

The
Club Continental
on the St. Johns River

Dinner Menu ~ June 2014

Soup

Soup Du Jour.....4.95

Appetizers

**Lamb Crépinette* 8.95

GRILLED, WILTED GREENS, TOMATO AND RED PEPPER COULIS WITH GARLIC AND HERB CROSTINI

Appetizer Combo.....7.95

CRISPY SAVORY CONES FILLED WITH SMOKED SALMON AND CAVIAR, SPICY TUNA WITH SCALLION, AND SHRIMP WITH FRESH HERB BOURSIN, ALONG SIDE A GOAT CHEESE ROAST GARLIC CROSTINI

**Grilled Rosemary Skewered Shrimp*..... 9.95

WITH CRISPY POLENTA, TOMATO BASIL BRUSCHETTA AND GOAT CHEESE

**Salmon Salad* 8.95

OLIVE OIL POACHED SALMON, MARINATED ASPARAGUS, PICKLED ONION, ROASTED PLUM TOMATO, JULIENNE CUCUMBER, BEETS AND ARUGULA WITH A DIJON AND DILL DRESSING

Entrées

Grilled Local Caught Mahi Mahi 19.95

WITH MANGO COULIS, SWEET PLANTAINS, BLACK BEAN MARBLES AND CILANTRO PESTO

**Seared Diver caught Scallops* 31.50

WITH GOLDEN TOMATO BEURRE BLANC, BLACK TRUFFLE PESTO AND CRISPY SPINACH

**Smoked Cornish Game Hen*..... 14.25

WITH GARLIC SPINACH, CREAMY MANCHEGO CHEESE GRITS AND ORANGE SCENTED CARROTS

**Prime NY Strip Steak*..... 34.95

WITH ASIAGO AND BASIL BUTTER, MAYTAG BLUE CHEESE CHIPS AND GARLIC SPINACH

**Marinated Grilled Lamb Chops*..... 33.95

WITH CILANTRO MINT SAUCE, GRILLED EGGPLANT, RIPE MANGO AND SOY GINGER DRESSED GREENS

**Just the Garden*..... 16.95

MARINATED MUSHROOMS, GARLIC SAUTÉED SPINACH, GRILLED ZUCHINNI WITH LEMON, LENTILS, ASPARAGUS AND CREAMED CANNELLINI BEANS

***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.