

The
Club Continental
on the St. Johns River

Dinner Menu

Soup

<i>Wisconsin Beer Cheese</i>	4
<i>Asian Chicken Noodle Bowl</i>	4

Appetizers

<i>French Escargot</i>	8
WRAPPED IN PHYLLO WITH MUSHROOMS	
★ <i>Orecchiette</i>	8
PASTA SAUTEED WITH ROAST GARLIC, PLUM TOMATOES, KALE, BASIL AND BROCCOLINI. FINISHED WITH LOCATELLI ROMANO CHEESE	
★ <i>Jumbo Shrimp and House Cured Guanciale</i>	10
WITH ROASTED TOMATO, CALIFORNIA SPINACH AND ROAST GARLIC VINAIGRETTE	
★ <i>Chilled Smoked Duck</i>	11
WITH MARINATED ASPARAGUS. TOPPED WITH GRAND MARNIER GLACE AND CRISPY SWEET POTATO GARNI	

Optional Dinner Salad Upgrade

★ <i>Caviar Bibb Lettuce Salad</i>	6
WITH ARTISAN GREENS, ASPARAGUS, ALFALFA SPROUTS, SMOKED TROUT CAVIAR, CROUSTADE, MARINATED CAMPARI TOMATO AND CHAMPAGNE VINAIGRETTE	

Entrées

★ <i>Continental Chicken</i>	15
PAN SAUTEED CHICKEN BREAST WITH TOMATO, PEAS, ONION, MUSHROOM, FRESH THYME, MADEIRA AND A TOUCH OF CREAM	
<i>Pappardelle Pasta</i>	16
WITH ASPARAGUS, SWEET PEAR TOMATOES, ARUGULA AND MUSHROOMS. TOSSED IN A FRESH EGGPLANT COULIS. GARNISHED WITH GOAT CHEESE	
★ <i>Teriyaki Marinated Salmon</i>	24
CHARBROILED WITH ROASTED BRUSSEL SPROUTS AND SHITAKE MUSHROOMS	
★ <i>Berkshire Tomahawk Cut Pork Chop</i>	29
IN A BLACK BEAN SAUCE WITH LIME CILANTRO BUTTER AND CUMIN CRÈME	
★ <i>Filet Mignon</i>	39
8OZ PAN SEARED WITH DIJON AND BRANDY MUSHROOM SAUCE	

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