

The
Club Continental
on the St. Johns River

Dinner Menu
Soup

Soup Du Jour 6

Starters

Black Bean Taco 7

WITH AVOCADO, CILANTRO AND PICO DE GALLO

★ *Penne Pasta* 7

WITH BROCCOLINI, WALNUTS, SUNDRIED TOMATO SAUCE AND FINISHED WITH ROMANO CHEESE

★ *Duck Leg Confit* 8

WITH SWEET POTATO PUREE, JULIENNE VEGETABLES AND ORANGE GASTRIQUE

★ *Crab Stuffed Mushrooms* 8

WITH SAUTEED SPINACH AND GRUYERE CHEESE

★ *Bourbon BBQ Shrimp* 9

BACON WRAPPED SHRIMP FILLED WITH HORSERADISH. FINISHED WITH BOURBON BBQ SAUCE

★ *Smoked Salmon Fettuccine* 11

Entrées

Garden Boule 16

WITH MUSHROOMS, EGGPLANT, BLACK BEAN AND HERBS. SERVED OVER CALIFORNIA SPINACH. FINISHED WITH FRESH TOMATO SAUCE AND PECORINO ROMANO CHEESE

★ *French Cut Chicken Breast* 16

CHARBROILED WITH WILD MUSHROOMS SERVED WITH MASHED POTATOES, GRILLED ASPARAGUS AND FINISHED WITH A CURRY INFUSED OLIVE OIL

Vegetable Pot Pie 17

FRENCH PUFF PASTRY FILLED WITH SEASONAL VEGETABLES IN A CREAMY SHERRY WINE SAUCE

★ *Broiled Flounder* 21

WITH LEMON, BROWN BUTTER AND WHITE WINE

★ *Roast Lamb Rack* 24

WITH RED CHILI ONION RINGS, ANCHO CHILI SAUCE AND STUFFED POBLANO PEPPER

★ *Seared Peppered Gloucester Scallops* 26

WITH POTATO SPRING ROLL, AVOCADO PUREE AND GUAJILLO CHILI SAUCE

Lobster and Lump Crab Thermidor 34

HALF LOBSTER FILLED WITH LUMP CRAB THERMIDOR STUFFING AND BAKED. FINISHED WITH LOBSTER SAUCE

Prime Steaks

★ *14oz Prime New York Strip* 34

★ *16oz Prime Ribeye* 36

★ *8oz Prime Filet Mignon* 42

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 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