

The
Club Continental
on the St. Johns River

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

★ *Frittata* 10

WITH SPINACH, ARTICHOKE AND CREAM CHEESE. SERVED WITH FRESH FRUIT AND MUFFIN

Sautéed Crepes 12

WITH VANILLA WHIPPED CREAM, FRESH BERRIES AND TWO EGGS YOUR WAY

Baked Blueberry French Toast 12

SERVED WITH MAPLE SYRUP

★ *Poached Eggs* 13

TWO POACHED EGGS SERVED OVER ASPARAGUS. TOPPED WITH CRAB MEAT AND
HOLLANDAISE SAUCE

★ *Omelet* 14

WITH SHRIMP, TOMATO, SCALLION AND GOAT CHEESE

Entrées

★ *Honey Chicken and Broccoli* 13

WITH STEAMED JASMINE RICE AND TOASTED SESAME SEEDS

★ *Herb Roasted Cauliflower* 13

WITH MUSHROOM GRAVY AND WHITE TRUFFLE POTATOES

★ *BBQ St. Louis Ribs* 14

WITH POTATO SALAD AND SOUTHERN GREEN BEANS

★ *Braised Beef Brisket* 15

WITH CARROTS, POTATOES, CELERY AND MUSHROOMS IN A RICH BEEF DEMI GLACE

★ *Seafood Bouillabaisse* 17

WITH SHRIMP, FRESH CATCH, MUSSELS, BLUE CRAB AND SCALLOPS IN A TOMATO BROTH,
SCENTED WITH PERNOD AND SAFFRON

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.