

The
Club Continental
on the St. Johns River

Sunday Brunch Menu ~ November 2014

Soup

Soup du Jour.....4.95

Eggs and More

Baked Cinnamon French Toast..... 10.95

WITH MAPLE SYRUP, POWDERED SUGAR AND BACON

Spinach and Bacon Frittata..... 11.50

A LIGHT, FLUFFY FRITTATA WITH WHITE CHEDDAR CHEESE, BACON AND ONION, SERVED WITH TOAST AND BRUNCH POTATOES

Smoked Salmon and Scrambled Eggs..... 12.50

ROLLED IN A TORTILLA, TOASTED AND SLICED SUSHI STYLE, TOPPED WITH ONIONS, CAPERS, CREAM CHEESE AND CRISPY POTATOES

Crab Cake Benedict..... 13.95

TWO POACHED EGGS SERVED OVER JUMBO LUMP CRAB CAKE AND TOPPED WITH SAUCE CHORON

Entrées

**Spaghetti Squash Sauté*..... 10.95

CRISP SPAGHETTI SQUASH TOSSED WITH JULIENNE VEGETABLES AND FRESH BASIL, FINISHED WITH A LIGHT WHITE WINE AND TOMATO BROTH, WITH A TOUCH OF PARMESAN CHEESE

Hearty New England Clam Chowder..... 11.50

SERVED WITH OYSTER CRACKERS AND BRUNCH VEGETABLES

Chicken Schnitzel..... 13.25

WITH GARLIC AND TOMATO DEMI GLACE

**Grilled Porter House Pork Chop*..... 14.25

WITH ROASTED MUSHROOMS AND SCALLION BUTTER

**Sautéed Fresh Catch*..... 15.75

SERVED WITH LEMON CAPER BEURRE BLANC

**Blackened Sirloin Steak and Shrimp*..... 16.75

SERVED WITH MUSHROOM MASHED POTATOES AND BRUNCH VEGETABLES

**Please ask your server about our Brunch
Menu Specials 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.