The Club Continental

on the St. Johns River

Sunday Brunch Menu ~ June 2016

Egg Casserole 10.50 WITH PEPPERS, ONIONS, CHEDDAR CHEESE, SAUSAGE AND POTATOES BAKED AND SERVED WITH FRESH FRUIT AND BRUNCH POTATOES *Blueberry Pancakes......10.50 SERVED WITH BACON AND TOPPED WITH FRESH BLUEBERRY SAUCE. ADD TWO EGGS YOUR YOUR WAY.... 12.95Chorizo and Eggs.......10.95 TWO EGGS SERVED OVER CHORIZO SAUSAGE. TOSSED WITH POTATOES, SCALLION AND JULIENNE CORN TORTILLA. GARNISHED WITH FRESH CILANTRO AND ONIONS ★ Continental Shrimp Omelet.......12.50 TOSSED WITH TOMATO, BACON, SCALLION AND A TOUCH OF CREAM. FINISHED WITH MELTED HAVARTI Entrées All Natural Grass Fed Beef Burger......10.95 ON A CHALLAH BREAD ROLL WITH LETTUCE, TOMATO AND CHEDDAR CHEESE. SERVED WITH HERBED FRIES *Chicken Bienville ______12.50 TOPPED WITH A SPICY MUSHROOM AND SHERRY CREAM SAUCE. FINISHED WITH *Pork Tenderloin Schnitzel......13.95 BREADED AND BRUSHED WITH HORSERADISH, MUSTARD AND SAUTEED WITH MUSHROOMS, GREEN ONION, *Broiled Flounder 15.95 WITH LEMON, BUTTER AND WHITE WINE WITH TOMATO, SAUTEED SPINACH AND GRILLED EGGPLANT

PLEASE BRING ANY FOOD ALLERGIES TO THE ATTENTION OF OUR MANAGER

**These items can be prepared gluten-free*

Please ask your server about our Brunch Menu Specials and Dessert Selection

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.