The Club Continental on the St. Johns River

Sunday Brunch Menu ~ July 2015

Soup

$\mathcal{C} \circ \mathcal{A}_{F}$	
Soup Du Jour	5.50
Eggs and More	
Two Scrambled Eggs	10.95
WITH MERGUEZ AND CHORIZO SAUSAGE, ONIONS AND CILANTRO ON EL MILAGRO TORTILLAS SEASONED WITH LIME AND JALAPENO)
*Soft Sous-Vide Eggs	.11.50
SERVED ON A GRILLED CROSTINI TOPPED WITH TOMATO, BASIL, GUANCIALE BACON AND ROMANO CHEE	SE
Traditional Eggs Benedict	12.50
TWO POACHED EGGS ON A TOASTED ENGLISH MUFFIN WITH CANADIAN BACON AND HOLLANDAISE SAUC	
Brunch Salad	
*Grilled Vegetable Salad	13.50
WITH GOAT CHEESE AND A ROAST GARLIC VINAIGRETTE	
Entrées	
Apple Cinnamon French Toast	9,95
WITH VANILLA BEAN BUTTER AND MAPLE SYRUP. SERVED WITH BACON	
Roast Beef and Mashed Potatoes	12.00
SERVED WITH A MUSHROOM DEMI GLACE AND VEGETABLES DU JOUR	
*Chicken Scaloppini	12.50
WITH LEMON, MUSHROOMS AND SCALLIONS, SERVED IN A LEMON AND WHITE WINE SAUCE	
*Sautéed Shrimp with Spinach	15.50
TOSSED IN LINGUINE WITH A WHITE WINE, TOMATO AND BASIL SAUCE	
*Catch of the Day	15.50
PREPARED YOUR WAY: BLACKENED, GRILLED OR SAUTEED, WITH LEMON, BUTTER AND WHITE WINE	

Please ask your server about our Brunch Menu Specials 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.