The Club Continental's

September 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

*Vichyssoise with Crispy Potato5 **Appetizers** Buffalo Milk Mozzarella10 WITH TOMATO WATER, BASIL OLIVE OIL AND ASIAGO CROUTON Sauteed Shrimp and Angel Hair Pasta......12 WITH HOUSE MADE PANCETTA, SPINACH, SUNDRIED TOMATO, GARLIC, AND ROMANO CHEESE WITH SESAME AIOLI, PEPPERS, SWEET ONION, CILANTRO, SCALLION, YUZU AND DIAKON RADISH **Sandwiches** With Choice of Herbed Fries, Hand Dipped Onion Rings or Fresh Fruit SLOW COOKED BEEF BRISKET WITH CARMELIZED ONION, SPICY PICKLE RELISH AND SERVED ON GRILLED **BRIOCHE** TOPPED WITH CILANTRO SLAW, ROASTED TOMATO, RED ONION, CAJUN TARTER SAUCE, LETTUCE, AND TOMATO Signature Salads *Grilled Peaches and Watermelon Salad......12 WITH ARUGULA, BLUEBERRIES, CANDIED PECANS, COTTAGE CHEESE, AND A MINT VINAIGRETTE OUR BROCCOLI CHICKEN PINE NUT SALAD AND OUR SIGNATURE SHRIMP LOUIE SALAD SERVED WITH ASSORTED LETTUCE, FRUIT AND A HOUSE MADE MUFFIN Entrées All Dinner Entrees Include House Salad, Chef's Choice Vegetable and Starch Eggplant Rollatini17 BREADED EGGPLANT WITH BASIL, GARLIC, RICOTTA, AND MOZZARELLA CHEESE *Chicken Breast Roulade......18 WITH HOUSE CURED PANCETTA, CORN PUREE, CHICKEN DEMI GLACE, AND MUSHROOMS SERVED WITH A GARLIC CROSTINI, SWEET CORN BREAD, SPICY MUSTARD, AND BOURBON BBQ SAUCE TENDER SHRIMP, POTATOES, CORN AND ANDOUILLE SAUSAGE IN A LITE SEAFOOD BROTH WITH JULIENNE VEGETABLES, PICKLED CUCUMBER, CILANTRO, AVOCADO, BROWN RICE, TOASTED SESAME SEEDS, DIAKON RADISH AND A SPICY SIRRACHA DRESSING *8oz Filet Mignon.......47 **Akaushi Beef.......56

^{**}Akaushi beef is a limited availability item

^{*}These items can be prepared gluten-free CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE CONSUMER'S RISK OF FOODBOURNE ILLNESS