The Club Continental

on the St. Johns River

Sunday Brunch Menu ~ October 2015

| Soup | |
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| Soup Du Jour | 5.50 |
| Eggs and More | |
| *Crustless Mushroom, Bacon and Cheddar Quiche served with a side of fresh fruit | .10.95 |
| *Shrimp, Chorizo and Scrambled Eggsserved in a tortilla along with Brunch potatoes and vegetables | .13.50 |
| Twin Crab Cakes | .14.25 |
| WITH ROASTED RED PEPPER SAUCE, TOPPED WITH TWO POACHED EGGS. SERVED WITH BRUNCH POTATO | OES |
| Lobster Benedict | .15.50 |
| TWO EGGS YOUR WAY ON A TOASTED ENGLISH MUFFIN WITH MAINE LOBSTER, TOMATOES, SCALLIONS, SAUCE CHORON AND CRISPY ONIONS | |
| Entrées | |
| Brunch Burger | 9.95 |
| GRILLED 80Z ANGUS BURGER WITH CHEDDAR, LETTUCE, TOMATO AND CRISPY ONION ON A CHALLAH BREAD ROLL WITH FRIES | |
| *Chicken Scaloppine Piccata | .12.50 |
| WITH LEMON, BUTTER, CAPERS AND WHITE WINE | |
| *Grilled Pork Chop | .13.95 |
| WITH BRANDIED APPLE BUTTER AND CINNAMON CARROTS | |
| Fish Tacos | .14.50 |
| TWO FLOUR TORTILLAS FILLED WITH BLACKENED FRESH CATCH, CILANTRO SLAW AND CHIPOTLE AIOLI. SERVED WITH BRUNCH POTATOES AND VEGETABLES | |
| *Seared Salmon | .16.95 |
| SERVED OVER BROCCOLINI WITH HOLLANDAISE SAUCE | |

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.