

The  
*Club Continental*  
on the St. Johns River

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**Sunday Brunch Menu**

*Soup*

*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

★ *Breakfast Plate* ..... 12

WITH 2 EGGS YOUR WAY, TOAST AND YOUR CHOICE OF TWO SIDES

*Chorizo Sausage Tamale* ..... 12

TOPPED WITH 2 EGGS YOUR WAY, RANCHERO SAUCE AND CUMIN CREMA

*Amaretto French Toast* ..... 12

WITH TOASTED ALMONDS, FRESH BERRIES AND WHIPPED CREAM

*Bagel and Eggs* ..... 12

TWO EGGS YOUR WAY ON TOP OF A TOASTED BAGEL WITH SMOKED HAM AND CHEDDAR  
CHEESE

★ *Baked Apples* ..... 12

WITH WALNUTS WHIPPED CREAM AND TWO EGGS YOUR WAY

*Entrées*

★ *Home Style Meatloaf* ..... 12

SERVED WITH MASHED POTATOES AND GRAVY

★ *Sautéed Chicken* ..... 14

WITH CARMELIZED ONIONS AND BALSAMIC VINEGAR

★ *Sautéed Shrimp* ..... 15

WITH SPINACH AND FETTUCINE. TOSSED WITH A LIGHT GARLIC AND WHITE WINE SAUCE

★ *Salmon Scaloppini* ..... 15

WITH LEMON, BUTTER, WHITE WINE, MUSHROOMS AND SCALLION

★ *Fresh Catch* ..... 16

BROILED, BAKED OR BLACKENED

★ *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.