

The
Club Continental
on the St. Johns River

Dinner Menu

Soup

New England Clam Chowder 6

Appetizers

Warm Brie 9

WITH FARM BREAD CROUTONS, BAKED APPLE, WHITE GRAPES AND WALNUTS

★ *Fettucine Pasta* 9

WITH WILD MUSHROOMS, FRESH THYME, GARLIC, SHALLOTS AND DEMI-GLACE

★ *Bacon Wrapped Shrimp* 10

FILLED WITH HORSERADISH AND BOURBON BBQ SAUCE

★ *Oysters Bienville* 12

WITH BLUE LUMP CRAB, SHERRY CREAM, MUSHROOMS AND PROVOLONE CHEESE

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

★ *Chicken Poussin* 17

PAN ROASTED WITH A PORT WINE REDUCTION AND SERVED WITH A BROWN RICE PILAF

★ *Pork Osso Bucco* 18

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

Shrimp and Grits 22

SAUTEED SHRIMP, CREAMY GRITS, TOMATO, BACON, SCALLION AND TASSO HAM SAUCE

★ *Broiled Salmon* 24

WITH CARROTS, BRUSSEL SPROUTS AND FINGERLING POTATOES. TOPPED WITH ROSEMARY AND SHALLOT BUTTER

★ *Fresh Catch Piccata* 26

WITH LEMON, BUTTER, WHITE WINE AND CAPERS

★ *Filet Mignon* 44

SEARED AND SERVED WITH A GRILLED ONION FLOWER AND ASPARAGUS

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