

The
Club Continental
on the St. Johns River

Dinner Menu ~ May 2015

Soup

Thai Coconut Shrimp.....5.50

Appetizers

**Burrata Cheese Salad*.....6.95

WITH ROMAINE LETTUCE, GRILLED ONION, MARINATED TOMATO, CUCUMBER AND ROASTED GARLIC DRESSING

**Cherrywood Grilled Frog's Legs*.....8.25

ON SWEET POTATO HAY WITH BALSAMIC BBQ SAUCE

**Beef Carpaccio*.....8.75

WITH GARLIC ASIAGO TOAST POINTS

**Mexican Cocktail*.....9.50

SHRIMP, CRAB AND SCALLOPS IN A COLD TOMATO BROTH WITH AVOCADO AND CILANTRO CRÈME

Entrées

Chicken Coq au Vin14.95

OUR HOUSE VERSION WITH RED WINE, BACON, SWEET ONION, CARROTS AND FINGERLING POTATOES

Wild Mushroom Open Faced Ravioli.....18.50

ASSORTED MUSHROOMS IN A VEAL DEMI GLACE WITH SHALLOTS, FRESH THYME ASPARAGUS AND BURRATA CHEESE

**Latin Style Garlic Shrimp*.....19.95

SERVED WITH SPANISH COD MARBLES AND TOMATO CILANTRO COULIS

Fresh Catch..... 23.95

BAKED IN A CORN TORTILLA SERVED UPON ROASTED RED PEPPER SAUCE WITH JALAPEÑO CRÈME FRÂICHE

**Charred Balsamic Marinated Filet Mignon* 32.95

SERVED OVER SPINACH PURÉE AND FINISHED WITH BROWN BUTTER HOLLANDAISE

**Veal Chop*..... 39.95

WITH PORT WINE BASIL SAUCE, SAUTÉED SPINACH AND WARM POTATO SALAD

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