



# THE MONTHLY MULLIGAN

January 2026





## A NOTE FROM OUR GENERAL MANAGER

Dear Members,

Happy New Year! We hope you enjoyed a joyful and relaxing holiday season surrounded by friends, family, and plenty of good cheer. As we turn the page to 2025, we are excited for the months ahead and grateful for the continued support of our Lost Key community.

### Looking Ahead: Course Improvements for 2026

Your Club remains fully committed to providing the resources necessary for the ongoing enhancement of our golf course. Planning is already underway for improvements leading into the 2026 season, with a focus on elevating course quality, playability, and overall experience. We look forward to sharing updates as these plans progress and appreciate your enthusiasm as we invest in the future of Lost Key.

### New Winter Menu Launching This Month

We're pleased to share that Mandy and her team will be introducing an enhanced Winter Menu starting this month. The updated menu will offer more selections and fresh seasonal options designed to elevate your dining experience. We hope these additions will further improve our offerings and bring new flavors for everyone to enjoy.

### Trivia Night – Wednesday, January 14th

Join us for our first social event of the year. Trivia Night on Wednesday, January 14th! Bring your friends, form a team, and put your knowledge to the test in a fun and friendly competition.

- A la carte food service and bar open at 5:00 PM
- Trivia games begin at 6:00 PM

Whether you're aiming for bragging rights or just looking for a great night out, we hope to see you there!

Thank you again for being part of the Lost Key Club family. Here's to a wonderful start to the year and an exciting journey ahead!

With Gratitude,  
Michael Troyner, CCM  
General Manager

*Happy  
New Year*

18-HOLE  
CHAMPIONSHIP  
GOLF COURSE  
LOCATED IN  
BEAUTIFUL  
PERDIDO KEY, FL







## JANUARY COURSE MAINTENANCE UPDATE

As we move into January, our team continues focusing on winter projects that support course health and playability. This slower growth period provides an ideal opportunity to complete improvements and detailed work that position the course for a strong start to the upcoming season.

We recently completed the bridge repairs and have been cleaning up wood lines and wetlands to improve appearance, increase sunlight and airflow, and strengthen turf heading into spring. These efforts also support our Audubon Sanctuary commitments.

Winter conditions also allow us to address smaller details that often go unnoticed during the busy season. Our staff has been focused on course-wide cleanup, trimming, and selective pruning to improve sightlines and playability, while maintaining the natural character of the property.

Additionally, we are using this time to complete equipment servicing and facility organization to ensure everything is operating efficiently and safely ahead of the busier months. This proactive maintenance helps minimize in-season disruptions and allows our team to remain focused on daily course conditions once growth resumes.

Thank you for your continued support—your help with repairing ball marks, filling divots, and staying on marked paths makes a noticeable difference this time of year. We look forward to a productive remainder of the winter and a great start to 2026 on the course.

The Golf Course Maintenance Team



# PRO SHOP JANUARY UPDATE

**Be on the lookout for new ProShop items coming soon!**

- Insulated cups with new logo!
- New sock hats!
- Retro logo limited launch!

We have all of your outerwear for the winter from:

- Adidas
- Antigua
- FootJoy
- Travis Mathew

Need that perfect holiday gift for those that are hard to buy for? We can order custom clubs and golf bags!

Also, do not forget your WinterSof Footjoy gloves to keep your hands warm!

From myself and all of the golf operations staff, we wish you all Happy Holidays and a prosperous New Year!

-Ricky White, Pro Shop Manager





# GRILLE 625 JANUARY UPDATE

## January Hours:

Bar - 8:00am-4:00pm Daily

Kitchen - Monday & Tuesday Closed / Wednesday-Sunday 8:00-3:00

**January 1<sup>st</sup>** - Serving Ham, Black Eyed Peas, Collards, and Cornbread 11:00-3:00 Price is \$15

**January 14<sup>th</sup>** - Trivia 5:00-8:00

**January 25<sup>th</sup>** - Polar Bear Scramble/Chili Cook-off

## Introducing Two New Scotches at Grille 625!



**Johnnie Walker Black Label** is a famous 12-year-old blended Scotch whisky, known as a benchmark for its rich, smooth, and complex flavor profile, balancing sweet vanilla, dark fruits, and spice with a signature smoky finish from whiskies sourced across Scotland.

**Glenlivet 12-year-old** is a classic, popular single malt Scotch whisky from Scotland's Speyside region, known for its signature smoothness, fruity profile with pineapple and vanilla notes, and creamy finish, achieved through double maturation in American and European oak casks, making it an approachable spirit for neat sipping or cocktails.





# RECIPE OF THE MONTH

## CHICKEN CHILI

(Makes 4 portions)

### **Ingredients:**

2lb chicken thighs boneless skinless  
1 medium onion diced  
1 jalapeno diced and seeds removed  
3 cloves garlic diced  
2 tsp cumin  
2 tsp oregano  
2 4-ounce cans chopped green chilies (drained)  
2 8-ounce cans white beans (drained & washed)  
1/8 cup sour cream  
1 Lime (squeezed)  
1 avocado for garnish  
Cilantro for garnish



### **Directions:**

- Boil chicken in 4 cups of water until chicken reaches 165, set chicken aside, use broth for the chili later.
- In a Dutch oven sauté onions, garlic, and jalapenos about 5 minutes with 2 tbsp olive oil.
- Add cumin & oregano until fragrant. Combine green chilies and white beans.
- With a potato masher, mash ½ the beans, cover mixture with broth heat to a boil.
- Pull chicken then add to the pot add more broth for desired consistency.
- Stir in sour cream and lime juice remove from heat.
- Garnish each bowl with a few slices of avocado and a pinch of cilantro.
- Side Note: a few tortilla chips on top makes it super tasty!


**GRILLE 625**  
— AT LOST KEY GOLF CLUB —





# UPCOMING EVENTS AT LOST KEY GOLF CLUB

## JANUARY 2026

S	M	T	W	T	F	S
				Traditional New Years Day Lunch, 11am-3pm		
				1	2	3
						
Couples "Sunday Funday" Tee Time @ 11am	Ladies 9 & Wine Tee Time @ 2pm	Skins Game Tee Time @ 8am				
4	5	6	7	8	9	10
Couples "Sunday Funday" Tee Time @ 11am	Ladies 9 & Wine Tee Time @ 2pm	Skins Game Tee Time @ 8am	Trivia Night! Dining @ 5pm, Games @ 6pm			
11	12	13	14	15	16	17
						
Couples "Sunday Funday" Tee Time @ 11am	Ladies 9 & Wine Tee Time @ 2pm	Skins Game Tee Time @ 8am				
18	19	20	21	22	23	24
Polar Bear Scramble & Chili Cook Off Shotgun Start @ 11am, Chili Cook Off @ 3:15pm	Ladies 9 & Wine Tee Time @ 2pm	Skins Game Tee Time @ 8am				
25	26	27	28	29	30	31



850-549-2160 | 625 Lost Key Dr., Perdido Key, FL  
www.lostkeygolf.com







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GOLF CLUB

# BOOK YOUR EVENT WITH US!

## Host Your Event at Lost Key Golf Club!

Perfect for every occasion—from corporate conferences to HOA meetings—our three tailored spaces deliver seamless style: the elegant Palmer Room, versatile Bubba Room, or scenic Grille 625. Book now and elevate your off-season gathering!

Call Today To Book!



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# Trivia

## Night

LOST KEY™  
GOLF CLUB

RSVP  
TODAY!

**\$10**

PER  
PERSON

**WEDNESDAY, JAN. 14TH**

**5:00PM – A LA CARTE DINING AVAILABLE**

**6:00PM – GAMES BEGIN**

**Build Your Winning Team**

- Up to 8 people per team
- All skill levels welcome

**Prizes awarded to the Top 3  
Teams at the end of the rounds!**

**RESERVATIONS REQUIRED**

Please reserve a table by Friday, January 9th.

Don't miss a fun night of food, friends, and friendly competition!





# *3rd Annual Polar Bear Scramble & Chili Cook Off*



***Brave the chily temps to compete in the 3<sup>rd</sup> Annual Polar Bear Scramble!  
It Is sure to be a blast! Gather your team today!***

**Sunday, January 25, 2026  
Shotgun Start at 11AM**

- Cost: \$45 Member & \$55 Non-Member
- Includes: Scramble, Cart, Range Balls, Chili Tasting, Judging, & Prizes
- Drink Specials
- Regular Menu Also Available!
- Format: 4-Person 18-Hole Scramble

## **Chili Cook Off at 3:15 PM**

- Contestants Cook A Crockpot Of Chili - Full Crockpot Required
- \$10 Per Person For Tasting/Judging
- People Can Vote For: 1<sup>st</sup>, 2<sup>nd</sup>, & 3<sup>rd</sup>
- Sides: Cheese, Onions, Etc. Provided
- Crackers & Cornbread

We will assign a number to each crockpot of chili. The Club provides small plastic cups & serving utensils (as well as plenty of multi-plugs for everyone's crockpots).

**Contact & Registration Information:**

**Call: 850-549-2160 or e-mail [rwhite@lostkeygolf.com](mailto:rwhite@lostkeygolf.com)**