

The  
*Club Continental*  
on the St. Johns River

***Dinner Menu ~ February 2016***

*Soup*

*French Onion Soup*.....5.50

*Appetizers*

*Chorizo and Avocado Quesadilla*.....7.50

OUR CHORIZO SAUSAGE, ONION, CILANTRO, RADISH, QUESO FRESCO AND SALSA ROJA

\**Baked Clams*.....7.95

CHOPPED AND TOSSED WITH PANCETTA, ASIAGO CHEESE BREAD CRUMBS, LEMON JUICE, WHITE WINE AND GARLIC. BAKED ON THE HALF SHELL

\**Garlic King Crab*.....8.95

WITH CORN RISOTTO, SCALLION CRÈME AND CRISPY LEEKS. SERVED ON A GARLIC CROUSTADE

*Entrées*

*French Cut Chicken Breast*.....24.95

FILLED WITH MUSHROOMS AND FOIE GRAS. SERVED ON GRILLED ASPARAGUS AND FINISHED WITH A MOREL MUSHROOM JUS AND GARLIC WILTED SPINACH

\**Grilled Norwegian Salmon*.....25.95

OVER SAUTEED ARUGULA, ROASTED MUSHROOMS, ZUCCHINI AND PERUVIAN PURPLE POTATOES. FINISHED WITH YELLOW TOMATO COULIS

\**King Crab and Shrimp* .....28.50

BAKED SCAMPI STYLE WITH GARLIC, BUTTER, WHITE WINE AND LEMON. TOPPED WITH HERBED BREAD CRUMBS AND PARMESAN CHEESE

\**Fresh Chilean Sea Bass*.....32.95

BAKED EN PAPILOTE WITH TOMATO, SPINACH, MUSHROOMS, LEEKS AND WHITE WINE

\**Surf and Turf*.....42.95

FILET MIGNON AND CRAB STUFFED ½ MAINE LOBSTER WITH SCALLION AND SHALLOT BUTTER

*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