

The
Club Continental
on the St. Johns River

Dinner Menu ~ October 2014

Soup

Wisconsin Cheese.....4.95

Appetizers

**Sea Scallop Mousse*.....9.50

WITH TOMATO JAM AND BASIL CONSOMMÈ

Blue Crab and Fresh Herb Salad.....9.95

WITH CRISPY MILAGRO TORTILLA AND AVOCADO

**Warm Goat Cheese and Prosciutto Ham*.....8.95

TOPPED WITH SUN-DRIED TOMATO PESTO WITH A GARNISH OF FRIED SPINACH

Entrées

**Filet Mignon*..... 29.95

TOPPED WITH SEARED FOIE GRAS AND SAUCED WITH BRANDY AND BLACK PEPPER CORN JUS

**Rainbow Trout*..... 18.95

LIGHTLY SAUTÈED WITH CRAWFISH TAILS AND FINISHED WITH A CAJUN SEASONED BEURRE BLANC

**Lobster Newburg*..... 29.95

OUR HOUSE VERSION, HALF MAINE LOBSTER FILLED WITH JUMBO LUMP CRAB, SHRIMP AND SEA SCALLOPS, BAKED WITH HERB BREAD CRUMBS AND FINISHED WITH A TOMATO LOBSTER SAUCE

**Island Spiced Black Pepper Chicken Breast* 13.95

WITH SWEET PLANTAINS AND MANGO SALSA

**Shrimp and Spinach Fettuccine*..... 17.95

WITH CALIFORNIA SPINACH, PECORINO ROMANO CHEESE AND RICOTTA BOURSIN

***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