

The
Club Continental
on the St. Johns River

Dinner Menu ~ July 2015

Soup

**Cold Mexican Shrimp and Tomato Cocktail*5.50

Appetizers

Ricotta Dumplings.....7.50

WITH SAN MARZANO TOMATOES, BASIL AND PECORINO ROMANO CHEESE

Sesame Seed Crusted Calamari.....8.25

SERVED CRISPY WITH A HUNAN CHILI SAUCE AND SIDE OF ASIAN TARTAR SAUCE

**Poached Shrimp*.....9.25

WITH GUANCIALE BACON, ASPARAGUS AND QUAIL EGG

Entrées

Springer Mountain Farms Chicken Breast.....16.50

GRILLED AND SEASONED WITH JAMAICAN SPICES. SERVED WITH MANGO COULIS AND A SPICY BLACK BEAN CAKE

**Seared Salmon*.....16.95

SERVED OVER WILD MUSHROOMS WITH WILTED ARUGULA, SNOW PEAS AND WHITE TRUFFLE ESSENCE

Zuppa Di Pesce32.50

SCALLOPS, SHRIMP, CLAMS, MUSSELS AND CALAMARI IN A TOMATO AND SEAFOOD BROTH. SERVED OVER LINGUINI

**Seared Steak Au Poive*.....34.50

FILET MIGNON MEDALLIONS FINISHED WITH A BRANDY AND VEAL DEMI GLACE

Veal Chop.....38.95

GRILLED AND MARINATED WITH LEMON, GREEN PEPPER CORNS AND SAGE. SERVED WITH VEAL DEMI-GLACE AND FRESH THYME

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