

The
Club Continental
on the St. Johns River

Dinner Menu
Soup

Minestrone.....5.95

Appetizers

★ *Baked Eggplant Bruschetta*.....6.50

WITH GARLIC, ARUGULA, TOMATO, BASIL AND CROSTINI

Mushroom Gratin.....6.95

WITH PANCETTA, SHALLOTS, THYME, MADIERA WINE AND A TOUCH OF CREAM

★ *In House Smoked Salmon*.....7.25

WITH CIABATTA CROSTINI, CAPERS, RED ONION, FRESH DILL AND EGG

Crispy Calamari.....8.25

WITH MUSTARD HORSERADISH SAUCE AND SPICY ASIAN TARTER

★ *Garlic Sautéed King Crab*.....10.95

SERVED WITH LINGUINE AND ROASTED COMPARI TOMOATO

Entrées

Spaghetti Carbonara.....13.95

OUR TWIST WITH GUANCIALE, PARMESAN, MUSHROOMS AND SWEET PEAS

★ *Duck Confit*.....13.95

WITH CAULIFLOWER MASH, WILTED ARUGULA AND ROASTED MUSHROOMS

★ *Smoked Game Hen*.....14.50

WITH MAPLE CORNBREAD, COLLARD GREENS AND CANDIED CARROTS

★ *Coconut Shrimp*.....15.95

WITH MANDARIN SWEET CHILI SAUCE

Shrimp, Tomato, Goat Cheese and Basil.....17.00

SERVED WITH BAKED POLENTA AND A PARMESAN COOKIE

★ *Charbroiled Domestic Double Lamb Chops*.....34.95

WITH ROASTED DEMI GLACE AND BAKED EGGPLANT

★ *Fresh Catch*.....Market

BROILED WITH LEMON, BUTTER AND WHITE WINE

Prime Steaks

★ *14oz Prime Ribeye*.....31.95

★ *12oz Prime New York Strip*.....29.50

★ *8oz Prime Filet Mignon*.....36.00

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