

The  
*Club Continental*  
on the St. Johns River

## **Lunch Menu**

### Soup

*New England Clam Chowder*.....4

### Salads

*Soup and Salad*.....10

A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD

*Tortellini Salad*.....12

WITH ARUGULA, BROCCOLI, ROASTED RED PEPPERS, SWEET PEAS, OLIVE AND GOAT CHEESE

★ *Shrimp Louie Salad*.....14

SERVED IN A PINEAPPLE BOAT WITH FRESH FRUIT AND A HOUSE MADE MUFFIN

★ *Smoked Salmon Salad*.....15

WITH CHOPPED EGG, RED ONION, CAPERS, TOMATOES, ARTICHOKE. SERVED WITH A CUCUMBER DILL DRESSING AND A TOASTED BAGEL

### Sandwiches

*Sandwiches Served With Your Choice Of  
White Truffle French Fries, Hand Made Onion Rings, Fresh Fruit,  
Vegetable Du Jour or Coleslaw*

*Egg Salad Sandwich*.....8

SERVED ASIAN STYLE WITH MISO DRESSING

*Veggie Wrap* .....9

FILLED WITH MIXED GREENS, SUN-DRIED TOMATO AND MARINATED EGGPLANT

*Prime Rib Sandwich*.....10

WITH HORSERADISH SAUCE, LETTUCE, TOMATO AND CARMELIZED ONION. SERVED ON A FRESH HOAGIE ROLL

### Entrées

*Baked Cannelloni*.....12

TOPPED WITH BECHAMEL SAUCE AND SERVED WITH OUR VEGETABLE DU JOUR AND HOUSE SALAD

*Roasted Chicken Breast*.....13

TOPPED WITH SHALLOTS, PANCETTA, FRESH THYME AND MUSHROOM CREAM

★ *Seared Salmon*.....15

WITH LIME CILANTRO BUTTER AND BLACK BEAN SALSA

*Broiled Fresh Catch*.....16

WITH LEMON, BUTTER AND WHITE WINE

★ *Steak and Fries*.....16

SIRLOIN STEAK WITH GORGONZOLA BUTTER AND SAUTEED SPINACH

★ *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.