

The Club Continental

May Sunday Brunch Menu

Available Sunday 11:00am to 2:00pm

For Reservations Call (904) 264-6070

Soup

Soup Du Jour.....6

Brunch Selections

*Eggs Your Way.....13

TWO EGGS SERVED YOUR WAY WITH BREAKFAST POTATOES, TOAST AND YOUR CHOICE OF BACON OR SAUSAGE

Smoked Ham and Egg Crepes.....15

SCRAMBLED EGGS, SMOKED HAM AND HAVARTI CHEESE BAKED AND FINISHED WITH SAUCE BEURRE BLANC SERVED WITH BREAKFAST POTATOES AND TOAST

*Open Faced Smoked Salmon Omelet.....15

WITH TOMATO, SCALLION, BOURSIN, CAPERS, RED ONION AND SERVED WITH BRUNCH POTATOES AND TOAST

Traditional Eggs Benedict.....16

TWO POACHED EGGS AND CANADIAN BACON TOPPED WITH HOLLANDAISE SAUCE AND SERVED ON AN ENGLISH MUFFIN

Entrée Selections

Pan Seared Burger.....13

WITH LETTUCE, TOMATO, ONION, CHILI SAUCE, JACK CHEESE AND SERVED WITH SPICY FRIES

*Southwestern Chicken15

SMOKED CHICKEN GRILLED AND BRUSHED WITH BBQ SAUCE. TOPPED WITH TOMATO, CHEDDAR AND SCALLION

Tempura Salmon.....16

WITH MARINATED SOMEN NOODLES TOSSED WITH JULIENNE VEGETABLES AND FINISHED WITH CRISPY RICE NOODLE

Shrimp Louie Salad Wrap.....17

POACHED SHRIMP WITH PEPPERS, HEART OF PALM, SCALLIONS, AND TOMATOES IN A CREAMY LOUIE DRESSING, ROLLED IN A FLOUR TORTILLA AND SERVED WITH FRESH FRUIT AND COLESLAW

*Flank Steak19

CHARRED AND SERVED OVER ASIAGO GRITS, ROAST TOMATO, BASIL AND TOPPED WITH A SUNNY SIDE UP EGG

*Fresh Catch.....23

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

**These items Can Be Prepared Gluten-Free*

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