

The
Club Continental
on the St. Johns River

Dinner Menu ~ October 2016

Soup

Wild Mushroom.....5.95

Appetizers

Steak Wonton.....8.50

CRISPY WONTON TOPPED WITH SOY GINGER MARINATED STEAK, TOASTED SESAME SEED,
GARLIC CHILI SAUCE AND AVOCADO AIOLI

Forest Mushroom Open Face Ravioli.....9.00

PORCINI, MOREL, OYSTER AND SHITAKE MUSHROOMS TOSSED WITH SHALLOTS, FRESH THYME,
MADIERA WINE AND A TOUCH OF CREAM

Crab Cakes.....9.50

WITH LEMON BEURRE BLANC AND MANGO COULIS

Entrées

★ *Chicken Breast*.....15.50

FILLED WITH SPINACH AND HOUSE CURED PROSCUITTO FINISHED WITH TOMATO JUS
AND BASIL OIL

Butternut Squash Ravioli.....16.50

WITH BROWN BUTTER AND SAGE

★ *Blackened Salmon*.....17.95

WITH LIME CILANTRO BUTTER AND PINEAPPLE SALSA

★ *Shrimp Pasta*.....23.50

SHRIMP, TOMATO, BASIL AND GOAT CHEESE TOSSED WITH ANGEL HAIR PASTA AND ASIAGO
CHEESE

★ *Fresh Catch*.....24.95

BROILED WITH SUNDRIED TOMATO PESTO, CALAMATA OLIVE AND LEMON

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