

# *The Club Continental's*

## **November 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

\*Italian Wedding.....5

### Appetizers

Duck Potstickers.....11

PAN SEARED AND SERVED WITH HUNAN CHILI SAUCE, CRISPY RICE NOODLES, AND A YUZU AIOLI

\*French Escargot .....12

SAUTEED WITH MUSHROOMS, CALIFORNIA SPINACH, GARLIC PUREE AND SERVED WITH CROSTINI

Sauteed Shrimp and Linguine.....12

TOSSED WITH SHRIMP BROTH, OVEN DRIED TOMATOES AND SWEET PEAS

### Sandwiches

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

Burger Du Jour.....11

Beef Brisket Melt.....12

SLOW COOKED BEEF BRISKET WITH CARMELIZED ONION AND SWISS CHEESE. SERVED ON GRILLED RYE

Crispy Grouper Sandwich.....13

WITH CILANTRO SLAW, ROASTED TOMATO, RED ONION, AND CAJUN TARTER SAUCE. SERVED ON A BRIOCHE BUN

Tempura Shrimp Wrap.....15

TEMPURA SHRIMP WITH STICKY RICE, JULIENNE VEGETABLES, ASIAN TARTER SAUCE, GINGER, AND A SESAME AIOLI WRAPPED IN A FLOUR TORTILLA

### Signature Salads

\*Pear and Arugula Salad.....13

WITH BUTTERNUT SQUASH, OVEN DRIED PINEAPPLE, SUNFLOWER SEEDS, RAISINS, WALNUTS, CANDIED PECANS, GOAT CHEESE AND DRESSED WITH OUR POMEGRANATE VINAIGRETTE

Signature Salad Combo.....15

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 Rollatini .....17

BREADED EGGPLANT WITH BASIL, GARLIC, RICOTTA AND MOZZARELLA CHEESES. SERVED WITH A GARLIC CROSTINI

\*Sous Vide Chicken Breast.....18

SERVED WITH JUMBO ASPARAGUS, CARROTS, FINGERLING POTATOES IN A RICH CHICKEN BROTH REDUCTION

\*Shrimp and Andouille.....26

TENDER SHRIMP, ANDOUILLE SAUSAGE, POTATOES AND CORN IN A LIGHT SEAFOOD BROTH.

\*Fresh Catch.....29

BROILED WITH LEMON, BUTTER, AND WHITE WINE. ALSO AVAILABLE BLACKENED OR GRILLED

\*Haitian Spiced Salmon .....29

TOPPED WITH A PINEAPPLE BEURRE BLANC AND YUZU CRÈME FRAISCHE

\*8oz Filet Mignon.....47

WITH TENDER CARROTS, FINGERLING POTATOES AND FINISHED WITH SAUCE BORDELAISE

\*6oz Portion Available.....41

*\*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*