

The
Club Continental
on the St. Johns River

Dinner Menu

Soup

Soup Du Jour 6

Starters

★ *Mushroom Gratinée* 8

ASSORTED MUSHROOMS, GUANCIALE, BRANDY, SHALLOTS, THYME, GRUYERE CHEESE AND HERBED BREAD CRUMBS

★ *Escargot* 9

WITH CROSTINI, OYSTER MUSHROOMS, ARUGULA, GARLIC PUREE AND BASIL BUTTER

★ *Polenta and Shrimp* 9

BAKED PARMESAN POLENTA TOPPED WITH SAUTEED SHRIMP, TOMATOES AND BASIL

Crab Cakes 10

WITH CHORIZO SPICED BEURRE BLANC

Entrées

★ *Pan Roasted Chicken* 15

BRINED, PETITE HALF CHICKEN WITH CURRIED RICE, BROCCOLINI WITH ROASTED GARLIC

★ *Vegetable Tofu* 15

WOKED WITH GARLIC GINGER SAUCE AND BASMATI RICE

Spaghetti and Lamb Meatballs 19

WITH ROMANO CHEESE AND GARLIC BUTTER TOAST

Charred Pork Chop 23

MARINATED WITH CILANTRO MINT SAUCE AND GARLIC. SERVED WITH WHITE CHEDDAR MAC AND CHEESE

★ *Roast Duck* 29

WITH PLUM SAUCE. SERVED WITH ASIAN VEGETABLES, STICKY RICE AND SCALLION PANCAKES

★ *Filet Mignon* 39

8OZ USDA PRIME, PEPPER SEARED. SERVED ON GARLIC CROUSTADE WITH MUSHROOM JUS

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