

The
Club Continental
on the St. Johns River

Dinner Menu ~ January 2016

Soup

Roasted Red Pepper and Tomato with Burrata Cheese.....5.50

Appetizers

**Braised Duck.....8.75*

WITH ORANGE, GRAND MARNIER AND KONA COFFEE SYRUP

Crispy Shrimp Spring Roll.....9.25

WITH SCALLIONS, CILANTRO, GARLIC, SHITAKE MUSHROOMS, SESAME AIOLI AND A GARLIC CHILI SAUCE

**Lobster and Sea Scallop Mouseline.....10.95*

WITH CORN RISOTTO, SCALLION CRÈME AND CRISPY LEEKS

Entrées

★ Chicken Breast.....15.50

FILLED WITH SPINACH AND HOUSE CURED PROSCIUTTO FINISHED WITH TOMATO JUS AND BASIL OIL

Open Faced Ravioli24.50

WITH SHRIMP, ROASTED CORN, TOMATOES, BASIL, SPINACH AND BURRATA CHEESE FINISHED WITH YELLOW TOMATO COULIS

**Szechuan Steak.....24.95*

SIRLOIN STEAK GRILLED AND SLICED, SERVED WITH MISO SAUCE TOSSED IN SPINACH AND FRESH DAIKON RADISH

**Baked Grouper Bienville.....27.95*

WITH LUMP CRAB MEAT AND MUSHROOMS IN A SHERRY CREAM FINISHED WITH SMOKED PROVOLONE

**Seared Filet Mignon.....32.95*

PLACED ON MUSHROOM COMPOTE, ONION JUS AND POTATO PURÉE

**Char-Grilled New Zealand Lamb36.50*

CREAMED POTATO, MARINATED ASPARAGUS AND MINT PESTO

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