled salad shrimp along with chunks of ham, mushrooms, hard-boiled egg slices and a generous sprinkling of shredded Cheddar and Monterey Jack cheeses. - 7.95

**Caesar Salad**  
Crisp, romaine lettuce, garnished with red onion rings and croutons. We give it a generous sprinkling of shredded Parmesan and Romano cheeses then complete it with our special Caesar dressing. - 4.95

• Topped with one chicken breast, 7.95  
• With two chicken breasts, 10.95  
• With grilled fish, 14.95

**Breading Selections**  
Our Own House Dressing, Roasted Garlic Bacon Ranch, Thousand Island, Ranch, French, Parmesan Peppercorn, Honey Mustard, Bleu Cheese, Italian, Caesar, Raspberry Vinaigrette, Light Italian, Light Ranch, and Vinegar & Oil.

Open Thursday-Saturday  
5:00-9:30 p.m.  
870-628-5053  
For Reservations  
Lewie Brusch-Owner

# SAVORY SOUPS

**French Onion Soup**  
A Village favorite. Rich beef broth thick with sauteed onions, slow-simmered, topped with a crouton and melted cheese. - 3.95  
**Our's Homemade Soup**  
Always fresh, always delicious! Ask your server for the details and price.

# SANDWICHES

Sandwiches included your choice of one side dish and salad. Add some zip to your sandwich with our Roasted Raspberry Chipotle sauce for only .95 more.

**Prime Rib French Dip**  
Tender succulent slices of prime rib loaded on our homemade bread and served with au jus for dipping. - 9.95  
We'll add Provolone cheese upon request.

**Grilled Chicken Sandwich**  
Light and lean 5 oz. chicken breast brushed with honey mustard sauce, grilled and served on a toasted bun with all the trimmings. - 9.95

**The Village Burger**  
Fresh half-pound ground beef grilled and served on a toasted bun with all the trimmings. - 7.95

• Add Bacon & Swiss cheese, 1.95  
• Three-quarter pound burger, 9.95

**Beef Tenderloin Sandwich \$9.95**

# OCEAN OPTIONS

**Shrimp or Scallop Feast (no half orders)**  
A seafood lover's dream! A generous platter of 18 shrimp or scallops prepared just the way you like. You can also mix half shrimp and half scallops if you can't decide! - 23.95

• Deep-Fried - Scallops or shrimp freshly breaded in our seasoned corn flour and flash-fried golden brown. Cocktail sauce on the side.  
• Scallops Stix - Not-to-be-resisted! Shrimp carefully sauteed with plenty of garlic and lots of butter, splashed with red wine and finished with parmesan cheese.

• Boiled - Shrimp simply boiled and served on lettuce leaf liner with cocktail sauce and lemon. A light and healthy choice.  
• Grilled - Shrimp or scallops lightly seasoned and brushed with our special sauce.

• Bacon-Wrapped - Scallops only

**Grouper New Orleans**  
A Southern tradition and one of our favorites! Grilled grouper fillet topped with a portion of our popular crawfish etouffee. - 17.95

**Crabmeat Au Gratin**  
A 12 oz. wonderfully rich dish of crabmeat sauteed with scallions and sweet bell peppers, topped with cream sauce, parmesan and cheddar cheeses. Baked till bubbling. - 11.95

**Grilled Fish of the Day**  
Choose between our red snapper, grouper, salmon or orange roughy. 15.95

Consider adding the following for an delicious addition to your meal:  
• Delectable blend of shrimp and crabmeat stuffing, topped with meunier sauce. - Add 3.50

**Oysters of the House**  
A Village classic that you must try! Shrimp, sauteed vegetables, smoke ham and a bit of bacon carefully folded together, then hand-pattied around a fresh oyster. Flash-fried crisp outside, moist and tender inside laddled with homemade cream sauce.

One Cake - 9.95 • Two Cakes - 12.95

**Seafood Sampler**  
Indulge in your favorite seafood dishes. - 17.95  
Pick any three different selections of the following scrumptious dishes:

- Fried Shrimp (4)
- Cup of Crawfish or Shrimp Etouffee
- One Oyster of the House
- Fried Scallops (4)
- Cup of Bayou Gumbo
- Crabmeat Au Gratin (3 oz.)

**Village Stuffed Shrimp**  
Six large shrimp, split and stuffed with our special blend of seafood, herbs, and cracker crumbs, then dusted with parmesan cheese and broiled. - 16.95

**Shrimp Plate**  
You can have eight large freshly-breaded and fried, boiled, grilled, sautee-style, or can you can mix 'em half and half! Guaranteed delicious! - 16.95

**lobster Tail**  
The ultimate in seafood! Caught in the cold waters of the sea, brushed with butter and very carefully broiled. This mouth-watering delicacy is complemented with warm, drawn butter and lemon.

One Tail - 22.95 • Two Tails - 35.95

**Original Remoulade**  
A full half pound (approx. 12) of large sea scallops, seasoned, and grilled just right. - 17.95