

*The Club Continental's*

**August Dining 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**

Broccoli with Asiago and Pancetta..... 5

**Appetizers**

Crispy Red Chili Onion Straws.....10

SERVED WITH CAJUN REMOULADE AND A MUSTARD HORSERADISH SAUCE

Tempura Shrimp .....13

TEMPURA SHRIMP SERVED WITH WASSABI AND PONZU SAUCE

Crab Cakes.....18

WITH MANGO COULIS, RED PEPPER AIOLI AND CRISPY CARROT THREADS

**Sandwiches**

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

Burger Du Jour.....12

Carne Asada Torta.....12

WITH LETTUCE, TOMATO, AVOCADO, MAYO, CILANTRO PESTO AND CRISPY ONIONS

**Signature Salads**

BBQ Chicken and Corn Salad.....16

WITH CILANTRO, POTATO, SCALLION, CUCUMBER, ROAST CORN, TOMATO, EGG AND CROUTONS

\*Roasted Vegetable Salad.....15

WITH MIXED GREENS, ARUGULA, ROASTED SEASONAL VEGETABLES, GOAT CHEESE AND BALSAMIC VINAIGRETTE

\*Shrimp Louie Salad.....17

TENDER SHRIMP TOSSED WITH TOMATOES, ARTICHOKE, HEART OF PALM AND 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 Vegetable and Starch*

\*Buffalo Milk Mozzarella Side Salad.....9

WITH ROASTED PLUM TOMATO, BASIL, ROAST GARLIC, CROSTINI AND EVOO

\*Stuffed French Cut Chicken Breast ..... 22

WITH SPINACH, PINE NUTS, SUNDRIED TOMATOES, BOURSIN AND FINISHED WITH A TOMATO COULIS

Shrimp and Lemon Linguine .....25

TENDER SHRIMP TOSSED WITH LINGUINE, MUSHROOMS AND OUR CREAMY LEMON SAUCE

\*Pan Seared Filet Mignon Tips.....28

SERVED WITH CALIFORNIA SPINACH, MUSHROOMS, GARLIC AND DEMI GLACE

\*Norwegian Salmon.....31

BAKED AND TOPPED WITH WILTED SPINACH AND SAUCE BEURRE BLANC

\*Roast Lamb Rack.....36

HERB SEASONED LAMB RACK, DIJON, ROSEMARY, THYME, GARLIC FINISHED WITH MINT SEASONED DEMI GLACE

\*8oz Filet Mignon.....44

FINISHED WITH OUR STEAK BUTTER **6oz PORTION AVAILABLE**.....38

*\*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**