

The
Club Continental
on the St. Johns River

Dinner Menu

Soup

Italian Chicken and Gnocchi..... 6

Appetizers

★ *Wild Mushrooms* 8

OYSTER, SHIITAKE, CREMINI AND MOREL MUSHROOMS SAUTEED WITH OUR SMOKED BACON, BASIL AND SHALLOTS. FINISHED WITH MADEIRA WINE AND A TOUCH OF CREAM

★ *Shrimp Fettuccine*..... 8

HOUSE MADE WITH BABY SPINACH, ROASTED PLUM TOMATO, FRESH THYME AND LOCATELLI ROMANO CHEESE

★ *Chilled Marinated Vegetables*..... 8

BABY CARROT, PATTY PAN SQUASH, ASPARAGUS, PEAR TOMATO, GARLIC CROUSTADE AND A SMOKED TOMATO PUREE

★ *Seared Scallops and Chorizo* 9

WITH PICO DE GALLO AND CILANTRO PASTA

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*..... 16

COLD SMOKED WITH BOURBON BARBEQUE SAUCE, SKILLET BROWNED CORNBREAD AND APPLE SLAW

★ *Asian Marinated Flank Steak*..... 19

CHARBROILED AND SERVED WITH SOMEN NOODLES AND JULIENNE VEGETABLES

★ *Pan Sautéed Salmon* 21

SERVED OVER WILTED SPINACH WITH ROAST TOMATO BEURRE BLANC AND TOPPED WITH FRIED SWEET POTATO GARNI

★ *Fresh Catch*..... 26

SERVED BAKED, BROILED, GRILLED OR BLACKENED

★ *Filet Mignon and Canadian Lobster Tail*..... 44

WITH A PINOT NOIR REDUCTION. SERVED WITH DRAWN BUTTER

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