

The
Club Continental
on the St. Johns River

Dinner Menu ~ September 2014

Soup

Asian Crabmeat and Asparagus 4.95

Appetizers

**Garlic Snow Crab Claws*..... 8.95

WITH MUSHROOMS AND SAUTÉED SPINACH SERVED ON GARLIC CROUSTADE

Chorizo an Avocado Quesadilla..... 7.50

OUR CHORIZO SAUSAGE, ONION, CILANTRO, RADISH, QUESO FRESCO AND
SALSA ROJA

**Baked Clams*..... 7.95

CHOPPED CLAMS, TOSSED WITH PANCETTA, ASIAGO CHEESE BREAD CRUMBS,
LEMON JUICE, WHITE WINE AND GARLIC, BAKED ON THE HALF SHELL

Entrées

**Fresh Florida Grouper*..... 28.95

BAKED EN PAPILOTE WITH TOMATO, SPINACH, MUSHROOMS, LEEKS AND
WHITE WINE

**Grilled Norwegian Salmon*..... 26.95

WITH SAUTÉED ARUGULA, ROASTED MUSHROOMS, ZUCCHINI AND PERUVIAN
PURPLE POTATOES FINISHED WITH YELLOW TOMATO COULIS

**Snow Crab Claws and Shrimp* 25.50

BAKED SCAMPI STYLE WITH GARLIC, BUTTER, WHITE WINE AND LEMON, TOPPED
WITH HERBED BREAD CRUMBS AND PARMESAN CHEESE

Twin Quail..... 24.95

FILLED WITH MUSHROOM AND FOIE GRAS, SERVED ON A GRILLED FRESH HERB
NEST AND FINISHED WITH MOREL MUSHROOM JUS AND GARLIC WILTED SPINACH

**Filet Mignon*..... 34.95

PAN SEARED WITH WILTED ONION AND BROWN BUTTER SAUTÉED MUSHROOMS,
SERVED WITH TENDER CARROTS AND HERB CRUSTED POTATO WEDGE

**Surf and Turf*..... 38.95

FILET MIGNON AND CRAB STUFFED HALF MAIN LOBSTER WITH SCALLION AND
SHALLOT BUTTER

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