



The
Club Continental

on the St. Johns River

2143 Astor Street
Orange Park, FL 32073

February 2025 Newsletter



Valentine's Day Dinner with Violinist Guillermo Peguero

Friday, February 14th 6:00pm-9:00pm
(Regular Dinner Menu will not be available)

Appetizer Trio:

Lobster Bisque with Sherry Crème, Brie and Mushrooms Gratinee,
Louisiana Oysters and Tasso Au Gratin

Salad:

Roasted Vegetable Salad with Asiago Crouton and Basil Dressing

Course Before Dinner:

Sorbet Champagne and Lemon

Entrées (Choose One):

Filet Mignon with Red Wine and Balsamic Glace
Crab Filled 8 Ounce Maine Lobster Tail with Lemon Beurre Blanc and Drawn Butter
Smoked Chicken Breast with Mandarin Orange Glaze and Corn Beignet
Vegetable Trio consisting of Avocado Pancakes with Lime and Cilantro,
Black Bean Fritter with Roasted Red Pepper and Risotto Verde Asiago Cookie

Dessert:

Raspberry Molten Lava Cake with White Chocolate Strawberry

\$75.00+ per adult

RSVP Required with and Entrée Selection by Wednesday, February 12th (904) 264-6070

"Gal"entines Social

Wednesday, February 12th 6:00pm-8:00pm

*****Guests will enjoy a complimentary glass of champagne*****

There will be Life Fare Appetizers and Cash Bar will be available with Happy Hour pricing.
Invite all of your "Gals" to enjoy a casual evening of Getting Out and Hanging Out.
There will be a prize for the member who brings the most "Gals".

\$19.00 per person RSVP Required (904) 264-6070



Valentine's Sweetheart Omelet Bar Brunch

Sunday, February 16th 11:00am-2:00pm

Carved Prime Rib, Roast Turkey, Roast Chicken, Shrimp and Grits, Omelet Bar Station, Eggs Benedict from the Kitchen, Smoked Salmon and Bagel Station, Biscuits and Gravy, Chicken Tenders, Breakfast Potatoes, Vegetable Medley, Bacon, Sausage, French Toast, Pancakes and Assorted Desserts

\$34.00+ per adult \$12.00 Children 10 and Under RSVP (904) 264-6070

Wednesday Casual Grill with Roger Wood on Keyboard

February 5th, 12th, 19th, 26th 6:00pm-9:00pm

******Please dress casually and kick back and relax******

(Regular Menu will not be available)

Burger Option:

8oz Charbroiled Burger \$16.00
Lettuce, Tomato, Onion, Smoked Corn Mayo, Our Truffle Aioli and Served with French Fries (Caesar Salad and Dessert can be added for \$6.00+)

Entrée Options:

10oz Grilled Lemon Marinated Bone-In Chicken \$24.00
Lamb Loin Chops \$27.00
Crispy Popcorn Shrimp \$29.00
Flank Steak and Shrimp \$32.00
14oz Delmonico Steak \$35.00
Grilled Fresh Catch \$35.00
6oz. Filet Mignon \$38.00
8oz. Filet Mignon \$46.00

Each entrée will be served with Caesar Salad, Chef's Choice Starch and Chef's Choice Vegetable (Baked Potato option will be available) and Dessert Du Jour

Add a Rosemary Shrimp Skewer to Any Entrée Selection....\$6.00+

Mini Bar Menu

The bar menu will be available Tuesday Through Friday from 5:00pm-8:00pm.

The menu will also be available on Trivia Night.

9' Inch Pizza with Mozzarella and Asiago Cheese, Fresh Basil and Tomato Sauce \$10.00+
Chicken or Steak Quesadilla \$12.00+
Coconut Shrimp with French Fries \$14.00+
House Salad with Fresh Catch \$16.00+

Thursday Plated Specials

Thursday, February 6th, 13th, 20th, 27th Lunch: 11:30am - 2:00pm

February 6 th	Fish Fry with Shrimp and Grouper, Garlic French Fries, Coleslaw and Hush Puppies
February 13 th	Lasagna, Caesar Salad and Garlic Bread
February 20 th	Shepherd's Pie, Vegetable Medley and Garlic Knots
February 27 th	Tuscan Chicken, Garlic Mashed Potatoes and Green Beans

Plated Specials include bread & butter service, soft drink and dessert
\$14.00+ RSVP (904) 264-6070

Homestyle Casual Italian Tuesdays

February 4th, 11th, 18th, 25th 6:00pm-9:00pm

(Regular Menu will not be available)

Entrée Selection

- Shrimp Fettuccine with Spinach - Tossed with Creamy Alfredo Sauce
- Chicken Cutlets - Lemon Sauce and Fresh Italian Parsley
- Chicken Parmesan - Italian Breaded topped with Mozzarella and Marinara Sauce
- Sicilian Flank Steak - Finished with Garlic, Fresh Herbs, Red Chili and Lemon
- Eggplant Parmesan - Breaded Eggplant with Ricotta, Mozzarella Cheese and Marinara Sauce
- Sauteed Grouper Piccata - Sauteed with Lemon, Butter, White Wine and Capers
- Penne Pasta Mediterranean - Sweet Peppers, Onion, Tomato, Kalamata Olives, Spinach, White Wine and Romano Cheese

All Entrées include a Caesar Salad or House Salad, Vegetable & Pasta \$26.95+ RSVP (904) 264-6070

Tuesday Night Appetizer Special:

Mozzarella En Carozza \$10.00+, Baked Polenta \$11.00+, Crispy Calamari with Spicy Marinara Sauce \$12.00+

Tuesday Night Special:

Filet Mignon Medallions with Grilled Onions and Peppers \$49.95+

February Tennis News

Love is in the Air

February is the perfect time to celebrate the friendships and camaraderie that tennis brings into our lives. Whether it's on the court or off, tennis has a unique way of bringing people together. This Valentine's month, let's cherish the bonds we've formed through this wonderful game.

Spotlight on Karen Meyer

This month, we're highlighting Karen Meyer, a beloved member of our tennis community! Here's what Karen shared with us: "My favorite tennis bag item during this time of year are my electronic hand warmers (received at a team party gift exchange—thanks Alexa!). During the summer, my go-to items are electrolyte packets. My advice for new players: always work to improve your game, but most importantly, enjoy the process of learning and enjoy your teammates!" Thank you, Karen, for your insight and for spreading positivity in our tennis family!

Upcoming Events and Reminders

- Weekly Drop-In Clinics:
- Adults: Monday & Wednesday evenings (6:00–7:30 pm), Friday & Saturday mornings (10:00–11:30 am).
- Kids: Monday–Thursday afternoons (age and ability-based sessions).
- Restrung Your Racket: Start the year fresh by getting your racket restrung.
- Visit the Pro Shop for expert advice and assistance.
- Valentine's Gift Ideas: Check out the Pro Shop for tennis-themed gifts your loved ones will adore!

Need Assistance?

Director of Tennis, Adam Blackner
Email: TennisShopCC@gmail.com

Pro Shop: (904)269-6090
Director: (360)789-9490

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1 Private Party
2 Sunday Brunch 11:00am-2:00pm	3 Club Closed Accounting Office Open	4 Lunch 11:30am-2:00pm Italian Night 6:00pm-9:00pm	5 Lunch 11:30am-2:00pm Casual Grill/Roger Wood 6pm-9pm	6 Thursday Plated Specials 11:30-2:00pm Dinner 6:00pm-9:00pm	7 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	8 Private Party
9 Sunday Brunch 11:00am-2:00pm	10 Club Closed Accounting Office Open	11 Lunch 11:30am-2:00pm Board Meeting Italian Night 6:00pm-9:00pm	12 Lunch 11:30am-2:00pm Casual Grill/Roger Wood 6pm-9pm "Gal"entines Social 6pm-8pm	13 Thursday Plated Specials 11:30-2:00pm Dinner 6:00pm-9:00pm	14 Lunch 11:30-2:00pm Valentine's Day Dinner/Guillermo Peguero 6:00pm-9:00pm	15 Private Party
16 Omelet Bar Brunch 11:00am-2:00pm	17 Club Closed Accounting Office Open	18 Lunch 11:30am-2:00pm Italian Night 6:00pm-9:00pm	19 Lunch 11:30am-2:00pm Trivia/Mini Buffet 5:30pm-8pm Casual Grill/Roger Wood 6pm-9pm	20 Thursday Plated Specials 11:30-2:00pm Dinner 6:00pm-9:00pm	21 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	22 Private Party
23 Sunday Brunch 11:00am-2:00pm	24 Club Closed Accounting Office Open	25 Lunch 11:30am-2:00pm Italian Night 6:00pm-9:00pm	26 Lunch 11:30am-2:00pm Casual Grill/Roger Wood 6pm-9pm	27 Thursday Plated Specials 11:30-2:00pm Dinner 6:00pm-9:00pm	28 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	

Dining Room Hours Tuesday-Friday

Lunch 11:30am - 2:00pm

Dinner 6:00pm - 9:00pm

Sunday Brunch 11:00am - 2:00pm

Breakfast on the River Tuesday-Friday 8:00-9:00am - \$15.00+

The Main Bar is open Tuesday-Friday 11:30am-9:00pm*Attention Members*

In order for us to plan accordingly and properly staff each shift, we would appreciate reservations to be made ahead of time. **Please make your reservations by calling (904) 264-6070.** Thank you in advance.

*Trivia & Mini Buffet***Wednesday, February 19th 5:30pm-8:00pm (Trivia starts at 7pm)**

Shrimp and Grits, Beef Stew, House Salad and Cornbread

****Desserts can be purchased off our Dessert Menu that can be provided to you by your server****

\$15.00+ RSVP Required (904) 264-6070

A Warm Welcome to our New Members

Ronald & Louann Johanboeke Larry & Ann Smith

*Board of Governors***President:** Patricia Seibold**Treasurer:** Ron Garnett**Secretary & Past President:** Kat Wetmore**Managers:** Chef Sheldon Harris & Karrie Masee**Board Members:**

Holly McQueen Jill Weigand

Gavin Toth

Kim Lahaie Day

Dr. Dave Mosborg

Dan Colleway