

The
Club Continental
on the St. Johns River

Dinner Menu

Soup

New England Clam Chowder..... 6

Appetizers

★ *Tomato and Cilantro Pasta*..... 8

HOUSEMADE PAPPARDELLE PASTA WITH ROASTED TOMATOES, GARLIC, CILANTRO WITH A TOUCH OF CREAM

★ *Oysters Rockefeller*..... 9

BAKED OYSTERS TOPPED WITH PENROD SCENTED SPINACH AND HOLLANDAISE SAUCE

★ *Broiled Shrimp*..... 9

WITH CHORIZO, ONION, TOMATO, GARLIC AND LIME

★ *Smoked Foie Gras*..... 11

WITH GREEN GRAPE REDUCTION, WILTED SPINACH WITH FOCACCIA FRENCH TOAST

Entrée Salad

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

★ *Sous Vide Chicken Poussin*..... 16

WITH LEMON, ROSEMARY AND BLACK PEPPER JUS AND SERVED WITH JASMINE RICE

★ *Pork Osso Bucco*..... 18

SLOW COOKED IN RED WINE SERVED WITH CREAMY POLENTA AND CALIFORNIA SPINACH

★ *Roasted Half Duck*..... 19

WITH POTATO PUREE, BLUEBERRY BALSAMIC REDUCTION AND CARMELIZED ONIONS

★ *Baked Salmon*..... 23

TOPPED WITH PECANS AND FRESH HERBS AND FINISHED WITH MAPLE BEURRE BLANC

★ *Fresh Catch*..... 27

BLACKENED, GRILLED OR SAUTEED

★ *Cold Smoked Filet Mignon*..... 46

WITH ANCHO CHILI SAUCE, CILANTRO PESTO, BLACK BEANS AND ROASTED PEPPER PUREE

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