

The  
*Club Continental*  
on the St. Johns River

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**Sunday Brunch Menu ~ July 2014**

*Soup*

*Caribbean Seafood Chowder*..... 4.95

*Eggs and More*

*Traditional Eggs Benedict*..... 11.95

TWO POACHED EGGS AND SMOKED CANADIAN BACON ON A TOASTED ENGLISH MUFFIN TOPPED WITH HOLLANDAISE SAUCE

*Two Baked Eggs and Lump Crab Meat*..... 12.00

ON A ROUND OF FOCACCIA, TOPPED WITH LUMP CRAB, TOMATO, SCALLION AND HAVARTI CHEESE

*Farm Bread French Toast*..... 11.00

WITH SAUTÉED PEACHES, EGGS YOUR WAY AND OUR CRISPY SMOKED BACON

*\*Slow Roasted Chicken and Vegetable Omelet*..... 10.00

IN A LIGHT CREAM SAUCE AND FINISHED WITH GRATED GRUYÈRE

*\*Shrimp and Crab Meat Omelet*..... 12.00

TOSSED WITH TOMATOES, HAVARTI CHEESE AND SAUCE IMPERIAL

*Brunch Salad*

*\*Cajun Blackened Shrimp over Mixed Greens*..... 14.50

WITH ROASTED PINEAPPLE, GRILLED RED AND GREEN PEPPERS AND SWEET PLANTAINS

*Entrées*

*\*Sautéed Catch of the Day*..... 15.00

OVER SPAGHETTI WITH ROASTED TOMATOES AND FRESH BASIL PESTO

*\*Braised Beef Sirloin*..... 14.00

SLOW COOKED WITH MUSTARD, RED WINE AND GARLIC JUS, SERVED WITH MASHED POTATOES TOPPED WITH GARLIC SAUTÉED SPINACH

*\*Sautéed Chicken Breast*..... 11.00

WITH MOREL MUSHROOMS AND ASPARAGUS TIPS FINISHED WITH MARSALA WINE SAUCE

*\*Mrs. Kennedy's Shrimp Scampi*..... 14.00

OVER FETTUCCINE WITH GARLIC, PARMESAN CHEESE, ROASTED TOMATO AND BASIL

***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.