

The
Club Continental
on the St. Johns River

Dinner Menu

Soup

Soup Du Jour..... 6

Starters

★ *Marinated Bean Salad*..... 7

WITH CORN FLAT BREAD, STRAWBERRIES AND BALSAMIC VINEGAR

★ *Shrimp Taco*..... 8

SERVED OPEN FACED ON A CORN TORTILLA WITH SPICY SHRIMP, AVOCADO, CILANTRO SLAW AND SALSA ROJA

Tempura Calamari..... 8

WITH MISO DRESSING AND CHILI GARLIC VINAIGRETTE

★ *Bourbon BBQ Shrimp*..... 9

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

★ *House Cured Prosciutto*..... 10

SLICED AND SERVED WITH ROASTED TOMATOES, SPANISH OLIVES, MANCHEGO CHEESE AND FARM BREAD

Entrées

★ *French Cut Chicken Breast*..... 17

WITH PROSCIUTTO, ASPARAGUS, WILTED ARUGULA AND TOMATO VINAIGRETTE

Stuffed Shrimp..... 18

WITH LUMP CRAB AND YELLOW CURRY BEURRE BLANC

★ *Baked Fresh Catch*..... 19

BAKED IN BANANA LEAVES WITH CITRUS BROTH AND HERBS FROM THE GARDEN

★ *Linguine*..... 19

WITH ASSORTED MUSHROOMS, SWEET PEAS AND ARTICHOKE. TOSSED IN A WHITE WINE BROTH AND FINISHED WITH A TOUCH OF CREAM PARMESAN CHEESE

★ *Fresh Catch of The Day*..... 21

BROILED, BAKED, GRILLED OR BLACKENED

★ *Double Lamb Chops*..... 26

GUAJILLO MARINATED WITH CILANTRO MINT SAUCE AND CREAMY GARLIC GRITS

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