



The  
*Club Continental*

on the St. Johns River

2143 Astor Street  
Orange Park, FL 32073

## *February 2016 Newsletter*

### *Valentine's Night Dinner* *with Romantic Guitar Music by Patrick Rose*

Sunday, February 14th 6:00pm - 9:00pm

*RSVP with your choice of Appetizer and Entree*

Appetizers - Please Choose,  
Our Lobster Bisque

Burrata Cheese, Roasted Compari Tomato,  
Poblano Pesto and Sundried Tomato Coulis

Oysters Rockefeller, Oysters on the Half Shell  
with Pernod Scented Spinach and  
Hollandaise Sauce

Salad

Heart of Palm Salad with Artisan Greens,  
Grapefruit, Mandarin Oranges, Avocado and  
Citrus Vinaigrette

Entrees - Please Choose,

Beef Tenderloin Au Poivre : Peppercorn Crusted Sliced Tenderloin finished with Brandied  
Demi Glace, served with Rosemary Scented Mashed Potatoes and Spinach Souffle

Half Maine Lobster with Blue Crab and Shrimp Stuffing served with Lemon Grass Beurre Blanc,  
Julienne Carrots and Poached Asparagus

French Cut Chicken Breast roasted with Lemon and Fresh Thyme, served with Parmesan  
Risotto, Grilled Asparagus and a Fresh Shallot and White Wine Reduction

Dessert Trio

Crème Brûlée, Vanilla Panna Cotta and Molten Chocolate Cake with Fresh Raspberry Sauce

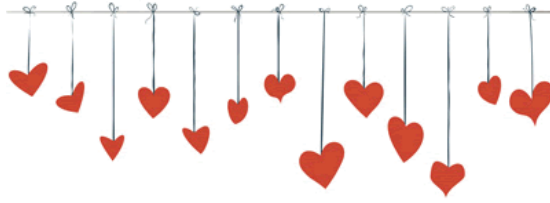
\$55.95++ RSVP (904) 264-6070

Featured Wine by the Bottle Specials

B.R. Cohn Silver Label Cabernet Sauvignon \$27.95++

Butternut Chardonnay, California \$24.95++





## *Valentine's Day Sweetheart Brunch*

Sunday, February 14th, 11:00am - 2:00pm

### Carving Station

Carved Prime Rib with Sundried Tomato Demi Glace, Creamed Horseradish Sauce  
Sautéed Chicken with Tomato, Basil and Artichokes, White Wine and Mushrooms  
Crab Stuffed Salmon and Tilapia with Lemon, Capers Beurre Blanc and Herbed Bread Crumbs

### Salad, Potato, Vegetable and Risotto Stations

Caesar Salad Station with Croutons, Our Caesar Dressing, Fresh Romaine and Parmesan Cheese  
Baked Potato Station, with Scallions, Sour Cream, Bacon, Butter, Cheddar, Truffle Butter and Hot Tasso Cream 0615  
Vegetable Risotto Station, Assorted Vegetables Sautéed and Tossed in Creamy Risotto with Basil Broccoli and Mushroom Casserole

The Omelet Station – Your Favorite Omelet Station with Sausage, Bacon, Potatoes

Grits Station with Assorted Toppings

Assorted Desserts



\$26.95 ++ Adults, \$10.95 ++ Children 12 and Under, RSVP (904) 264-6070

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## *Thursday Lunch Buffets*

February 4th, 11th, 18th, & 25th 11:30am - 2:00pm

February 4th - Chicken Curry, Coconut Rice, Raisins and Pineapple

February 11th - Seafood Imperial, Shrimp, Fresh Catch, Crab Meat

February 18th - Fried and Baked Chicken

February 25th - Turkey Pot Pie, French Puff Pastry, Carrot, Green Peas, Potatoes, Sherry Cream

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

February 2nd, 9th, 16th, 23rd 6:00pm - 9:00pm

Appetizer - Hot Crab Pâté with Garlic Toast

Salad - Mixed Baby Lettuce Salad with Croutons, Tomato, Cucumber and Roasted Eggplant Dressing

Entrée - Prime Rib with Red Wine and Garlic Au Jus and Creamed Horseradish Sauce

Baked Potato, Broccoli with Hollandaise Sauce

Dessert From Our Dessert Cart

\$32.95++ RSVP (904) 264-6070

# Downton Abbey Tea Party

Sunday, March 6th 3:00pm - 6:00pm



In celebration of the final season of Downton Abbey, join us at the Winterbourne Inn for Afternoon Tea. Come dressed in Downton style for Tea, Punch, Wine, Sherry, Finger Sandwiches, Shrimp Cocktail, Scones, Biscuits and Jams while viewing Season 6.

\$25.00 ++ Children under Twelve - \$10.00++ RSVP (904) 264-6070

# Trivia & Mini Dinner Buffet

Wednesday, February 17th

Buffet 6:00pm - 7:00pm

Trivia 7:00pm - 9:00pm

Crab Stuffed Tilapia, Lemon Beurre Blanc, Vegetable Medley, Mashed Potatoes, House Salad  
Dessert From Our Desert Selection \$12.50++ RSVP (904) 264-6070

# Thursday Casual Grill Nights

February 4th, 11th, 18th, & 25th 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

# Tennis News

The best way to celebrate Valentine's day in a fresh active way is with our Couples Lesson Packages. It is perfect for beginners who have been curious about the game but never gave it a try (ALL AGES WELCOME). This package includes three 40 minute lessons for \$100 and expires on June 1st. We are having our first ever Boot Camp-Exhibition Combo on Saturday, February 20th from 9:00am to 1:30 pm. We will host 2.5 hour clinic from 9:30 to 12:00 with 25 minute court rotations and each pro has a different theme for every court. At noon, the club will roll out buffet style food and drink while the pros warm up. While everybody eats, the four best pros will play a doubles 8 game pro set from 12:15 to 1:30. There are limited spots available for the boot camp but all are welcome to the exhibition especially kids.

Please RSVP your spot by emailing [Creighton.blanchard@gmail.com](mailto:Creighton.blanchard@gmail.com), leaving a message at the pro shop of (904) 269-6090 or by sending us message on our facebook page. Stay tuned for updates about junior clinics, updates on the Future Weekend Warrior packages, and all adult clinic times on our website at <http://clubcontinental.com/the-club/tennis-info/> or for the most current info at <https://www.facebook.com/clubcontinentaltennis/>

# February Events

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1 Club Closed	2 Prix Fixe Night/ Casual Dining 6:00-9:00pm	3 Happy Hour 5:30-8:00pm	4 Lunch Buffet 11:30-2:00pm Casual Grill Night 6:00-9:00pm	5 Lunch & Dinner	6 Omelet Station 8:00-9:00am Private Party
7 Sunday Brunch 11:00am-2:00pm	8 Club Closed	9 Prix Fixe Night/ Casual Dining 6:00-9:00pm <b>Board Meeting 6:00pm</b>	10 Happy Hour 5:30-8:00pm	11 Lunch Buffet 11:30-2:00pm Casual Grill Night 6-9pm	12 Lunch & Dinner	13 Omelet Station 8:00-9:00am Private Party
14 <b>Valentines Brunch 11:00am-2:00pm</b> <b>Valentines Dinner 6:00pm-9:00pm</b>	15 Club Closed	16 Prix Fixe Night/ Casual Dining 6:00-9:00pm	17 <b>TRIVIA 7:00-9:00pm</b> <b>Mini Dinner Buffet 6:00pm-7:00pm</b> Happy Hour 5:30-8:00pm	18 Lunch Buffet 11:30-2:00pm Casual Grill Night 6:00-9:00pm	19 Lunch & Dinner	20 Omelet Station 8:00-9:00am Private Party
21 Sunday Brunch 11:00am-2:00pm	22 Club Closed	23 Prix Fixe Night/ Casual Dining 6:00-9:00pm	24 Happy Hour 5:30-8:00pm	25 Lunch Buffet 11:30-2:00pm Casual Grill Night 6:00-9:00pm	26 Lunch & Dinner	27 Omelet Station 8:00-9:00am Private Party
28 Sunday Brunch 11:00am-2:00pm	29 Club Closed					

**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 Every Wednesday

February 3rd, 10th, 17th & 24th 5:30pm - 8:00pm  
RSVP (904) 264-6070

## A Warm Welcome to our New Members

J. Gregory and Victoria Campanini    Marcus and Elsie Fields  
George and Teresa Frugoli    Joseph and Phyllis Power

## Board of Governors

**President:** Ash Tisdelle  
**Treasurer:** Ron Garnett  
**Secretary & Past President:** Kat Wetmore  
**Managers:** Chef Sheldon Harris & Karrie Masee

**Past President:**  
Lloyd Henderson

**Board Members:**  
Elaine Cassala  
Yvonne Hill  
Bob Hurley

Doris Latour  
Pat Seibold  
Andrew Williams