The Club Continental's September Dining Menu

Soup

Yellow Gazpacho5
Annetizers
<u>Appetizers</u>
Burrata Cheese
Asian Crab Biegnets
WITH SPICY GARLIC CHILI SAUCE AND ASIAN TARTER
*Jumbo Shrimp and Mango15
WITH ROASTED RED PEPPER AIOLI, SWEET POTATO THREADS, MANGO VANILLA COULIS, AND GUACAMOLE
<u>Sandwiches</u>
With Choice of Herbed Fries, Hand Dipped Onion Rings or Fresh Fruit
Crispy Chicken Tender Sandwich12
LETTUCE, TOMATO, COLE SLAW, RED ONION, AND CHEDDAR CHEESE
Smoked Salmon Club12
WITH LETTUCE, TOMATO, EGG SALAD, CAPER'S, AND RED ONION
Blackened Shrimp Wrap
WITH HAVARTI CHEESE, LETTUCE, TOMATO, PINEAPPLE, RED ONION AND CILANTRO MAYO
C'analas Calada
<u>Signature Salads</u>
Crispy Chicken Tenders and Asian Noodle Salad
MARINATED SOMEN NOODLES, JULIENNE VEGETABLES IN A SOY GINGER DRESSING *Spicy Shrimp and Watermelon Salad
WITH ARUGULA, CUCUMBER, MANDARIN ORANGES, WALNUTS, SCALLION, MINT, CRISPY RICE NOODLES
AND SERVED WITH OUR CITRUS DRESSING
*Szechuan Steak Salad19
WITH BEEF TENDERLOIN TIPS, BABY SPINACH, DIAKON RADISH AND SERVED WITH GINGER MISO DRESSING
<u>Entrées</u>
All Dinner Entrees Include House Salad, Chef's Choice Vegetable and Starch
*Sous Vide Twin Chicken Breast
WITH WILD MUSHROOM MASHED POTATOES, AND YELLOW CURRY JUS
*Asiago Crusted Salmon
Wagyu Beef Ribs
SMOKED BEEF RIBS WITH OUR BOURBON AND HONEY BBQ SAUCE AND SWEET CORNBREAD
*Fresh Catch
BROILED WITH LEMON, BUTTER, AND WHITE WINE. ALSO AVAILABLE BLACKENED OR GRILLED
*Charred Lamb Chops,34
SERVED WITH CILANTRO MINT SAUCE, JULIENNE VEGETABLES AND A STICKY RICE CAKE
*Filet Mignon
WITH FRESH HERBS, GARLIC, SHALLOTS AND WINE REDUCTION

*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 ALLERGIES TO THE ATTENTION OF THE MANAGER