

The Club Continental's

JANUARY 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

Black Bean with Jalapeno Crème Fraiche.....6

Appetizers

Tomato Risotto.....9
WITH OVEN DRIED TOMATOES, FRESH BASIL AND PESTO IN A CREAMY RISOTTO WITH A LOCATELLE ROMANO CHEESE, COOKIE

Charcuterie and Cheese Board Du Jour for Two..... 11
A SELECTION OF CURED MEATS, IMPORTED CHEESES AND CONDIMENTS

Our Shrimp Taco..... 12
WITH CRISPY SHRIMP, SALSA ROJA, GOAT CHEESE, CILANTRO AND ONION..SERVED IN OUR HOUSE MADE FLOUR TORTILLA

Sandwiches

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

Burger Du Jour..... 12

Roast Turkey and Avocado Sandwich..... 12
WITH BACON, LETTUCE, TOMATO, SWISS CHEESE AND HERB MAYO. SERVED ON WHEAT BREAD

Signature Salads

*** Blackened Shrimp, Fresh Catch or Steak Salad..... 16**
YOUR CHOICE CAJUN BLACKENED AND SERVED OVER MIXED GREENS AND SERVED WITH A PINEAPPLE VINAIGRETTE

Signature Salad Combo..... 17
OUR BROCCOLI CHICKEN PINE NUT SALAD AND OUR SIGNATURE SHRIMP LOUIE SALAD. SERVED WITH ASSORTED LETTUCE, FRUIT AND HOUSE MADE MUFFIN

Entrées

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

*** Salad Upgrade.....8**
ARUGULA LETTUCE AND JULIENNE VEGETABLES TOSSED WITH DAIKON, GINGER, EDAME, CRISPY WONTON AND SERVED WITH OUR SOY GINGER DRESSING

Chicken Pot Pie..... 18
TENDER CHICKEN, PEAS, CARROTS, CELERY, MUSHROOMS AND BROCCOLI BAKED IN A PUFF PASTRY

*** Double Cut Pork Chop.....26**
WITH LIME CILANTRO BUTTER AND A SPICY BLACK BEAN PUREE

*** Fresh Catch..... 34**
BROILED WITH LEMON, BUTTER AND WHITE WINE

Lobster Thermidor with Shrimp and Crab.....36
HALF MAINE LOBSTER FILLED WITH BLUE CRAB, SHRIMP AND FINISHED WITH A THERMIDOR SAUCE

*** 14oz NY Strip 40**
WITH BROWN BUTTER MUSHROOMS

*** 8oz Filet Mignon..... 46**
FINISHED WITH OUR STEAK BUTTER **6oz PORTION AVAILABLE..... 41**

**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