Club Continental

on the St. Johns River

Sunday Brunch Menu

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Soup au joi	WI		7
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Eggs and More

 $\textit{Your Choice of} \\ \text{SMOKED BACON, LINK SAUSAGE, HAM OR BREAKFAST POTATOES}$ 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 'Your 'VVa'y 11
TWO EGGS YOUR WAY SERVED WITH BACON AND CHOICE OF SIDE
Swedish Pancakes12
FILLED WITH SAUTEED APPLES AND TOPPED WITH CINNAMON AND WHIPPED CREAM
Eggs Benedict
YOUR CHOICE OF TRADITIONAL, SMOKED SALMON OR LUMP CRAB MEAT
★Smokęd Salmon14
SERVED WITH TWO POACHED EGGS ON A POTATO LATKE WITH LEMON BEURRE BLANC, DICED TOMATO, SCALLION AND FINISHED WITH A CRISPY POTATO GARNISH
★Shrimp and Lobster Omelet14
WITH TOMATOES, SCALLION AND HAVARTI CHEESE
Entrée Salad Shrimp Louie Salad
1
Entrées
Baked Eggplant Parmesan
WITH MARINARA SAUCE AND MOZZARELLA CHEESE
Crispy Shrimp
SERVED WITH SPICY TARTER SAUCE AND LEMON AIOLI
★ Teriyakį Salmon 16
BROILED SALMON MARINATED WITH OUR TERIYAKI SAUCE. SERVED WITH STICKY RICE AND JULIENNE VEGETABLES
★ Fresh Catch
CHARBROILED WITH LIME CILANTRO BUTTER AND A BLACK BEAN CAKE
*The Kennedy Brunch Steak 19
12 OZ. PAN SEARED RIBEYE WITH FRESH HERBS, GARLIC AND ONION IN A FRESH TOMATO SAUCE. SERVED WITH MASHED POTATOES AND VEGETABLE DU JOUR

See Server For Specials and Dessert Selections

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.