

The
Club Continental
on the St. Johns River

Lunch Menu ~ March 2015

Soup

French Onion with Gruyère Crouton..... 5.50

Salads

**Soup and Salad* 10.50

A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD

**Chicken, Walnut and Grape Salad* 12.50

SERVED OVER MIXED GREENS WITH GRAPE TOMATOES, RED ONION AND SHREDDED CARROTS

**Sautéed Shrimp Salad* 15.50

JUMBO LOCAL SHRIMP, ARTISAN LETTUCE, ARUGULA, SPINACH, SOFT BOILED EGG, TOMATO WEDGES AND GOAT CHEESE, SERVED WITH A FRESH BAKED MUFFIN AND BALSAMIC VINAIGRETTE

Sandwiches

Italian Meatball Sliders..... 8.25

TENDER MEATBALLS, MARINARA SAUCE, MOZZARELLA, PARMESAN CHEESE AND BASIL PESTO ON WARM SLIDER ROLLS, SERVED WITH GARLIC FRENCH FRIES

Wrap of the Day..... 8.50

FRESH SLICED MEATS, CHEESE AND FRESH VEGGIES, SERVED WITH YOUR CHOICE OF SIDE

Blackened Tilapia Po Boy..... 8.50

FRESH TILAPIA, SHREDDED ROMAINE LETTUCE, SLICED TOMATO, PICKLES AND CAJUN REMOULADE ON A TOASTED HOAGIE ROLL WITH YOUR CHOICE OF SIDE

Entrées

Wild Mushroom Meatloaf..... 10.95

SERVED OVER GARLIC ROASTED MASHED POTATOES AND FINISHED WITH A LIGHT DEMI-GLACE

Chicken Schnitzel..... 12.25

TOPPED WITH A LEMON CAPER SAUCE AND SAUTÉED SPINACH

**Sautéed Shrimp A La Veracruz*..... 14.95

LOCAL SHRIMP, VERACRUZ SAUCE, YELLOW RICE AND FRESH VEGETABLES

**Sautéed Salmon*..... 16.25

TOPPED WITH A ROASTED CORN RELISH, SERVED OVER BLACK BEAN HUMMUS AND AVOCADO CREAM

**Local Fresh Catch* 16.25

TOPPED WITH HERB BREAD CRUMBS AND A LEMON BUERRE BLANC

Please ask your server about our Daily Features and Dessert Specials

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.