

The
Club Continental
on the St. Johns River

Dinner Menu ~ July 2014

Soup

Caribbean Seafood Chowder.....4.95

Appetizers

**Chilled Shrimp Cocktail*8.00

WITH OUR SPICY COCKTAIL SAUCE AND RED CHILI LEMONAISE

Goat Cheese Boursin.....8.00

ON GRILLED FOCACCIA WITH PROSCIUTTO, WILD MUSHROOMS AND GARLIC PURÉE

Entrées

Filet Mignon 32.00

PAN SEARED AND SERVED SIMPLY WITH BÉARNAISE SAUCE AND SAUTÉED JUMBO MUSHROOMS

**Summer Shrimp* 21.95

SAUTÉED WITH SNOW PEAS, ARTICHOKE, RED ONION AND CHICK PEAS, FINISHED WITH LEMON AND FRESH THYME JUS

**Chilean Seabass Escabeche* 29.00

STEWED WITH OLIVES, ONION, CAPERS, RED PEPPERS AND A SPICY LIME AND WHITE WINE BROTH

**Chicken Saltimbocca*..... 14.50

WITH FRESH SAGE, PROSCIUTTO, TOMATO JUS AND PARMESAN CHEESE

**Sautéed Veal Medallions* 34.00

SERVED WITH MUSHROOM BROTH, GARLIC SCENTED SPINACH AND ZUCCHINI, TOSSED WITH PAPPARDELLE PASTA

***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.