

The
Club Continental
on the St. Johns River

Lunch Menu

Soup

Soup Du Jour..... 5

Salads

★ *Soup and Salad* 10

A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD

Chicken, Broccoli and Pine Nut Salad..... 12

SERVED OVER MIXED FIELD GREENS WITH TOMATO, FRESH GRATED CARROT AND CUCUMBER

★ *Greek Salad* 13

SLICED SALAMI, PEPPERONI, SMOKED HAM, MIXED FIELD GREENS, FETA CHEESE, BLACK OLIVES, PEPPERONCINI, RED ONION, STUFFED GRAPE LEAVES, TOMATO AND CROUTONS. SERVED WITH GREEK VINAIGRETTE

★ *Fresh Catch Salad*..... 16

YOUR CHOICE OF BLACKENED, GRILLED OR SAUTEED. SERVED OVER OUR SIGNATURE HOUSE SALAD WITH YOUR CHOICE OF DRESSING

Sandwiches

*Sandwiches Served With Your Choice Of
Seasoned French Fries, House Made Onion Rings, Coleslaw, Fresh Fruit,
Vegetable Du Jour or Black Bean and Corn Salad*

Crispy Flounder Sandwich..... 9

SERVED ON A BRIOCHE ROLL WITH SHREDDED ROMAINE LETTUCE, TOMATO, RED ONION, CHEDDAR CHEESE AND CAPER TARTER SAUCE

Steak, Chicken or Shrimp Quesadilla 10

WITH SMOKED CHEDDAR CHEESE BLEND, SAUTEED PEPPERS, ONIONS AND MUSHROOMS WITH A CHIMICHURRI SAUCE

Burger of the Day..... 11

ASK YOUR SERVER FOR DETAILS

Entrées

Chicken and Mushroom Crepes..... 11

FINISHED WITH AN HERBED MORNAY SAUCE. SERVED WITH RICE PILAF AND VEGETABLE DU JOUR

Crispy Butterfly Shrimp 11

WITH SEASONED FRENCH FRIES AND JALAPENO HUSHPUPPIES. SERVED WITH CAPER TARTER SAUCE AND SRIRACHA COCKTAIL SAUCE

★ *Sautéed Salmon* 15

TOPPED WITH A DILL AND LEMON BUTTER. SERVED WITH CRISPY RED POTATOES AND VEGETABLE DU JOUR

Crab Cakes..... 16

TWIN LUMP CRAB CAKES TOPPED WITH LEMON AIOLI. SERVED WITH RICE PILAF AND GRILLED ASPARAGUS

Beef Tips and Fries 16

PAN SEARED BEEF TIPS WITH PARMESAN DUSTED FRIES. SERVED WITH AU JUS

Club House Prime Steaks Also Available Upon Request

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.