

The Club Continental

on the St. Johns River 2143 Astor Street Orange Park, FL 32073

February 2023 Newsletter

Valentine's Day Dinner

with Music by John Kaminski

Tuesday, February 14th 6:00pm-9:00pm

(Italian Tuesday menu will not be available)

Appetizer Trio:

Baked Oysters with Parmesan, Lemon, Herb Bread Crumbs and Hollandaise

French Escargot with Mushrooms, Spinach, Garlic and White Wine

Steak Ta Ta Ki NY Strip with Daikon, Cilantro and Hunan Chili Sauce

Vegetarian Charcuterie Board
Vegetarian Appetizer will only be available for guests
who request the Vegetarian Entrée option

Salad:

Artisan Baby Lettuce, Edible Flowers, Green Apples, Gorgonzola, Carrot and dressed with Honey Gastrique

Entrées (Choose One):

Filet Mignon with Cabernet Reduction, Melted Onion Puree and Marinated Tomato

French Cut Chicken Breast filled with Sundried Tomato and California Spinach, Finished with a Yellow Tomato and White Wine Coulis

Broiled Grouper Cajun Style with Pineapple Relish, Lemon Garlic Aioli and Crispy Onion Straws

Vegetarian Baked Polenta with Roasted Tomatoes, Grilled Asparagus, Sweet Peppers, Marinated Mushrooms and Tomato Coulis

Dessert Duo:

Limoncello Cheese Cake Warm Double Chocolate Brownie

Each entrée will be served with Dauphinoise Potatoes and Butter Poached Asparagus \$79.00+ per adult. RSVP Required with Entrée Selection (904) 264-6070

Attention Members

In order for us to plan accordingly and properly staff each shift, we would appreciate reservations to be made ahead of time. Please make your reservations by calling (904) 264-6070. Thank you in advance.

There will be NO Dinner Service on Friday, February 10th due to full club event.

The Member Appreciation has been rescheduled for Saturday, March 11th. More information will follow through email and will be included in the March Newsletter.



Valentine's Omelet Bar Brunch

Sunday, February 12th 11:00am - 2:00pm

Chilled Seafood Display with Shrimp, Clams, Mussels, Calamari and Snow Crab, Prime Rib, Smoked Turkey, Pineapple Glazed Ham, Shrimp and Grits, Omelet Bar Station, Eggs Benedict from the Kitchen, Smoked Salmon and Bagel Station, Chicken Tenders, Biscuits and Gravy, Breakfast Potatoes, Bacon, Sausage and Assorted Desserts

\$32.00+ per adult \$16.00+ Children 10 and under RSVP (904) 264-6070

Wednesday Casual Grill with Roger Wood on Keyboard

February 1st, 8th, 15th, 22nd 6:00pm - 9:00pm (Regular Menu will not be available)

Entrée Options:

8oz. Grilled Boneless Pork Chop	\$22.00
10oz. Grilled Marinated Chicken Breast	\$24.00
Fried Jumbo Shrimp	\$29.00
Flank Steak with Ginger Butter	\$29.00
Grilled Fresh Catch	\$33.00
6oz. Filet Mignon	\$40.00
14oz. Prime NY Strip Steak	\$41.00
8oz. Filet Mignon	\$46.00

Each entrée will be served with Caesar Salad, Baked Potato, Creamed Garlic Spinach Cinnamon Scented Carrots and Dessert Du Jour

Homestyle Casual Italian Tuesdays

February 7th, 21st, 28th 6:00pm - 9:00pm

Entrée Selection

(Regular Menu will not be available)

<u>Shrimp Scampi</u> - Tossed with Fettuccine and Tomatoes

Chicken Scallopini - Sauteed with Mushroom, Scallion, Dry Vermouth and Butter

Chicken Parmesan - Italian Breaded topped with Mozzarella and Tomato Sauce

Egaplant Parmesan - Topped with Tomato Sauce and Mozzarella Cheese

Sauteed Rainbow Trout - Sauteed Spinach, Sundried Tomatoes and Pine Nuts

Cannelloni - Blend of Spinach, Mozzarella, Asiago Rolled in Pasta and Finished with Alfredo and Tomato Sauce

Each Entrée Served With a Caesar Salad or House Salad, Vegetable and Pasta

\$22.95+ RSVP (904) 264-6070

Tuesday Night Appetizer Special:

Crispy Calamari with Spicy Marinara Sauce \$12.00+ Pizza Quatro Fromage with Four Cheeses \$14.95+

Tuesday Night Special:

Ribeye Steak with
Grilled Onions and Peppers \$41.95+



Trivia & Mini Buffet

Wednesday, February 15th 5:30pm-8:00pm (Trivia starts at 7pm)

Roast Turkey, Rice Pilaf, Broccoli, House Salad and Mini Desserts \$16.00+ RSVP (904) 264-6070

Thursday Plated Specials

February 2nd, 9th, 16th, 23rd Lunch: 11:30am - 2:00pm

February 2nd

Baked Salmon Continental with Tomatoes, Bacon and Scallion in a Sauce Beurre Blanc

Rice Pilaf and Cinnamon Scented Carrots

<u>February 9th</u>

BBQ Pork Loin, Herb Roasted Potatoes, Corn Bread and Collards

February 16th
February 23rd

Fried Chicken and Baked Chicken, Mashed Potatoes and Green Beans

Asian Style Beef and Broccoli, Steamed Rice and Stir Fry Vegetables

Plated Specials include bread & butter service, soup, salad, soft drink and dessert \$17.95+ RSVP (904) 264-6070

Mini Bar Menu

The bar menu will be available Tuesday Through Friday from 5:00pm - 8:00pm

The menu will also be available on Trivia Night.

- 9' Inch Pizza with Mozzarella and Asiago Cheese, Fresh Basil and Tomato Sauce \$10.00+
- Chicken Quesadilla \$12.00+
- House Salad with Fresh Catch \$16.00+

February Tennis & Pickleball News

If you are looking for a fun Valentine's Day gift we offer gift certificates for private or group lessons for both tennis and pickleball. Learning a new sport is such a fun date night activity!

Next month we will be hosting our annual charity event, The RITA Championships. This fun ladies doubles tournament raises money to benefit cancer research in NE Florida. We have many volunteer opportunities available, stop by the courts to learn more.

Our February Athlete of The Month is Leah Carter. Leah plays on our A teams and has a heart of gold. She might be petite, but don't be fooled. Leah has a big game that packs a punch. Keep up the hard work, Leah! If you'd like to nominate our next athlete you may leave a suggestion in the comment box located in the tennis pro shop.

Director of Tennis, Adam Blackner Email: TennisShopCC@gmail.com

Pro Shop: (904)269-6090 Director: (360)789-9490

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			l Lunch 11:30am-2:00pm Casual Grill/Roger Wood 6pm-9pm Happy Hour 5:30pm-7:30pm	Thursday Plated Specials 11:30am-2:00pm Dinner 6:00pm-9:00pm	3 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	4 Private Party
5 Sunday Brunch 11:00am-2:00pm	6 Club Closed Accounting Office Open	7 Lunch 11:30am-2:00pm Italian Night 6:00pm-9:00pm	8 Lunch 11:30am-2:00pm Casual Grill/Roger Wood 6pm-9pm Happy Hour 5:30pm-7:30pm	7 Thursday Plated Specials 11:30am-2:00pm Dinner 6:00pm-9:00pm	Lunch 11:30-2:00pm No Dinner Service	11 Private Party
Valentine's Omelet Bar Brunch 11:00am-2:00pm	Club Closed Accounting Office Open	14 Lunch 11:30am-2:00pm Valentine's Day Dinner John Kaminski 6:00pm-9:00pm	15 Lunch 11:30am-2:00pm Casual Grill/Roger Wood 6pm-9pm Trivia & Mini Buffet 5:30-8:00pm	Thursday Plated Specials 11:30am-2:00pm	17 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	18 Private Party
Sunday Brunch 11:00am-2:00pm	20 Club Closed Accounting Office Open	21 Lunch 11:30am-2:00pm Italian Night 6:00pm-9:00pm Board Meeting	22 Lunch 11:30am-2:00pm Casual Grill/Roger Wood 6pm-9pm Happy Hour 5:30pm-7:30pm	23 Thursday Plated	24 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	25 Private Party
Sunday Brunch 11:00am-2:00pm	27 Club Closed Accounting Office Open	Lunch 11:30am-2:00pm Italian Night 6:00pm-9:00pm				

Dining Room Hours Tuesday-Friday

Lunch 11:30am - 2:00pm Dinner 6:00pm - 9:00pm Sunday Brunch 11:00am - 2:00pm Breakfast on the River Tuesday-Friday 8:00-9:00am - \$10.00+

The Main Bar is open Tuesday-Friday 11:30am-9:00pm



Employee of the Month
Steve - Kitchen & Cabana Chef

A Warm Welcome to our New Members

Rev. B.E. Palmer & Beth Palmer

Richard Greenwald

Shane & Cynthia Stewart

Board of Governors

President: Patricia Seibold

Vice President:

Treasurer: Ron Garnett

Secretary & Past President: Kat Wetmore

Managers: Chef Sheldon Harris & Karrie Massee

Board Members: Jill Weigand Dr. Dave Mosborg

Elaine Cassala Kim Lahaie Day Dan Colleway

Holly McQueen