

The
Club Continental
on the St. Johns River

Dinner Menu ~ August 2015

Soup

Manhattan Clam Chowder.....5.50

Appetizers

**Spaghetti All'Amatriciana*.....7.75

AN ITALIAN CLASSIC WITH FRESH TOMATOES, GARLIC AND OUR HOUSE CURED GUANCIALE.
TOSSED WITH ALDENTE SPAGHETTI AND FINISHED WITH PECORINO ROMANO CHEESE

Beef Short Rib Ravioli.....8.00

WITH VEAL DEMI GLACE AND PORCINI MUSHROOMS

Crab Cakes.....9.50

WITH LEMON BEURRE BLANC AND MANGO COULIS

Entrées

**Springer Mountain Farms Chicken Breast*.....15.95

WITH GRILLED PORTOBELLO MUSHROOM AND GARLIC SCENTED RED POTATOES

**House Made Olive Pasta*21.50

WITH SHRIMP AND CALIMARI TOSSED IN A SAN MARZANO TOMATO SAUCE WITH BASIL
AND GARLIC

★*T-Bone Steak*.....34.00

GRILLED TO PERFECTION AND SERVED WITH SAUTEED WILD MUSHROOMS, CARMELIZED
ONIONS AND HERB FRENCH FRIES

★*Sea Bass*.....34.50

SEARED AND SERVED WITH ROASTED CAMPARI TOMATOES AND SPICY BASIL PESTO

★*Veal Chops For Two*.....43.95

GRILLED AND FINISHED WITH LEMON, BUTTER, WHITE WINE AND CAPERS. SERVED
WITH LINGUINE AND ROASTED EGGPLANT.

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