

The
Club Continental
on the St. Johns River

Dinner Menu

Soup

Soup Du Jour..... 6

Starters

★ *Marinated Olive Medley*..... 7

WITH ARTICHOKE, FETA CHEESE, PICKLED EGGPLANT AND TOASTED PITA POINTS

★ *Burrata Cheese Plate* 8

WITH HOUSE CURED PROSCIUTTO, TOMATO WATER VINAIGRETTE AND FOCACCIA CROSTINI

★ *Bourbon BBQ Shrimp*..... 9

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

Lobster Gratine' 11

WITH MAIN LOBSTER, LOBSTER CRÈME, BRIE CHEESE AND TOPPED WITH HERBED BREAD CRUMBS

Entrées

★ *Roasted Vegetable Open Face Ravioli*..... 18

WITH BROCCOLINI, MUSHROOMS, TOMATO, SPINACH, SUN DRIED TOMATO, EGGPLANT. TOPPED WITH TOMATO COULI AND FRIED BASIL

Garlic Shrimp..... 24

WITH PLUM TOMATO, GARLIC, WHITE WINE, BUTTER AND PARMESAN. TOPPED WITH HERBED BREAD CRUMBS

★ *"Beelers Pork" Tomahawk Pork Chop*..... 27

TERIYAKI GLAZED WITH STIR FRY VEGETABLES AND STICKY RICE

★ *Fresh Catch of The Day*..... 32

BROILED, BAKED, GRILLED OR BLACKENED

★ *Double Cut Lamb Chops*..... 36

HERB CRUSTED AND BAKED. SERVED WITH LAMB JUS AND CARAMELIZED ONIONS

★ *Twin Maine Lobster Tails*..... 38

BROILED AND SERVED WITH A LEMON DIJON BEURRE BLANC

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