

The
Club Continental
on the St. Johns River

Dinner Menu

Soup

Shrimp and Scallop Gazpacho..... 4

Starters

★ *Cauliflower and Cheddar Muffins*..... 7

WITH GREEN ONION SAUCE

Gnocchi..... 8

WITH PANCETTA, ASIAGO CHEESE AND SWEET PEAS

★ *House Smoked Salmon*..... 8

WITH CAPER VINAIGRETTE, BOURSIN CHEESE, PICKLED RED ONION AND EGG SALAD. SERVED WITH TOAST POINTS

★ *Shrimp Oscar*..... 9

TENDER SHRIMP WITH POACHED ASPARAGUS AND LUMP CRAB. TOPPED WITH HOLLANDAISE

Entrées

★ *Continental Chicken*..... 15

PAN SAUTEED CHICKEN BREAST WITH TOMATO, PEAS, ONION, MUSHROOM, FRESH THYME, MADEIRA AND A TOUCH OF CREAM

★ *Orecchiette*..... 15

PASTA SAUTEED WITH ROAST GARLIC, PLUM TOMATOES, KALE, BASIL AND BROCCOLINI. FINISHED WITH LOCATELLI ROMANO CHEESE

★ *Seared Salmon*..... 24

WITH ROASTED YELLOW TOMATO CRÈME, BRAISED LEEKS AND DILL SCENTED MASHED POTATOES

★ *Berkshire Tomahawk Pork Chop*..... 29

SEARED AND FINISHED WITH A CREMINI MUSHROOM AND LEMON CAPER SAUCE

★ *Filet Mignon*..... 39

8OZ USDA PRIME CHILI SEASONED AND PAN ROASTED. SERVED WITH SALSA VERDE AND LIME CILANTRO BUTTER

SEE SERVER FOR OUR NIGHTLY ENTRÉE AND APPETIZER SPECIALS

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