The Club Continental

on the St. Johns River

Sunday Brunch Menu

Soup

Sout	o du Ioi	ur	 	 	4
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Eggs and More

Your Choice of

SMOKED BACON, LINK SAUSAGE, HAM OR BREAKFAST POTATOES
ADDITIONAL SIDES AVAILABLE FOR 3.50
FRENCH FRIES AND GRAVY, MACARONI AND CHEESE, CORNED BEEF HASH,
HOMESTYLE GRITS, CRISPY CHEESE GRITS OR VEGETABLE DU JOUR

Eggs on a Croissant	<i>12</i>
TWO EGGS YOUR WAY ON A TOASTED CROISSANT WITH SMOKED HAM AND SWISS CHEESE	
Swedish Pancakes	<i>12</i>
FILLED WITH SAUTEED APPLES AND TOPPED WITH CINNAMON AND WHIPPED CREAM	
Eggs Benedict	<i>13</i>
YOUR CHOICE OF TRADITIONAL, SMOKED SALMON OR LUMP CRAB MEAT	
★Smoked Salmon	<i>14</i>
SERVED ON A POTATO LATKE WITH LEMON BEURRE BLANC, DICED TOMATO, SCALLION AND FINISHED WITH A CRISPY POTATO GARNISH	
Entrées	
Black Bean Cakes	<i>12</i>
VEGETARIAN OPTION WITH CHIPOTLE CRÈME, CILANTRO PESTO AND LIME CRÈME FRAICHE	
★Chicken Scaloppini	<i>14</i>
WITH MUSHROOMS, SCALLIONS, WHITE WINE AND LEMON	
$\star BBQRibs$	<i>15</i>
SERVED WITH GARLIC FRIES AND COLESLAW	
* Sautéed Fresh Catch	<i>16</i>
WITH ARTICHOKE BEURRE BLANC, SPINACH, GARLIC AND ROASTED TOMATO	
★Pan Seared Salmon	<i>16</i>
TOPPED WITH SPICY SHRIMP AND LIME TEQUILA BUTTER	
★The Kennedy Brunch Steak	19

See Server For Specials and Dessert Selections

12 OZ. PAN SEARED RIBEYE WITH FRESH HERBS, GARLIC AND ONION IN A FRESH TOMATO

SAUCE. SERVED WITH MASHED POTATOES AND VEGETABLE DU JOUR

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.