

The
Club Continental
on the St. Johns River

Lunch Menu ~ August 2014

Soup

Yellow Tomato Gazpacho with Goat Cheese Croutons..... 4.95

Salads

**Shrimp Louie and Grilled Avocado Salad 15.00*

POACHED LOCAL SHRIMP TOSSED IN OUR CLUB RECIPE LOUIE SALAD DRESSING, SERVED OVER A GRILLED HAAS AVOCADO WITH ARTISAN LETTUCE AND GRAPE TOMATO

**Greek Chicken Salad..... 12.50*

MARINATED AND GRILLED CHICKEN BREAST, CALIFORNIA SPINACH, ARTICHOKE, GRAPE TOMATOES, RED ONION AND FETA CHEESE, SERVED WITH A FRESH MINT DRESSING

**Crispy Goat Cheese Salad 11.50*

MEDALLIONS OF CRISPY GOAT CHEESE, MIXED GREENS, CANDIED CASHEWS, RED ONIONS, GRAPES TOMATOES AND CUCUMBERS, SERVED WITH RASPBERRY VINAIGRETTE AND A FRESH BAKED MUFFIN

**Soup and Salad 11.50*

A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD

Sandwiches

**Open-Faced Reuben 8.50*

THIN SLICED CORNED BEEF, SWISS CHEESE, SAUERKRAUT AND A TANGY THOUSAND ISLAND SPREAD, SERVED ON TOASTED RYE BREAD WITH FRENCH FRIES

Louisiana Style Shrimp Wrap..... 9.25

BLACKENED LOCAL SHRIMP, BABY ROMAINE LETTUCE, DICED TOMATO, DICED PICKLES AND CAJUN RÉMOULADE SAUCE IN A SOFT FLOUR TORTILLA, SERVED WITH GARLIC SCENTED FRENCH FRIES

Crab Roll..... 12.95

KING, SNOW AND BLUE CRAB TOSSED IN A LIGHT MAYONNAISE DRESSING WITH HEARTS OF PALM, SCALLIONS AND TOMATO, SERVED ON A TOASTED SPLIT ROLL WITH YOUR CHOICE OF OUR FRESH SIDES

Entrées

**Sliced Sirloin 14.50*

THIN SLICED SIRLOIN TOSSED IN A GARLIC DEMI-GLACE, SERVED OVER BRIE MASHED POTATOES

**Chicken and Tarragon..... 12.95*

CUTLETS OF TENDER CHICKEN, SLICED MUSHROOMS, SHALLOTS, FRESH TARRAGON AND VERMOUTH

**Fresh Catch 15.95*

LOCAL FRESH CATCH, FINISHED WITH A WHITE WINE, LEMON, GARLIC AND CAPER PAN SAUCE

**Tempura Salmon..... 15.95*

SHIITAKE MUSHROOMS, ASIAN EGGPLANT, BABY BOK CHOY AND CARROTS TOSSED IN A SWEET CHILI-GINGER SAUCE, SERVED OVER JASMINE RICE

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.