

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

★ *Grilled Salmon Salad*.....15

SERVED OVER SHREDDED CABBAGE AND ICEBURG LETTUCE WITH SNOW PEAS, MANDARIN ORANGES, SHREDDED CARROT, BELL PEPPER, ALMONDS AND CRISPY RICE NOODLES. SERVED WITH GINGER DRESSING AND A FRESH BAKED MUFFIN

★ *Grilled Sirloin Steak Salad*.....16

SERVED OVER MIXED GREENS WITH TOMATO WEDGES, GRILLED RED ONION, SHREDDED CHEDDAR, CORN, BLACK BEANS AND CRISPY TORTILLA STRIPS. SERVED WITH CHIPOTLE-RANCH DRESSING AND A FRESH BAKED MUFFIN

Sandwiches

*Sandwiches Served With Your Choice Of
Ranch Seasoned French Fries, Hand Made Onion Rings, Fresh Fruit,
Vegetable Du Jour or Coleslaw*

★ *Grilled Chicken Wrap*..... 8

WITH ROASTED MIXED VEGETABLES, SHREDDED LETTUCE, PARMESAN CHEESE AND ROASTED GARLIC AIOLI

Shrimp, Spinach and Artichoke Quesadilla..... 10

TENDER SHRIMP FILLED WITH SPINACH, ARTICHOKE, BACON AND MOZARELLA CHEESE

Wagyu Beef Burger of the Day..... 13

ASK YOUR SERVER FOR DETAILS

Entrées

★ *Chicken Scaloppini*..... 12

FINISHED WITH PICATTA SAUCE AND SERVED OVER LINGUINE PASTA WITH VEGETABLE DU JOUR

Open Faced Roasted Vegetable Ravioli..... 12

ROASTED SEASONAL VEGETABLES, YELLOW TOMATO BEURRE BLANC, BASIL PESTO, BALSAMIC REDUCTION, ASIAGO AND CRISPY ONION. SERVED WITH A HOUSE SALAD

★ *Shaved Roast Beef*..... 16

SERVED WITH WILD MUSHROOM MASHED POTATOES, HERBED DEMI GLACE AND GRILLED ASPARAGUS

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.