

The Club Continental's
February Dining Menu

Soup

Beef with Risotto.....6

Appetizers

Truffle Mousse Pate.....9

WITH CORNICHON, GRAPES, DIJON MUSTARD AND RASPBERRY PUREE

Mushroom Gratinee in Filo.....10

MUSHROOMS BAKED WITH PROSCUITTO, MADIERA WINE, GRUYERE CHEESE, AND HERBED BREAD CRUMBS

House Made Fettuccine with Smoked Tomato Sauce.....10

WITH BASIL, PESTO, BREAD CRUMBS, LOCATELLI ROMANO CHEESE AND A TOUCH OF CREAM

Crispy Calamari.....12

WITH GARLIC PUREE, SPINACH, OYSTER MUSHROOMS, BASIL BUTTER IN CRISPY RICE PAPER TOWER

Sandwiches

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

Italian Chopped Salad Sandwich.....12

ASSORTED CHARCUTERIE TOSSEED WITH LETTUCE, TOMATO, ONION, BASIL DRESSING AND SERVED ON A HERO ROLL

French Dip.....14

ROAST BEEF SLICED THIN WITH SWISS CHEESE, ONION, AU JUS AND SERVED ON A GRILLED SUB ROLL

8oz Burger.....15

WITH ARUGULA, CARAMELIZED ONION, ROASTED TOMATO AIOLI AND SERVED ON A GRILLED KAISER ROLL

Signature Salads

* Roast Turkey and Arugula Salad.....17

WITH DRIED CRANBERRY, ROMANO CHEESE, MIXED GREENS, RADICCHIO, GARLIC CROUTONS, TOMATO, CUCUMBER AND SERVED WITH A ROASTED GARLIC VINAIGRETTE

* Shrimp Louie Salad.....19

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

Entrées

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

Chicken Pot Pie.....17

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

* Tuscan Salmon.....27

PAN SEARED AND SLOW COOKED IN A SAUCE WITH TOMATO, SPINACH, ARTICHOKE, GARLIC, BASIL, WHITE WINE, AND CREAM

* Porchetta.....26

ITALIAN PORK ROAST WITH BASIL, ROSEMARY, THYME, RED PEPPER, GARLIC FILLED, AND SLOW ROASTED

* Fresh Catch.....28

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

* Zuppa Di Pesce.....39

SHRIMP, CLAMS, MUSSELS, CALAMARI AND FRESH CATCH COOKED IN A TOMATO AND WHITE WINE SAUCE SERVED OVER LINGUINE

* Filet Mignon.....46

WITH MUSHROOMS AND SAUTEED IN BROWN BUTTER

* 9oz Maine Lobster Tail.....49

SERVED 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