

The  
*Club Continental*  
on the St. Johns River

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**Sunday Brunch Menu**

*Soup*

*Soup du Jour* ..... 6

*Eggs and More*

*Your Choice of Two Sides*

HASH BROWN CASSEROLE, VEGETABLE DU JOUR, BACON, HOUSE MADE SAUSAGE, FRESH FRUIT,  
GRITS OR CHEESE GRITS, ONION RINGS, HERBED FRENCH FRIES  
ADD ASPARAGUS AS A SIDE TO ANY ENTRÉE FOR \$3.00

*Chorizo and Black Bean Burrito* ..... 12

A FILLED FLOUR TORTILLA TOPPED WITH TWO EGGS AND SAUCE RANCHERO

★ *Banana French Toast* ..... 12

WITH MAPLE SYRUP. SERVED WITH TWO EGGS YOUR WAY

*Eggs Benedict* ..... 13

TRADITIONAL OR MIX IT UP WITH SMOKED SALMON, TOMATO, HAM, SHRIMP, BACON OR SAUSAGE

★ *Fried Green Tomatoes* ..... 13

TOPPED WITH EGGS YOUR WAY, SLICED HAM AND FINISHED WITH HOLLANDAISE SAUCE

*French Creamed Eggs* ..... 13

WITH SMOKED SALMON AND SCALLION PANCAKE

★ *Blanched Asparagus* ..... 13

WITH HOLLANDAISE, POTATO HASH, SLICED TOMATO, CRISPY ONION

★ *Steak and Eggs* ..... 16

SLICED FLANK STEAK WITH TWO EGGS YOUR WAY

*Entrées*

*Brunch Gorgonzola Burger* ..... 10

CHARBROILED WAGYU BEEF, CRISPY ONION, TOMATO, LETTUCE, GORGONZOLA CHEESE

★ *Sautéed Chicken Moutard* ..... 13

WITH MUSHROOMS AND BROCCOLI IN A BRANDY, DIJON MUSTARD SAUCE

★ *Broiled Seafood Plate* ..... 15

SHRIMP, FRESH CATCH, CRAB CAKE WITH LEMON, WHITE WINE AND BUTTER

*Salmon Tempura* ..... 15

WITH STICKY RICE AND JULIENNE VEGETABLES

★ *Fresh Catch Escabeche* ..... 16

OUR FRESH CATCH BAKED WITH ONIONS, PEPPERS, TOMATO, CILANTRO AND LIME

★ *The Kennedy Brunch Steak* ..... 19

12 OZ. PAN SEARED RIBEYE WITH FRESH HERBS, GARLIC AND ONION IN A FRESH TOMATO SAUCE. SERVED WITH MASHED POTATOES AND VEGETABLE DU JOUR

**USDA Prime Club House Steaks Also Available During Brunch and Lunch**  
**See Server For Specials and Dessert Selections**

PLEASE BRING ANY FOOD ALLERGIES TO THE ATTENTION OF OUR MANAGER

★ *These items can be prepared gluten-free*

PRICES ARE SUBJECT TO 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.