

The
Club Continental
on the St. Johns River

Dinner Menu ~ November 2014

Soup

Italian Wedding.....4.95

Appetizers

**Charcuterie Plate*.....8.50

ASSORTED HOUSE MADE CHARCUTERIE AND IMPORTED CHEESE, SERVED WITH
FOCCACIA CROSTINI AND OLIVES

Grilled Horseradish Filled Shrimp.....8.95

WRAPPED IN SMOKED BACON AND BRUSHED WITH BOURBON BBQ SAUCE

**Baked Oysters*10.25

ON THE HALF SHELL WITH PARMESAN AND LEMON AIOLI

Entrées

**Spaghetti Squash Sauté*..... 13.95

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

Bermuda Rum Brined Game Hen..... 15.25

CHERRY WOOD SMOKED, SERVED WITH SAVORY CREAMY LEEK BREAD PUDDING
AND CANDIED CARROTS

**Porchetta*..... 19.50

ITALIAN PORK ROAST, FILLED WITH BASIL, ROASTED GARLIC, ROASTED RED
PEPPERS, OLIVES AND ORANGE ZEST, SERVED WITH A BALSAMIC TOMATO SAUCE

**Seared Crispy Skin Norwegian Salmon* 25.50

OVER MARINATED SOMEN NOODLES, FINISHED WITH A WARM SOY GINGER
VINIAGRETTE

**Filet Mignon Au Poivre*..... 33.50

CRACKED BLACK PEPPER CRUSTED, PAN SEARED AND FINISHED WITH A
BRANDIED DEMI GLACE

**Chilean Sea Bass* 34.50

GRILLED AND SERVED WITH ANCHO CHILI BROTH AND TOPPED WITH
CILANTRO PESTO

***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