



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

November 2025 Newsletter

Thanksgiving Buffet

Thursday, November 27th 11:00am-2:00pm



Reservations are required by Tuesday, November 25th. This will give our staff time to plan and prepare for Thanksgiving Day. Outside seating will also be available weather permitting.

Soups & Salads

Butternut Squash

Shrimp Bisque

Kale Salad with Chickpeas, Roasted Eggplant, Shitake Mushrooms, Daikon Radish, Carrot, Bok Choy and Yuzu Vinaigrette

Brown Rice and Roasted Vegetables with Brussel Sprouts, Carrots, Acorn Squash, Onion, Cauliflower, Broccoli and Toasted Pecans dressed with Maple Vinaigrette

Traditional Caesar Salad with House Made Croutons and our Caesar Dressing

Entrées

Slow Cooked Pepper Crusted Prime Rib with our Creamed Horseradish Sauce and Garlic Au Jus

Roast Leg of Lamb with Mint Scented Demi Glace and Mint Jelly

Sage and Brown Sugar Brined Turkey

Pineapple Glazed Ham

Sides & Dressing

Cajun Seafood and Corn Bread Stuffing with Shrimp, Scallops and Crab,

Green Bean Casserole with Crispy Onions, Herbed Breadcrumbs and Imperial Sauce, Buttery Scallion Mashed Potatoes, Spinach Souffle' with Crispy Potatoes, Candied Yams with Marshmallow, Cinnamon, Brown Sugar and Nutmeg, Candied Cinnamon Carrots, Omelet Station, Smoked Salmon Station with Bagels and Appropriate Condiments, Turkey Dressing with Fresh Herbs and Sundried Tomatoes, Chef Nancy's Family Cranberry Sauce, Traditional Cranberry Sauce, Giblet Gravy

Desserts

Emily's Pumpkin Pie, Pumpkin Roll, Sweet Potato Pie, Carrot Cake, Crème brûlée, Vanilla and Bourbon Bread Pudding, New York Cheesecake with Fresh Raspberry Sauce, Chocolate Layer Cake and Much More!

\$49.00+ per adult \$23.00+ Children 10 and under RSVP Required (904) 264-6070

Attention Members

The Club will be closed on Wednesday, November 26th in order to prepare for Thanksgiving Day.

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.

The Club Continental is Proud to Present Rochelle Waldman of Ro Birds Creations

Thursday, November 20th 6:00pm-8:00pm

Rochelle is one of our cherished members and neighbor to the club. She is a retired Fine Arts Teacher, who found a love for wildlife photography with a special interest in birds of The Club Continental neighborhood. Her photo exhibit is on display in the Garden Room on Tuesday, Wednesday and Thursday each week. Please stop in and see Rochelle's amazing photography exhibit.

On Thursday, November 20th we will be hosting a meet and greet with Rochelle. She will be discussing her exhibit and the adventure behind each stunning picture. The Club will be offering lite fare from the kitchen, craft cocktail specials with Kristina and a special wine tasting.

The Club is very excited to host this event and are able to show off all the beautiful birds that live right here on our property. Thank you Rochelle for sharing your passion with us!

\$20.00+ per adult RSVP Required (904) 264-6070

Tuesday Lunch Specials

November 4th, 11th, 18th, 25th 11:30am-2:00pm

November 4th
November 11th
November 18th
November 25th

Chicken Risotto with Peas, Carrot, Mushroom, Scallion, Arugula and Black Pepper served with Vegetable Medley

Grilled Cheese with Roasted Red Pepper, Eggplant, Arugula and Feta Cheese served with Garlic French Fries

Tempura Salmon with Ponzu served with Marinated Somen Noodles

Garlic Shrimp with Spinach, Artichokes, Asiago Cheese tossed with Fettucine Pasta

Lunch Specials include bread & butter service and soft drink

\$12.00+ RSVP (904) 264-6070

Wednesday Casual Grill with Roger Wood on Keyboard

November 5th, 12th, 19th 6:00pm-9:00pm

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

Burger Option:

8oz Charbroiled Burger\$16.00

Lettuce, Tomato, Onion, Smoked Corn Mayo, Our Truffle Aioli and Served with French Fries
(Caesar Salad and Dessert can be added for \$6.00+)

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+

Trivia & Mini Buffet

Wednesday, November 19th 5:30pm-8:00pm (Trivia starts at 7pm)

Baked Chicken with Tomatoes, Mushrooms and Madeira Wine, Sliced Roasted Pork Loin with Garlic Rosemary Jus, Mashed Potatoes and Garlic Scented Green Beans

\$18.00+ 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

November 4th, 11th, 18th, 25th 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+

Thursday Plated Specials

Thursday, November 6th, 13th, 20th 11:30am-2:00pm

November 6th

Tuscan Chicken, Mashed Potatoes, Green Beans

November 13th

Fried and Baked Chicken, Macaroni and Cheese, Coleslaw

November 20th

Eggplant Parmesan, Caesar Salad, Garlic Scented Vegetable Du Jour, Garlic Bread

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

\$14.00+ RSVP (904) 264-6070

November Tennis News

Thankful for You: Tennis is truly a sport for life, and we're grateful to share it with such a dedicated community. Playing regularly builds friendships, keeps you active, and is a sport that increases longevity.

Athlete of the Month – Kathy Pinho: Kathy is the captain of many Club Continental tennis teams and has been a cornerstone of our Tennis program for years. As one of our longest-standing members, her dedication, leadership, and passion for the game inspire players of all ages. We are proud to recognize her as our November Athlete of the Month.

Wreaths Across America Tournament: The Club Continental will host a special tournament on Sunday, 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. In the days immediately leading up to the event, and after the event, please note that a large tent with tables and chairs will be set up around the tennis courts. Use caution when parking for other clinics and match play.

Weekly Drop-In Clinics: Adults – Mon & Wed 6–7:30 pm, Fri & Sat 10–11:30 am. Juniors – Tues & Thurs afternoons, and Sat mornings (by age & ability). Contact Adam Blackner at TennisShopCC@gmail.com, Pro Shop (904) 269-6090, or Cell (360) 789-9490.

Holiday Season: Christmas is just around the corner! Our Pro Shop is full of gifts for your favorite tennis player—perfect for spreading some holiday cheer on and off the court.

Stay Connected: Follow us on Facebook and social media for updates on upcoming tennis events for adults and juniors or stop by the pro shop!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1 Private Party
2 Sunday Brunch 11:00am-2:00pm	3 Club Closed Accounting Office Open	4 Tuesday Lunch Specials 11:30am-2:00pm Italian Night 6:00pm-9:00pm	5 Lunch 11:30-2:00pm Casual Grill/Roger Wood 6pm-9pm	6 Thursday Plated Specials 11:30am-2:00pm Dinner 6:00pm-9:00pm	7 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	8 Private Party
9 Sunday Brunch 11:00am-2:00pm	10 Club Closed Accounting Office Open	11 Tuesday Lunch Specials 11:30am-2:00pm Italian Night 6:00pm-9:00pm	12 Lunch 11:30-2:00pm Casual Grill/Roger Wood 6pm-9pm	13 Thursday Plated Specials 11:30am-2:00pm Dinner 6:00pm-9:00pm	14 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	15 Private Party
16 Sunday Brunch 11:00am-2:00pm	17 Club Closed Accounting Office Open	18 Tuesday Lunch Specials 11:30am-2:00pm Italian Night 6:00pm-9:00pm	19 Lunch 11:30-2:00pm Casual Grill/Roger Wood 6pm-9pm Trivia/Mini Buffet 5:30pm-8:00pm	20 Plated Specials 11:30am-2:00pm Rochelle Waldman 6pm-8pm Dinner 6:00pm-9:00pm	21 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	22 Private Party
23 Sunday Brunch 11:00am-2:00pm	24 Club Closed Accounting Office Open	25 Tuesday Lunch Specials 11:30am-2:00pm Italian Night 6:00pm-9:00pm	26 Club Closed/ Thanksgiving Prep	27 Thanksgiving Buffet 11:00am-2:00pm	28 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	29 Private Party
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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*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+

A Warm Welcome to our New Members

Crystal Lynn Harp

Helen Moore

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

Gavin Toth

Jill Weigand

Holly McQueen

Dr. Dave Mosborg

Kim Lahaie Day

Dan Colleway