

The
Club Continental
on the St. Johns River

Dinner Menu ~ July 2016
Soup

Chilled Mexican Shrimp Cocktail.....5.95

Appetizers

★ *Summer Vegetable Salad.....6.95*

HEIRLOOM TOMATO, CUCUMBER, CELERY, SNOW PEAS, BABY ZUCCHINI, RADISH, PICKLED BEETS. FINISHED WITH CREAMY MUSTARD VINAIGRETTE

★ *Spaghetti Carbonara.....7.50*

HOUSE MADE GUANCIALE BACON SAUTEED WITH GARLIC AND TOSSED WITH SPAGHETTI AND PARMESAN CHEESE

★ *Beef Tenderloin Frita Taco.....7.95*

CURED BEEF TOPPED WITH AVOCADO SALSA, ROAST GARLIC AIOLI, ARUGULA, PICKLED ONION AND RADISH

Asian Shrimp and Scallop Cakes.....7.95

WITH HUNAN CHILI SAUCE AND CILANTRO AIOLI

Entrées

★ *Spinach Stuffed Chicken Breast.....14.95*

SERVED ON FETTUCCINE PASTA WITH PINE NUTS, SWEET CHERRY TOMATO, GARLIC, SPINACH AND PARMESAN BROTH

★ *Porchetta.....21.95*

CRISPY PORK FILLED WITH BASIL, ROAST GARLIC, PARMESAN, AND SUNDRIED TOMATO. SERVED WITH ARUGULA AND A WARM TOMATO VINAIGRETTE

★ *Filet of Pacific Dover Sole23.50*

WITH BLUE LUMP CRAB, ASPARAGUS AND SAUCE BEURRE BLANC

Tempura Shrimp.....23.95

WITH STICKY RICE AND JULIENNE VEGETABLES. SERVED WITH SPICY GARLIC CHILI AND HUNAN DIPPING SAUCE

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