

*The Club Continental's*  
**October Dining and Carry Out Menu**

*Dining Tuesday – Friday 11:30-2:00 & 6:00-9:00*  
*Carry Out Available Tuesday Through Friday 11:00-11:30 and 5:30-6:30*

**For Reservations Call (904) 264-6070**

**Soup**

Beer Cheese .....4

**Appetizers**

French Escargot .....6

WITH WHITE WINE, MUSHROOMS AND SPINACH. SERVED OVER TOAST POINTS WITH GARLIC PUREE

Sautéed Shrimp.....12

WITH SMOKED SALMON MASHED POTATOES, LEMON BEURRE BLANC AND FRESH MICRO SPROUTS

★Charcuterie Board Du Jour .....12

WITH CROSTINI, ROAST GARLIC AND OLIVES

Grilled Quail.....12

**Sandwiches**

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

Burger Du Jour.....10

Beef Tenderloin Melt Sandwich.....13

WITH SAUTEED ONIONS, FRESH MOZZARELLA, BASIL PESTO AND ROAST TOMATO ON SERVED ON OUR FRESH SOURDOUGH BREAD

**Salads**

Chicken and Broccoli Salad.....16

A CLUB CLASSIC WITH MARINATED CHICKEN AND BROCCOLI IN A SHERRY AND SOY DRESSING

★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

**Entrées**

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

Dinner Salad Upgrade.....6

BIBB LETTUCE, RED ONION, MAYTAG BLUE CHEESE, HERB VINAIGRETTE, GARLIC CROUTONS AND GUANCIALLE

★ French Cut Chicken Breast.....22

PARMESAN CRUSTED WITH MUSHROOM VELOUTE, MASHED POTATOES AND GARLIC SAUTEED BROCCOLINI

Thai Style Shrimp.....24

WITH A CRISPY PASTA PANCAKE AND A LEMON GRASS BEURRE BLANC

★Fresh Catch.....26

★Veal Medallions.....36

SAUTEED WITH CRIMINI MUSHROOMS AND FINISHED WITH A PORT WINE BASIL SAUCE

Chateau Briand.....39

SERVED WITH CREAMED SPINACH, YUKON GOLD POTATOES AND BERNAISE SAUCE

★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