

The
Club Continental
on the St. Johns River

Lunch Menu

Soup

New England Clam Chowder.....4.95

Salads

★ *Soup and Salad or Half Sandwich*.....8.95

A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD

★ *Tarragon Chicken Salad*.....8.95

SERVED IN A YELLOW TOMATO FLOWER WITH RYE TOAST POINTS

★ *Grilled Chicken Salad*.....10.95

FIELD GREENS, GOLDEN RAISINS, STRAWBERRIES, CANDIED PECANS, GOAT CHEESE, SHREDDED CARROTS AND ROMA TOMATO WEDGES WITH HOUSE DRESSING AND A FRESH MUFFIN

★ *Shrimp Salad*.....11.95

ICEBURG LETTUCE, MANDARIN ORANGES, BROCCOLI, SHREDDED CARROTS, SCALLIONS, CELERY, TOASTED PEANUTS AND CHOW MEIN NOODLES WITH SOY-GINGER VINAIGRETTE

Sandwiches

Grilled Chicken and Mushroom Panini.....8.95

WITH CARMELIZED ONIONS, PROVOLONE CHEESE AND GARLIC AIOLI ON FARM BREAD

French Dip..... 10.00

SLOW COOKED ROAST BEEF, CARMELIZED ONIONS, SWISS CHEESE AND HORSERADISH MAYO ON A TOASTED BAUGETTE WITH AU JUS

Open Face Salmon BLT..... 10.95

SAUTEED ALASKAN SALMON, BACON, SHREDDED ROMAINE LETTUCE, SLICED TOMATO, CUCUMBER AND GREEN GODDESS MAYO ON 8-GRAIN BREAD

Sandwiches Served With Your Choice Of

Fresh Fruit, Seasoned Fries, Sweet Potato Fries, Side Salad or Coleslaw

Entrées

Crispy Coconut Chicken.....10.95

HAND BREADED AND SERVED WITH SEASONED FRIES, CILANTRO SLAW AND ORANGE-CHILI DIPPING SAUCE

★ *Roast Beef*.....13.50

SLOW COOKED WITH SAUTEED MUSHROOMS, DEMI GLACE AND ROASTED GARLIC MASHED POTATOES

★ *Ginger Shrimp*.....14.50

SERVED OVER JASMINE RICE WITH STIR FRY VEGETABLES AND FINISHED WITH GINGER SAUCE

★ *Fresh Catch*.....15.95

PREPARED BLACKENED, BROILED OR SAUTEED. SERVED WITH STARCH OF THE DAY AND VEGETABLE DU JOUR. FINISHED WITH LEMON BEURRE BLANC, BASIL PESTO OR CAPER-LEMON BUTTER

Club House Steaks Also Available Upon Request
Please ask your server about our specials and desserts

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.