

The
Club Continental
on the St. Johns River

Dinner Menu ~ April 2016

Soup

Manhattan Clam Chowder.....5.50

Appetizers

Forest Mushroom Open Face Ravioli.....9.00

PORCINI, MOREL, OYSTER AND SHITAKE MUSHROOMS TOSSED WITH SHALLOTS, FRESH THYME, MADERA WINE AND A TOUCH OF CREAM

Crab Cakes.....9.50

WITH LEMON BEURRE BLANC AND MANGO COULIS

Sous Vide Florida Lobster Tail.....15.95

WITH SHELL FISH BEURRE BLANC ON A GRILLED TOAST ROUND WITH MICRO GREEN SALAD

Entrées

★ *Springer Mountain Chicken Breast*.....14.50

WITH GRILLED PORTOBELLO MUSHROOM AND GARLIC SCENTED RED POTATOES

★ *Pappardelle Pasta*.....16.50

WITH SHRIMP AND PRINCE EDWARD ISLAND MUSSELS. TOSSED IN A MARZANO TOMATO SAUCE WITH BASIL AND GARLIC

★ *Grilled Salmon*29.95

WITH RASPBERRY AND CHAMBORD GLAZE, BUTTER POACHED ASPARAGUS AND SCALLION MASHED POTATOES

★ *12oz NY Strip Steak*.....34.00

GRILLED TO PERFECTION AND SERVED WITH OUR FRESH HERB FRIES AND SAUTEED WILD MUSHROOMS AND CARAMELIZED ONIONS

★ *Veal Chop*.....39.95

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