

The  
*Club Continental*  
on the St. Johns River

**Sunday Brunch Menu**

*Soup*

*Soup du Jour*..... 6

*Eggs and More*

*Your Choice of Two Sides*

HASH BROWN CASSEROLE, VEGETABLE DU JOUR, BACON, HOUSE MADE SAUSAGE, FRESH FRUIT,  
GRITS OR CHEESE GRITS, ONION RINGS, HERBED FRENCH FRIES  
ADD ASPARAGUS AS A SIDE TO ANY ENTRÉE FOR \$3.00

*Swedish Crepes*..... 10

WITH FRESH BERRIES, ORANGE GRAND MARNIER SYRUP AND WHIPPED CREAM

★ *Huevos Rancheros*..... 10

OUR TWIST WITH TWO EGGS OVER CORN TORTILLA WITH CHORIZO, SCALLIONS, TOMATO,  
AVOCADO AND RANCHERO SAUCE

*Blueberry French Toast*..... 11

*Smoked Salmon and Scrambled Eggs Crepes* ..... 12

TENDER SCRAMBLED EGGS AND BOURSIN CHEESE. SERVED IN CREPES AND TOPPED WITH  
SMOKED SALMON AND LEMON BEURRE BLANC

*Eggs Benedict* ..... 12

TRADITIONAL OR MIX IT UP WITH SMOKED SALMON, TOMATO, HAM, SHRIMP, BACON OR  
SAUSAGE

*Breakfast Flatbread*..... 12

WITH SHRIMP, TOMATO, SCRAMBLED EGGS AND GOAT CHEESE ON FOCACCIA FLAT BREAD

★ *Lobster and Caviar Omelet* ..... 14

WITH LEMON BEURRE BLANC AND CRISPY POTATO GARNISH

*Entrées*

*Fish Camp Fry*..... 11

CRISPY SHRIMP, FLOUNDER AND HUSH PUPPIES. SERVED WITH COCKTAIL AND TARTER SAUCE

★ *Chicken Cordon Bleu*..... 13

OUR TWIST WITH SERRANO HAM AND SMOKED PROVOLONE. SAUTEED AND FINISHED WITH  
MUSHROOMS IN A WHITE WINE JUS

★ *Shrimp and Linguine* ..... 16

TOSSED WITH FRESH BASIL PESTO AND ROASTED CHERRY TOMATOES

★ *Fresh Catch*..... 18

YOUR CHOICE OF BAKED, BROILED, BLACKENED OR SAUTEED. TOPPED WITH JUMBO LUMP  
CRAB IN A WHITE WINE SAUCE

★ *The Kennedy Brunch Steak*..... 19

12 OZ. PAN SEARED RIBEYE WITH FRESH HERBS, GARLIC AND ONION IN A FRESH TOMATO  
SAUCE. SERVED WITH MASHED POTATOES AND VEGETABLE DU JOUR

**USDA Prime Club House Steaks Also Available During Brunch and Lunch**

**See Server For Specials and Dessert Selections**

PLEASE BRING ANY FOOD ALLERGIES TO THE ATTENTION OF OUR MANAGER

★ *These items can be prepared gluten-free*

PRICES ARE SUBJECT TO 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.