

The
Club Continental
on the St. Johns River

Dinner Menu ~ March 2015

Soup

French Onion with Gruyère Crouton.....5.50

Appetizers

**Assorted House cured Salumi.....8.25*

WITH GARLIC BREAD, FOURME D'AMBERT CHEESE AND OLIVES

Pappardelle Pasta.....8.75

WITH FRESH THYME, GARLIC, SPINACH AND PORTABELLA MUSHROOM, FINISHED WITH VEAL DEMI-GLACE

House Smoked Salmon.....9.95

WITH SESAME FLAT BREAD CRACKERS, EGG, ONION AND CAPER SALAD

Entrées

Butternut Squash Ravioli.....14.95

WITH SAGE AND BROWN BUTTER SAUCE

**Sautéed Chicken Breast14.95*

WITH MOREL MUSHROOMS AND ASPARAGUS, FINISHED WITH MADEIRA WINE SAUCE

Fettuccine Vegetarian..... 15.50

SWEET PEPPERS, SPINACH, BASIL TOMATO, OLIVES AND GOAT CHEESE

**Fresh Catch..... 18.95*

MEDITERRANEAN STYLE, SAUTÈED WITH PEPPERS, SPINACH, ONION, BASIL, OLIVES, TOMATO AND WHITE WINE

Chilean Sea Bass..... 34.50

SERVED WITH BABY SHRIMP IN A POTATO PURÉE AND FRIED GREEN TOMATO

**Filet Mignon 34.95*

PAN SEARED AND TOPPED WITH FRENCH BLUE CHEESE AND RED WINE JUS

**Charred Domestic Lamb Chops 36.50*

WITH CILANTRO MINT SAUCE, GRILLED EGGPLANT AND SESAME WILTED GREENS

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