

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

Black Bean Soup with Chipotle Crema .....6

**Appetizers**

\* Baked Polenta..... 11

WITH ROASTED TOMATO, BASIL PESTO, GARLIC AND CRISPY LEEKS. SERVED WITH OR WITHOUT GOAT CHEESE

\* Iberico Pork Salchichon Charcuterie Board.....14/18 Serves Two

THE BEST SPANISH PORK SALAMI WITH OLIVES, MANCHEGO CHEESE, GRAPES, TOAST POINTS, AND FIG JAM

Avocado Pancakes with Sauteed Shrimp..... 14

TENDER SHRIMP WITH A LIME BEURRE BLANC AND SERVED OVER A FRESH AVOCADO PANCAKE

**Sandwiches**

*With Choice of Herbed Fries, Onion Rings or Fresh Fruit*

Teriyaki Glazed Chicken Tender Wrap..... 13

BROILED CHICKEN TENDERS WITH ASIAN SLAW, CARROT, GINGER, SCALLION, AND HOISEN SAUCE

New 10oz. All American Burger..... 15

A LEAN GRILLED BURGER ON A TOASTED KAISER ROLL WITH LETTUCE, TOMATO MAYO, CHEDDAR CHEESE AND SERVED WITH CRISPY FRIES

Blackened Shrimp Sandwich ..... 18

TENDER SHRIMP WITH LETTUCE, TOMATO, SPICY MUSTARD HORSERADISH AND SERVED ON A HOAGIE ROLL

**Signature Salads**

\* Chicken Salad..... 16

WITH CHEDDAR, BROCCOLI, CELERY, RAISINS AND SERVED OVER BOSTON BIBB LETTUCE WITH A CRISPY FIG JAM CROSTINI AND TOASTED ALMONDS

\* Shrimp Louie Salad..... 18

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 Plate..... 15

BUTTER NUT SQUASH PUREEE, BROILED BROCCOLI, CAULIFLOWER, MUSHROOMS AND SPAGHETTI SQUASH

\* Poulet Rouge Red Chicken..... 25

WITH BUTTER MELTED LEEK, PAN SAUTEED MUSHROOMS, POMMES PUREE, AND BROILED CARROTS

Beef Brisket with Creamy Polenta..... 25

TENDER SLOW COOKED BEEF BRISKET IN A TOMATO AND FRESH HERB SEASONED DEMI GLACE. SERVED OVER POLENTA WITH AN ASIAGO COOKIE AND ROSEMARY OIL

\* Seared Salmon..... 25

SEARED AND COOKED WITH ANDOUILLE SAUSAGE, SCALLION, SPINACH, TOMATO, CAJUN SPICES AND A TOUCH OF CREAM

\* Fresh Catch..... 27

BROILED WITH LEMON, BUTTER, AND SAUTEED WITH DRY VERMOUTH. ALSO AVAILABLE BLACKENED OR GRILLED

Club Crab Cakes..... 32

COLOSSAL CRAB AND TASTY CLAW MEAT SAUTEED AND SERVED WITH CHIVE BEURRE BLANC

\* 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