The

Club Continental

on the St. Johns River

Dinner Menu Soup

Boston Fish Stew5.95
Appetizers
<i>Pesto Torta</i>
WITH BOURSIN CHEESE, BASIL PESTO AND SUNDRIED TOMATO COULIS
Shrimp Bisque7.25
WITH TOMATO, BASIL AND ASIAGO CROSTINI Crispy Crab Wontons
WITH SIRACHA SAUCE AND SESAME AIOLI
Crispy Calamari
WITH MUSTARD HORSERADISH SAUCE AND SPICY ASIAN TARTER
*Burrata Cheese and Marinated Compari Tomato8.25 WITH GARLIC, SPINACH AND ANISE
Entrées
Wild Mushroom Pappardelle Pasta13.95
WITH BROCCOLINI, ROAST GARLIC AND ASIAGO
*Slow Roasted French Cut Chicken Breast
Duck Pancake
CRISPY DUCK IN A THIN SCALLION PANCAKE WITH HOISIN, PLUM SAUCE, GREEN ONION, ENOKI MUSHROOM, JULIENNE VEGETABLES AND GARLIC CHILI SAUCE
*Coconut Shrimp
WITH MANDARIN SWEET CHILI SAUCE
*Sautéed Local Grouper29.95
MEDITERRANEAN STYLE WITH RED PEPPERS, TOMATO, ONION, KALAMATA OLIVES, BASIL AND GARLIC
*Charbroiled New Zealand Double Lamb Chops34.95
Canadian Lobster Tail Risotto36.00
WITH PRAWN BUTTER, ASPARAGUS AND A PARMESAN COOKIE
Prime Steaks
<i>★140z Ribeye26.95</i>
* 12oz New York Strip29.50
*80z Filet Mignon36.00

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