

The  
*Club Continental*  
on the St. Johns River

***Dinner Menu ~ May 2016***

*Soup*

*Cream of Broccoli* .....5.50

*Appetizers*

*Mushroom and Blue Cheese Bread Pudding*.....5.50

*House Cured Italian Speck Ham*.....9.50

WITH GRILLED FARM BREAD CROSTINI, BAVARIAN MUSTARD AND BALSAMIC MARINATED MUSHROOMS

*Shrimp Scampi*.....7.95

TENDER SHRIMP BROILED WITH GARLIC AND BUTTER

*Blue Crab Flan*.....7.95

SWEET BLUE CRAB BAKED IN A WHITE WINE CUSTARD. SERVED WITH TOAST POINTS

*Entrées*

★ *French Cut Chicken and Olives*.....13.95

BROILED AND SAUCED WITH TOMATO, WHITE WINE, MUSHROOMS AND OLIVES

*Braised Lamb Shank*.....22.95

WITH ANCHO CHILI, MINT PESTO AND GRILLED ONION FLOWER

★ *Fresh Local Grouper* .....34.95

BROILED AND SERVED WITH YELLOW TOMATO PUREE, PICKLED RED ONION AND BROWN BUTTER JULIENNE CARROTS

★ *Filet Mignon*.....34.95

GRILLED WITH TOMATO BALSAMIC DEMI GLACE AND TOPPED WITH PARMESAN

★ *Steamed Shrimp, Mussels, Clams Crab and Lobster* 36.50

IN A LEMON AND WHITE WINE BROTH WITH GARLIC AIOLI AND GRILLED FARM BREAD

★ *Steak of the Day*.....*See Server*

CHARBROILED AND SERVED WITH HERBED FRIES AND OUR HOUSE MADE SEASONED BUTTER

*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