

The
Club Continental
on the St. Johns River

Lunch Menu

Soup

Vichyssoise.....4

Salads

★ *Soup and Salad*10

A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD

Chilled Asian Vegetable Noodle Salad.....11

WITH SNOW PEAS, CABBAGE, PEPPERS, MUSHROOMS, BROCCOLI, EGGPLANT, CARROTS, CILANTRO AND SOY GINGER 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*

Quiche of The Day.....10

SERVED WITH HOUSE SALAD AND FRESH FRUIT

Crispy Grouper Sandwich.....11

WITH MISO MAYO, LETTUCE, TOMATO, DIAKON RADISH AND SIRRACHA SAUCE ON THE SIDE

Entrées

★ *Braised Sirloin Tips*.....12

WITH TRUFFLE MASHED POTATOES AND SAUTEED CALIFORNIA SPINACH

Pan Seared Cod.....13

WITH BLACK BEAN CREPE WITH DRIED TOMATOES AND TOMATILLO COULIS

★ *Spinach Stuffed Chicken Breast*.....13

WITH TOMATO PUREE, BASIL BUTTER AND GOAT CHEESE

Crab Cakes.....15

PANKO CRUSTED BLUE CRAB WITH AVOCADO PUREE, ROASTED CORN, CILANTRO, PESTO AND CRISPY POTATOES

★ *Fresh Salmon*16

TOPPED WITH BLUE CRAB STUFFING AND FINISHED WITH A LEMON AND PEPPER 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.