

The
Club Continental

on the St. Johns River

Dinner Menu ~ August 2014

Soup

Yellow Tomato Gazpacho with Goat Cheese Croutons....4.95

Appetizers

**Grilled Eggplant Carpaccio.....8.00*

TOPPED WITH PROSCIUTTO, GOAT CHEESE, ROASTED TOMATO, BASIL AND CHARRED RED PEPPERS. BAKED AND SERVED WITH ROASTED GARLIC AIOLI

**King Crab Fondue.....11.95*

KING CRAB BAKED IN A IMPERIAL SAUCE TOPPED WITH FOCACCIA CROUTONS

**Prince Edward Island Mussels.....8.95*

SAUTÉED WITH CHORIZO SAUSAGE, CILANTRO, POBLANO AND ONION, FINISHED WITH LIGHT BEER AND BUTTER. SERVED WITH GRILLED FARM BREAD

Entrées

**Seared Sea Scallops.....29.95*

SERVED ON EGGPLANT WITH RED PEPPER COULIS AND FINISHED WITH GARLIC CRÉME, CRISPY POTATOES AND BALSAMIC SYRUP

Norwegian Salmon Tempura.....22.95

SLICED AND SERVED WITH SOY GINGER VINAIGRETTE AND STIR FRIED JULIENNE VEGETABLES

**Grouper.....29.95*

PAN SAUTÉED AND SERVED WITH KING CRAB IN A LEMON CAPER BUERRE BLANC

**Filet Mignon.....32.95*

WITH ROAST GARLIC CROSTINI AND CRIMINI MUSHROOMS IN BROWN BUTTER SAUCE

Chicken Crêpinette13.25

WITH SUN-DRIED TOMATOES, ROASTED GARLIC AND OLIVES. BAKED AND SERVED WITH BASIL JUS AND TOASTED PINE NUTS

Mediterranean Pappardelle Pasta.....14.95

TOSSED WITH ROASTED PEPPERS, SPINACH, MUSHROOMS, ONIONS, BASIL, TOMATOES, OLIVES AND GARLIC IN A WHITE WINE TOMATO SAUCE, FINISHED WITH PECORINO ROMANO CHEESE

***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