

The  
*Club Continental*  
on the St. Johns River

## ***Dinner Menu ~ March 2015***

### *Soup*

*French Onion with Gruyère Crouton.....5.50*

### *Appetizers*

*\*Assorted House cured Salumi.....8.25*

WITH GARLIC BREAD, FOURME D'AMBERT CHEESE AND OLIVES

*Pappardelle Pasta.....8.75*

WITH FRESH THYME, GARLIC, SPINACH AND PORTABELLA MUSHROOM, FINISHED WITH VEAL DEMI-GLACE

*House Smoked Salmon.....9.95*

WITH SESAME FLAT BREAD CRACKERS, EGG, ONION AND CAPER SALAD

### *Entrées*

*Butternut Squash Ravioli.....14.95*

WITH SAGE AND BROWN BUTTER SAUCE

*\*Sautéed Chicken Breast .....14.95*

WITH MOREL MUSHROOMS AND ASPARAGUS, FINISHED WITH MADEIRA WINE SAUCE

*Fettuccine Vegetarian..... 15.50*

SWEET PEPPERS, SPINACH, BASIL TOMATO, OLIVES AND GOAT CHEESE

*\*Fresh Catch ..... 18.95*

MEDITERRANEAN STYLE, SAUTÈED WITH PEPPERS, SPINACH, ONION, BASIL, OLIVES, TOMATO AND WHITE WINE

*Chilean Sea Bass ..... 34.50*

SERVED WITH BABY SHRIMP IN A POTATO PURÉE AND FRIED GREEN TOMATO

*\*Filet Mignon ..... 34.95*

PAN SEARED AND TOPPED WITH FRENCH BLUE CHEESE AND RED WINE JUS

*\*Charred Domestic Lamb Chops ..... 36.50*

WITH CILANTRO MINT SAUCE, GRILLED EGGPLANT AND SESAME WILTED GREENS

*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