

The  
*Club Continental*  
on the St. Johns River

**Lunch Menu ~ November 2014**

*Soup*

*Italian Wedding* ..... 4.95

*Salads*

\**Soup and Salad* ..... 11.50

A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD

\**Grilled Chicken, Walnuts and Dried Fruit Salad* .. 12.25

TENDER CHICKEN BREAST, CANDIED WALNUTS AND MIXED DRIED FRUIT, SERVED OVER ARTISAN LETTUCE WITH OUR HOUSE BALSAMIC DRESSING

*Tempura Shrimp Salad* ..... 13.50

LOCAL SHRIMP LIGHTLY FRIED, SERVED OVER MIXED GREENS WITH SHREDDED CABBAGE, CARROT, CUCUMBER AND GREEN ONION, WITH A SWEET TERIYAKI VINAIGRETTE

*Sandwiches*

*Turkey BLT on Croissant* ..... 8.75

THIN SLICED TURKEY BREAST, APPLEWOOD BACON, ROMAINE LETTUCE, ROMA TOMATO AND GREEN GODDESS AIOLI, SERVED WITH YOUR CHOICE OF OUR FRESH SIDES

\**Baja Shrimp Tacos* ..... 9.25

SAUTÉED LOCAL SHRIMP, SHREDDED CABBAGE, PICO DE GALLO AND CHIPOTLE CREMA, SERVED IN A SOFT CORN TORTILLA WITH A BLACK BEAN SALAD

*Entrées*

*Italian-Style Meatloaf* ..... 10.25

TOPPED WITH MARINARA SAUCE, SERVED OVER A CRISPY POLENTA CAKE WITH FRESH ARUGULA AND SHAVED PARMESAN

\**Spaghetti Squash Sauté* ..... 10.95

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

\**Grilled Chicken Breast* ..... 12.50

SERVED OVER SAUTÉED BABY SPINACH, WITH PICCATA SAUCE AND CRISPY ONION STRAWS WITH ROSEMARY MASHED POTATOES

\**Crab Stuffed Tilapia* ..... 13.95

TOPPED WITH MARINATED ARTICHOKE IN A LEMON-BASIL SAUCE

\**Sautéed Salmon and Fettuccine Pasta* ..... 14.50

TOSSED IN A LIGHT CREAMY DILL SAUCE WITH PEAS, GRAPE TOMATOES AND WILD MUSHROOMS

*Three Peppercorn Sirloin* ..... 15.95

THIN SLICED, SERVED WITH SAUTÉED WILD MUSHROOMS IN A BURGUNDY DEMI-GLACE

*Please ask your server about our Daily Features and Dessert Specials*

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.