

The
Club Continental
on the St. Johns River

Dinner Menu

Soup

Soup Du Jour 6

Starters

★ *Roast Beet Carpaccio* 7

WITH MARINATED ASPARAGUS, TRUFFLE CROUTONS, MUSHROOM AND BOURSIN CHEESE

★ *Escargot* 8

SAUTEED WITH SPINACH, MUSHROOMS AND GARLIC

Calamari 8

SERVED CRISPY WITH MUSTARD HORSERADISH AND SAUCE FRA DIAVLO

Wild Mushroom Pot Stickers 8

SERVED WITH SPICY PONZU SAUCE

Crab Stuffed Mushrooms 9

WITH LUMP CRAB AND HOLLANDAISE SAUCE

Entrées

★ *Sous Vide French Cut Chicken Breast* 16

PAN ROASTED WITH GARLIC, FRESH THYME AND BUTTER

★ *Braised Domestic Veal Shank* 19

SERVED WITH POTATOES, CREAMY PARMESAN POLENTA AND ROASTED TOMATO

★ *Sautéed Shrimp* 22

WITH MUSHROOMS, ASPARAGUS, WHITE TRUFFLE MASHED POTATOES, MADIERA WINE REDUCTION

★ *Smoked Duck* 24

WITH SUNDRIED CHERRY SAUCE, FRIED CORNBREAD AND BROILED BRUSSELS

★ *Crispy Skin Salmon* 25

WITH GINGER BEURRE BLANC, WOKED VEGETABLES AND STICKY RICE

★ *Berkshire Pork Chop* 32

PANEED AND SERVED WITH PORT WINE BASIL SAUCE AND CRISPY ONION

★ *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