

The  
*Club Continental*  
on the St. Johns River

## ***Dinner Menu ~ January 2015***

### *Soup*

*Chicken and Vegetable.....5.50*

### *Appetizers*

*Wine Marinated Quail Ravioli.....7.95*

WITH DEMI GLACE, CREAMED LEEKS AND BLUE CHEESE BUTTER CROSTINI

*\*House Cured Prosciutto Ham and Mozzarella.....8.50*

BUFFALO MILK MOZZARELLA, LOCAL HONEY, ARUGULA AND SUN-DRIED TOMATO PESTO

*\*Prince Edward Island Mussels.....8.50*

SAUTÉED WITH GARLIC, ROASTED RED PEPPERS AND WHITE WINE, FINISHED WITH PARMESAN AIOLI AND SERVED WITH GRILLED GARLIC TOAST

*Shrimp and Lobster Mac and Cheese.....9.50*

TENDER SHRIMP AND SWEET MAINE LOBSTER BAKED IN LOBSTER CREAM WITH WHITE CHEDDAR, SWISS AND HAVARTI

### *Entrées*

*Eggplant Parmesan..... 15.50*

RICOTTA, MOZZARELLA AND FRESH MARINARA, BAKED AND SERVED WITH FRESH VEGETABLES

*\*Seared Duck Breast ..... 18.95*

WITH WHIPPED SWEET POTATO, ASPARAGUS AND STAR ANISE JUS

*\*Grilled Salmon ..... 19.50*

WITH FRIED BRUSSEL SPROUTS, POTATO PURÉE AND MAPLE GASTRIQUE

*\*Sous Vide Wagyu Sirloin ..... 24.50*

TOPPED WITH MUSHROOM AND FRESH HERB DUXELLE, SLICED AND SERVED WITH CARAMELIZED ONION BROTH

*\*Fresh Local Catch ..... 24.95*

SAUTÉED AND SERVED ON A BLUE CRAB CRÊPE WITH LEMON GRASS BEURRE BLANC

*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