

# *The Club Continental's* **November Dining Menu**

## Soup

New England Clam Chowder.....6

## Appetizers

Roast Garlic Flan.....11

WITH ARTISAN GREENS, SWEET TOMATO COULIS, FRIED SPINACH AND HERBED CROUTONS

Butternut Squash Risotto.....11

Smoked Salmon.....13

WITH CAPERS, RED ONION CONFIT, EGG, SOURDOUGH CROSTAUDE AND A CURRY OIL GARNI

Oysters Rockefeller.....15

OUR VERSION WITH PERNOD SCENTED SPINACH TOPPED WITH HOLLONDAISE SAUCE AND BAKED

## Sandwiches

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

Spicy Chicken Tender Sandwich.....12

WITH LETTUCE, TOMATO, COLESLAW, RED ONION, CHEDDAR CHEESE, CHIPOTLE SAUCE AND SERVED ON A HOAGIE ROLL

Shrimp, Artichoke, Tomato and Spinach Melt.....14

WITH ARUGULA AND HAVARTI CHEESE SERVED ON GRILLED SOURDOUGH

Italian Steak Sandwich.....15

MARINATED SIRLOIN WITH ARUGULA, TOMATO, GIARDINIERA SALAD, RED ONION AND PEPPERS. SERVED ON A HOAGIE ROLL

## Signature Salads

\* Italian Antipasto Salad .....15

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

\* Shrimp Louie Salad.....17

OUR SIGNATURE SHRIMP LOUIE SALAD SERVED WITH ASSORTED LETTUCE, FRUIT AND MUFFIN

\* Salmon and Glass Noodle Salad.....19

SEARED SALMON WITH BROCCOLI, HARD BOILED EGG, CUCUMBER, GINGER, SCALLION, SHITAKE MUSHROOM, WATER CHESNUTS, AND GLASS NOODLES IN A SOY GINGER VINAIGRETTE

## Entrées

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

Chicken Pot Pie.....17

TENDER CHICKEN, CARROTS, CELERY, BROCCOLI, AND PEA'S BAKED EN CROUTE IN A SHERRY CREAM SAUCE

\* Crispy Salmon.....24

WITH JULIENNE VEGETABLES, GINGER MASHED POTATOES AND SAUCE BEURRE BLANC

\* Berkshire Thick Cut Pork Chop.....26

COOKED CONFIT AND SERVED WITH POTATO PUREE AND VEGETABLE DU JOUR

\* Fresh Catch.....28

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

Crab Topped Shrimp.....33

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

\* Filet Mignon.....46

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**