

The
Club Continental
on the St. Johns River

Sunday Brunch Menu ~ October 2016

Soup

Soup du Jour.....5.50

Eggs and More

Cinnamon and Challah Bread French Toast.....11.25

WITH HOUSE MADE BREAKFAST SAUSAGE, FRESH BERRIES AND MAPLE SYRUP

Country Ham Benedict.....11.25

THIN SLICED COUNTRY HAM ON A BUTTERMILK BISCUIT, TOPPED WITH TWO EGGS YOUR WAY AND FINISHED WITH HOLLANDAISE

★ *Bermudian Omelet*.....11.95

WITH SALT COD, AVOCADO, TOMATO COULIS AND STEAMED POTATOES. SERVED WITH PLAINTAINS

★ *Huevos Bisteca*.....14.95

PRIME RIB SIMMERED IN RANCHERO SAUCE WITH ONIONS, PEPPERS AND JALAPENOS ON A WARM FLOUR TORTILLA. SERVED WITH TWO EGGS YOUR WAY

Entrées

★ *Smoked Ham and Broccoli Quiche*.....11.50

SERVED WITH SEASONAL FRUIT AND A FRESH MUFFIN

★ *Sunday Brunch Salad*.....12.00

YOUR CHOICE OF CHICKEN, SHRIMP OR FRESH CATCH SERVED ON ARTISAN LETTUCE WITH CARROT, CUCUMBER, ALMONDS, SUNFLOWER SEEDS, PUMPKIN SEEDS, RAISINS, BEETS AND OUR RASPBERRY VINAIGRETTE

★ *Chicken and Waffle*.....12.95

CRISPY ALMOND CRUSTED CHICKEN BREAST ON A BELGIUM WAFFLE WITH SPICY MAPLE SYRUP

★ *Shrimp Quesadilla*.....13.95

GRILLED MARINATED SHRIMP WITH SALSA, BLACK BEANS AND RICE

***Please ask your server about our Brunch
Menu Specials 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.