

The Club Continental's
April Dining Menu

Soup

* Japanese Mushroom and Scallion Soup.....6

Appetizers

* Marinated Artichoke9

WITH ROASTED TOMATO, FRESH MOZZARELLA, ROASTED RED PEPPER COULIS, OLIVE OIL WITH AN ASIAGO CROSTINI

Shrimp Fritters.....10

OUR SPICY SHRIMP FRITTERS WITH LIME CILANTRO AIOLI AND PINEAPPLE RELISH

* Shrimp and Smoked Salmon Pomme Puree.....12

WITH CRISPY SWEET POTATO THREADS GARNI

* Charred Steak and Arugula.....15

RIBEYE STEAK CHARRED AND SERVED WITH ROAST GARLIC PUREE, ROSEMARY, BUTTER, ARUGULA, AND ROASTED TOMATO

Sandwiches

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

Blackened Chicken Sandwich.....14

CHICKEN BREAST SEASONED AND SEARED. TOPPED WITH PEPPER JACK CHEESE, GRILLED PINEAPPLE, LETTUCE, TOMATO AND SERVED ON A GRILLED KAISER ROLL

Crispy Catch Sandwich.....15

OUR FRESH CATCH SERVED CRISPY WITH ARUGULA, TOMATO, RED ONION, OUR TARTER SAUCE AND SERVED ON A HERO ROLL

8oz Burger.....15

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

Signature Salads

* Grilled Chicken and Black Bean Salad.....17

WITH TOMATOES, ONION, CORN, CUCUMBER, SCALLION, MIXED GREENS, CRISPY TORTILLA, AND SERVED WITH CHIPOTLE DRESSING

* 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 Coq Au Vin.....18

CHICKEN LEG AND THIGH BAKED IN A RED WINE SAUCE WITH BACON, MUSHROOMS AND ONION

* Pork Tenderloin.....24

WITH MUSHROOMS, SCALLIONS, DRY VERMOUTH, LEMON, AND BUTTER

* Ginger Salmon.....27

BAKED WITH GINGER, GARLIC, SCALLION, CILANTRO AND ASIAN BLACKBEANS

* Fresh Catch.....28

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

Beer Battered Shrimp.....39

JUMBO SHRIMP BEER BATTERED AND SERVED WITH COCKTAIL SAUCE AND LEMONAISE

Lobster Thermidor.....43

½ MAINE LOBSTER STUFFED WITH LOBSTER AND LUMP CRAB. BAKED AND FINISHED WITH A LOBSTER AND BRANDY SAUCE

* Filet Mignon.....46

COLD SMOKED, PAN SEARED AND FINISHED WITH ROASTED TOMATO AND RED PEPPER BUTTER

**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