

The
Club Continental
on the St. Johns River

Sunday Brunch Menu ~ September 2014

Soup

Asian Crabmeat and Asparagus..... 4.95

Eggs and More

Lobster Benedict..... 13.95

TWO POACHED EGGS SERVED OVER FARM BREAD TOAST ROUNDS WITH MAINE LOBSTER AND TOMATO,
FINISHED WITH SAUCE CHIRON

Mexican Eggs, Chorizo and Tortilla..... 11.95

TWO EGGS SCRAMBLED, TOSSED WITH TORTILLA, TOMATO, SCALLION, CILANTRO, CHORIZO, JACK CHEESE
AND ONION

**Two Eggs your Way*..... 9.95

WITH BACON, BRUNCH POTATOES, GRITS AND TOAST

Blueberry Pancakes..... 10.95

WITH MAPLE SYRUP, WHIPPED CREAM AND APPLE CURED BACON

Entrées

**Spicy Island Seasoned Salmon*..... 15.50

GRILLED AND SERVED WITH PINEAPPLE SALSA AND SWEET PLANTAINS

**Tilapia and Blue Crab*..... 11.95

WITH FRESH THYME AND LEMON BEURRE BLANC

**Chicken Scaloppini*..... 11.95

THINLY SLICED CHICKEN BREAST SAUTÉED WITH MUSHROOMS, LEMON AND BASIL FINISHED WITH WHITE WINE,
PARMESAN CHEESE AND PARSLEY

**Grilled Sirloin*..... 14.95

SLICED AND TOPPED WITH OUR GARLIC PARMESAN BUTTER, SERVED WITH SAUTÉED SPINACH AND
BRUNCH POTATOES

Fried Shrimp and Calamari Combo..... 15.50

SERVED WITH CHIPOTLE AIOLI AND SWEET CHILI 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.