The Club Continental's

January 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

Appetizers SAUCE *Hot Spinach and Artichoke Dip......14 SERVED WITH GRILLED CROSTINIS WITH MANGO COULIS, GARLIC CHILI, SESAME AIOLI, AND DAIKON RADISH Sandwiches With Choice of Herbed Fries, Hand Dipped Onion Rings or Fresh Fruit Mediterranean Chicken Grilled Cheese......14 MARINATED CHICKEN, PESTO, FRESH MOZZARELLA AND TOMATO ON GRILLED CIABATTA BREAD SLOW COOKED BEEF WITH SAUTEED ONIONS, SWISS CHEESE AND DEMI GLACE 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 OUR BROCCOLI CHICKEN PINE NUT SALAD AND OUR SIGNATURE SHRIMP LOUIE SALAD. SERVED WITH ASSORTED LETTUCE, FRUIT AND A HOUSE MADE MUFFIN MIXED GREENS TOSSED WITH ORANGES, GRAPES, PICKLED RED ONION, BLUE CHEESE CRUMBLES AND A LIME VINAIGRETTE Entrées All Dinner Entrees Include House Salad, Chef's Choice Vegetable and Starch SERVED WITH JUMBO ASPARAGUS, CARROTS, FINGERLING POTATOES IN A RICH CHICKEN BROTH **REDUCTION** *Prince Edward Island Mussels24 MUSSELS AND ANDOULLIE SAUSAGE WITH WHITE WINE, GARLIC, AND A SMOKED TOMATO SAUCE *Broiled Rainbow Trout......28 BROILED WITH LEMON, BUTTER, AND WHITE WINE BROILED WITH LEMON, BUTTER, AND WHITE WINE. ALSO AVAILABLE BLACKENED OR GRILLED *8oz Filet Mignon.......47 WITH TENDER CARROTS, 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 FOODBOURNE ILLNESS