

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*.....8.50

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

*Avocado Pancake*.....8.50

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

*Smoked Salmon Fettuccine*.....8.50

WITH MUSHROOMS, GREEN PEAS AND ASIAGO CHEESE

*Entrées*

☆ *Roast Chicken Breast*.....14.50

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

☆ *Double Cut Cumin Crusted Pork Chop*.....19.95

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

☆ *Seared Salmon*.....24.95

WITH YELLOW CORN BROTH AND WILTED ARUGULA

☆ *Fresh Catch*.....24.95

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

☆ *Roasted American Lamb Chops*.....38.50

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

*Prime Steaks*

☆ *12oz Prime New York Strip*.....29.50

☆ *14oz Prime Ribeye*.....31.95

☆ *8oz Prime Filet Mignon*.....36.00

*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