

The
Club Continental
on the St. Johns River

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

★ *Eggs Your Way* 10

TWO EGGS YOUR WAY WITH GRILLED HAM AND BUTTERY SWEET CORNBREAD

★ *Vegetable Frittata* 11

WITH CALIFORNIA SPINACH, ASPARAGUS, ROASTED TOMATOES, SAUTEED ONION, BOURSIN
AND CRISPY TORTILLA

★ *Two Eggs Your Way* 12

WITH BROILED SHRIMP, CREAMY GARLIC GRITS, YELLOW TOMATO COULIS AND SMOKED CORN
BUTTER

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

Entrées

★ *Tofu and Vegetable Rice Bowl* 13

WITH PEPPERS, ONIONS, CASHEWS, BROCCOLI, SNOW PEAS AND SPROUTS. DRESSED WITH
OUR HOUSE MADE TERIYAKI SAUCE

★ *Chicken Scaloppini* 14

WITH MUSHROOMS, SCALLIONS, LEMON, DRY VERMOUTH AND BUTTER

Broiled Seafood Plate 15

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

Crab Stuffed Shrimp 15

WITH LEMON BEURRE BLANC AND SMOKED SALMON MASHED POTATOES

★ *Fresh Catch Piccata Style* 16

WITH LUMP CRAB, LEMON, BUTTER AND WHITE WINE

★ *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.