

The Club Continental's
September Dining Menu
Soup

Chilled Shrimp and Potato Soup.....6

Appetizers

Roasted Vegetable and Linguine Pasta.....12
WITH ROASTED TOMATO, ARTICHOKE, EGGPLANT, ONION, RED PEPPER SERVED WITH OR WITHOUT GOAT CHEESE

BBQ Shrimp.....14
LARGE SHRIMP FILLED WITH HORSERADISH, WRAPPED IN APPLE SMOKED BACON AND GRILLED

Lobster, Shrimp and Blue Crab Bruschetta.....18
TENDER MAINE LOBSTER, SHRIMP AND BLUE CRAB TOSSED IN A RED WINE AND BASIL VINAIGRETTE SERVED OVER GRILLED GARLIC TOAST POINT

Sandwiches

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

Crispy Chicken Sandwich.....14
SERVED ON A BRIOCHE ROLL WITH ARTISAN LETTUCE, TOMATO AND ISLAND SPICY MAYO

Italian Roast Beef Sandwich.....16
ROAST BEEF WITH GREEN PEPPERS, ONION, GARDINIA SALAD, PROVOLONE CHEESE AND SERVED ON A HOAGIE ROLL

8oz Gourmet Burger.....16
GRILLED AND FINISHED WITH OVEN DRIED TOMATOES, ARUGULA, SANKANTAR AGED GOUDA AND CRISPY ONION STRAWS

Signature Salads

* Mexican Chicken Salad Tostados.....16
GRILLED MARINATED CHICKEN SERVED OVER MIXED GREENS WITH TOMATO, ONION, CHAYOTE, AVOCADO, JACK CHEESE, MEXICAN CREMA ON CRISPY CORN TOSTADOS. SERVED WITH A LIME CILANTRO DRESSING

* Chicken Curry Chopped Salad.....16
CRISPY ROMAINE, CABBAGE, RAISINS, TOMATO, CELERY, COCONUT, PINEAPPLE AND SCALLION

* Shrimp Louie Salad.....17
OUR SIGNATURE SHRIMP LOUIE SALAD SERVED WITH ASSORTED LETTUCE, FRUIT AND A HOUSEMADE MUFFIN

Entrées

All Dinner Entrees Include House Salad, Chef's Choice Vegetable and Starch

Vegetable en Papillote.....15
ASSORTED MUSHROOMS, BROCCOLI, SQUASH, SPINACH, SUNDRIED TOMATO, WHITE WINE, LEMON, FRESH HERB, ASIAGO CHEESE AND BUTTER

* Roast Chicken Breast.....18
BONE IN CHICKEN BREAST WITH FRESH ROSEMARY, THYME. GARLIC AND HONEY JUS

Cajun Style Shrimp and Salmon.....24
SEARED AND COOKED WITH ANDOUILLE SAUSAGE, SCALLION, SPINACH, TOMATO, CAJUN SPICES AND A TOUCH OF CREAM

* Fresh Catch.....26
BROILED WITH LEMON, BUTTER, AND SAUTEED WITH DRY VERMOUTH. ALSO AVAILABLE BLACKENED OR GRILLED

* Pork Tenderloin Scallopini32
ASSORTED MUSHROOMS, APPLEWOOD BACON, THYME, SHALLOTS, GARLIC AND MADEIRA WINE

* 8oz. Filet Mignon.....46
PAN SEARED AND SERVED WITH SAUTEED BROCCOLINI, CARAMELIZED ONION POTATO GRATIN AND ROASTED MUSHROOM JUS

**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