



The  
*Club Continental*

on the St. Johns River

2143 Astor Street  
Orange Park, FL 32073

## *June 2016 Newsletter*

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### *Club House Prime Steaks*



The Club Continental is proud to serve in-house aged USDA Prime Steaks

8 oz. Prime Filet Mignon \$36.00++

12 oz. Prime New York Strip \$29.50++

14 oz. Prime Ribeye \$26.95++

10 oz. Prime Sirloin \$24.95++

Tomahawk Ribeye for Two \$64.95++ (takes 30 minutes)

Steaks served with House Salad, Baked Broccoli Cheddar Soufflé,  
Potatoes Dauphinois and Brandy Sautéed Mushrooms and Onion

Available in addition to our monthly dinner menu

6:00pm - 9:00pm RSVP (904) 264-6070

### *Father's Day Brunch*

Sunday, June 19th 11:00am - 2:00pm

Sliced Prime Rib Au jus, Horseradish Sauce, Sliced Ham

Omelet Station , Baked Chicken with Fresh Herbs

Creamy Red Potatoes, Vegetable Medley

Shrimp and Grits Station with Mushroom, Scallion, Bacon

& Tasso Cream Sauce

Pancake Station with your favorite toppings, Bacon, Sausage

Mini desserts

\$ 22.95++ Children under 10- \$10.00++ RSVP (904) 264-6070



### *Etiquette Class for Children & Teens*

Saturday, June 11th 11:00am - 1:00pm

The Class will cover dining Etiquette and Social Etiquette.

Crispy Chicken Tenders, Mashed Potatoes, Vegetable. Members \$12.00 Inclusive,

Non- Members \$20.00 Please make your reservation no later than June 9th. (904) 264-6070

# July 4th Celebration

Monday, July 4th

Cabana Open 11:30am - 5:00pm Lunch Buffet: 12:00pm - 2:00pm  
Hamburgers, Hot Dogs, Chicken Salad, Coleslaw, Watermelon \$8.00++  
Giant Water Slide (for children under the age of 16) & Marlena's Pool Games at 1:00pm



Evening Buffet Opens at 7:00pm

Smoked Barbeque Spare Ribs  
Burgers with Lettuce, Tomatoes, Red Onion  
Hot dogs and Dallas Hot Wiener Sauce  
Smoked Chicken Wings with Celery, Blue Cheese & Ranch Dressing  
Orzo Chicken and Vegetable Salad  
Baked Beans, Potato Salad, Scallion, Chopped Egg  
Broccoli Slaw & Sweet Red Cabbage Slaw  
Minty Fruit Salad, Patriotic Cake & Ice Cream Cones

Adults \$19.95++ Children 10 and under \$9.95++

Help us to serve you better, make your reservations early!!! (904) 264-6070

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## Thursday Lunch Buffets

June 2nd, 9th, 16th, 23rd, & 30th 11:30am - 2:00pm

June 2nd - Chef Carved Slow Roasted Pork, Mashed Potatoes, Country Style Green Beans 0705

June 9th - Island Spiced Bone-in Chicken Breast with Coconut Rice and Pinto Beans

June 16th - Pizza and Pasta, Margherita Pizza, Pasta with Tomato Gravy, Garlic Bread

June 23rd - Asian Pepper Steak with Onions, Served over Steamed White Rice

June 30th - Baked Bone in Chicken with Collard Greens, Potato Salad

Buffets include bread and butter service, soup, salad, soft drink and dessert  
\$12.95 ++ RSVP (904) 264-6070

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## Tuesday Prix Fixe

Regular dinner menu available

June 7th, 14th, 21st, & 28th 6:00pm - 9:00pm

Soup - Pat's Gazpacho

Salad - Mixed Greens with Tomato, Cucumbers & Dill Dressing

Entrée - Broiled Flounder, Lemon, Butter and White Wine

Dessert - Choose From Our Dessert Selection

\$25.95++ RSVP (904) 264-6070



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## Pool Party

Sunday, June 12th 4:00pm - 8:00pm

Courtney's Pool Punch \$3.00 per glass, \$12.00 per pitcher

Burgers, Sausage, Hotdogs, Wings, Fish Taco's

Cole Slaw, Pasta Salad, Fruit Salad

Music by Patrick Rose on the Guitar

Members \$15.00 inclusive Non-members \$22.00 inclusive

RSVP (904) 264-6070

# *Wine, Cheese and Charcuterie Night*

Friday, June 24th 6:30pm-8:00pm

Come Join Jacob for a wine tasting including Imported Cheese's, Chef Sheldon's Charcuterie and a Prime Steak tasting from our new Steak House Menu \$15.00++ RSVP (904) 264-6070

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## *Trivia & Mini Dinner Buffet*

Wednesday, June 15th

Buffet 6:00pm - 7:00pm Trivia 7:00pm - 9:00pm

Roasted Red Pepper Gazpacho, Tossed Greens Salad with Croutons, Cucumber, Tomato and Balsamic Vinaigrette, Chicken Crepes with Mushrooms, Spinach and Madeira Wine Sauce Assorted Mini Desserts \$15.95++ RSVP (904) 264-6070

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## *Thursday Casual Grill Nights*

June 2nd, 9th, 16th, 23rd, & 30th 6:00pm - 9:00pm

Entrée Includes Salad, Appetizer du Jour, Baked Potato, Vegetables du Jour, and Fresh Bread

Shrimp Scampi served with Fettuccine and Roasted Tomato .....	\$13.95++
Fried Shrimp served with Spicy Asian Tarter Sauce .....	\$13.95++
Roasted French Cut Chicken with Boursin Cheese and Rosemary Garlic Jus .....	\$14.95++
Top Sirloin with Cabernet Mushroom Sauce .....	\$16.95++
Fresh Catch Grilled with Tomato and Artichoke Beurre Blanc .....	\$21.95++
14oz. Delmonico Steak with Basil Butter Glacé .....	\$21.95++
8oz. Filet Mignon Pan Seared and served with White Truffle Butter .....	\$28.95++
Surf and Turf Filet Mignon and Maine Lobster Tail .....	\$38.95++

RSVP with your choice of Entrée by calling (904) 264-6070

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## *New Summer Salad*

This salad replaces House Salad on our menus: Greens, Baby Spinach, Mandarin Oranges, Celery and Cucumber with a Light Citrus Vinaigrette (House salad available on request)

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## *Tennis News*

Please visit our website at [www.clubcontinental.com/the-club/tennis-info](http://www.clubcontinental.com/the-club/tennis-info) or our Facebook page at [www.facebook.com/clubcontinentaltennis](http://www.facebook.com/clubcontinentaltennis) for any information regarding lessons, our normal clinic times, and links to sign up for the following Camps:

- Our first Summer Saturday Boot Camp for adults is June 4th from 9 to 11:30.
- The CC Tennis Junior Summer camps are here and better than ever. Ages range from 4 to 18 and there are three different levels of the camp; 13 and under FUN, 12-18 Developmental/FUN and 13 to 18 Advanced for serious players. All levels welcome and many sibling and referral discounts available.
- We are also starting our first D team in August so we need to have a summer preparation class. Tennis 101 Summer Camp has 3 sessions a week at very different times to accommodate all lifestyles. There are payment options for once, twice and all three practices a week but the camp runs for the whole summer.



# June Events

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1 Al Fresco Dining	2 Lunch Buffet 11:30-2:00pm Casual Grill Night 6-9pm	3 Lunch & Dinner Happy Hour 5:30-8:00pm Cabana Open	4 Omelet Station 8:00-9:00am Cabana Open Private Party
5 Sunday Brunch 11:00am-2:00pm Cabana Open	6 Club Closed Accounting Office Open	7 Al Fresco Dining Prix Fixe Night/ Casual Dining 6:00-9:00pm	8 Al Fresco Dining	9 Lunch Buffet 11:30-2:00pm Casual Grill Night 6-9pm	10 Lunch & Dinner Happy Hour 5:30-8:00pm Cabana Open	11 Cabana Open Omelet Station 8:00-9:00am <b>Etiquette Class 11:00am-1:00pm</b> Private Party
12 Cabana Open Sunday Brunch 11:00am-2:00pm <b>Pool Party 4:00pm-8:00pm</b>	13 Club Closed Accounting Office Open	14 Al Fresco Dining Prix Fixe Night/ Casual Dining 6:00-9:00pm <b>Board Meeting 6pm</b>	15 <b>TRIVIA 7:00-9:00pm</b> <b>Mini Dinner Buffet 6:00pm-7:00pm</b> Al Fresco Dining	16 Lunch Buffet 11:30-2:00pm Casual Grill Night 6-9pm	17 Lunch & Dinner Happy Hour 5:30-8:00pm Cabana Open	18 Omelet Station 8:00-9:00am Cabana Open Private Party
19 <b>Father's Day Brunch 11:00am-2:00pm</b> Cabana Open	20 Club Closed Accounting Office Open	21 Al Fresco Dining Prix Fixe Night/ Casual Dining 6:00-9:00pm	22 Al Fresco Dining	23 Lunch Buffet 11:30-2:00pm Casual Grill Night 6-9pm	24 Cabana Open Happy Hour 5:30-8:00pm <b>Wine, Cheese &amp; Charcuterie Night 6:30pm-8:00pm</b>	25 Omelet Station 8:00-9:00am Cabana Open Private Party
26 Sunday Brunch 11:00am-2:00pm Cabana Open	27 Club Closed Accounting Office Open	28 Al Fresco Dining Prix Fixe Night/ Casual Dining 6:00-9:00pm	29 Al Fresco Dining	30 Lunch Buffet 11:30-2:00pm Casual Grill Night 6-9pm		

**Dining Room Hours**

Lunch 11:30-2:00

Dinner 6:00-9:00

Sunday Brunch 11:00-2:00

Remember to dress appropriately for our dining rooms. Preferred dress code is country club attire (no collarless shirts, please!).

Breakfast on the River Tuesday-Friday 8-9am - \$8.00++

The Main Bar is open Tuesday-Friday 3 to 6 pm with happy hour prices.

Happy Hour Moves from Wednesday to Fridays at the Pool.  
Happy Hour prices available at the main bar.

Casual Alfresco Dining Continues, Tuesdays and Wednesdays

## A Warm Welcome to our New Members

Ross Diloreto    Jonathan & Lori Ross  
 Noel & Cheryl Flowers    Donna Sheldon  
 Fred & Susan Gullett    Heather Stockton  
 Robert & Sally Jordan    Rex & Kaye Wildman  
 James & Kay Mackinder    Thomas & Barbara Zwilling  
 James Robertson & Linda Keeble

## Board of Governors

**President:** Ash Tisdelle

**Treasurer:** Ron Garnett

**Secretary & Past President:** Kat Wetmore

**Managers:** Chef Sheldon Harris & Karrie Masee

**Board Members:**

Elaine Cassala

Yvonne Hill

Doris Latour

Pat Seibold

Andrew Williams