

*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 Herb.....6

**Appetizers**

\*Pesto filled Mozzarella Ball.....9

WITH GRILLED TOMATO SAUCE, ROAST GARLIC PUREE, EVOO AND SERVED WITH CROSTINI

\*Mexican Shrimp Cocktail.....10

SPICY SHRIMP IN A TOMATO AND SHRIMP BROTH WITH CILANTRO, AVOCADO AND TOMATO

Smoked Salmon.....12

WITH CREME FRAICHE, FRESH DILL AND SERVED ON A CRISPY POTATO ROSTI

**Sandwiches**

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

Hot Ham and Cheese Sandwich.....10

WITH HOUSE SMOKED HAM WITH MUSTARD AIOLI, LETTUCE, TOMATO AND SERVED ON A POPPYSEED BUN

Burger Du Jour.....11

California Hummus Sandwich.....11

WITH HOUSE MADE HUMMUS, CARROT, TOMATO, ZUCCHINI AND AVOCADO. SERVED ON TOASTED WHEAT BREAD

**Signature Salads**

Asian Noodle and Chopped Vegetable Salad.....13

WITH TOMATO, CABBAGE, CARROT, CELERY, SCALLION, SNOW PEAS, BROCCOLI, MARINATED SOMEN NOODLES AND CRISPY WONTONS. TOSSED WITH OUR SOY GINGER VINAIGRETTE

Signature Salad Combo.....15

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.....18

CHICKEN BREAST WITH SMOKED HAM AND GRUYERE CHEESE, SLICED AND FINISHED WITH SAUCE MOUTARD

\*Porchetta.....22

ITALIAN PORK ROAST, BASIL, ROAST GARLIC, SUNDRIED TOMATO, ROSEMARY, ROASTED PEPPERS ROLLED AND BAKED TILL CRISPY

\*Leg of Lamb.....29

LAMB LEG CONFIT WITH BLACK PEPPER AND HERB POMME FRITES

\*Fresh Catch.....34

CHOICE OF BROILED WITH LEMON, BUTTER AND WHITE WINE, BLACKENED OR GRILLED

\*14oz NY Strip.....41

COLD SMOKED AND PAN SEARED WITH SHALLOTS, ROSEMARY AND BUTTER

\*8oz Filet Mignon.....46

FINISHED WITH SAUCE 6oz PORTION AVAILABLE.....41

\*Garlic Shellfish Platter.....52

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 CONSUMER'S RISK OF FOODBORNE ILLNESS*