

The
Club Continental
on the St. Johns River

Dinner Menu
Soup

Soup Du Jour.....5.95

Appetizers

★ *Romaine Hearts*.....7.25

WITH HOUSE MADE GUANCIALE, WARM BALSAMIC VINAIGRETTE AND GOAT CHEESE

★ *Broiled Cauliflower Steak*.....7.50

WITH WILD MUSHROOM VINAIGRETTE AND ONION

Fontina Flatbread.....7.50

WITH TOMATO, KALE AND PINE NUTS

★ *Bourbon BBQ Shrimp*.....9.00

BACON WRAPPED SHRIMP FILLED WITH HORSERADISH. FINISHED WITH BOURBON BBQ SAUCE

Avocado Pancake.....9.50

TOPPED WITH LUMP CRAB, TEQUILA LIME BUTTER AND BLACK BEAN PUREE

Smoked Salmon Fettuccine.....9.50

WITH MUSHROOMS, GREEN PEAS AND ASIAGO CHEESE

Entrées

★ *Roast Chicken Breast*.....16.50

FILLED WITH SPINACH, FENNEL SAUSAGE AND ROAST GARLIC. FINISHED WITH A FRESH TOMATO SAUCE

★ *Double Cut Cumin Crusted Pork Chop*.....21.50

WITH CILANTRO, JALAPENO BUTTER SAUCE, BLACK BEANS AND RED CHILI BROTH

★ *Seared Salmon*.....25.95

WITH YELLOW CORN BROTH AND WILTED ARUGULA

★ *Fresh Catch*.....25.95

MASA CRUSTED AND SAUTEED. FINISHED WITH A WINE SCENTED SALSA VERDE, TORTILLA AND COMPARI TOMATO

★ *Roasted American Lamb Chops*.....39.95

WITH POTATO PUREE, CARMALIZED ONION COULIS, JULIENNE CARROTS AND MINT LEAF VINAIGRETTE

Prime Steaks

★ *14oz Prime New York Strip*.....32.50

★ *16oz Prime Ribeye*.....34.95

★ *8oz Prime Filet Mignon*.....39.95

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