

The
Club Continental
on the St. Johns River

Lunch Menu

Soup

Soup Du Jour.....4.95

Salads

★ *Soup and Salad*8.95

A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD

★ *Chicken Caesar BLT Salad*.....11.00

GRILLED MARINATED CHICKEN BREAST, ROMAINE LETTUCE, GARLIC CROUTONS, BACON CRUMBLES, ROMA TOMATO WEDGES, PARMESAN CHEESE AND CAESAR DRESSING

★ *Steak Salad*.....15.95

PAN SEARED SIRLOIN, SLICED AND SERVED OVER OUR HOUSE SALAD WITH BLUE CHEESE CRUMBLES. SERVED WITH A BLUE CHEESE VINAIGRETTE

★ *Summer Salad With Salmon*.....15.95

GRILLED ALASKAN SALMON, NICOISE OLIVE BUTTER, GREEN BEANS, RED BLISS POTATOES, BOILED EGG, BELL PEPPER AND YELLOW GRAPE TOMATO. SERVED WITH A SIMPLE LEMON VINAIGRETTE

Sandwiches

*Sandwiches Served With Your Choice Of
Herb French Fries, House Made Onion Rings, Fresh Fruit, Island Beet Salad,
Vegetable Du Jour or Black Bean and Corn Salad*

Roasted Vegetable Wrap.....8.95

EGGPLANT, SQUASH, SPANISH ONION, ZUCCHINI, TOMATO, ARTICHOKE, GOAT CHEESE, BASIL PESTO AND MIXED GREENS

Shrimp and Bacon Quesadilla.....9.25

POACHED SHRIMP, BACON CRUMBLES, PICO DE GALLO, SMOKED CHEDDAR BLEND, CHIPOTLE AIOLI. SERVED WITH SALSA AND SOUR CREAM

Roast Beef or Turkey Hoagie.....10.00

YOUR CHOICE OF SLICED ROAST BEEF OR SMOKED TURKEY, BOURSIN CHEESE SPREAD, ROASTED RED BELL PEPPER, MIXED GREENS, RED ONION, TOMATO ON A TOASTED HOAGIE ROLL

Mushroom Swiss Burger.....10.95

TWO 4OZ WAGYU BEEF PATTIES, TRUFFLE OIL SAUTEED MUSHROOMS, BABY SWISS, ROASTED GARLIC MAYO, LETTUCE, TOMATO, RED ONION ON A BRIOCHE

Entrées

Grilled Chicken Marsala.....12.50

GRILLED CHICKEN, WILD MUSHROOM MARSALA WINE SAUCE. SERVED OVER FRESH HERB MASHED POTATOES AND VEGETABLE DU JOUR

★ *Sautéed Shrimp*.....13.00

SERVED OVER BLACK BEAN CAKES, CORN-TOMATO SALAD, AVOCADO, CILANTRO PESTO AND CHIPOTLE AIOLI

★ *Grilled Sirloin*.....15.95

TOPPED WITH BLUE CHEESE HERB BUTTER. SERVED WITH HAND CUT POTATO WEDGES AND SAUTEED SPINACH

★ *Fresh Catch and Lump Crab*.....16.00

GRILLED, SAUTEED, BROILED OR BLACKENED. TOPPED WITH PICATTA BUTTER. SERVED OVER A FRESH ARUGULA AND SPINACH SALAD WITH VEGETABLE AND STARCH DU JOUR

Club House Prime Steaks Also Available Upon Request

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.