

*The Club Continental's*  
**September 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**

Asian Broth with Mushroom and Scallion.....4

**Appetizers**

*Chef Chris' Wildflower Honey - For Your Cupboard*.....6

*CHEF CHRIS SHARES WITH US HIS OWN COTTAGE PREPARED WILD FLOWER HONEY*

★ Warm Brie with Wildflower Honey and Toasted Almonds .....12

Baked Oysters.....14

*WITH SPINACH, SPICY TASSO AND HOLLANDAISE SAUCE*

**Salads**

Chicken and Roast Corn Salad.....16

*ARUGULA, AVOCADO, FUSILLI PASTA, TOMATO, JALAPENO, ONION AND CHICKPEAS. DRESSED WITH OUR LIME CILANTRO VINIAGRETTE AND SERVED WITH GRILLED FLOUR TORTILLAS*

★ Shrimp Louie Salad.....16

*TENDER SHRIMP TOSSED WITH TOMATOES, ARTICHOKE AND HEART OF PALM. TOSSED IN OUR HOUSE MADE LOUIE DRESSING. SERVED ON A PINEAPPLE BOAT WITH FRESH FRUIT AND A MUFFIN*

**Sandwiches**

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

Crispy Chicken Sandwich.....9

*WITH LETTUCE, TOMATO AND CILANTRO SLAW. SERVED ON A KAISER ROLL*

Sliced Tenderloin Sandwich.....13

*WITH CARAMELIZED ONIONS AND FRESH HERB MAYO. SERVED ON OUR FRESH SOURDOUGH BREAD*

**Entrées**

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

Dinner Salad Upgrade.....6

*SPINACH AND ARUGULA SALAD WITH BLUEBERRIES, FETA CHEESE, RED ONION AND ALMONDS. FINISHED WITH BALSAMIC VINIAGRETTE*

★ Poussin Chicken Moutard.....23

*WITH DIJON MUSTARD, BRANDY, SHALLOTS AND A TOUCH OF CREAM*

Shrimp and Asian Somen Noodles.....24

*WITH JULIENNE VEGETABLES, SESAME, GINGER AND SOY*

★ Fresh Catch.....26

Chateau Briand.....39

*SLICED FILET MIGNON SERVED WITH BUTTER POACHED POTATOES, MUSHROOMS AND RED WINE*

★ Cajun Blackened New Zealand Lamb.....44

*WITH SWEET CORN CAKES, RED BEANS AND ANDOUILLE SAUSAGE*

★ 14oz. Prime NY Strip Steak.....44

★ 8oz. Prime Filet Mignon .....49

.....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*