

The
Club Continental
on the St. Johns River

Lunch Menu ~ October 2014

Soup

Wisconsin Cheese 4.95

Salads

* *Curry Chicken Salad* 12.25

SLOW POACHED CHICKEN BREAST, TOASTED ALMONDS, APPLES, RAISINS AND CARROTS IN A LIGHT CURRIED DRESSING, SERVED OVER MIXED GREENS WITH A FRESH BAKED MUFFIN

* *Grilled Chicken Caesar Salad*..... 12.00

SERVED OVER FRESH CUT ROMAINE LETTUCE WITH PARMESAN CHEESE AND GARLIC CROUTONS TOSSED IN CREAMY CAESAR DRESSING (SUBSTITUTE SHRIMP FOR CHICKEN FOR AN ADDITIONAL \$2.00)

* *Soup and Salad* 11.50

A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD

Sandwiches

Hot Ham and Swiss 8.25

THIN SLICED HAM, BABY SWISS, SLICED RED ONION, SLICED TOMATO AND BABY LETTUCE WITH HONEY MUSTARD AIOLI ON A TOASTED HOAGIE ROLL, SERVED WITH YOUR CHOICE OF ONE FRESH SIDE

* *Buffalo Chicken Wrap*..... 7.95

GRILLED CHICKEN BREAST TOSSED IN A MILD BUFFALO SAUCE, WITH BABY LETTUCE, DICED TOMATOES, RED ONION AND BLUE CHEESE CRUMBLES, SERVED WITH GARLIC SCENTED FRENCH FRIES

Entrées

* *Local Fresh Catch* 15.95

SAUTÉED AND TOPPED WITH COLOSSAL CRAB AND FINISHED WITH LEMON BEURRE BLANC, SERVED OVER A BED OF SAUTÉED BABY SPINACH

* *Chicken Schnitzel*..... 11.95

CRISPY BONELESS CHICKEN CUTLET TOPPED WITH A CREAMY MUSHROOM SAUCE

* *Sirloin Ranchero*..... 15.95

8 OZ SIRLOIN PAN SEARED AND TOPPED WITH SAUTÉED GREEN BELL PEPPER AND SPANISH ONIONS, FINISHED WITH OUR HOUSE RECIPE RANCHERO SAUCE AND SERVED WITH YELLOW RICE

* *Shrimp Alfredo*..... 14.95

LOCAL JUMBO SHRIMP, BROCCOLI FLORETS AND FETTUCCINE PASTA TOSSED IN A CLASSIC CREAMY ALFREDO SAUCE

* *Baked Alaskan Salmon*..... 15.95

SERVED WITH A ROASTED ROMA TOMATO AND FRESH BASIL PESTO

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.