



The *Member and Dining Events for the month of*
Club Continental *August, 2014*
on the St. Johns River

Labor Day FUN!

Monday, Sept. 1

Buffet 11:30-1:30 Pool Games at 1 PM

**Bouncy Boxing, Gorilla Grenades, Frog Flinger,
Stand a Bottle, Tip the Troll, Football Toss, Bounce House
And Much! Much! More!**

**Burgers, Hotdogs, Fried Chicken, Sliced Marinated Sirloin Steak,
Cucumber Dill Slaw, Tossed Green Salad with Assorted Dressings,
Chips and Salsa, Potato Salad, Watermelon and Ice Cream Sandwiches**

\$14.95++ Children \$7.00++ RSVP 264-6070

The Cabana is open Labor Day 12-5 p.m. for the LAST DAY this year!

The Club will be closed Tuesday, Sept. 2 after the Monday Holiday.

Membership Drive Continues

Don't forget, we are still honoring our Membership drive offer of \$ 100.00 off initiation fees
and \$ 100.00 credit for the member who refers new members.

You could be the winner! The Club would like to invite you to participate in an Annual Membership Drive
competition. Awards will be given to those who refer the most new members during the year.

The 1st place winner will receive a \$ 300.00 club credit.

The 2nd place winner will receive \$ 200.00 club credit.

You must sign every referral; to participate you must have at least referred six (6) new members.

Winners will be announced at the Member's Merry Mixer Christmas party.

**Please Note: Club will be closed August 4, 5, and 6 for annual cleaning
and will reopen for lunch and dinner on August 7.**

Guests coming? Remember our Hotel Rooms are available - check for discounts!

A WARM WELCOME TO
NEW MEMBERS
 ARTHUR & LAURIE CROFTON
 JUDY LIND
 SAVANNAH MALCOLM
 PRESTON & MARTHA MANGUS
 NANCY PAUL
 JOHN PHILLIPS
 SARAH SCHOFIELD

Thursday Casual Grill Nights

Entrée includes Salad, Appetizer Du Jour, Baked Potato, Vegetables and Fresh Bread

August 7, 14, 21 and 28

Shrimp Scampi served with Fettuccine and Roasted Tomato \$ 13.95++

Roasted French Cut Chicken with Boursin Cheese and Rosemary Garlic au jus \$ 14.95++

Top Sirloin with Cabernet Mushroom Sauce \$ 16.95++

Fresh Catch Grilled with Tomato and Artichoke Beurre Blanc \$ 21.95++

14oz Delmonico Steak with Basil Butter Glace \$ 21.95++

8oz Pan Seared Filet Mignon

Served with White Truffle Butter 28.95++

Surf and Turf Filet Mignon and Maine Lobster Tail \$ 38.95++

RSVP with your choice of Entrée 904-264-6070

BOARD OF GOVERNORS

Board meets each month on second Tuesday at 6:15 p.m.

President ~ Ash Tisdelle

Vice President ~ Janet Canaday

Treasurer ~ Ron Garnett

Board Members...

Elaine Cassala

Yvonne Hill

Bob Hurley

Doris Latour

Pat Seibold

Past Presidents ~

Lloyd Henderson

Kat Wetmore

Managers ~

Chef Sheldon Harris

and Karrie Massee

POOL NEWS

The Fourth of July had ideal weather for our holiday experience. Novelty swimming and running races involved both children and parents. The

Trizzino family dominated the races in almost every category, winning 19 first place awards. Individual performance by Lee Berry, with 16 individual wins almost equaled the entire Trizzino family wins single handed. Naturally, the success is due in no small measure to the volunteers who determined placements and recorded the results. Please thank Tobi Bohm and Shelia Quinlan for a job well done. The Club had a true Treasure Hunt involving United States Indian head one cent pieces, silver dimes, and silver nickels that were hidden in the pool. The boy's Watermelon Rescue winner was Lee Berry. The girl's Watermelon Rescue winner was Amy Trizzino. — Skipper

Come in to try our new Happy Hour Menu

Wednesday Nights 5:30-8 p.m.

All Menu Items are \$7.75 ++

✓ **Crab Cake Hoagie** - Mini Blue Crab Cakes on a Hoagie with Lettuce, Tomato and Smokey Remoulade with Garlic Fries

✓ **Spicy Grilled Chicken Breast** on a Tossed Salad with Almonds, Tomatoes, Carrots, Cucumbers, Sun-Dried Tomatoes, Onions and Choice of Dressing

✓ **Vegetable Rueben** - Roasted Eggplant, Red Peppers and Mushroom on Grilled Rye with Swiss Cheese, Sauerkraut and Russian Dressing, with Zucchini Fries and Siracha Mayo

✓ **Beef Tenderloin Sandwich** with Lettuce, Tomatoes, Onions and Peppers on French Pantry Farm Bread served with Blue Cheese and Bacon Hot Chips

✓ **Baked Mozzarella Toast** with Pesto and Caesar Salad

✓ **Tender Shrimp and Grits** - Anson Mills Famous Corn Grits topped with Sauteed Shrimp, Bacon, Scallion, Mushrooms and Peas in a Creamy White Cheddar Sauce

TENNIS NEWS

The LAST week of Junior summer camp is August 4-8 so let your kids enjoy a sport that will stick with them for a lifetime. Camps are 10 to 12:30 and 11:15 to 1:45 for the tournament training group. Register by contacting the Director or Pro Shop. After school junior camps will begin August 20 and require prior registration, however walk-ins are welcome. There is a FREE kids clinic at 4:30 on the 27th for all ages and abilities. The only requirement is to RSVP with your name and ability. Tiny tots (ages 3-6) are at 3:45 to 4:30 Monday, Wednesday and Friday. The orange dot ball program (ages 6-9) is 3:30 to 4:15 on Tuesday and Thursday. The green dot ball program (ages 9-13) is 4:15 to 5:00 on Tuesday and Thursday. The Tournament Training (ages 12-18) will train from 4:30 to 6:30 Monday, Wednesday and Friday. On Saturday, Men's clinic will start at 9 AM followed by Ladies clinic at 10 AM. For questions, requests and to register, please call me at 904-269-6090 or email creighton.blanchard@gmail.com

- Creighton Blanchard, Tennis Director

*Musical Evening Thursday, August 21
6-9 p.m. with John Kaminski on Guitar*

**Tuesday Prix Fixe Nights/ Casual Dining
August 12, 19 and 26 6-9 pm**

Appetizer

Sauteed French Escargot on Garlic and Spinach Crostini with Basil Butter and Asiago Cookie Salad

Fresh Asparagus Salad with Mixed Greens, Oven Dried Tomato and Soft Boiled Egg finished with a Valencia Orange Vinaigrette

Entree

Baked Cod Filet topped with Herbed Bread Crumbs and Dijon Mustard finished with a Lemon and Jumbo Lump Crab Beurre Blanc

Dessert

Warm Chocolate Bread Pudding Crepes with Vanilla Bean Ice Cream

\$29.95 ++ RSVP (regular dinner menu available)

Thursday Lunch Mini Buffets 11:30-2 p.m.

Our special summer price (\$9.95++) continues in August, so bring a friend!

Thursday, August 7 - Roast Pork Carnitas

with Flour Tortillas, Refried Beans and Yellow Rice

Thursday, August 14 - Korean BBQ Chicken

with Cabbage Slaw and Shrimp Fried Rice

Thursday, August 21 - Fried Chicken and Baked Chicken

with Collard Greens and Cole Slaw

Thursday, August 28 - Chicken Meat Loaf

with Mashed Potatoes and Bacon-seasoned Green Beans

BUFFETS INCLUDE BREAD AND BUTTER SERVICE, SOUP,

SALAD, SOFT DRINK AND DESSERT \$9.95++ in August! RSVP

**Quick
Lunch!**

Friday Nights are Cioppino Nights

Fresh Mozzarella Caprese Salad

Tomato, Basil and Fresh Milk Mozzarella with Lemon and Garlic dressing

Shrimp, Scallops, King Crab, Prince Edward Island Mussels, Calamari, Clams Stewed with Tomato, Basil, Garlic and White Wine. Served with Garlic Toast Points and Basil Pesto

\$27.95++ - Petite Portion \$19.95++ RSVP (regular dinner menu available #1318)

If you find Your Member Number in the Newsletter, call us for a \$25 credit to your account!

