

The  
*Club Continental*  
on the St. Johns River

**Lunch Menu ~ March 2016**

*Soup*

*Crab and Asparagus Bisque*.....4.95

*Salads*

★ *Soup and Salad* ..... 8.95

A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD

★ *Caesar Salad*.....11.95

WEDGE OF ROMAINE LETTUCE, GRILLED CHICKEN, HEIRLOOM GRAPE TOMATOES, BOILED EGG, GARLIC CROUTONS AND SHAVED PARMESAN CHEESE WITH CREAMY CAESAR DRESSING

★ *Key Lime Shrimp*.....13.95

WITH BABY SPINACH, PINEAPPLE, HEARTS OF PALM, BELL PEPPER, RED ONION AND AVOCADO. SERVED WITH KEY LIME VINAIGRETTE

*Sandwiches*

*Grilled Cheese*.....8.95

FRENCH PANTRY FARM BREAD, MOZZARELLA, PROSCIUTTO HAM, ROASTED ROMA TOMATO AND FRESH PARSLEY PESTO. SERVED WITH PARMESAN AND BLACK PEPPER FRIES

*Grilled Chicken Wrap*.....9.95

GRILLED CHICKEN BREAST, BACON CRUMBLES, SWISS CHEESE, SHREDDED LETTUCE AND DICED TOMATO IN A FLOUR TORTILLA. SERVED WITH FRESH FRUIT

*Beef Tenderloin Sandwich*.....11.95

THIN SLICED AND PAN SEARED ON A TOASTED HOAGIE ROLL WITH SAUTEED BELL PEPPERS & ONION, GOAT CHEESE AND CHIMICHURRI SAUCE. SERVED WITH YOUR CHOICE OF SIDE

*Entrées*

*Courtney's Favorite Fish Tacos*.....9.95

CRISPY GROUPER, CILANTRO-LIME SLAW, CHIPOTLE SAUCE ON A SOFT FLOUR TORTILLA. SERVED WITH YELLOW RICE

★ *Blackened Chicken*.....12.50

TOPPED WITH PINEAPPLE SALSA AND SERVED WITH YELLOW RICE and BLACK BEANS

★ *Pan Seared Sirloin*.....12.95

TOPPED WITH BALSAMIC ROASTED ONIONS. SERVED WITH STEAMED BROCCOLI AND SEASONED YUKON GOLD POTATO WEDGES

*Sautéed Shrimp*.....15.95

SERVED OVER BLACK BEAN CAKES WITH FRESH ROMA TOMATO, AVOCADO, ROASTED CORN, CILANTRO AND CHIPOTLE AIOLI

*Baked Salmon*.....16.95

TOPPED WITH A FRESH CUCUMBER DILL SAUCE. SERVED WITH POTATO CROQUETTES AND STEAMED CARROTS

*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.