

The
Club Continental
on the St. Johns River

Lunch Menu

Soup

Soup Du Jour..... 5

Salads

★ *Soup and Salad* 10

A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD

★ *Grilled Vegetable Salad*..... 12

GRILLED SEASONAL VEGETABLES, ARTISAN LETTUCE TOMATO, CUCUMBER, GARLIC CROUTONS, GOAT CHEESE WITH CREAM BALSAMIC DRESSING

★ *Grilled Chicken Caesar Salad* 13

MARINATED GRILLED CHICKEN BREAST, ROMAINE LETTUCE, PARMESAN CHEESE, GARLIC CROUTONS, YELLOW TOMATO WEDGES, AVOCADO AND BACON CRUMBLES

★ *Southwestern Chopped Salad* 15

POACHED SHRIMP, KALE, CABBAGE, ARTISAN LETTUCE, CORN, BLACK BEANS, CHEDDAR CHEESE, TOASTED PUMPKIN SEEDS. CRISPY TORTILLA CHIPS, TOMATO, CUCUMBER. SERVED WITH CHIPOTLE-RANCH DRESSING

Sandwiches

*Sandwiches Served With Your Choice Of
Herb Scented Fries, Hand Breaded Onion Rings, Tomato-Cucumber Salad,
Coleslaw, Tabouli, Macaroni Salad or Fresh Fruit*

Classic Tuna Salad on Croissant..... 8

OPEN FACED WITH BIBB LETTUCE, TOMATO, RED ONION AND SHREDDED CARROT

Grilled Eggplant Panini 9

MARINATED AND GRILLED EGGPLANT, FRESH MOZZARELLA CHEESE, YELLOW TOMATO, BASIL PESTO. SERVED ON FARM BREAD

Aged White Cheddar and Bacon Burger..... 10

8OZ WAGYU BEEF, BACON, WHITE CHEDDAR, BIBB LETTUCE, RED ONION, TOMATO, PICKLE, GARLIC AIOLI. SERVED ON A BRIOCHE ROLL. TURKEY BURGER OR BLACK BEAN BURGER AVAILABLE UPON REQUEST

Entrées

★ *Taco of The Day*..... 10

ASK YOUR SERVER FOR DETAILS

★ *Grilled Chicken Parmesan* 13

MARINATED GRILLED CHICKEN BREAST, FRESH MOZZARELLA, MARINARA, PARMESAN CHEESE, FRIED BASIL AND LINGUINI

★ *Stir Fry Vegetables and Shrimp* 15

JUMBO SHRIMP, CHEF'S CHOICE STIR FRY VEGETABLES AND JASMINE RICE WITH A HONEY-TERIYAKI GLAZE

★ *Broiled Salmon* 16

TOPPED WITH ARTICHOKE, TOMATO, SCALLION, LUMP CRAB, LEMON AND WHITE WINE SAUCE, COUSCOUS AND BROCCOLINI

★ *Steak and Fries*..... 16

GRILLED FLANK STEAK WITH SAUTEED WILD MUSHROOMS, BELL PEPPERS AND SPANISH ONIONS. SERVED WITH TRUFFLE BUTTER AND HERB SCENTED STEAK FRIES

Club House Prime Steaks Also Available Upon Request

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.