

The
Club Continental
on the St. Johns River

Lunch Menu ~ April 2016

Soup

Manhattan Clam Chowder.....4.95

Salads

★ *Soup and Salad* 8.95

A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD

★ *Petite Lamb Chop*.....15.95

MARINATED AND GRILLED SERVED ARTISAN LETTUCE, YELLOW TOMATO WEDGES, RED ONION, CUCUMBER, BLACK OLIVES, GRILLED ASPARAGUS AND FETA CHEESE WITH OUR CREAMY HOUSE BALSAMIC

★ *Shrimp Louie*.....15.95

OUR SIGNATURE SALAD, SERVED OVER MIXED GREENS IN A PINEAPPLE BOAT WITH A FRESH BAKED MUFFIN

Sandwiches

Grilled Cheese.....8.95

FRENCH PANTRY FARM BREAD, MOZZARELLA, PROSCIUTTO HAM, ROASTED ROMA TOMATO AND FRESH PARSLEY PESTO. SERVED WITH PARMESAN AND BLACK PEPPER FRIES

★ *Fresh Catch*.....10.95

PREPARED CRISPY ON A TOASTED HOAGIE ROLL WITH LITTLE GEM LETTUCE, SLICED TOMATO, PICKLE AND CAJUN REMOULADE. SERVED WITH SEASONED FRENCH FRIES

Entrées

★ *Chicken Scallopini*.....12.50

TOPPED WITH DICED TOMATO, THAI BASIL AND GARLIC IN A CHABLIS WINE SAUCE. SERVED OVER MASHED POTATOES AND GRILLED ASPARAGUS

★ *Asian Spareribs*.....12.95

SERVED WITH A CHILLED ASIAN PASTA PRIMAVERA AND TOPPED WITH CRISPY WONTON STRIPS

★ *Southwestern Crab Cakes*.....14.50

TOPPED WITH ROASTED CORN RELISH AND SMOKED PAPRIKA AIOLI. SERVED WITH BLACK BEANS AND RICE

★ *Blackened Fresh Catch*.....16.50

TOPPED WITH MANGO SALSA AND SERVED WITH TROPICAL RICE PILAF AND GARLIC SCENTED GREEN BEANS

Please ask your server about our Daily Features and Dessert Specials

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.