

The
Club Continental
on the St. Johns River

Lunch Menu

Soup

Tomato Dill.....4

Salads

★ *Soup and Salad*10

A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD

★ *Chopped Southwestern Salad*.....12

WITH BLACK BEANS, TOMATO, ONION, ROAST CORN, CRISPY TORTILLA, SPICY SHRIMP AND AVOCADO DRESSING

★ *Shrimp Louie Salad*.....13

SERVED IN A PINEAPPLE BOAT WITH FRESH FRUIT AND A HOUSE MADE MUFFIN

Sandwiches

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

Crispy Grouper Reuben.....9

GRILLED ON 8-GRAIN BREAD WITH SLAW AND THOUSAND ISLAND DRESSING

Beef Patty Melt.....10

8oz PRIME BEEF PAN SEARED AND SERVED ON GRILLED RYE WITH SWISS CHEESE AND SAUTEED ONIONS

Entrées

Simply Pasta10

ANGEL HAIR PASTA TOSSED WITH OUR FRESH TOMATO SAUCE AND FINISHED WITH BASIL AND ASIAGO CHEESE

Vegetable Tacos11

ROASTED VEGETABLES SERVED ON GRILLED FLOUR TORTILLA WITH CILANTRO, AVOCADO AND SALSA VERDE

★ *Asian Pineapple Chicken and Rice*14

Shrimp and Crispy Grit Cake.....15

IN A CREAMY TASSO GRAVY WITH TOMATOES, SCALLION AND CHEDDAR CHEESE

★ *Grilled Salmon*16

WITH ASPARAGUS AND HONEY BEURRE BLANC

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.