

The
Club Continental
on the St. Johns River

Dinner Menu ~ June 2015

Soup

Japanese Miso with Soba Noodles.....5.50

Appetizers

**In House Cured Salmon.....8.25*

SEASONED WITH FRESH DILL, CAPERS AND LEMON CRÈME FRAICHE

House Made Veal Sausage.....8.50

WITH PAPPARDELLE PASTA, FRESH TOMATO AND VEAL DEMI GLACE

**French Escargot.....8.95*

SAUTEED WITH SHIITAKE MUSHROOMS, GARLIC, SPINACH AND BASIL BUTTER IN A RICE PAPER TOWER

Entrées

Springer Mountain Farms Chicken Breast.....16.50

WITH BALSAMIC MUSHROOM JUS AND RISOTTO VERDE

**Fresh Catch.....19.50*

SAUTEED AND SERVED WITH LEMON BUTTER, ARTICHOKE, MUSHROOMS AND SPINACH

Bucatini Pasta and Clams19.95

SERVED WITH PANCETTA, ROASTED TOMATO, SPINACH, OLIVES AND RADICCHIO

Braised Short Rib.....26.95

WITH CRISPY POLENTA AND ROASTED RED PEPPER COULIS

Herb Marinated Salmon.....29.50

GRILLED AND SERVED OVER CRISPY ANGEL HAIR FLAN WITH TOMATO AND RED PEPPER COULIS

**Seared Filet Mignon.....34.95*

WITH SAUTEED SHRIMP AND BROWN BUTTER SAUCE

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

