

The
Club Continental
on the St. Johns River

Lunch Menu ~ July 2014

Soup

Caribbean Seafood Chowder 4.95

Salads

**Shrimp Louie and Grilled Avocado Salad* 15.00

POACHED LOCAL SHRIMP TOSSED IN OUR CLUB RECIPE LOUIE SALAD DRESSING, SERVED OVER A GRILLED HAAS AVOCADO WITH ARTISAN LETTUCE AND GRAPE TOMATO

**Grilled Steak Salad* 14.50

SIRLOIN STEAK RUBBED WITH A CRACKED PEPPER BLEND, SERVED OVER MIXED GREENS WITH TOMATO WEDGES, BOILED EGG, BELL PEPPER AND BLUE CHEESE CRUMBLES, TOPPED WITH CRISPY ONION STRAWS AND SERVED WITH A SPICY BLUE CHEESE DRESSING

**Soup and Salad* 11.50

A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD

Sandwiches

Fresh Salmon BLT..... 9.95

SAUTÉED SALMON, APPLEWOOD BACON, THIN SLICED TOMATO, BABY LETTUCE AND GREEN GODDESS AIOLI, SERVED WITH HERB SCENTED FRENCH FRIES

Louisiana Style Shrimp Wrap..... 8.95

LOCAL SHRIMP, BABY ROMAINE LETTUCE, DICED TOMATO, DICED PICKLES AND CAJUN RÉMOULADE SAUCE IN A SOFT FLOUR TORTILLA, SERVED WITH GARLIC SCENTED FRENCH FRIES

**Grilled Sirloin Sliders*.....9.95

SIRLOIN STEAK, CREAMY BRIE CHEESE, SAUTÉED VIDALIA ONION, FRISÉE LETTUCE, ROMA TOMATO AND ROASTED GARLIC AIOLI ON A TOASTED BRIOCHE SLIDER ROLL, SERVED WITH YOUR CHOICE OF OUR FRESH SIDES

Entrées

**Blackened Vermilion Snapper and Lump Crab*..... 15.25

LOCAL SNAPPER DUSTED WITH BLACKENING SEASONING, TOPPED WITH LUMP CRAB, DICED TOMATO AND CHIVES IN A GARLIC WHITE WINE SAUCE

**Grilled Chicken and Pineapple Skewers*.....11.95

MARINATED CHICKEN BREAST, PINEAPPLE, BELL PEPPER AND GRAPE TOMATOES, BRUSHED WITH A SWEET CHILI SAUCE AND SERVED OVER TROPICAL RICE PILAF

Coconut Crusted Pork Tenderloin 12.25

MEDALLIONS OF TENDER PORK LOIN DREDGED IN COCONUT FLAKES AND PANKO BREAD CRUMBS, SERVED CRISPY AND TOPPED WITH PINEAPPLE SALSA

**Sautéed Jumbo Shrimp*.....15.00

LOCAL JUMBO SHRIMP SERVED OVER GRILLED EGGPLANT, TOPPED WITH YELLOW TOMATO COULIS, BASIL PESTO AND GARNISHED WITH GOAT CHEESE, SERVED WITH YOUR CHOICE OF OUR SOUP DU JOUR OR A SIDE SALAD

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.