

The
Club Continental
on the St. Johns River

Lunch Menu ~ July 2015

Soup

Cold Mexican Shrimp and Tomato Cocktail..... 4.95

Salads

**Soup and Salad* 8.95

A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD

**Grilled Vegetable Salad* 10.50

SERVED OVER FRESH CALIFORNIA SPINACH AND TOPPED WITH SQUASH, ZUCCHINI, WHITE MUSHROOMS, CARROTS, RED ONION AND TANGY FETA CHEESE CRUMBLES. SERVED WITH YOUR CHOICE OF DRESSING

**Caprese Salad* 12.50

FRESH MOZZARELLA, YELLOW AND ROMA TOMATO, FRESH BASIL, MIXED GREENS, SPINACH AND ARUGULA. FINISHED WITH EXTRA VIRGIN OLIVE OIL AND SERVED WITH OUR CREAMY BALSAMIC VINAIGRETTE

**Simple House Salad*..... 14.50

OUR SIGNATURE HOUSE SALAD TOPPED WITH YOUR CHOICE OF GRILLED CHICKEN, SHRIMP OR FRESH CATCH. SERVED WITH FRESH FRUIT AND A BAKED MUFFIN WITH YOUR CHOICE OF DRESSING

Sandwiches

Roast Beef Po-boy..... 8.95

THIN SLICED ROAST BEEF DIPPED IN LIGHT AU JUS WITH PROVOLONE CHEESE, LETTUCE, TOMATO AND PICKLES. SERVED WITH CAJUN SCENTED FRENCH FRIES

Crispy Tilapia Mini Tacos..... 9.00

IN A WARM FLOUR TORTILLA WITH ASIAN TARTAR SAUCE AND CABBAGE SLAW. SERVED WITH YELLOW RICE

Entrées

Mixed Vegetable Lasagna..... 10.25

SPINACH, ZUCCHINI, SQUASH, MUSHROOMS, AND RED ONION WITH MOZZARELLA CHEESE. TOPPED LIGHTLY WITH BECHAMEL SAUCE AND MARINARA. SERVED WITH A HOUSE SALAD

Tempura Shrimp and Chilled Soba Noodles..... 14.50

SOBA NOODLES TOSSED IN A LIME-GINGER DRESSING WITH TRI-COLORED BELL PEPPERS, SNOW PEAS AND SCALLIONS. TOPPED WITH CRISPY TEMPURA SHRIMP

**Grilled Sirloin Kabobs*..... 14.95

BELL PEPPER, ONION, GRAPE TOMATO AND SIRLOIN BRUSHED WITH A MILD CARIBBEAN SPICED BUTTER. SERVED OVER ISRAELI COUSCOUS

**Alaskan Salmon* 15.95

PREPARED BLACKENED, BAKED, GRILLED OR SAUTEED. SERVED OVER GRILLED ASPARAGUS AND FINISHED WITH A GARLIC CHIVE PAN JUS

**Sautéed Florida Grouper*..... 16.50

TOPPED WITH ALASKAN KING CRAB AND SERVED OVER WILTED BABY SPINACH AND FINISHED IN LEMON-PARSLEY WINE SAUCE

Please ask your server about our Daily Features and Dessert Specials

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.