

The
Club Continental
on the St. Johns River

Dinner Menu ~ November 2015

Soup

Potato and Bacon With Cheddar.....5.50

Appetizers

Butternut Squash Ravioli7.95

WITH BROWN BUTTER AND SAGE

Seafood Gumbo.....8.25

WITH SHRIMP, CRAB, OYSTERS AND ANDOUILLE SAUSAGE

**Smoked Salmon and Potato Latkes*.....9.95

WITH CHIVE CRÈME FRAICHE, CAPER RELISH AND SALMON CAVIAR

Entrées

Roasted Vegetable Open Faced Ravioli.....15.95

EGGPLANT, SQUASH, ZUCCHINI, MUSHROOM, ONION, RED PEPPER AND SPINACH TOSSED WITH BURRATA CHEESE, FINISHED WITH TOMATO AND RED PEPPER COULIS

Asian Duckling.....18.95

SERVED WITH STICKY RICE, JULIENNE VEGETABLES AND A PLUM SAUCE

**Fresh Catch*24.95

BLACKENED, BAKED, SAUTEED WITH LEMON BUTTER AND WHITE WINE OR GRILLED WITH LIME CILANTRO BUTTER

**Maine Lobster and Pappardelle Pasta*.....27.50

TOSSED WITH OVEN DRIED TOMATO, SHALLOTS, SWEET PEAS IN LOBSTER SAUCE. GARNISHED WITH CRISPY SWEET POTATO

**Filet Mignon*.....36.95

SIMPLY PAN SEARED AND SERVED WITH A BEARNAISE SAUCE

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