

The
Club Continental
on the St. Johns River

Dinner Menu ~ September 2015

Soup

Creamy Beer Cheese Soup.....5.50
WITH BACON, CHEDDAR AND SCALLION CROSTINI

Appetizers

Crispy Brie.....7.95
WITH SWEET BALSAMIC MUSHROOMS AND PROSCIUTTO ON FOCACCIA

Chipotle Shrimp.....7.95
WITH CILANTRO PESTO AND GARLIC PUREE ON BLACK BEAN CAKES

Marinated Asparagus, Mushrooms and Guanciale.....7.95
WITH BALSAMIC VINAIGRETTE AND GOAT CHEESE

Entrées

**Pappardelle Pasta*.....15.50
WITH PROSCIUTTO, MUSHROOMS, ASPARAGUS, FRESH THYME AND SHALLOTS, TOSSED
WITH GRUYERE CHEESE

**Springer Mountain Farms Chicken Breast*.....16.50
BRINED AND GRILLED. SERVED OVER THIN POLENTA PANCAKE FINISHED WITH
ASPARAGUS AND CARMELIZED CARROTS

**Grouper Caponata*28.95
BAKED WITH EGGPLANT, BABY ZUCCHINI, CHERRY TOMATOES, CAPERS, SWEET PEPPERS
AND SPANISH OLIVES

**Filet Mignon*.....35.50
PAN SEARED AND SERVED WITH ROASTED POBLANO CHILI FILLED WITH A SWEET CORN
RISOTTO. FINISHED WITH MEXICAN ADOBO SAUCE

Lobster Tail and Rock Shrimp.....36.95
BAKED MAIN LOBSTER TAIL FILLED WITH SAUTEED ROCK SHRIMP AND HERB BREAD
CRUMBS. SERVED WITH LEMON GRASS BEURRE BLANC AND SRIRACHA AIOLI

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