The Club Continental's

May 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

| Mushroom and Herb6 |
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| |
| <u>Appetizers</u> |
| *Pesto filled Mozzarella Ball9 |
| WITH GRILLED TOMATO SAUCE, ROAST GARLIC PUREE, EVOO AND SERVED WITH CROSTINI |
| *Mexican Shrimp Cocktail10 |
| SPICY SHRIMP IN A TOMATO AND SHRIMP BROTH WITH CILANTRO, AVOCADO AND TOMATO |
| Smoked Salmon12 |
| WITH CREME FRAICHE, FRESH DILL AND SERVED ON A CRISPY POTATO ROSTI |
| <u>Sandwiches</u> |
| With Choice of Herbed Fries, Hand Dipped Onion Rings or Fresh Fruit |
| Hot Ham and Cheese Sandwich |
| |
| Burger Du Jour |
| California Hummus Sandwich11 |
| WITH HOUSE MADE HUMMUS, CARROT, TOMATO, ZUCCHINI AND AVOCADO. SERVED ON TOASTED WHEAT |
| BREAD |
| <u>Signature Salads</u> |
| Asian Noodle and Chopped Vegetable Salad13 |
| WITH TOMATO, CABBAGE, CARROT, CELERY, SCALLION, SNOW PEAS, BROCCOLI, MARINATED SOMEN |
| NOODLES AND CRISPY WONTONS. TOSSED WITH OUR SOY GINGER VINAIGRETTE |
| Signature Salad Combo |
| 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 |
| Chicken Breast Cordon Bleu |
| CHICKEN BREAST WITH SMOKED HAM AND GRUYERE CHEESE, SLICED AND FINISHED WITH SAUCE MOUTARD |
| *Porchetta22 |
| ITALIAN PORK ROAST, BASIL, ROAST GARLIC, SUNDRIED TOMATO, ROSEMARY, ROASTED PEPPERS ROLLED |
| AND BAKED TILL CRISPY |
| *Leg of Lamb |
| LAMB LEG CONFIT WITH BLACK PEPPER AND HERB POMME FRITES |
| *Fresh Catch34 |
| CHOICE OF BROILED WITH LEMON, BUTTER AND WHITE WINE, BLACKENED OR GRILLED |
| |
| *14oz NY Strip41 |
| COLD SMOKED AND PAN SEARED WITH SHALLOTS, ROSEMARY AND BUTTER |
| *8oz Filet Mignon |
| FINISHED WITH BROWN BUTTER 602 PORTION AVAILABLE |
| *Garlic Shellfish Platter |
| SHRIMP, FLORIDA LOBSTER TAIL, KING CRAB AND ANDOUILLE SAUSAGE, TOSSED IN WHITE WINE, LEMON |
| AND GARLIC BUTTER |
| *These items can be prepared gluten-free |

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE CONS UMER'S RISK OF FOODBOURNE ILLNESS