

The
Club Continental

on the St. Johns River

Lunch Menu ~ May 2015

Soup

Thai Coconut Shrimp.....5.50

Salads

**Soup and Salad*10.50

A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD

**Grilled Chicken Salad*.....12.50

CITRUS MARINATED CHICKEN BREAST, PINEAPPLE, GOAT CHEESE AND CANDIED CASHEWS, SERVED OVER BABY ARUGULA, CALIFORNIA SPINACH, MIXED GREENS, RED ONION, GRAPE TOMATOES AND RASPBERRY VINAIGRETTE

**Shrimp Salad*13.50

PREPARED BLACKENED, SAUTÉED OR GRILLED, SERVED OVER MIXED GREENS WITH SHREDDED CARROTS, CUCUMBER, RED ONION, TOMATO AND GARLIC CROUTONS WITH YOUR CHOICE OF DRESSING

**Crab Cake BLT Salad*15.50

LIGHTLY SAUTÉED CRAB CAKES, CRISPY APPLEWOOD BACON, MIXED ARTISAN LETTUCE AND HEIRLOOM TOMATO WEDGES, SERVED WITH CITRUS VINAIGRETTE

Sandwiches

Bacon and Goat Cheese Boursin Flatbread Pizza.....8.50

GOAT CHEESE BOURSIN ON FLATBREAD, TOPPED WITH CRISPY APPLEWOOD BACON, CARMELIZED RED ONION, PEPPER JELLY AND TOPPED WITH FRESH ARUGULA SERVED WITH YOUR CHOICE OF SIDE

Teriyaki Steak Roll.....8.95

GRILLED MARINATED SIRLOIN, DAIKON RADISH, CUCUMBER, CARROT, SHREDDED LETTUCE, AVOCADO AND JAPANESE MAYO, ROLLED IN A FLOUR TORTILLA, SERVED WITH A SESAME GREEN BEAN SALAD

Turkey and Swiss.....8.95

THINED SLICED TURKEY BREAST, SWISS CHEESE, ALFALFA SPROUTS, YELLOW TOMATO AND THIN SLICED RED ONION WITH GREEN GODDESS AIOLI, SERVED ON TOASTED NINE-GRAIN BREAD WITH A TOMATO-CUCUMBER SALAD

Entrées

**Grilled Chicken*.....12.50

TENDER CHICKEN BREAST TOPPED WITH BRIE CHEESE, SAUTÉED WHITE MUSHROOMS AND SAUTÉED ARUGULA, FINISHED IN A RAINWATER MADEIRA DEMI GLACE

**Sweet Chili Salmon*14.50

SAUTÉED ALASKAN SALMON, SWEET CHILI SAUCE, SAUTÉED SUGAR SNAP PEAS AND PICKLED CARROTS, SERVED OVER JASMINE RICE

**Fresh Catch*14.50

PREPARED SAUTÉED, GRILLED, BLACKENED OR BAKED, TOPPED WITH JUMBO SHRIMP AND FINISHED IN A LEMON-CHIVE SAUCE

**Braised Short Ribs and Vegetables*.....16.50

WITH CREAMY GRITS AND CRISPY SWEET POTATO GARNISH

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.