

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

Soup

Shrimp and Chicken Gumbo.....6

Appetizers

Baked Polenta and House Made Cotechino Sausage.....9

ROASTED TOMATOES COULIS, GARLIC PUREE, SAUTEED CALIFORNIA SPINACH

*Tomato Tartare..... 11

WITH HEIRLOOM TOMATOES, CAPERS, PEPPERS, BLACK OLIVE, PECORINO CHEESE AND BASIL

Butternut Squash Risotto..... 12

Oysters Bienville with Blue Crab..... 15

GULF OYSTERS TOPPED WITH BLUE CRAB, SHERRY, CREAM AND JACK CHEESE

Sandwiches

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

Mediterranean Grilled Cheese..... 14

FRESH MOZZARELLA CHEESE, TOMATOES, BASIL PESTO AND PROSCIUITTO ON GRILLED CIABATTA BREAD

Tuna Salad Sandwich..... 14

WITH LETTUCE, TOMATO, RED ONION AND SERVED ON WHITE TOAST

Italian Steak Sandwich..... 15

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

Signature Salads

*Chicken Salad..... 17

WINE MARINATED CHICKEN WITH GRAPES, CELERY, RED ONION, OVER FRESH GREENS TOSSED IN A GREEK YOGURT DRESSING AND FINISHED WITH CANDIED PECANS

*Shrimp Louie Salad..... 19

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

*Seared Salmon and Roasted Corn Salad..... 19

WITH HEIRLOOM TOMATOES, BLACK BEANS, FETA CHEESE, AND CILANTRO. SERVED WITH A CITRUS VINAIGRETTE

Entrées

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

Chicken Pot Pie..... 17

WITH TENDER CHICKEN, CARROTS, CELERY, BROCCOLI, AND PEAS BAKED EN CROUTE IN A SHERRY CREAM SAUCE

*Seared Salmon..... 26

WITH CARROT PUREE, SHRIMP SCENTED POTATOES, ASPARAGUS AND A GRAND MARINER ORANGE GLACE

*Cheshire Thick Cut Pork Chop..... 28

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

*Asiago Crusted Diver Caught Scallops..... 39

SWEET CORN RISOTTO, CRISPY SWEET POTATO, SWEET PEA PUREE

*Filet Mignon..... 46

WITH ASSORTED MUSHROOMS, WHIPPED POTATOES, GARLIC SAUTEED BROCCOLINI

**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