

The
Club Continental
on the St. Johns River

Lunch Menu ~ August 2016

Soup

Vichyssoise with Shrimp.....4.95

Salads

★ *Soup and Salad* 8.95

A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD

★ *Grilled Vegetable Salad*.....11.95

MARINATED AND GRILLED SEASONAL VEGETABLES, GOAT CHEESE AND MIXED GREENS. SERVED WITH CREAMY BALSAMIC DRESSING

★ *Asian Chopped Salad and Tempura Shrimp*.....14.50

NAPA CABBAGE, KALE, PURPLE CABBAGE, CARROT, CELERY, JICAMA, MANDARIN ORANGE, CILANTRO & ALMONDS. WITH A SESAME VINAIGRETTE

Sandwiches

Smoked Ham and Swiss Panini..... 8.95

ROASTED ROMA TOMATO & BASIL PESTO ON FRENCH PANTRY FARM BREAD. SERVED WITH FRESH CUT FRUIT

Roast Beef Wrap.....9.95

FILLED WITH JACK CHEESE, CARMELIZED ONIONS, RED LEAF LETTUCE & CHIPOTLE AIOLI. SERVED WITH CRACKED BLACK PEPPER CHIPS

Entrées

★ *Chicken Scaloppini Picatta*.....13.50

FINISHED WITH PICATTA SAUCE. SERVED WITH WILD MUSHROOM MASHED POTATOES AND GRILLED ASPARAGUS

Fried Green Tomatoes and Blackened Shrimp.....15.50

TOPPED WITH CAJUN REMOULADE, SCALLIONS, BACON AND DICED ROMA TOMATO. SERVED WITH A SIDE SALAD

★ *Pan Seared Fresh Catch*.....15.95

SERVED WITH FRESH ARUGULA & SPINACH, MARINATED CAMPARI TOMATO, PERNOD AIOLI AND ROASTED RED PEPPER COULIS. SERVED WITH POTATO CROQUETTES

★ *Seared Beef Tips*.....15.95

WITH YELLOW BELL PEPPER, GRAPE TOMATO AND SPANISH ONION. FINISHED WITH A ROASTED GARLIC DEMI-GLACE AND SERVED OVER JASMINE RICE

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.