

The
Club Continental

on the St. Johns River

Dinner Menu ~ December 2014

Soup

Lobster Bisque.....5.50

Appetizers

Crispy Calamari.....8.95

WITH MUSTARD HORSERADISH AIOLI AND ASIAN SWEET CHILI SAUCE

**Goat Cheese Flan*.....9.95

WITH SUN-DRIED TOMATO COULIS, ROASTED GARLIC PÂTE AND CIABATTA TOAST

**Grilled Shrimp and Prosciutto*.....10.50

HOUSE CURED PROSCIUTTO (ITALIAN HAM) WITH MARINATED TOMATO AND OLIVES

Avocado Crêpe.....12.50

WITH JUMBO LUMP CRAB AND LIME CILANTRO BUTTER

Entrées

**Cherry Wood Smoked Pork Chop*..... 18.50

GRILLED AND SERVED WITH MAPLE BROTH AND CORN RISOTTO

Pinot Noir Braised Beef Ribs..... 19.75

WITH ROASTED GARLIC MASHED POTATOES, BABY CARROTS AND CARAMELIZED ONIONS

Twin Quail..... 23.50

FILLED WITH WILD MUSHROOMS AND FOIE GRAS, ROASTED AND FINISHED WITH PORT WINE BASIL SAUCE

**Grilled Cajun Shrimp*..... 24.50

WITH PROSCIUTTO (ITALIAN HAM) AND GRILLED EGGPLANT FINISHED WITH GOAT CHEESE AND TOMATO VINAIGRETTE

**Seared Salmon* 24.95

WITH WARM LUMP CRAB SALAD AND CREAMED LEEKS

**Prime Filet Mignon* 34.95

GRILLED AND TOPPED WITH FOURME D' AMBERT BLUE CHEESE BUTTER

**Chilean Sea Bass* 34.95

SAUTÉED AND SERVED IN AN ANCHO CHILI BROTH, TOPPED WITH CILANTRO PESTO

***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