

*The Club Continental's*  
**March Dining Menu**  
Soup

Wisconsin Beer Cheese.....6

**Appetizers**

Smoked Duck Breast .....9  
 WITH ASPARAGUS, WARM CITRUS VINAIGRETTE AND CRISPY CARROT GARNI

Hummus Flat Bread.....10  
 OUR HOUSE MADE HUMMUS WITH SUNDRIED TOMATO, FRIED CHICKPEAS, FETA CHEESE, BROCCOLI AND SPICY TOMATO

House Made Fettuccine with Smoked Tomato Sauce.....10  
 WITH BASIL, PESTO, BREADCRUMBS, LOCATELLI ROMANO CHEESE AND A TOUCH OF CREAM

Crispy Calamari.....12  
 TOSSED WITH PICKLED PEPPERS, ONION, TOMATO, CUCUMBER AND ARUGULA

**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

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

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

**Signature Salads**

\* Carne Asada Salad.....17  
 WITH MARINATED BEEF, TOMATO, SCALLION, CHEDDAR CHEESE, AVOCADO, MIXED GREENS, BLACK BEANS, LIME CILANTRO DRESSING AND A CRISPY TORTILLA

\* 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*

Crispy Country Chicken Tenders .....17  
 TOPPED WITH JULIENNE HAM, JACK CHEESE, SCALLIONS, AND A MUSHROOM DEMI GLACE

\* Pork Tenderloin Scallopini .....26  
 WITH MUSHROOMS, SCALLIONS, DRY VERMOUTH, LEMON, AND BUTTER

Hot Smoked Salmon.....27  
 SAUCED WITH OUR TASSO CREAM

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

Scallops and Crab Imperial.....39  
 SCALLOPS ON THE HALF SHELL WITH BLUE CRAB AND BAKED IN AN IMPERIAL SAUCE

Lobster Thermidor.....43  
 ½ MAINE LOBSTER STUFFED WITH LOBSTER AND LUMP CRAB. BAKED AND FINISHED WITH A LOBSTER AND BRANDY SAUCE

\* Filet Mignon.....46  
 WITH ANCHO CHLI SAUCE, BLACK BEANS, ROASTED RED PEPPER AND POTATO TUMBLEWEED

\*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