

The
Club Continental
on the St. Johns River

Lunch Menu

Soup

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

Salads

★ <i>Soup and Salad</i>	10
A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD	
★ <i>Chopped Southwestern Salad</i>	12
WITH BLACK BEANS, TOMATO, ONION, ROAST CORN, CRISPY TORTILLA, SPICY SHRIMP AND AVOCADO DRESSING	
★ <i>Seafood Ceviche</i>	15
WITH POACHED SHRIMP, GROUPER, SCALLOPS MARINATED AND TOSSED WITH AVOCADO, MIXED ARTISAN LETTUCE, TOMATO, RED ONION, RADISH AND CORN TORTILLA	

Sandwiches

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

<i>Turkey Melt</i>	8
WITH FRESH TURKEY, SAUTEED ONIONS, SWISS CHEESE AND CRANBERRY SAUCE. SERVED ON CHALLAH BREAD	
<i>Crispy Grouper Reuben</i>	9
GRILLED ON 8-GRAIN BREAD WITH SLAW AND THOUSAND ISLAND DRESSING	

Entrées

★ <i>Vegetable Lo Mein</i>	13
WITH BROCCOLI, ONION, PEPPERS, MUSHROOM, SNOW PEAS AND SPROUTS. TOSSED WITH LO MEIN NOODLES IN A SAKE, GINGER AND GARLIC SAUCE	
<i>Shrimp and Crispy Grit Cake</i>	15
IN A CREAMY TASSO GRAVY WITH TOMATOES, SCALLION AND CHEDDAR CHEESE	
<i>Chicken Ramen</i>	15
WOKED CHICKEN, TOSSED WITH VEGETABLES, RAMEN NOODLES IN A SPICY SESAME BROTH	
★ <i>Grilled Salmon</i>	16
WITH ASPARAGUS AND HONEY BEURRE BLANC	
★ <i>Seared Sirloin</i>	16
WITH MUSHROOMS AND DIJON MUSTARD SAUCE	

Dinner 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.