The Club Continental

on the St. Johns River

Sunday Brunch Menu ~ August 2016

Soup	
Soup du Jour	5.50
Eggs and More	
Cheese Blintz	11.25
WITH FRESH BERRIES AND RASPBERRY SAUCE	
*Blue Tortilla and Eggs	11.50
TWO EGGS STEWED IN RANCHERO SAUCE WITH MEXICAN CHORIZO AND CILANTRO. SERVED OVER BLI TORTILLA	JE CORN
Smoked Salmon Eggs Benedict	13.95
TWO EGGS TOPPED WITH SMOKED SALMON AND HOLLANDAISE. SERVED ON A TOASTED ENGLISH MU	
<u>Entrées</u> *Baked House Cured Italian Ham	12.95
SLICED AND SERVED WITH ROASTED YELLOW TOMATOES, MARINATED EGGPLANT AND RICE PILAF	
Eggplant Rollentine	13.95
CRISPY EGGPLANT FILLED WITH RICOTTA CHEESE AND MOZZARELLA. TOPPED WITH FRESH MARINARA	SAUCE
*Stir Fry Prime Steak Tips and Shrimp	14.95
WITH BROCCOLI, ONIONS, CASHEWS, MUSHROOMS AND PEPPERS IN A LIGHT TERIYAKI SAUCE. SERVE RIFE PILAF	
Fresh Catch	14.95
YOUR CHOICE BAKED, BROILED, BLACKENED OR SAUTEED	
*Broiled Shrimp and Crab Scampi	16.95

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

LARGE SHRIMP AND COLOSSAL CRAB MEAT, BROILED WITH GARLIC, WHITE WINE AND BUTTER

PLEASE BRING ANY FOOD ALLERGIES TO THE ATTENTION OF OUR MANAGER **These items can be prepared gluten-free