

The
Club Continental
on the St. Johns River

Dinner Menu
Soup

Black Bean Soup 6

Appetizers

- ★ *French Escargot* 8
SAUTEED WITH GARLIC, SPINACH, MUSHROOMS AND WHITE WINE. SERVED ON GRILLED TOAST
- ★ *Vegetarian Zucchini Medallion Trio* 8
TOPPED WITH ROASTED CORN, CILANTRO, SUNDRIED TOMATO PESTO, BASIL AND BOURSIN CHEESE AND CRISPY ONION
- ★ *Baked Oysters* 9
WITH CHORIZO CREME, TOMATOES, SCALLION AND JACK CHEESE
- ★ *Lobster Crostini* 10
MAINE LOBSTER SERVED ON GRILLED CROSTINI, WITH FRESH BASIL, ROASTED TOMATO AND FINISHED WITH A WARM RED ONION VINAIGRETTE

Entrée Salad

House Salad Included With all Entrees
With Option To Upgrade To Our Specialty Salad

- ★ *Pear and Manchego Salad* 6
WITH CANDIED WALNUTS, ARUGULA, ROMAINE LETTUCE, ROASTED CHERRY TOMATOES. SERVED WITH A MAPLE VINAIGRETTE DRESSING

Entrées

- ★ *Asian BBQ Chicken Poussin* 16
GRILLED AND SERVED WITH STICKY RICE CAKE AND JULIENNE VEGETABLES
- ★ *Charbroiled Berkshire Pork Chop* 23
BRANDIED APPLES AND CARAMELIZED ONIONS
- ★ *Macadamia Nut Crusted Salmon* 22
SERVED WITH BUTTER NUT SQUASH COULIS AND CRISPY SWEET POTATO GARNI
- ★ *Fresh Catch* 26
SERVED BAKED, BROILED, GRILLED OR BLACKENED
- ★ *Filet Mignon and Shrimp* 44
TOPPED WITH SAUCE BEARNAISE AND SCAMPI SAUTEED SHRIMP

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