## 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-Close For Reservations Call (904) 264-6070

## **Appetizers**

House Made Pasta8
WITH FRESH TOMATO SAUCE, LOCATELLE ROMANO CHEESE, AND PESTO CROSTINI
*Oysters Rockefeller
FRESH OYSTERS TOPPED WITH PERNOD SCENTED SPINACH AND HOLLANDAISE SAUCE
Shrimp and Lobster Mac and Cheese
Sandwiches
With Choice of Herbed Fries, Hand Dipped Onion Rings or Fresh Fruit
Hot Corned Beef and Swiss Sandwich12
WITH DIJON MUSTARD AND SERVED ON A HOAGIE ROLL
Eggplant and Roasted Tomato Grilled Cheese
WITH GOAT CHEESE, FRESH BASIL PESTO AND SERVED ON CIABATTA BREAD
Patty Melt
PAN SEARED ANGUS BURGER WITH SAUTEED ONIONS, SWISS CHEESE AND SERVED ON YOUR CHOICE OF GRILLED RYE OR WHITE BREAD
<u>Signature Salads</u>
Signature Salad Combo
ASSORTED LETTUCE, FRUIT AND A HOUSE MADE MUFFIN
*Greek Inspired Shrimp Salad
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  Children Chi
All Dinner Entrees Include House Salad, Chef's Choice Vegetable and Starch
*Chicken Confit
*Ginger Crusted Salmon
* Asian Style Baby Back Ribs
*Steak Diane
FILET MIGNON TIPS FINISHED WITH OUR SAUCE DIANE
*Fresh CatchPriced Daily
BROILED WITH LEMON, BUTTER, AND WHITE WINE. ALSO AVAILABLE BLACKENED OR GRILLED
*Filet Mignon
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 FOODBOURNE ILLNESS PLEASE BRING ANY FOOD ALLERGIES TO THE ATTENTION OF THE MANAGER