

The  
*Club Continental*  
on the St. Johns River

## ***Dinner Menu ~ November 2014***

### ***Soup***

*Italian Wedding*.....4.95

### ***Appetizers***

\**Charcuterie Plate*.....8.50

ASSORTED HOUSE MADE CHARCUTERIE AND IMPORTED CHEESE, SERVED WITH  
FOCCACIA CROSTINI AND OLIVES

*Grilled Horseradish Filled Shrimp*.....8.95

WRAPPED IN SMOKED BACON AND BRUSHED WITH BOURBON BBQ SAUCE

\**Baked Oysters* .....10.25

ON THE HALF SHELL WITH PARMESAN AND LEMON AIOLI

### ***Entrées***

\**Spaghetti Squash Sauté*..... 13.95

CRISP SPAGHETTI SQUASH TOSSED WITH JULIENNE VEGETABLES AND FRESH BASIL,  
FINISHED WITH A LIGHT WHITE WINE SAUCE AND TOMATO BROTH, WITH A TOUCH  
OF PARMESAN CHEESE

*Bermuda Rum Brined Game Hen*..... 15.25

CHERRY WOOD SMOKED, SERVED WITH SAVORY CREAMY LEEK BREAD PUDDING  
AND CANDIED CARROTS

\**Porchetta*..... 19.50

ITALIAN PORK ROAST, FILLED WITH BASIL, ROASTED GARLIC, ROASTED RED  
PEPPERS, OLIVES AND ORANGE ZEST, SERVED WITH A BALSAMIC TOMATO SAUCE

\**Seared Crispy Skin Norwegian Salmon* ..... 25.50

OVER MARINATED SOMEN NOODLES, FINISHED WITH A WARM SOY GINGER  
VINIAGRETTE

\**Filet Mignon Au Poivre*..... 33.50

CRACKED BLACK PEPPER CRUSTED, PAN SEARED AND FINISHED WITH A  
BRANDIED DEMI GLACE

\**Chilean Sea Bass* ..... 34.50

GRILLED AND SERVED WITH ANCHO CHILI BROTH AND TOPPED WITH  
CILANTRO PESTO

***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