The

Club Continental

on the St. Johns River

Dinner Menu <u>Soup</u>

Soup
New England Clam Chowder5.95
<u>Appetizers</u>
Goat Cheese Boursin7.25
WITH GRILLED FLAT BREAD AND ROAST GARLIC
★Braised Beef Quesadilla
Crispy Crab Wontons7.95
WITH SIRACHA SAUCE AND SESAME AIOLI
*Burrata Cheese and Marinated Compari Tomato8.25 WITH GARLIC, SPINACH AND ANISE
Shrimp With Sweet Potato Grit Cakes8.50
Entrées
Wild Mushroom Pappardelle Pasta13.95
WITH BROCCOLINI, ROAST GARLIC AND ASIAGO
*Slow Roasted French Cut Chicken Breast
Duck, Pancakę15.95
CRISPY DUCK IN A THIN SCALLION PANCAKE WITH HOISIN, PLUM SAUCE, GREEN ONION, ENOKI MUSHROOM, JULIENNE VEGETABLES AND GARLIC CHILI SAUCE
*Coconut Shrimp
WITH MANDARIN SWEET CHILI SAUCE
*Sautéed Local Grouper
GARLIC
*Charbroiled New Zealand Double Lamb Chops34.95
Lobster Pot Pie
½ FRESH MAIN LOBSTER BAKED IN LOBSTER CRÈME WITH SWEET PEAS, MUSHROOMS, BROCCOLI AND CARROTS. TOPPED WITH PUFF PASTRY
Prime Steaks
*14oz Ribeye
*12oz New York Strip
±80z Filet Mignon36.00
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 ${\it Please \ ask \ your \ server \ about \ our \ Daily \ Features \ and \ Dessert \ Selection} \\ {\it Please \ BRING \ ANY \ FOOD \ ALLERGIES \ TO \ THE \ ATTENTION \ OF \ OUR \ MANAGER} \\$

★These items can be prepared gluten-free

PRICES ARE SUBJECT TO 18% SERVICE CHARGE AND 7% SALES TAX. RESERVATIONS ARE RESPECTFULLY REQUESTED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE CONSUMER'S RISK OF FOOD BOURNE ILLNESS