

The
Club Continental
on the St. Johns River

Lunch Menu ~ September 2014

Soup

Asian Crabmeat and Asparagus 4.95

Salads

**Curry Chicken Salad* 12.25

SLOW POACHED CHICKEN BREAST, TOASTED ALMONDS, APPLES, RAISINS AND CARROTS IN A LIGHT CURRIED DRESSING, SERVED OVER MIXED GREENS WITH A FRESH BAKED MUFFIN

Crispy Calamari Salad 11.95

SERVED OVER BABY GREENS, CHINESE CABBAGE, CUCUMBERS, CARROTS, CILANTRO AND RED ONION WITH A LIME-MISO DRESSING

**Salmon Salad* 13.50

PREPARED YOUR WAY, BLACKENED, GRILLED OR SAUTÉED, SERVED OVER A LARGE HOUSE SALAD WITH FRESH DILL VINAIGRETTE, FRESH CUT FRUIT AND A BAKED MUFFIN

**Soup and Salad* 11.50

A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD

Sandwiches

Hot Ham and Swiss 8.25

THIN SLICED HAM, BABY SWISS, SLICED RED ONION, SLICED TOMATO AND BABY LETTUCE WITH HONEY MUSTARD AIOLI ON A TOASTED HOAGIE ROLL SERVED WITH YOUR CHOICE OF ONE FRESH SIDE

Shrimp Quesadilla 9.50

TENDER LOCAL SHRIMP, ROASTED CORN, BELL PEPPER, TOMATO, JALEPEÑO, SCALLIONS AND FRESH CILANTRO, SERVED WITH CHIPOTLE TOMATO SALSA AND A SIDE SALAD

Crab Cake BLT Sliders 10.50

CLASSIC CRAB CAKES LIGHTLY SAUTÉED, APPLEWOOD BACON, BABY LETTUCE, ROMA TOMATO AND LEMON AIOLI, SERVED ON A TOASTED ROLL WITH FRENCH FRIES

Entrées

**Paprika Grouper* 15.95

LOCAL GROUPEL RUBBED WITH SMOKED PAPRIKA AND SLOW BAKED, SERVED OVER SAUTÉED ARUGULA, FINISHED WITH A LEMON BUTTER AND WHITE WINE SAUCE

**Chicken and Tarragon* 10.95

CUTLETS OF TENDER CHICKEN, SLICED MUSHROOMS, SHALLOTS, FRESH TARRAGON AND VERMOUTH

**Filipino Style Beef Ribs* 11.95

SLOW COOKED IN ADOBO SEASONING WITH MUSHROOMS AND CARROTS, SERVED OVER GARLIC STEAMED RICE AND GARNISHED WITH SCALLIONS AND TOASTED SESAME SEEDS

**Grilled Sirloin and Fries* 15.95

8OZ SIRLOIN GRILLED AND TOPPED WITH A WARM CHIMICHURRI SAUCE, SERVED WITH GARLIC FRENCH FRIES

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.