

The Club Continental's

November 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

French Onion 6

Appetizers

Warm Goat Cheese..... 10

WITH SUNDRIED TOMATO PESTO AND SABA. SERVED WITH CROSTINI

Shrimp Pot Stickers 12

HUNAN CHILI SAUCE, CILANTRO AND CRISPY RICE NOODLES

Crab Cakes..... 16

WITH ROASTED RED PEPPER BEURRE BLANC AND CRISPY ONION GARNI

Sandwiches

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

Burger Du Jour..... 12

French Dip 12

WITH TENDER ROAST BEEF, BEEF AU JUS, SWISS CHEESE AND SAUTEED ONION

Signature Salads

Signature Salad Duo 17

OUR BROCCOLI CHICKEN AND PINE NUT SALAD AND OUR SHRIMP LOUIE. SERVED WITH ASSORTED LETTUCE, FRUIT AND MUFFIN

* Blackened Shrimp, Fresh Catch or Steak Salad..... 16

YOUR CHOICE CAJUN BLACKENED AND SERVED OVER MIXED GREENS, WITH BLUE CHEESE VINAIGRETTE.

Our Waldorf Salad..... 12

THE CLASSIC SALAD WITH A TWIST OF APPLES, WALNUTS, GRAPES AND CELERY AND TOSSED IN OUR FRANGELICO DRESSING

Entrées

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

* Roasted Tomato and Pancetta Salad Upgrade..... 7

ARTISAN LETTUCE, GRILLED ONION, EGGPLANT, ROASTED RED AND YELLOW PEPPERS

Chicken Pot Pie..... 18

TENDER CHICKEN, PEAS, CARROTS, CELERY, MUSHROOMS AND BROCCOLI BAKED IN A PUFF PASTRY

* Double Cut Pork Chop..... 24

WITH LIME CILANTRO BUTTER AND A SPICY BLACK BEAN PUREE

Asian Roasted Duck..... 25

WITH PLUM SAUCE WITH SAKE, SCALLION PANCAKE'S AND JULIENNE VEGETABLES

* Fresh Catch..... 32

BROILED WITH LEMON, BUTTER AND WHITE WINE

Lamb Shank 36

BRAISED WITH TOMATO AND LEEKS AND SERVED OVER CREAMY POLENTA

* 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