

The  
*Club Continental*  
on the St. Johns River

***Dinner Menu ~ August 2016***  
***Soup***

*Vichyssoise with Shrimp*.....5.95

***Appetizers***

★ *Roasted Eggplant Salsa*.....7.95  
SERVED WITH FARM BREAD CROSTINI, GOAT CHEESE, BOURSIN AND BALSAMIC VINAIGRETTE

★ *Grilled Shrimp and Blue Corn Cake*.....8.25  
WITH AVOCADO, CILANTRO, LIME BUERRE BLANC AND BLACK BEAN PUREE

*Steak Wonton*.....8.50  
CRISPY WONTON TOPPED WITH SOY GINGER MARINATED STEAK, TOASTED SESAME SEED,  
GARLIC CHILI SAUCE AND AVOCADO AIOLI

★ *Marinated Tomatoes*.....8.95  
WITH BURRATA CHEESE, PROSCIUTTO, GARLIC CROUTONS AND LEMON VINAIGRETTE

***Entrées***

★ *French Cut Chicken Breast*.....14.50  
SOUS VIDE WITH FRESH HERBS, PORT WINE CHICKEN JUS, SAUTEED ARUGULA AND JULIENNE  
BROWN BUTTER CARROTS

★ *Prince Edward Island Mussels*.....21.50  
STEAMED IN A TOMATO SAFFRON BROTH. FINISHED WITH ROAST GARLIC AIOLI AND GRILLED  
FARM BREAD

★ *Shrimp Pasta* .....23.50  
SHRIMP, TOMATO, BASIL AND GOAT CHEESE TOSSED WITH ANGEL HAIR PASTA AND ASIAGO  
CHEESE

★ *Blue Corn Crusted Salmon*.....23.95  
WITH RANCHERO CHORON SAUCE AND LIME CILANTRO CRÈME FRAICHE

*Please ask your server about our Daily Features 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