

The
Club Continental
on the St. Johns River

Dinner Menu ~ March 2016

Soup

Crab and Asparagus Bisque.....5.50

Appetizers

★ *Crispy Parmesan Polenta*.....6.25

CAMPARI TOMATO, ROAST GARLIC AIOLI, PARMESAN. SERVED WITH BLACK PEPPER COOKIE

In House Cured Beef Tenderloin Bresaola.....7.25

MARINATED EGGPLANT, CARAMELIZED ONION MARMALADE & MUSTARD ON TOP CRISPY FLAT BREAD

Baked Blue Crab Crostini.....8.95

FARM BREAD TOPPED WITH JUMBO LUMP CRAB TOSSED IN SAUCE BIENVILLE

Entrées

Chicken Moutard.....15.95

TENDER CHICKEN BREAST SAUTEED WITH MUSHROOMS, SCALLIONS, BRANDY AND DIJON

★ *Vegetable Plate*.....19.95

GARLIC SAUTEED SPINACH, CINNAMON ROASTED CARROTS, MARINATED MUSHROOMS, ROASTED EGGPLANT, BALSAMIC GLAZED BRUSSELS AND PURPLE POTATOES GARNISHED WITH BAVARIAN MUSTARD AIOLI

★ *Berkshire Pork Chop* 26.95

SERVED IN A PORT WINE REDUCTION WITH ROASTED APPLES AND BRAISED RED CABBAGE

★ *Medallions of Filet Mignon*.....34.95

PAN SEARED AND SERVED WITH GORGONZOLA BUTTER AND CRISPY ONIONS WITH RED WINE GASTRIQUE

★ *Sea Scallop and Lobster Ballentine*.....34.95

MAINE LOBSTER SURROUNDED BY SCALLOP MOUSSE WITH BLACK TRUFFLE, PERUVIAN POTATO PUREE, CRISPY SWEET POTATO NEST, LEMON AND GARLIC BEURRE BLANC

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