

The
Club Continental
on the St. Johns River

Dinner Menu ~ October 2015

Soup

Chicken Risotto Soup.....5.50

Appetizers

Smoked Salmon Pâté7.50

HOUSE SMOKED SALMON WITH SESAME FLAT BREAD, CAPER AIOLI AND EGG SALAD

**Sautéed Shrimp*.....8.95

WITH TOMATOES AND BASIL SERVED OVER GRILLED EGGPLANT AND GARNISHED WITH GOAT CHEESE

**Szechuan Seared Pork Ribs*.....8.95

WITH PINEAPPLE, DIAKON AND A CRISPY RICE CAKE

Entrées

**Springer Mountain Farms Chicken Breast*.....15.50

SEARED WITH WILD MUSHROOMS, MASHED POTATOES AND FRESH HERBS IN A CHICKEN BROTH REDUCTION

**Crispy Salmon*.....16.50

WRAPPED IN RICE PAPER AND SERVED WITH WARM SOY GINGER VINAIGRETTE AND WOKED VEGETABLES

Braised Lamb with Pappardelle Pasta18.50

IN A SAN MARZANO TOMATO SAUCE WITH ROASTED GARLIC CROSTINI. SERVED WITH SAUTEED BROCCOLINI AND SPICY HERBED BREAD CRUMBS

Baked Local Grouper.....35.50

SERVED WITH BUTTERNUT SQUASH PUREE, SAGE SCENTED BREAD CRUMBS AND GARLIC CREME

**Chairman's Reserve Filet Mignon*

CHILI PEPPER CRUSTED AND GRILLED, FINISHED WITH CILANTRO BUTTER AND CRISPY ONION STRAWS

8 ounce cut: 38.95

6 ounce petite cut: 29.95

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