

The Club Continental's
January Dining Menu

Soup

Tomato Basil Bisque.....5
WITH GOAT CHEESE AND CROUTONS

Appetizers

Haitian Boulet.....9
TENDER MEATBALLS BLENDED WITH SPICY HAITIAN SEASONING AND GARNISHED WITH RED PEPPER AND ONION COULIS

Fettuccine and Pancetta10
FETTUCINE PASTA WITH MUSHROOMS, OUR PANCETTA AND SPINACH TOSSED WITH HERBED BREAD CRUMBS

***Tomato Tartare**.....11
HEIRLOOM TOMATOES WITH CAPERS, PEPPERS, BLACK OLIVES, PECORINO CHEESE, AND BASIL

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

Shrimp and Artichoke Roll.....12
BLACKENED SHRIMP SALAD AND CRISPY ARTICHOKE WITH LETTUCE, TOMATO, RED ONION AND SERVED ON A GRILLED HOAGIE ROLL

Tuna Salad Sandwich.....14
WITH LETTUCE, TOMATO, RED ONION AND SERVED ON WHITE TOAST

8oz Burger.....15
WITH ARUGULA, CARAMELIZED ONIONS, ROASTED TOMATO AIOLI AND SERVED ON A GRILLED KAISER ROLL

Signature Salads

***Chicken Salad**.....17
WINE MARINATED CHICKEN WITH GRAPES, CELERY, RED ONION SERVED OVER FRESH GREENS AND 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

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

***Poached Salmon**.....27
POACHED IN VODKA WITH CARROTS, CELERY AND RED POTATOES

***Porchetta**.....26
SLOW ROASTED ITALIAN PORK ROAST FILLED WITH BASIL, ROSEMARY, THYME, RED PEPPER, AND GARLIC

***Fresh Catch**.....28
BROILED WITH LEMON, BUTTER, AND WHITE WINE. ALSO AVAILABLE BLACKENED OR GRILLED

***Bouillabaisse**.....39
WITH SHRIMP, CLAMS, MUSSELS, CALAMARI, AND FRESH CATCH COOKED IN A PERNOD SCENTED BROTH

***Filet Mignon Beurre Rouge**46

***9oz Maine Lobster Tail**.....49
WITH DRAWN BUTTER AND LEMON

*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