

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

★ *Cobb Salad*.....13

WITH SMOKED TURKEY, HOUSE MADE BACON, CHOPPED EGG, TOMATO WEDGES AND BLUE CHEESE CRUMBLES.
SERVED OVER MIXED GREENS WITH CHOICE OF DRESSING AND A FRESH BAKED MUFFIN

★ *Shrimp Louie Salad*15

POACHED SHRIMP, DICED TOMATO, HEARTS OF PALM, SCALLIONS AND BELL PEPPER TOSSED IN OUR LOUIE
SAUCE. SERVED OVER MIXED GREENS WITH FRESH CUT FRUIT AND A FRESH BAKED MUFFIN

★ *Fresh Catch Salad*15

PREPARED GRILLED, BAKED, SAUTEED OR BLACKENED. SERVED OVER MIXED GREENS WITH FRESH CUT FRUIT,
FRESH BAKED MUFFIN AND A CITRUS VINAIGRETTE DRESSING

Sandwiches

*Sandwiches Served With Your Choice Of
Herb French Fries, Hand Dipped Onion Rings, Vegetable Du Jour,
Fresh Fruit, Cottage Cheese or Tomato Cucumber Salad*

Gourmet BLT.....8

WITH HOUSE MADE BACON, ARUGULA, BIBB LETTUCE, YELLOW TOMATO AND GREEN GODDESS AIOLI.
SERVED ON TOASTED 8 GRAIN BREAD

Spinach Quesadilla.....9

A BLEND OF SPINACH, DICED TOMATO, SCALLIONS, MUSHROOMS, RICOTTA AND MOZZARELLA CHEESE.
SERVED WITH SOUR CREAM, SALSA AND AVOCADO PUREE

Burger of The Day.....10

ASK YOUR SERVER FOR DETAILS

Entrées

Chicken Scaloppini.....12

WITH MUSHROOMS, DICED TOMATO, SCALLIONS, GARLIC AND FRESH THYME JUS. SERVED WITH BRIE MASHED
POTATOES AND VEGETABLE DU JOUR

Sautéed Shrimp and Linguine Pasta.....15

WITH GRAPE TOMATO, BROCCOLI FLORETS AND ZUCHCHINI. TOSSED IN A LEMON-GARLIC SAUCE

★ *Pepper Steak*.....15

THIN STRIPS OF SIRLOIN, BELL PEPPER AND ONION. TOSSED IN A SOY DEMI GLACE. SERVED OVER RICE PILAF

★ *Herb Baked Salmon*16

FRESH HERBS TOPPED ON GENTLY BAKED SALMON FILET. FIINISHED WITH A SIIMPLE LEMON-CHABLIS SAUCE.
SERVED WITH RICE PILAF AND VEGETABLE DU JOUR

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.