

# *The Club Continental's*

## **May Dining Menu**

*Dining Tuesday – Friday 11:30-2:00 & 6:00-9:00*

*Carry Out Available Tuesday-Friday 11:30-2:00pm and 6:00-9:00pm*

**For Reservations Call (904) 264-6070**

### Soup

Tomato Bisque.....5

### Appetizers

House Made Pasta.....8

WITH FRESH TOMATO SAUCE, LOCATELLE ROMANO CHEESE, AND PESTO CROSTINI

\* Oysters Rockefeller.....9

FRESH OYSTERS TOPPED WITH PERNOD SCENTED SPINACH AND HOLLANDAISE SAUCE

Shrimp and Lobster Mac and Cheese.....13

WITH BRIE AND WHITE CHEDDAR CHEESE

### Sandwiches

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

Hot Corned Beef and Swiss Sandwich.....12

WITH DIJON MUSTARD AND SERVED ON A HOAGIE ROLL

Eggplant and Roasted Tomato Grilled Cheese .....12

WITH GOAT CHEESE, FRESH BASIL PESTO AND SERVED ON CIABATTA BREAD

Patty Melt.....12

PAN SEARED ANGUS BURGER WITH SAUTEED ONIONS, SWISS CHEESE AND SERVED ON YOUR CHOICE OF GRILLED RYE OR WHITE BREAD

### Signature Salads

Signature Salad Combo.....17

OUR BROCCOLI CHICKEN PINE NUT SALAD AND OUR SIGNATURE SHRIMP LOUIE SALAD SERVED WITH ASSORTED LETTUCE, FRUIT AND A HOUSE MADE MUFFIN

\* Greek Inspired Shrimp Salad .....19

WITH PEAR TOMATOES, CALAMATA OLIVES, RED ONION, CUCUMBER, BELL PEPPER, FETA CHEESE AND FINISHED WITH MINT AND SERVED WITH OUR LEMON AND FRESH HERB VINAIGRETTE

### Entrées

*All Dinner Entrees Include House Salad, Chef's Choice Vegetable and Starch*

\* Chicken Confit.....16

SEARED CHICKEN LEG AND THIGH OVER STEWED LEEKS, CURRY CREME, MUSHROOMS AND SERVED WITH WHIPPED POTATOES

\* Ginger Crusted Salmon.....24

SEARED WITH GINGER, GARLIC, SCALLION SHALLOTS AND FINISHED WITH A WARM SOY VINIAGRETTE

\* Asian Style Baby Back Ribs.....24

TENDER BABY BACK RIBS SERVED WITH FRENCH FRIES, COLESLAW AND A GINGER GARLIC BBQ SAUCE

\* Steak Diane.....32

FILET MIGNON TIPS FINISHED WITH OUR SAUCE DIANE

\* Fresh Catch.....Priced Daily

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

\* Filet Mignon .....42

WITH ANCHO CHILI SAUCE, ONION STRAWS AND SMOKED CORN 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*

**PLEASE BRING ANY FOOD ALLERGIES TO THE ATTENTION OF THE MANAGER**