

The
Club Continental
on the St. Johns River

Lunch Menu

Soup

Chilled Cucumber Soup.....4

Salads

★ *Soup and Salad*10

A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD

★ *Fresh Berry Salad*.....12

TOPPED WITH GRILLED CHICKEN SERVED ON MIXED GREENS, WALNUTS, BLUEBERRIES AND STRAWBERRIES.
CHOICE OF BLUE CHEESE OR FETA CHEESE. DRESSED WITH OUR RASPBERRY VINAIGRETTE

★ *Shrimp Louie Salad*.....14

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*

Tuna Melt9

WITH CHEDDAR CHEESE AND TOMATO

Blackened Grouper Sandwich.....9

SERVED ON A HOAGIE ROLL WITH LETTUCE, TOMATO, ONION, PINEAPPLE CHUTNEY AND CRISPY ONION STRAWS

Quiche of The Day.....10

SERVED WITH HOUSE SALAD AND FRESH FRUIT

Entrées

★ *Braised Sirloin Tips*.....12

WITH TRUFFLE MASHED POTATOES AND SAUTEED CALIFORNIA SPINACH

★ *Stuffed Eggplant*.....13

VEGETARIAN OPTION WITH SPINACH, MUSHROOMS AND RICOTTA CHEESE. FINISHED WITH FRESH TOMATO COULIS

★ *Chicken and Prosciutto*.....15

WITH MUSHROOMS AND A PORT WINE BASIL SAUCE

Crab Cakes.....15

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

Baked Polenta.....16

WITH SAUTEED SHRIMP, TOMATOS, BASIL AND GOAT CHEESE

★ *Sautéed Grouper*16

SERVED WITH CARROT PUREE WITH DILL BEURRE BLANC AND WHIPPED SWEET POTATO

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.