

The
Club Continental
on the St. Johns River

Dinner Menu
Soup

Mushroom and Herb 6

Appetizers

★ *Vegetarian Creamy Lentils* 6

WITH MUSHROOMS AND ALMONDS

★ *Buratta Cheese* 7

WITH CILANTRO AND ROASTED TOMATOES WITH FOCACCIA CROSTINI

Crispy Fresh Potato Chips 7

WITH FRESH HERBS AND GORGONZOLA

★ *Shrimp and Tomato Pasta* 8

SHRIMP SAUTEED WITH RIPE TOMATOES, TOSSED WITH SWEET PEAS AND FETTUCINE

★ *Baked Crab* 9

JUMBO LUMP CRAB TOSSED WITH BUTTER, LEEKS AND FINISHED WITH LEMON BEURRE BLANC

Entrée Salad

Standard House Salad Included With all Entrees
With Option To Upgrade To Our Specialty Salad

★ *Strawberry and Arugula Salad* 6

WITH CANDIED WALNUTS, SUNDRIED CRANBERRIES, SUNFLOWER SEEDS AND GOAT CHEESE,
FINISHED WITH ORANGE BLOSSOM HONEY VINAIGRETTE

Entrées

★ *Sautéed Portobello Mushroom* 17

OUR VEGETARIAN OPTION WITH GARIC CRÈME, FRIED SPINACH, DAIKON RADISH AND ROASTED EGGPLANT

★ *Double Cut Pork Chop* 17

SLOW ROASTED AND SERVED WITH SAUTEED APPLES AND BRANDIED DIJON MUSTARD SAUCE

★ *Shrimp and Grits* 18

TENDER SAUTEED SHRIMP SERVED OVER CREAMY GRITS AND TOPPED WITH SCALLIONS,
TOMATOES AND TASSO CREAM

★ *Boneless Lamb Loin* 26

GREEK MARINATED WITH GARLIC, HERBS, PEPPER, GARLIC, LEMON ESSENCE

★ *Sautéed Fresh Catch* 27

WITH BROCCOLINI, ROAST GARLIC TOAST AND YELLOW TOMATO COULIS

★ *Filet Mignon* 42

8 OZ PAN SEARED WITH HOUSE MADE BACON, DEMI-GLACE, FRESH THYME AND BRANDY

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