

REDMOND RIDGE

FEBRUARY | 2026



DIRECTORY

Lucas Lee

General Manager

(425) 284-1560 • lucasl@redmondridgegolf.com

Kevin Anderson

Head Golf Professional

(425) 284-1552 • kevina@redmondridgegolf.com

Brandt Graybeal

Food & Beverage Manager

(425) 836-1510 • brandtg@redmondridgegolf.com

Ariel Richmond

Superintendent

(425) 836-1432 • arielr@redmondridgegolf.com

Andrew Greene

Executive Chef

(425) 284-1559 • andrewg@redmondridgegolf.com

Golf Shop

(425) 836-1510

Crooked Spoon

(425) 284-1550

WORDS FROM THE SHOP

Golf Shop Update

Wow! What an amazing January with so many beautiful days for good golf. There was certainly some cold frosty mornings, we want to thank everyone for adhering to some of the frost delays we had. All of you are taking a big part in helping us protect course conditions in the winter time and we are excited to see it pay off come spring and summer time. Looking ahead for the first couple of weeks in February, the weather looks very promising for warm and sunny weather.



We would like to give a special shout out and congratulate Jim Miao on his Hole-In-One on hole #12 on January 14. Jim was golfing with his friend Eric Jensen when he hit his tee sheet just a few inches from the hole and it went in. Congratulations Jim!

Spring season is rapidly approaching and we are excited to see the new merchandise and apparel start to come in. We expect these items to start arriving later this month.

Kevin Anderson
Head Golf Professional

CROOKED SPOON UPDATE

Please come and join us for dinner on Valentine's.
Specialty menu created by Chef Andrew available Friday,
February 13 and Saturday, February 14 from 4:00-7:00pm.
Upon having dinner you will receive a 2 for 1 Golf
Voucher that can be redeemed through June 30, 2026.

Brandt Graybeal
Food & Beverage Manager



KEEPER OF THE GREENS

Hello from the Turf Department!

One more short month until we aerify and then we are into the season!! We will be working through the month on tee and trashcan renewals (painting etc.), as well as continuing the flyover, native, and pond work. Thank you all for your patience as we have worked our way through the winter and all of our projects.



We have a great team here at The Golf Club at Redmond Ridge, but I feel the need to highlight our Assistant Superintendent, Oliver Castro. He has taken on his role with the desire to make this golf course special again, and with the help of the team we are well on our way!

Carts on paths ONLY! Please repair ball marks!

“Golf! You hit down to make the ball go up, you swing left and the ball goes right, the lowest score wins, and on top of that, the winner buys drinks!”

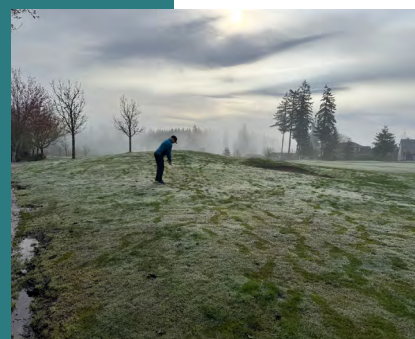
Ariel Richmond
Superintendent

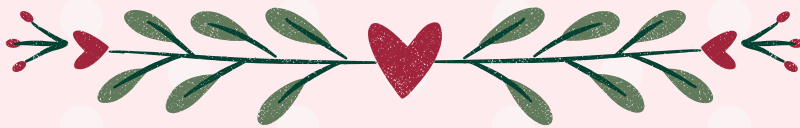
JOIN THE MEN'S CLUB!

- Saturday competition for \$79 + prize funds
- Wednesday evening competitions for \$45 + prize funds
- Home & Home Inter-Club Events (Newcastle & Harbour Pointe)
- Club Championship: 2-Day Event Slated for Summer
- Club Socials
- GHIN Handicap



**REGISTER
HERE**





Valentine's

DAY DINNER

**FRIDAY, FEBRUARY 13TH &
SATURDAY, FEBRUARY 14TH**

4PM - 7:30PM

**JOIN US FOR A SPECIALTY MENU
CREATED BY CHEF ANDREW. PLUS,
RECEIVE A 2 FOR 1 GOLF COUPON!**

SEE THE MENU



RSVP TODAY AT 425.284.1550



Valentine's Day Menu

STARTERS



Strawberry Spinach Salad - \$10

Fresh spinach, juicy strawberries, candied pecans, pickled red onions, finished with creamy feta and a drizzle of balsamic vinaigrette.

Crab Bisque – \$12

Rich, velvety crab bisque simmered with aromatic herbs and finished with tender crab meat. Served with a slice of toasted baguette.

ENTRÉES

Slow-Roasted Prime Rib – 8oz \$30 | 12oz \$34

Herb-crusted prime rib, slow-roasted to perfection and served with au jus. Accompanied by creamy Yukon gold mashed potatoes and tender sautéed asparagus. Served with a side of horseradish cream.

Blue Crab & Red Pepper Ravioli – \$28

Delicate ravioli filled with sweet Maryland blue crab, grilled red peppers, ricotta, and scallions. Served in a velvety cream sauce with sautéed spinach and red cherry tomatoes, finished with a drizzle of truffle oil and fresh parsley.

Chicken Piccata – \$25

Pan-seared chicken breast in a bright lemon-caper white wine butter sauce, garnished with fresh parsley. Served with delicate rice pilaf and sautéed asparagus.

Butternut Squash Ravioli – \$26

Ravioli filled with roasted butternut squash, served in a white wine, garlic butter, and fresh sage reduction. Finished with toasted walnuts, parmesan, and a sprinkle of ruby-red pomegranate seeds.

DESSERTS



Chocolate Lava Cake – \$10

Warm, decadent chocolate cake with a molten chocolate ganache center, paired with vanilla bean ice cream and a drizzle of raspberry coulis.

Tiramisu – \$12

Layers of espresso-soaked Italian ladyfingers and creamy mascarpone, finished with a dusting of cocoa powder.

HOURS

GOLF SHOP

MONDAY - FRIDAY 7am-5:00pm

CROOKED SPOON

MONDAY 11am-7pm

TUESDAY - FRIDAY 11am-8pm

SATURDAY 8am-8pm

SUNDAY 8am-7pm

BREAKFAST IS SERVED FROM 8-11AM ON
SATURDAY AND SUNDAY