

The Club Continental's **October Dining Menu**

Soup

Cream of Asparagus5.50

Appetizers

Baked Brie Crostini.....12

OUR TOASTED FARMERS BREAD WITH BRIE, CRANBERRY PUREE AND ROSEMARY SCENTED WALNUTS

Asian Crab Biegnets.....12

WITH SPICY GARLIC CHILI SAUCE AND ASIAN TARTAR

Popcorn Shrimp.....14

WITH ROASTED RED PEPPER SAUCE AIOLI, SPICY MANGO COULIS

Sandwiches

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

Crispy Chicken Tender Sandwich.....12

WITH CHIPOTLE SAUCE, LETTUCE, TOMATO, COLESLAW, RED ONION, AND CHEDDAR CHEESE

Fresh Mozzarella and Soppresata Sandwich.....14

WITH ARUGULA, ROASTED GARLIC, BASIL, ROASTED RED PEPPERS AND MARINATED TOMATOES SERVED ON CIABATTA BREAD

Smoked Salmon Club.....15

WITH LETTUCE, TOMATO, EGG SALAD, CAPERS, AND RED ONION

Signature Salads

Crispy Chicken Tender and Asian Noodle Salad.....16

MARINATED SOMEN NOODLES, JULIENNE VEGETABLES IN A SOY GINGER DRESSING

* Italian Antipasto Salad17

ASSORTED MARINATED MEATS, CHEESES AND VEGETABLES WITH ARUGULA, CUCUMBER, TOMATO GARLIC CROUTONS AND OUR ITALIAN DRESSING

Chilled Poached Salmon and Orzo Salad.....19

PEAR TOMATOES, CAPERS, CHOPPED EGG, RED ONION, VALBRESSO FETA CHEESE AND A BASIL VINAIGRETTE

Entrées

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

*Twin Chicken Breast.....18

WITH ROSEMARY AND GARLIC JUS. SERVED WITH WHIPPED POTATOES, AND BROWN BUTTER CARROTS

* Broiled Salmon.....24

WITH TEQUILA, LIME, AND CILANTRO

* Veal Osso Bucco.....28

BRAISED AND SERVED WITH WHIPPED POTATOES AND VEGETABLE DU JOUR

* Fresh Catch.....28

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

* Pan Seared Lamb Loin Chops.....33

WITH GARLIC, LEMON, ROSEMARY, WHITE WINE, AND BUTTER

Crab Topped Shrimp.....33

TENDER SHRIMP STUFFED WITH JUMBO LUMP CRAB AND FINISHED WITH LEMON BEURRE BLANC

* Filet Mignon46

WITH FRESH HERBS, GARLIC, SHALLOTS AND A 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 FOODBORNE ILLNESS

PLEASE BRING ANY ALLERGIES TO THE ATTENTION OF THE MANAGER