

The Club Continental's
June Dining and Carry Out Menu

Dining Tuesday – Friday 11:30-2:00 & 6-9:00
Carry Out Available Tuesday Through Friday 11:30-2 and 6-8:00
For Reservations Call (904) 264-6070

Soup

Gazpacho.....4

Appetizers

Spaghetti with Guanciale and Red wine.....8
 FINISHED WITH PECORINO ROMANO CHEESE AND FRESH BASIL

Burrata Cheese.....9
 ROASTED TOMATOES, BASIL PESTO, CALAMATA OLIVES, FRESH MICRO GREENS, EVOO, BALSAMIC SYRUP

Australian Tiger Prawn.....12
 SAUTEED WITH GARLIC, CHIPOTLE CREAM AND CILANTRO PESTO

Sandwiches

With Choice of Herbed Fries, Hand Dipped Onion Rings or Fresh Fruit

★ Shrimp Roll.....10
 TOMATO, SCALLION, AVOCADO, JALAPENO AND LETTUCE. ROLLED IN A FLOUR TORTILLIA

★ Egg Salad on toast10
 SERVED ON CHALLAH BREAD WITH SCALLION, DICED TOMATO, CAPERS AND LEMON ZEST

Smoked Salmon Lettuce and Tomato Sandwich.....11
 ON 8 GRAIN TOAST FINISHED CAPER CRÈME FRAISCHE AND CHOPPED EGG AND RED ONION

Salads

Northern Macaroni and Tuna Salad.....15
 MACARONI PASTA WITH MAYO, RELISH, CHOPPED EGG, CELERY, GREEN PEPPER AND ONION. SERVED WITH COTTAGE CHEESE AND FRESH FRUIT

★ Shrimp Louie Salad.....16
 TENDER SHRIMP TOSSED WITH TOMATOES, ARTICHOKES AND HEART OF PALM IN OUR HOUSE MADE LOUIE DRESSING. SERVED ON A PINEAPPLE BOAT WITH FRESH FRUIT AND A MUFFIN

Entrées

All Dinner Entrees Include House Salad, Chef's Choice Veggie and Starch

★ Lemon and Thyme Game Hen18
 GAME HEN SERVED WITH JASMINE RICE, WILTED SPINACH AND ROASTED CORN

★ Fresh Catch.....26
 PECAN CRUSTED WITH SWEET POTATO BEURRE BLANC AND GARLIC FLAN

★ Domestic Lamb Chops.....44
 PAN SEARED AND FINISHED WITH SOY GINGER VINIAGRETTE AND GARLIC CHILI AIOLI

★ 16oz. Prime NY Strip Steak44

★ 8oz. Prime Filet Mignon48

PAN SEARED.....6oz Available 38

STEAKS ARE SERVED WITH MUSHROOMS SAUTEED WITH BRANDY, THYME & OUR STEAK BUTTER

★ *These items can be prepared gluten-free*
 CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
 THE CONSUMER'S RISK OF FOODBORNE ILLNESS