

The
Club Continental
on the St. Johns River

Sunday Brunch Menu ~ September 2016

Soup

Soup du Jour.....5.50

Eggs and More

Cheese Blintz.....11.95

TOPPED WITH FRESH BERRIES AND RASPBERRY COULIS. SERVED WITH HOUSE MADE SAUSAGE AND TWO EGGS YOUR WAY

Traditional Eggs Benedict.....12.50

★ *Baked Huevos Ranchero*.....12.50

TWO EGGS YOUR WAY OVER FRESH BLUE CORN TORTILLA WITH SAUCE RANCHERO. FINISHED WITH GRATED WHITE CHEDDAR, SCALLION AND PEPPERS

★ *Cajun Beef Tips and Eggs*.....14.50

CHARBROILED BEEF TIPS WITH CAJUN SEASONING, SCALLION, PEPPERS AND ONIONS. SERVED WITH TWO EGGS YOUR WAY AND CHEESE GRITS

Entrées

★ *Spaghetti and Meatball*.....10.50

HOUSE MADE ITALIAN MEATBALL COOKED IN FRESH MARINARA AND FINISHED WITH ROMANO CHEESE

★ *Herb Roasted Chicken*.....12.50

WITH CHICKEN DEMI GLACE, MASHED POTATOES AND SEASONAL VEGETABLES

★ *Sautéed Eggplant*.....14.95

TOPPED WITH JUMBO LUMP CRAB AND FINISHED WITH LEMON BEURRE BLANC

★ *Fresh Catch*.....15.95

BROILED WITH LEMON, BUTTER AND WHITE WINE. TOPPED WITH SAUTEED SPINACH AND ROASTED TOMATO

★ *10oz Ribeye Steak*.....18.50

SERVED WITH PANED ONIONS, PEPPERS, JALAPENO AND GARLIC

***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.