

The
Club Continental
on the St. Johns River

Dinner Menu ~ April 2015

Soup

Chilled Roasted Red Pepper and Tomato with Burrata Cheese.....5.50

Appetizers

**Braised Duck.....8.75*

WITH ORANGE, GRAND MARNIER AND KONA COFFEE SYRUP

Crispy Shrimp Spring Roll.....9.25

SHRIMP, SCALLIONS, CILANTRO, GARLIC, SHITAKE MUSHROOMS, SESAME AIOLI AND A GARLIC CHILI SAUCE

**Lobster and Sea Scallop Mousse.....10.95*

WITH CORN RISOTTO, SCALLION CRÈME AND CRISPY LEEKS

Entrées

Paneed Chicken Breast.....14.50

FILLED WITH SPINACH AND HOUSE CURED PROSCIUTTO FINISHED WITH TOMATO JUS AND BASIL OIL

Open Faced Ravioli22.50

WITH ROCK SHRIMP, ROASTED CORN, TOMATOES, BASIL, SPINACH AND BURRATA CHEESE FINISHED WITH YELLOW TOMATO COULIS

**Baked Sea Bass Bienville 23.95*

WITH LUMP CRAB MEAT AND MUSHROOMS IN A SHERRY CREAM FINISHED WITH SMOKED PROVOLONE

**Szechuan Steak..... 28.95*

N.Y. STRIP GRILLED AND SLICED, SERVED WITH MISO SAUCE DRESSED SPINACH AND FRESH DAIKON RADISH

**Seared Filet Mignon..... 32.95*

PLACED ON MUSHROOM COMPOTE, ONION JUS AND POTATO PURÉE

**Char-Grilled Domestic Lamb..... 38.50*

CREAMED POTATO, MARINATED ASPARAGUS AND MINT PESTO

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