

The
Club Continental
on the St. Johns River

Sunday Brunch Menu ~ December 2014

Soup

Soup du Jour.....4.95

Eggs and More

**Two Eggs your Way*..... 10.50

WITH BACON, BRUNCH POTATOES, FRESH FRUIT AND TOAST

Baked Cinnamon French Toast..... 10.95

WITH MAPLE SYRUP, POWDERED SUGAR AND BACON

**Creamy Potatoes and Eggs*..... 10.95

TWO POACHED EGGS SERVED ON BACON SCENTED POTATO PURÉE, GARNISHED WITH SCALLION AND HAVARTI CHEESE SAUCE WITH GRILLED TOAST

Two Eggs your Way on a Buttermilk Biscuit..... 12.50

WITH OUR DRY CURED SMOKED HAM AND SAUCE MORNAY

**King Crab Omelet*..... 13.50

WITH HAVARTI CHEESE, GREEN PEAS, MUSHROOMS AND TOMATO, FINISHED WITH A SUN-DRIED TOMATO COULIS

Entrées

Chicken Pot Pie..... 13.50

TENDER CHICKEN, PEAS, CARROTS, POTATO, CELERY, AND ONION IN A CREAMY CURRY SAUCE BAKED WITH FRENCH PUFF PASTRY

**Eggplant and King Crab*..... 14.95

CRISPY EGGPLANT TOPPED WITH KING CRAB AND ASPARAGUS, FINISHED WITH LEMON BEURRE BLANC

**Fresh Catch*..... 15.95

SERVED YOUR WAY, BAKED, SAUTÉED, GRILLED, BLACKENED OR FRIED

**Tempura Salmon*..... 15.95

WITH STICKY RICE, JULIENNE VEGETABLES AND SOY GINGER VINAIGRETTE

**10oz. Prime Rib*..... 18.50

SERVED WITH AU JUS AND HORSERADISH SAUCE

***Please ask your server about our Brunch
Menu Specials 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.