



The  
*Club Continental*  
on the St. Johns River  
2143 Astor Street  
Orange Park, FL 32073

## *October 2025 Newsletter*



### *Pumpkin Decorating & Omelet Bar Brunch*

**Sunday, October 19th 11:00am-2:00pm**

Prime Rib with Au Jus and Horseradish, Sweet and Sour Chicken with Sticky Rice, Chicken Lo Mein, Shrimp and Grits, Tacos El Pastor Station, Smoked Salmon Station, Seafood Station with Shrimp and Snow Crab Legs, Shrimp Jambalaya Station, Omelet Bar Station, Eggs Benedict from the Kitchen, Biscuits and Gravy, Breakfast Potatoes, Vegetable Medley, Assorted Breads and Muffins, Bacon, Sausage, Pancakes, French Toast and Assorted Desserts

**\$36.00+ per adult \$22.00+ (includes a pumpkin) Children 10 and under RSVP Required (904) 264-6070**



### *Costumes and Cocktails*

**Thursday, October 30th 6:00pm-9:00pm**

Let's have a great night with our "Fiends!! Come in costume as there will be a costume contest and prize! There will be craft cocktail tastings as well as some wine samples! The more the "scarier" so invite your friends and let's have a "ghoul" time! 24.00+ includes our buffet and samples of craft cocktails, wine samples, raffles and games for prizes!! Happy hour prices on house wines and house liquors!!

#### **Menu to Include:**

Flank Steak Skewers, Crispy Grouper with Asian Tartar Sauce, Sticky BBQ Chicken Tenders, Fangelico Fruit Salad, Herb Scented French Fries with Mustard Horseradish, Charred Broccoli Salad with Walnuts, Roasted Mushrooms, Asiago, Bacon and Garlic Dressing, Chips with Salsa and Spicy Hummus and Pita

Costumes not required but having a fun time is a must!!

**\$24.00+ per adult RSVP Required (904) 264-6070 by Tuesday, October 28th**



## Staff Pumpkin Carving & Decorating Contest

Please come out and support our 6th Annual Staff Pumpkin Carving and Decorating Contest. Members will be able to vote for their favorite pumpkin. Voting will take place from Tuesday, October 28th through Friday, October 31st in the Formal Dining Room across from the Main Bar. You will all be impressed with the talent and creativity that goes into these pumpkins!

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### Tuesday Lunch Specials

**October 7th, 14th, 21st, 28th 11:30am-2:00pm**

October 7<sup>th</sup>  
October 14<sup>th</sup>  
October 21<sup>st</sup>  
October 28<sup>th</sup>

Chicken Salad Sandwich served with Cup of Soup Du Jour

9' Inch Pizza with Mozzarella and Asiago Cheese, Fresh Basil and Tomato Sauce served with Caesar Salad

Chicken Crepes with Imperial Sauce served with Rice Pilaf

Grilled Cheese with Fresh Mozzarella, Oven Dried Tomatoes, Basil Pesto, Sauteed Spinach  
on Grilled Ciabatta served with Crispy French Fries and Sundried Tomato Aioli

**Lunch Specials include bread & butter service and soft drink  
\$12.00+ RSVP (904) 264-6070**

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### Mini Bar Menu

The bar menu will be available Tuesday Through Friday from 5:00pm-8:00pm.

**The menu will also be available on Trivia Night.**

9' Inch Pizza with Mozzarella and Asiago Cheese, Fresh Basil and Tomato Sauce \$10.00+

Chicken or Steak Quesadilla \$12.00+

Coconut Shrimp with French Fries \$14.00+

House Salad with Fresh Catch \$16.00+

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## Wednesday Casual Grill with Roger Wood on Keyboard

**October 1st, 8th, 15th, 22nd, 29th 6:00pm-9:00pm**

**\*\*\*\*Please dress casual and kick back and relax\*\*\*\*  
(Regular Menu will not be available)**

#### Entrée Options:

Broiled Chicken Breast Tenderloins .....	\$22.00
Crispy Coconut Shrimp.....	\$26.00
Beef Tenderloin Steak Kabobs.....	\$28.00
Crispy Semolina Crusted Flounder .....	\$30.00
Slow Cooked Beef Brisket.....	\$30.00
Waygu Sirloin and Shrimp .....	\$37.00
6oz. Filet Mignon .....	\$38.00
8oz. Filet Mignon .....	\$46.00

Each entrée will be served with Caesar Salad, Chef's Choice Starch and Chef's Choice Vegetable  
(Baked Potato option will be available) and Dessert Du Jour  
Add a Rosemary Shrimp Skewer to any Entrée Selection.....\$6.00+

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### Trivia & Mini Buffet

**Wednesday, October 15th 5:30pm-8:00pm (Trivia starts at 7pm)**

House Made Italian Meatballs with Sunday Tomato Sauce, Chicken Marsala, Penne Pasta and Garlic Bread  
**\$16.00+ RSVP Required (904) 264-6070**

\*\*\*\*Desserts can be purchased off our Dessert Menu that can be provided to you by your server\*\*\*\*

# Homestyle Casual Italian Tuesdays

October 7th, 14th, 21st, 28th 6:00pm-9:00pm

(Regular Menu will not be available)

## Entrée Selection

Shrimp Fettuccine with Spinach - Tossed with Creamy Alfredo Sauce

Chicken Cutlets - Lemon Sauce and Fresh Italian Parsley

Chicken Parmesan - Italian Breaded topped with Mozzarella and Tomato Sauce

Sicilian Flank Steak - Finished with Garlic, Fresh Herbs, Red Chili and Lemon

Eggplant Parmesan - Breaded Eggplant with Ricotta, Mozzarella Cheese and Marinara Sauce

Sauteed Fresh Catch Piccata - Sauteed with Lemon, Butter, White Wine and Capers

Penne Pasta Mediterranean - Sweet Peppers, Onion, Tomato, Kalamata Olives, Spinach, White Wine and Romano Cheese

Each Entrée Served With a Caesar Salad or House Salad, Vegetable and Pasta

\$26.95+ RSVP (904) 264-6070

## Tuesday Night Appetizer Special:

Mozzarella En Carozza \$10.00+, Baked Polenta \$11.00+, Crispy Calamari with Spicy Marinara Sauce \$12.00+

## Tuesday Night Special:

Filet Mignon Medallions with Grilled Onions and Peppers \$49.95+

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## Thursday Plated Specials

Thursday, October 2nd, 9th, 16th, 23rd, 30th 11:30am-2:00pm

October 2<sup>nd</sup>

Greek Chicken Wrap with Grilled Chicken Breast Tenders, Olives, Tomato, Mushrooms, Red Onion, Feta, Lemon with Garlic Dressing, House Made Chips, Coleslaw

October 9<sup>th</sup>

Meatloaf, Mashed Potatoes and Gravy, Country Style Green Beans

October 16<sup>th</sup>

Chicken Marsala with Mushrooms, Penne Pasta with Garlic and Olive Oil, Vegetable Medley, Garlic Bread

October 23<sup>rd</sup>

Chicken Stir-Fry, Jasmine Rice, Julienne Vegetables

October 30<sup>th</sup>

Fried Chicken and Grilled Herb Marinated Chicken, Macaroni and Cheese, Collard Greens

**Plated Specials include bread & butter service, soft drink and dessert**

**\$14.00+ RSVP (904) 264-6070**

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## October Tennis News

We're excited to share that The Club Continental will host a special tournament on Saturday, November 9th, honoring Wreaths Across America. This promises to be a large and meaningful event supporting a wonderful cause. Don't miss the chance to participate—register today at [www.tennisforwaa.org](http://www.tennisforwaa.org).

In the meantime, October is shaping up to be a fantastic month on the courts! The weather is ideal, and both adult and junior clinics are in full swing. Whether you're picking up a racket for the first time or fine-tuning your strokes, there's never been a better time to get involved in tennis at The Club.

We're also adding a little seasonal fun this month. Kids can stop by the courts for a Halloween scavenger hunt with a cool tennis prize, while adults can join in the Halloween Mixer—complete with a best-costume contest! Call the Pro Shop to register or learn more.

Please note: seven courts are in use most Tuesday and Wednesday mornings for league play. On Thursday through Sunday, four to five courts are often reserved. We encourage members to call the Pro Shop in advance to secure court time.

### Adult Clinics:

B Ladies: Monday, 8:30–10:00 AM

A Ladies: Monday, 10:00–11:30 AM

Adult Drill: Monday, Wednesday evenings 6:00–7:30pm, plus Friday & Saturday morning from 10:00–11:30am.

Tennis 101: Tuesday & Thursday, 4:00–5:00 PM is perfect for the beginner player.

### Kids Clinics:

Red Ball: Tues & Thurs, 3:30–4:00 PM

Orange/Green/Yellow Ball: Tues & Thurs, 4:00–5:30 PM

Saturday Kids: Red at 8:30 AM | Others at 9:00 AM

We can't wait to see everyone on the courts enjoying crisp fall weather, festive Halloween fun, and plenty of great tennis this October!

Director of Tennis, Adam Blackner  
Email: [TennisShopCC@gmail.com](mailto:TennisShopCC@gmail.com)

Pro Shop: (904) 269-6090  
Director: (360) 789-9490

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1 Lunch 11:30-2:00pm <b>Casual Grill/Roger Wood 6pm-9pm</b>	2 <b>Thursday Plated Specials 11:30am-2:00pm</b> Dinner 6:00pm-9:00pm	3 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	4 Private Party
5 Sunday Brunch 11:00am-2:00pm	6 Club Closed Accounting Office Open	7 <b>Tuesday Lunch Specials 11:30am-2:00pm</b> <b>Italian Night 6:00pm-9:00pm</b>	8 Lunch 11:30-2:00pm <b>Casual Grill/Roger Wood 6pm-9pm</b>	9 <b>Thursday Plated Specials 11:30am-2:00pm</b> Dinner 6:00pm-9:00pm	10 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	11 Private Party
12 Sunday Brunch 11:00am-2:00pm	13 Club Closed Accounting Office Open	14 <b>Tuesday Lunch Specials 11:30am-2:00pm</b> <b>Italian Night 6:00pm-9:00pm</b> <b>Board Meeting</b>	15 Lunch 11:30-2:00pm <b>Casual Grill/Roger Wood 6pm-9pm</b> <b>Trivia/Mini Buffet 5:30pm-8:00pm</b>	16 <b>Thursday Plated Specials 11:30am-2:00pm</b> Dinner 6:00pm-9:00pm	17 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	18 Private Party
19 <b>Pumpkin Decorating/ Omelet Bar Brunch 11:00am-2:00pm</b>	20 Club Closed Accounting Office Open	21 <b>Tuesday Lunch Specials 11:30am-2:00pm</b> <b>Italian Night 6:00pm-9:00pm</b>	22 Lunch 11:30-2:00pm <b>Casual Grill/Roger Wood 6pm-9pm</b>	23 <b>Thursday Plated Specials 11:30am-2:00pm</b> Dinner 6:00pm-9:00pm	24 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	25 Private Party
26 Sunday Brunch 11:00am-2:00pm	27 Club Closed Accounting Office Open	28 <b>Tuesday Lunch Specials 11:30am-2:00pm</b> <b>Italian Night 6:00pm-9:00pm</b>	29 Lunch 11:30-2:00pm <b>Casual Grill/Roger Wood 6pm-9pm</b>	30 <b>Thursday Plated Specials 11:30am-2:00pm</b> <b>Costumes &amp; Cocktails 6:00pm-9:00pm</b>	31 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	

**Dining Room Hours Tuesday-Friday**

Lunch 11:30am - 2:00pm

Dinner 6:00pm - 9:00pm

Sunday Brunch 11:00am - 2:00pm

Breakfast on the River Tuesday-Friday 8:00-9:00am - \$15.00+

**The Main Bar is open Tuesday-Friday 11:30am-9:00pm***Attention Members*

In order for us to plan accordingly and properly staff each shift, we would appreciate reservations to be made ahead of time. **Please make your reservations by calling (904) 264-6070.** Thank you in advance.

*Board of Governors***President:** Patricia Seibold**Treasurer:** Ron Garnett**Secretary & Past President:** Kat Wetmore**Managers:** Chef Sheldon Harris & Karrie Massee**Board Members:**

Gavin Toth      Dr. Dave Mosborg

Jill Weigand      Kim Lahaie Day      Dan Colleway

Holly McQueen

