



The
Club Continental

on the St. Johns River

2143 Astor Street
Orange Park, FL 32073

September 2023 Newsletter

Labor Day Celebration

Monday, September 4th

Lunch Buffet (Indoors to Beat the Heat) 12:00pm-2:00pm

Cabana Open 11:00am-5:00pm

Marlena's Pool Games Start at 1pm

Hamburger and Hot Dog Station with all your favorite toppings and condiments
Beef Brisket with Mustard Horseradish Sauce, Italian Sausage with Onions and Peppers
Chicken Fajita Station with Guacamole, Crema, Assorted Cheese, Pico and more
Eliseman's Potato Salad, Mexican Corn, Coleslaw, Northern Pasta Salad, Tomato Cucumber Salad
Watermelon, Brownies, Ice Cream Cones and Ice Cream Sandwiches

\$19.00+ per adult Children 10 and under \$10.00+

RSVP Required (904) 264-6070

(The Club will be closed on Tuesday, September 5th)

Omelet Bar Brunch

Sunday, September 17th 11:00am-2:00pm

Carved Roast Beef, Roast Chicken, Shrimp and Grits, Seafood Imperial, Omelet Bar Station
French Toast and Pancakes, Smoked Salmon and Bagel Station, Eggs Benedict from Kitchen
Chicken Tenders, Biscuits and Gravy, Bacon, Sausage, Breakfast Potatoes and Assorted Desserts

\$24.00+ per adult \$12.00+ Children 10 and under RSVP (904) 264-6070



Member Appreciation with Music by John Waters

Thursday, September 28th 6:00pm-9:00pm

(There will be NO Dinner Service)

Come out and enjoy a night of music, cocktails and light fare from the kitchen

\$15.00+ (Guests of Members \$30.00+) RSVP Required (904) 264-6070



Steak of the Month

14 oz. Delmonico Steak with Sauteed Shrimp and Garlic Rosemary Butter, House Salad, Fresh Herb Potato Chips , Vegetable Du Jour

\$39.95+ RSVP (904) 264-6070

Trivia & Mini Buffet

Wednesday, September 20th 5:30pm-8:00pm (Trivia starts at 7pm)

*****House Wine and House Liquor Drink Specials for \$4.50*****

Carved Prime Rib, House Salad, Garlic Mashed Potatoes, Vegetable Du Jour and Mini Desserts

\$18.00+ RSVP (904) 264-6070

Wednesday Casual Grill with Roger Wood on Keyboard

September 6th, 13th, 20th, 27th 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
14oz Prime NY Strip Steak.....	\$40.00
6oz. Filet Mignon	\$41.00
8oz. Filet Mignon	\$46.00

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

Homestyle Casual Italian Tuesdays

September 12th, 19th, 26th 6:00pm-9:00pm
(Regular Menu will not be available)

Entrée Selection

Shrimp Scampi - Tossed with Fettuccine and Tomatoes

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

Chicken Parmesan - Italian Breaded Chicken topped with Mozzarella and Tomato Sauce

Eggplant Rollatini - Breaded Eggplant with Basil, Garlic, Ricotta and Mozzarella Cheese

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

Vegetable Lasagna - Layers of Pasta with Fresh Garden Vegetables, Marinara Sauce, Ricotta & Mozzarella Cheeses

All Entrées include a Caesar Salad or House Salad, Vegetable & 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+

Thursday Plated Specials

September 7th, 14th, 21st, 28th Lunch: 11:30am - 2:00pm

<u>September 7th</u>	Crispy Shrimp Roll, Cilantro Slaw and Potato Salad
<u>September 14th</u>	Fried and Baked Chicken, Mashed Potatoes, Coleslaw and Collard Greens
<u>September 21st</u>	Chicken Parmesan, Baked Ziti, Caesar Salad and Garlic Bread
<u>September 28th</u>	Sliced Roast Sirloin with Mushroom Au Jus, Garlic Mashed Potatoes and Green Beans

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

Attention Members

There will be NO Dinner Service on Friday, September 1st

The Club will be Closed on Tuesday, September 5th

The last day the Cabana will be open is Sunday, September 10th

We are now offering Premium Akaushi Wagyu from Heartbrand Ranch. Akaushi is the best steak eating experience you will ever have. This is pure Japanese Wagyu. Heartbrand is the only ranch in the country that is licensed to raise Akaushi Beef and its bloodline can be traced back 40 generations. This is a limited quantity item.

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.

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+

September Tennis & Pickleball News

As summer pushes on, USTA Florida held another Sectional Championship at the USTA National Campus. This time, the Adult 40 & Over 3.5 division was in play, with 39 teams from across the state looking to take home the glory. The competitive nature of tennis was high all weekend long and even with a brief weather delay during the championship matches on Monday, the intensity didn't die down. Once things cleared up, the players took the courts again and battled it out, with each team giving their all. Per usual, it was a great showing from everyone involved.

Congratulations to our very own Club Continental Ladies 40 & over 3.5 as they defeated a tough Alachua County team 3-1 in the finals.

Our September Athletes of the Month are the very deserving 3.5 Champions; Jennelle Comiskey (Captain), Sherri Ouchi, Julie Warrenfeltz, Elizabeth Kerian, Timothe Romani, Mary Ellen Chaves, Elizabeth Donnelly, Elizabeth Seeker, Kelly Cusick, Staci Hall & Carrie Wineman Good luck at Nationals in Arizona, Go Club Continental!

Check out our social media for updates on regular programming and events @ClubContinentalTennis on Facebook.

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
					1 Lunch 11:30-2:00pm No Dinner Service (Private Party)	2 Private Party
3 Sunday Brunch 11:00am-2:00pm	4 Labor Day Celebration	5 Club Closed Accounting Office Open	6 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	8 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	9 Private Party
10 Sunday Brunch 11:00am-2:00pm Last Day Cabana	11 Club Closed Accounting Office Open	12 Lunch 11:30am-2:00pm Italian Night 6:00pm-9:00pm	13 Lunch 11:30am-2:00pm Casual Grill/Roger Wood 6pm-9pm Happy Hour 5:30pm-7:30pm	14 Thursday Plated Specials 11:30am-2:00pm Dinner 6:00pm-9:00pm	15 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	16 Private Party
17 Omelet Bar Brunch 11:00am-2:00pm	18 Club Closed Accounting Office Open	19 Lunch 11:30am-2:00pm Italian Night 6:00pm-9:00pm	20 Lunch 11:30am-2:00pm Casual Grill/Roger Wood 6pm-9pm Trivia & Mini Buffet 5:30-8:00pm	21 Thursday Plated Specials 11:30am-2:00pm Dinner 6:00pm-9:00pm	22 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	23 Private Party
24 Sunday Brunch 11:00am-2:00pm	25 Club Closed Accounting Office Open	26 Lunch 11:30am-2:00pm Italian Night 6:00pm-9:00pm	27 Lunch 11:30am-2:00pm Casual Grill/Roger Wood 6pm-9pm Happy Hour 5:30pm-7:30pm	28 Thursday Plated Specials 11:30am-2:00pm Member Appreciation 6pm NO Dinner Service	29 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	30 Private Party

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*A Warm Welcome to our New Members*

Neel & Helena Karnani MD

Gavin & Sandy Toth

Mike & Nicole Creel

Tiffany Carnes

Pratima Devani

Charles Cales Jr.

Sam & Lisa Villa

Michelle Kinkead

*Board of Governors***President:** Patricia Seibold**Treasurer:** Ron Garnett**Secretary & Past President:** Kat Wetmore**Managers:** Chef Sheldon Harris & Karrie Massee**Board Members:**

Elaine Cassala

Jill Weigand

Dr. Dave Mosborg

Holly McQueen

Kim Lahaie Day

Dan Colleway

Gavin Toth