The Club Continental

on the St. Johns River

Sunday Brunch Menu

Soup

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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
Buttermilk Pancakes
WITH 2 EGGS YOUR WAY
Blueberry Crepes
FILLED WITH CREAM CHEESE AND TOPPED WITH WARM BLUEBERRY SAUCE AND WHIPPED CREAM
*Housemade Tasso Ham Omelet
WITH TOMATO, SCALLION, CHEDDAR AND JACK CHEESE
Vegetarian Breakfast14
CRISPY EGGPLANT AND POTATO ROULADE, CURRY CHICKPEAS, AVOCADO PANCAKES, SPAGHETTI SQUASH AND TOMATO COULIS
Eggs Benedict 14
TRADITIONAL OR MIX IT UP WITH SMOKED SALMON, TOMATO, HAM, SHRIMP, BACON OR SAUSAGE
Smoked Chorizo and Eggs Your Way Tortilla Pizza
Entrées
★Rigatoni Pasta
WITH HOUSE SMOKED SAUSAGE, BASIL AND PARMESAN CHEESE
Fish and Chips
BEER BATTERED TALAPIA. SERVED WITH FRENCH FRIES, MALT VINEGAR, TARTER SAUCE AND LEMON
★ Vegetarian Eggplant Parmesan 15
WITH MOZZARELLA, BECHAMEL, MARINARA, RICOTTA CHEESE, FRESH EGGPLANT AND BASIL
<i>★Shrimp Jambalaya16</i>
WITH MILDLY SPICED SAUAGE, PEPPERS, ONIONS, CELERY AND TOMATO. SERVED OVER RICE
★The Kennedy Brunch Steak 20
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.