

The
Club Continental
on the St. Johns River

Sunday Brunch Menu ~ August 2016

Soup

Soup du Jour..... 5.50

Eggs and More

Cheese Blintz..... 11.25

WITH FRESH BERRIES AND RASPBERRY SAUCE

★ *Blue Tortilla and Eggs*..... 11.50

TWO EGGS STEWED IN RANCHERO SAUCE WITH MEXICAN CHORIZO AND CILANTRO. SERVED OVER BLUE CORN TORTILLA

Smoked Salmon Eggs Benedict..... 13.95

TWO EGGS TOPPED WITH SMOKED SALMON AND HOLLANDAISE. SERVED ON A TOASTED ENGLISH MUFFIN

Entrées

★ *Baked House Cured Italian Ham*..... 12.95

SLICED AND SERVED WITH ROASTED YELLOW TOMATOES, MARINATED EGGPLANT AND RICE PILAF

Eggplant Rollentine..... 13.95

CRISPY EGGPLANT FILLED WITH RICOTTA CHEESE AND MOZZARELLA. TOPPED WITH FRESH MARINARA SAUCE

★ *Stir Fry Prime Steak Tips and Shrimp*..... 14.95

WITH BROCCOLI, ONIONS, CASHEWS, MUSHROOMS AND PEPPERS IN A LIGHT TERIYAKI SAUCE. SERVED OVER RIFE PILAF

Fresh Catch..... 14.95

YOUR CHOICE BAKED, BROILED, BLACKENED OR SAUTEED

★ *Broiled Shrimp and Crab Scampi*..... 16.95

LARGE SHRIMP AND COLOSSAL CRAB MEAT, BROILED WITH GARLIC, WHITE WINE AND BUTTER

***Please ask your server about our Brunch
Menu Specials 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.