

The  
*Club Continental*  
on the St. Johns River

**Lunch Menu ~ August 2014**

*Soup*

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

*Salads*

*\*Shrimp Louie and Grilled Avocado Salad ..... 15.00*

POACHED LOCAL SHRIMP TOSSED IN OUR CLUB RECIPE LOUIE SALAD DRESSING, SERVED OVER A GRILLED HAAS AVOCADO WITH ARTISAN LETTUCE AND GRAPE TOMATO

*\*Greek Chicken Salad..... 12.50*

MARINATED AND GRILLED CHICKEN BREAST, CALIFORNIA SPINACH, ARTICHOKE, GRAPE TOMATOES, RED ONION AND FETA CHEESE, SERVED WITH A FRESH MINT DRESSING

*\*Crispy Goat Cheese Salad ..... 11.50*

MEDALLIONS OF CRISPY GOAT CHEESE, MIXED GREENS, CANDIED CASHEWS, RED ONIONS, GRAPES TOMATOES AND CUCUMBERS, SERVED WITH RASPBERRY VINAIGRETTE AND A FRESH BAKED MUFFIN

*\*Soup and Salad ..... 11.50*

A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD

*Sandwiches*

*\*Open-Faced Reuben ..... 8.50*

THIN SLICED CORNED BEEF, SWISS CHEESE, SAUERKRAUT AND A TANGY THOUSAND ISLAND SPREAD, SERVED ON TOASTED RYE BREAD WITH FRENCH FRIES

*Louisiana Style Shrimp Wrap..... 9.25*

BLACKENED LOCAL SHRIMP, BABY ROMAINE LETTUCE, DICED TOMATO, DICED PICKLES AND CAJUN RÉMOULADE SAUCE IN A SOFT FLOUR TORTILLA, SERVED WITH GARLIC SCENTED FRENCH FRIES

*Crab Roll..... 12.95*

KING, SNOW AND BLUE CRAB TOSSED IN A LIGHT MAYONNAISE DRESSING WITH HEARTS OF PALM, SCALLIONS AND TOMATO, SERVED ON A TOASTED SPLIT ROLL WITH YOUR CHOICE OF OUR FRESH SIDES

*Entrées*

*\*Sliced Sirloin ..... 14.50*

THIN SLICED SIRLOIN TOSSED IN A GARLIC DEMI-GLACE, SERVED OVER BRIE MASHED POTATOES

*\*Chicken and Tarragon..... 12.95*

CUTLETS OF TENDER CHICKEN, SLICED MUSHROOMS, SHALLOTS, FRESH TARRAGON AND VERMOUTH

*\*Fresh Catch ..... 15.95*

LOCAL FRESH CATCH, FINISHED WITH A WHITE WINE, LEMON, GARLIC AND CAPER PAN SAUCE

*\*Tempura Salmon..... 15.95*

SHIITAKE MUSHROOMS, ASIAN EGGPLANT, BABY BOK CHOY AND CARROTS TOSSED IN A SWEET CHILI-GINGER SAUCE, 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.