Club Continental

on the St. Johns River

Lunch Menu ~ April 2015

Soup

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Chilled Roasted Red Pepper and Tomato with	
Burrata Cheese	5.50
Salads	
*Soup and Salad	.10.50
A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD	
Traditional New Orleans Style Rosy Shrimp Louie.	14.50
JUMBO LOCAL SHRIMP WITH HEARTS OF PALM, TOMATOES, SCALLION AND A CREAMY LOUISIANA-STY TOMATO DRESSING SERVED OVER MIXED GREENS WITH TOMATOES, CUCUMBER AND RED ONION AN A HOUSE MADE MUFFIN	
*Grilled Sirloin Salad	. 16.50
GRILLED SIRLOIN OVER OUR SIGNATURE HOUSE SALAD WITH YOUR CHOICE OF DRESSING AND FRESI BAKED MUFFIN	
Sandwiches	
Turkey and Swiss	9.00
ON OUR TOASTED NINE-GRAIN BREAD WITH HERBED MAYO, ALFALFA SPROUTS, YELLOW TOMATOES AND ONIONS SERVED WITH A TOMATO, CUCUMBER SALAD	
Grilled Chicken and Fontina Cheese	9.25
SERVED ON A TOASTED KAISER ROLL WITH TOMATOES, LETTUCE AND A GREEN GODDESS AIOLI WITH YOUR CHOICE OF SIDES	
Steak Fajita Wrap	9.95
GRILLED SIRLOIN WITH SAUTÈED PEPPERS, ONIONS AND MUSHROOMS WITH LETTUCE AND A GARLIC-LIME AIOLI SERVED WITH FRENCH FRIES	
Entrées	
Chicken Schnitzel	12.25
TOPPED WITH A LEMON CAPER SAUCE AND SAUTÈED SPINACH	
*Grilled Country Chicken	. 13.25
TOPPED WITH SMOKED HAM AND JACK CHEESE FINISHED WITH MUSHROOM SAUCE SERVED OVER HERBED MASHED POTATOES	
*Grilled Salmon and Collassal Crab	16.25
TOPPED WITH A CAPER AND GARLIC WHITE WINE SAUCE	
*Local Fresh Catch	16.25
PREPARED YOUR WAY, BLACKENED, SAUTÈED, BAKED OR GRILLED SERVED WITH ROASTED ROMA TOMATOES AND A BASIL PESTO	
*Sautéed Sirloin and Shrimp	.16.95
TOPPED WITH A HAITIAN SPICED BUTTER AND HERBED FRENCH FRIES	

Please ask your server about our Daily Features and Dessert Specials

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.