

The
Club Continental
on the St. Johns River

Dinner Menu ~ September 2016
Soup

Italian Garlic Soup with Asiago Croutons.....5.95

Appetizers

Crispy Duck Spring Roll.....7.50

ASIAN ROAST DUCK, PLUM SAUCE, ENOKI MUSHROOMS, SCALLIONS, GINGER AND SWEET POTATO

★ *White Cheddar Grits.....8.50*

WITH HOUSE MADE TASSO HAM, SCALLIONS, TOMATO AND SWEET ONION CONFIT

Lobster Mac and Cheese.....8.50

★ *Roasted Blue Point Oysters.....10.95*

WITH GARLIC, SPINACH AND ANISE

Entrées

★ *Baked French Cut Chicken and Asparagus.....14.95*

WITH ROAST GARLIC AND MUSHROOM CREAM

★ *Broiled Rainbow Trout and Blue Lump Crab.....16.50*

WITH BROWN BUTTER, SCALLIONS AND ALMONDS

★ *Smoked Salmon Fettuccine.....16.95*

SMOKED SALMON TOSSED WITH GREEN PEAS, CREMINI MUSHROOMS AND TOUCH OF CREAM

★ *Veal Chop.....29.50*

PAN SEARED WITH ROASTED BRUSSEL SPROUTS, JULIENNE CARROTS AND PORT WINE BASIL SAUCE

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