

The  
*Club Continental*  
on the St. Johns River

**Dinner Menu**  
*Soup*

*Soup Du Jour* ..... 6

*Starters*

★ *Blue Cheese Pomme Frites* ..... 7

CRISP FRIES TOPPED WITH BLUE CHEESE CRUMBLES AND HERBS

*Goat Cheese and Ricotta Boursin* ..... 8

WITH GRILLED FOCACCIA AND ROASTED TOMATO

★ *Vegetarian Tempura Oyster Mushrooms* ..... 9

WITH HUNAN DIPPING SAUCE

*Maryland Style Crab Cakes* ..... 10

WITH MUSTARD HORSERADISH BEURRE BLANC

★ *Prince Edward Island Mussels* ..... 10

GARLIC SAUTEED WITH SMOKED CHORIZO BROTH, CROSTINI AND CILANTRO AIOLI

★ *Japanese Masami Waygu Tenderloin* ..... 21

WITH BROWN BUTTER AND SOY

*Entrées*

★ *Fettuccine* ..... 15

WITH HOUSE MADE SMOKEY ITALIAN SAUSAGE WITH FRESH TOMATO SAUCE AND ROMANO CHEESE

★ *Vegetarian Spaghetti Squash* ..... 17

TOSSED WITH BROCCOLINI, SUNDRIED TOMATOES, MUSHROOMS, SCALLION, SPINACH AND FINISHED WITH A LIGHT TOMATO SAUCE

★ *Cajun Sautéed Chicken Breast* ..... 19

WITH HOUSE MADE TASSO AND BAKED CHEDDAR GRITS TIMBALE

★ *Baked Twin Quail* ..... 25

FOIE GRAS WITH BROWN BUTTER MASHED POTATOES AND PINOT NOIR REDUCTION

★ *Sautéed Fresh Catch* ..... 27

WITH BROCCOLINI, ROAST GARLIC TOAST AND YELLOW TOMATO COULIS

★ *"Beelers Pork" Tomahawk Pork Chop* ..... 28

TERIYAKI GLAZED WITH STIR FRY VEGETABLES AND STICKY RICE

*Prime Steaks*

★ *14oz Prime New York Strip* ..... 35

★ *16oz Prime Ribeye* ..... 37

★ *8oz Prime Filet Mignon* ..... 43

*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