

The
Club Continental
on the St. Johns River

Dinner Menu
Soup

Soup Du Jour 6

Appetizers

Butternut Squash Ravioli 8

WITH WALNUTS AND BROWN BUTTER CREAM

★ *Bourbon BBQ Shrimp* 9

BACON WRAPPED SHRIMP FILLED WITH HORSERADISH. FINISHED WITH BOURBON BBQ SAUCE

Duck Pot Stickers 9

WITH MILD SPICE HUNAN CHILI SAUCE AND CRISPY SWEET POTATO

★ *Smoked Salmon Fettuccine* 11

Foie Gras French Toast 12

WITH STRAWBERRIES AND BALSAMIC SYRUP

★ *In House Cured 2 Year Old Prosciutto* 12

SERVED WITH FOCACCIA CROSTINI, ARUGULA, BALSAMIC SYRUP AND HONEY

Entrées

★ *Baked Eggplant Parmesan* 15

WITH SAN MARZANO TOMATO SAUCE, GOAT CHEESE AND FRIED BASIL

★ *Sautéed Orzo* 15

WITH SPINACH, MUSHROOMS, PINE NUTS, SUNDRIED TOMATOES, ARTICHOKE AND GARLIC

★ *Chicken Cordon Bleu* 16

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

★ *Roast Suckling Pig* 18

SERVED WITH STICKY RICE AND A SWEET AND SOUR GLACE

★ *Merlot and Tomato Braised Lamb Osso Bucco* 18

WITH SMOKED CHEDDAR POLENTA AND CRISPY ONIONS

★ *Salmon Roulade* 26

THAI STYLE WITH KAFFIR LIME LEAF AND COCONUT CURRY BEURRE BLANC

★ *Veal Loin and Guanciale Picatta* 36

SAUTEED WITH LEMON, WHITE WINE AND CAPERS

Prime Steaks

★ *14oz Prime New York Strip* 34

★ *16oz Prime Ribeye* 36

★ *8oz Prime Filet Mignon* 42

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 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