

The  
*Club Continental*  
on the St. Johns River

**Dinner Menu**

*Wisconsin Beer Cheese Soup*..... 6

*Appetizers*

★ *Truffle Pomme Frites* ..... 7

SEA SALT, ROSEMARY, THYME AND A BLACK PEPPER AIOLI

★ *Roasted Vegetable Fettucine* ..... 8

OVEN ROASTED PLUM TOMATOES, MUSHROOMS, SPINACH AND ASPARAGUS AND TOPPED WITH ROMANO CHEESE

★ *Szechuan Shrimp* ..... 9

SPICY SHRIMP TOSSED WITH GINGER, GARLIC, AND SZECHUAN PEPPERCORNS. SERVED WITH MISO DRESSING

★ *Baked Oysters Rockefeller*..... 10

BAKED OYSTERS TOPPED WITH PERNOD SCENTED SPINACH AND HOLLANDAISE SAUCE

*Entrée Salad*

*House Salad Included With all Entrees*

*With Option To Upgrade To Our Specialty Salad*

★ *Buratta Cheese and Marinated Tomato Salad* ..... 6

WITH SPINACH, CRISPY ONION, GARLIC CROSTINI, CITRUS VINAIGRETTE

*Entrées*

★ *Asian BBQ Chicken Poussin*..... 16

GRILLED AND SERVED WITH STICKY RICE CAKE AND JULIENNE VEGETABLES

★ *N.Y. Strip Steak*..... 32

CHARBROILED AND SERVED WITH BROWN BUTTER SAUCE AND BRANDIED MUSHROOMS

★ *Grilled Fresh Catch*..... 21

TOPPED WITH BEET PUREE, SLIVERED BRUSSEL SPROUTS AND SERVED WITH MASHED PERUVIAN POTATOES

*Fresh Vegetable Open Faced Ravioli* ..... 20

ROASTED JULIENNE VEGETABLES, TOMATO COULIS, BASIL PESTO AND RICOTTA CHEESE

★ *Ancho Chili Crusted Filet Mignon* ..... 39

8OZ FILET WITH SMOKED TOMATO SAUCE AND LIME CILANTRO 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