## The Club Continental

on the St. Johns River

## Sunday Brunch Menu ~ November 2015

Soup	
Soup Du Jour	5.50
Eggs and More	
Cheese Blintz	0.50
WITH BLUEBERRY SAUCE, FRESH FRUIT AND MUFFIN	
*Home Fries and Eggs Your Way10	0.95
NORTHERN STYLE HOME FRIES WITH BACON AND SWEET ONIONS. SERVED WITH TOAST AND BACON OR SAU	JSAGE
Baked Eggs17	1.95
TWO EGGS ON A FLOUR TORTILLA, TOPPED WITH CHORIZO, SCALLION, TOMATO, CILANTRO, CHEDDAR AND BABRUNCH POTATOES	
Bagel and Lox13	3.95
TWO EGGS YOUR WAY OVER A TOASTED BAGEL WITH SMOKED SALMON, CREAM CHEESE AND SCALLIONS. SERVED WITH BRUNCH POTATOES	
⇒Shrimp Diane Omelet14	4.50
TENDER SHRIMP WITH MUSHROOMS, SCALLIONS AND CAJUN SEASONING IN AN OMELET. FINISHED WITH WE CHEDDAR CHEESE	
Entrées	
Coconut Curry Chicken 12	2.95
WITH PINEAPPLE, JASMINE RICE AND BRUNCH VEGETABLES	
Pork Loin Schnitzel 12	2.95
WITH LEMON AND MUSHROOMS, MASHED POTATOES AND BRUNCH VEGETABLES	
*Fresh Catch14	4.95
TOPPED WITH LUMP CRAB, SPINACH AND HOLLANDAISE SAUCE	
*Steak Ranchero13	5.95
RIBEYE STEAK GRILLED WITH PEPPERS AND ONIONS IN A SPICY RANCHERO SAUCE	

## 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.