

The  
*Club Continental*

on the St. Johns River

**Dinner Menu**

*Soup*

*Soup Du Jour*.....5.95

*Appetizers*

★ *Creamy Polenta*.....8.00

WITH MUSHROOMS AND HERBS

★ *Bourbon BBQ Shrimp*.....9.00

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

★ *Broiled Scallops*.....10.00

WITH GARLIC, SHALLOTS, WHITE WINE AND HERBED BREAD CRUMBS

★ *Seared Quail Breast*.....10.00

WITH MOREL MUSHROOM REDUCTION, CRISPY FILO NEST AND GARLIC PUREE

★ *Smoked Salmon Fettuccine*.....11.00

★ *Anti-Pasta for Two*.....14.00

HOUSE MADE PROSCIUTTO, OLIVE OIL POACHED TUNA, MILD ITALIAN OLIVES, GARLIC AIOLI, FOCACCIA CROSTINI, ROASTED PEPPER RELISH AND FONTINA CHEESE

*Entrées*

★ *Chicken Cordon Bleu*.....14.00

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

★ *Braised Pork Shank*.....17.00

WITH CHIPOTLE CORN BREAD AND CILANTRO PESTO

★ *Canadian Ocean Perch*.....21.00

WITH GRAND MARNIER. SAUTEED AND FINISHED WITH WHIPPED POTATOES, CARROTS AND FRIED SPINACH

★ *Paneed Duck Breast*.....24.00

WITH GRAND MARNIER REDUCTION, ROSEMARY POTATO TERRINE AND ROASTED ASPARAGUS

★ *Salmon*.....26.00

WITH JULIENNE VEGETABLES AND VODKA SAUCE

★ *Veal Loin and Guanciale Picatta*.....36.00

SAUTEED WITH LEMON, WHITE WINE AND CAPERS

*Prime Steaks*

★ *14oz Prime New York Strip*.....33.95

★ *16oz Prime Ribeye*.....35.95

★ *8oz Prime Filet Mignon*.....41.95

*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