

The  
*Club Continental*  
on the St. Johns River

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## ***Italian Tuesday***

### ***Soup***

*Soup du Jour*.....5

### ***Appetizer***

*Mozzarella En Carozza*.....10

MOZZARELLA IN A BLANKET SERVED WITH FRESH TOMATO SAUCE

*Baked Polenta* .....11

WITH TOMATOES, BASIL AND GOAT CHEESE

*Crispy Calamari* .....12

WITH SPICY MARINARA SAUCE

### ***Entrée Selections***

#### ***Shrimp Fettuccine with Spinach***

TOSSED WITH CREAMY ALFREDO SAUCE AND CALIFORNIA SPINACH

#### ***Chicken Cutlets***

WITH LEMON SAUCE AND FRESH ITALIAN PARSLEY

#### ***Chicken Parmesan***

TOPPED WITH MARINARA AND MOZZARELLA CHEESE

#### ***\*Sicilian Flank Steak***

FINISHED WITH GARLIC, FRESH HERBS, RED CHILI, AND LEMON

#### ***Eggplant Parmesan***

LAYERS OF BAKED SEASONED EGGPLANT WITH RICOTTA AND MOZZARELLA CHEESES  
AND FINISHED WITH MARINARA SAUCE

#### ***\*Sauteed "Fresh Catch" Piccata***

TENDER SCALLOPINI OF OUR FRESH CATCH SAUTEED WITH LEMON, BUTTER,  
WHITE WINE AND CAPERS

#### ***Penne Pasta Mediterranean***

WITH SWEET PEPPERS, ONION, TOMATO, KALAMATA OLIVES,  
SPINACH, WHITE WINE, AND ROMANO CHEESE

***Each Entree Served with Caesar Salad or House Salad  
Vegetable Du Jour and Pasta***

***26.95+ each***

### ***~Tuesday Night Entrée Special~***

***\*Filet Mignon Medallions.....49.95***

WITH GRILLED ONIONS AND PEPPERS

*\*These items can be prepared gluten-free*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE THE CONSUMER'S RISK OF FOOD BOURNE ILLNESS.  
PLEASE BRING ANY FOOD ALLERGIES TO THE ATTENTION OF OUR MANAGER