

The  
*Club Continental*  
on the St. Johns River

***Lunch Menu ~October 2015***

*Soup*

*Chicken Risotto Soup*.....4.95

*Salads*

*\*Soup and Salad* .....8.95

A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD

*\*Salad Trio*.....12.50

CHICKEN, PINE NUT AND BROCCOLI SALAD, FRESH FRUIT AND COTTAGE CHEESE. SERVED OVER ARTISAN LETTUCE

*\*Blackened Filet Mignon Tips Salad*..... 14.50

WITH YELLOW TOMATO WEDGES, BOILED EGG, BELL PEPPER AND GARLIC CROUTONS. SERVED OVER ROMAINE LETTUCE WITH A SPICY BLUE CHEESE DRESSING

*Sandwiches*

*Burger of the Day*.....8.50

ASK YOUR SERVER FOR DETAILS

*Smoked Chicken Quesadilla*.....8.50

WITH CORN, BLACK BEANS, BELL PEPPERS AND WHITE CHEDDAR CHEESE. SERVED WITH YELLOW RICE, SOUR CREAM AND CHIPOTLE SALSA

*Entrées*

*\*Chicken Piccata*.....12.25

MEDALLIONS OF CHICKEN BREAST TOPPED WITH A LEMON WHITE WINE AND CAPER SAUCE. SERVED WITH SAUTEED SPINACH AND ROASTED GARLIC MASHED POTATOES

*\*Pan Seared Alaskan Salmon*.....14.50

TOPPED WITH DICED ROMA TOMATO AND FRESH CHIVES IN A LIGHT CREAM SAUCE

*Sautéed Shrimp*.....15.25

SERVED OVER A CRISPY GRIT CAKE WITH TASSO CREAM SAUCE. GARNISHED WITH DICED TOMATO AND SCALLION

*Local Fresh Catch and King Crab*.....16.50

PREPARED BAKED, BLACKENED, GRILLED OR SAUTEED AND FINISHED WITH A SIMPLE CHABLIS WINE PAN JUS. SERVED WITH GRILLED ASPARAGUS AND POTATO CROQUETTES

*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.