

The Club Continental's

July Dining Menu

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

Carry Out Available Tuesday Through Friday During Lunch and Dinner Service

Soup

Gazpacho.....5

Appetizers

Crostini Trio.....10

TOMATO COULIS, GARLIC SAUTEED SPINACH AND HUMMUS WITH TOASTED BAGUETTE

*Crispy Asian Oysters.....12

WITH STICKY RICE, WOKED JULIENNE VEGETABLES, SPICY OYSTER SAUCE, AND FRIED SWEET POTATO THREADS

House Made Fettuccine Pasta.....14

WITH SMOKED SALMON, MUSHROOMS, SWEET PEAS AND A TOUCH OF CREAM

Sandwiches

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

Egg Salad on Toast.....12

OUR TWIST ON THIS CLASSIC WITH BACON, SCALLION, RED ONION, GARLIC, LETTUCE AND TOMATO

Smoked Salmon Bagel.....12

WITH ARUGULA, ROASTED TOMATOES, RED ONION, CAPERS, EGG SALAD, AND SERVED ON A TOASTED BAGEL

Open Faced Pastrami.....12

OUR HOUSE SMOKED PASTRAMI WITH DIJON MUSTARD, SWISS CHEESE AND SERVED ON TOASTED RYE

Signature Salads

Chicken Salad.....16

WITH POACHED CHICKEN, CELERY, ONION, GRAPES, MUFFIN AND FRESH FRUIT

*Spicy Shrimp and Watermelon Salad18

WITH ARUGULA, CUCUMBER, MANDARIN ORANGES, WALNUTS, SCALLION, MINT, CRISPY RICE NOODLES AND SERVED WITH OUR CITRUS DRESSING

* Summer Salad.....19

WITH SWEET PEAS, RADISH, AVOCADO, CHICKPEAS, ASPARAGUS, FRESH MINT, FETA CHEESE AND SERVED WITH A FRESH HERB VINAIGRETTE

Entrées

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

*Chicken Confit.....16

SEARED LEG AND THIGH WITH ROASTED TOMATOES, MIXED GREENS, ALMONDS, A WARM BALSAMIC VINAIGRETTE AND CRISPY ONIONS

Stuffed Salmon.....24

FILLED WITH SHRIMP MOUSSE, BLUE CRAB AND FINISHED WITH A ROASTED YELLOW PEPPER BEURRE BLANC

Marinated Flank Steak.....28

SLICED THIN AND FINISHED WITH OUR MUSHROOM STEAK BUTTER

*Double Lamb Chops.....34

PAN SEARED AND MARINATED WITH ROSEMARY, GARLIC, SHALLOTS AND LEMON

*Fresh Catch.....Priced Daily

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

*Filet Mignon42

PEPPER CRUSTED FILET WITH BRANDY AND BROWN BUTTER DEMI

**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 ALLERGIES TO THE ATTENTION OF THE MANAGR**