

The
Club Continental
on the St. Johns River

Dinner Menu ~ April 2014

Soup

Tomato with Fresh Dill.....4.95

Appetizers

**Star Anise Braised Pork Belly* 7.00

WITH ASIAN JULIENNE VEGETABLES AND SAMBAL GARLIC CHILI SAUCE, GARNISHED WITH SCALLION, CILANTRO AND RED PEPPER

Caramelized Onion Tart 8.00

BAKED WITH CARAWAY AND BRIE FINISHED WITH BROWN SUGAR AND BALSAMIC GLACÉ

**Chef's Charcuterie Platter*..... 9.00

ASSORTED IN-HOUSE CURED MEATS SERVED WITH HERB BUTTER, FRESH BREAD AND ASIAGO CHEESE

**Shrimp Cocktail*..... 10.00

POACHED SHRIMP SERVED WITH OUR SPICY COCKTAIL SAUCE AND LEMON AIOLI

Entrées

**Asian Noodle Bowl* 17.95

JAPANESE STYLE RAMEN NOODLE IN A RICH BROTH WITH DUCK, BEEF AND CHICKEN, GARNISHED WITH GREEN ONION, SHITAKE MUSHROOM, TOASTED SEAWEED AND POACHED EGG

**22oz. Cowboy Steaks* 38.95/*Petite Cut* 25.95

PAN SEARED WITH GARLIC AND FRESH THYME, FINISHED WITH OUR THREE PEPPER CORN STEAK BUTTER, MASHED POTATOES, SAUTÉED MUSHROOMS AND ONIONS

**Orien Style Yellow Tail Snapper*..... 27.50

CRISPY WHOLE FISH SERVED OVER ROASTED VEGETABLE WITH LEMON CAPER TARTER SAUCE AND CAJUN REMOULADE

House-made Tesa Bacon Wrapped Shrimp..... 21.00

GRILLED AND TOSSED WITH ARUGULA AND SERVED OVER BAKED POLENTA AND FINISHED WITH TOMATO CONCASSÉE, FRESH BASIL AND GOAT CHEESE

**Braised Petit Pork Shanks* 18.95

SERVED ON GARLIC MASHED POTATOES WITH CANDIED CINNAMON CARROTS AND PORT WINE BASIL SAUCE

***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.