

The
Club Continental
on the St. Johns River

Sunday Brunch Menu ~ April 2014

Soup

Tomato with Fresh Dill..... 4.95

Eggs and More

Traditional Eggs Benedict..... 11.95

TWO POACHED EGGS AND SMOKED CANADIAN BACON ON A TOASTED ENGLISH MUFFIN TOPPED WITH HOLLANDAISE SAUCE

**Southwestern Omelet*..... 11.95

THREE EGGS, ROASTED CORN, BLACK BEANS, SCALLIONS, MUSHROOMS AND TOMATO FINISHED WITH SAUCE MORNAY

Smoked Salmon and Scrambled Eggs..... 12.50

SERVED WITH A BAGEL, CREAM CHEESE AND OUR BREAKFAST POTATOES

Ham, Cheese and Broccoli Egg Strata..... 11.95

SERVED WITH FRESH FRUIT TOPPED WITH SWEET CRÉME

Stuffed French Toast..... 10.50

FILLED WITH CREAM CHEESE, ORANGE MARMALADE AND GRAND MARNIER ESSENCE SERVED WITH APPLE SMOKED BACON

Entrées

Baked Salmon..... 16.00

TOPPED WITH ASPARAGUS AND SAUCE HOLLANDAISE

Szechuan Steak..... 15.95

GRILLED SIRLOIN TOPPED WITH SHALLOTS, GARLIC, CILANTRO AND GINGER SAUTÉED IN SOY SAUCE AND MIRIN

**Braised Pork Shank*..... 12.95

WITH SAUTÉED MUSHROOMS AND ONIONS FINISHED WITH A LIGHT GARLIC BUTTER

**Chipotle Shrimp*..... 15.25

SAUTÉED SHRIMP TOSSED IN GARLIC, CILANTRO, LIME, CHIPOTLE AND TOMATO SAUCE

**Veal Scaloppini*..... 16.95

SAUTÉED VEAL WITH MUSHROOMS, SCALLION AND WHITE WINE SAUCE

***Please ask your server about our Brunch
Menu Specials and Dessert Selection***

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.