The Club Continental's June Dining Menu

Soup

Gazpacho6
<u>Appetizers</u>
*Escargot
SAUTEED WITH GARLIC, MUSHROOMS, SHALLOTS, CALIFORNIA SPINACH AND SERVED ON GRILLED CROSTINI
Pigs in a Blanket
Crab Topped Shrimp
Fried Artichoke Heart12
WITH LEMON AIOLI, SMOKED TOMATO COULIS, AND PICKLED ONION
<u>Sandwiches</u>
With Choice of Herbed Fries, Hand Dipped Onion Rings or Fresh Fruit
Crispy Catch Sandwich Melt
Shrimp Roll
80z Burger
Signature Salads
*Chicken, Broccoli and Pine Nut Salad17
GRILLED CHICKEN, BROCCOLI AND PINE NUTS TOSSED IN AN ASIAN STYLE DRESSING
*Shrimp Louie Salad19
OUR SIGNATURE SHRIMP LOUIE SALAD SERVED WITH ASSORTED LETTUCE, FRUIT AND A HOUSEMADE MUFFIN
*Shrimp and Scallop Ceviche Salad
Entrées
All Dinner Entrees Include House Salad, Chef's Choice Vegetable and Starch
*Pan Seared Chicken Breast
WITH ASIAGO MASHED POTATOES, GARLIC, BASIL AND SUNDRIED TOMATO JUS
*Smoked Wagyu Beef Ribs24
WITH CORN BREAD, SWEET POTATO PUREE, AND CRISPY ONIONS
Shrimp and Bay Scallop Pasta24
SHRIMP AND BAY SCALLOPS TOSSED WITH ROASTED TOMATO SAUCE, BASIL AND GARLIC
Lobster Filled Salmon
WITH CAPER BEURRE BLANC, SCALLION AND DICED TOMATO
*Fresh Catch
BROILED WITH LEMON, BUTTER, AND WHITE WINE. ALSO AVAILABLE BLACKENED OR GRILLED
*8oz.Filet Mignon

*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