

The
Club Continental
on the St. Johns River

Sunday Brunch Menu ~ October 2014

Soup

Wisconsin Cheese..... 4.95

Eggs and More

**Eggs Benedict*..... 12.95

TWO POACHED EGGS SERVED OVER SOUR DOUGH WITH JUMBO ASPARAGUS AND PROSCIUTTO HAM
TOPPED WITH HOLLANDAISE SAUCE

**Smoked Salmon and Eggs*..... 13.50

TWO EGGS SOFT SCRAMBLED, OVER POTATO LATKE'S WITH SMOKED SALMON AND LEMON
BEURRE BLANC

**Crab Frittata*..... 13.50

TWO EGGS SCRAMBLED AND TOPPED WITH OUR CRAB BOURSIN AND BRUNCH POTATOES

Banana and Pecan French Toast..... 11.95

WITH PECAN BUTTER, MAPLE SYRUP AND BACON

Entrées

**Smoked Salmon Pasta*..... 13.25

SMOKED SALMON TOSSED WITH MUSHROOMS, SCALLION, FETTUCINE, GREEN PEAS AND A TOUCH
OF CREAM

**Crab Meat and Shrimp Cannelloni*..... 15.50

BLUE CRAB AND SAUTÉED SPINACH ROLLED IN THIN PASTA, BAKED AND SAUCED WITH BÈCHAMEL SAUCE

**Grilled Sirloin Steak*..... 16.50

WITH JUMBO SAUTÉED MUSHROOMS AND OUR HOUSE STEAK BUTTER

**Rainbow Trout*..... 14.50

GENTLY SAUTÉED WITH HERB BREAD CRUMBS AND FINISHED WITH LEMON BEURRE BLANC

**Jamaican Spiced Black Pepper Chicken Breast*..... 12.50

WITH SWEET PLANTAINS AND MANGO SALSA

***Please ask your server about our Brunch
Menu Specials 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.