The Club Continental's

December Dining Menu

Soup

Bowl of Lobster Bisque 9

Appetizers

Ricotta Cheese Beignet.....14/19 Serves 2
WITH PESTO AIOLI, TOMATO VINIAGRETTE, PARMESAN COOKIE GARNI

Shrimp Boulettes.....16/22 Serves 2
WITH A HATIAN CREOLE EPICE BEURRE BLANC

*Iberico Pork Salchichon Charcuterie Board.....16/22 Serves 2
THE BEST SPANISH PORK SALAMI WITH OLIVES, MANCHEGO CHEESE, GRAPES, TOAST POINTS, AND FIG JAM

Sandwiches

With Choice of Herbed Fries, Onion Rings or Fresh Fruit

Classic Tuna Salad on Toast.....16
OUR CLASSIC HOUSE MADE TUNA SALAD ON TOAST WITH LETTUCE, TOMATO AND SERVED WITH CRISPY HOT CHIPS

10oz. All American Burger.....18
LEAN GRILLED BURGER SERVED ON A TOASTED KAISER ROLL WITH LETTUCE, TOMATO, MAYO, CHEDDAR CHEESE AND SERVED WITH CRISPY FRIES

Prime Rib French Dip Sandwich.....20
OUR SPIN ON THIS THIN SLICED PRIME RIB, SERVED ON A FRESH HOAGIE ROLL WITH HAVARTI CHEESE, AU JUS AND SAUTEED ONIONS. HORSERADISH SAUCE SERVED ON THE SIDE

Signature Salads

*Chicken Mole Salad.....18
WITH CHICKEN MOLE, SERVED ON A GRILLED FLOUR TORTILLA WITH AVOCADO, TOMATO, LETTUCE, ONION, AND A CHILI LIME DRESSING

*Shrimp Louie Salad.....20
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.....19
WITH BUTTER NUT SQUASH PUREE, BROILED BROCCOLI, CAULIFLOWER, MUSHROOMS AND SPAGHETTI SQUASH

*Boursin Chicken.....21
FRENCH CUT CHICKEN BREAST FILLED WITH OUR BOURSIN CHEESE, BAKED AND FINISHED WITH ROAST GARLIC AND A TOMATO JUS

Beef Brisket.....28
SLOW COOKED BEEF BRISKET SERVED OVER BUTTERY SCALLION MASHED POTATOES WITH A GARLIC PUREE

*Fresh Catch.....29
BROILED WITH LEMON, BUTTER, AND SAUTEED WITH DRY VERMOUTH. ALSO AVAILABLE BLACKENED OR GRILLED

*Crab Filled Salmon.....31
BAKED AND SERVED WITH A CAJUN BUTTER SAUCE

*Zuppa de Pesce.....37
WITH SHRIMP, SCALLOPS, CLAMS, CALAMARI, AND MUSSELS TOSSED WITH LINGUINE PASTA IN A WHITE WINE TOMATO BROTH

8oz.Filet Mignon Au Poirve.....52
PAN SEARED AND SERVED WITH A SAUCE OF BRANDY, PEPPERCORNS AND DEMI GLACE

These items can be prepared gluten-free.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASETHE CONSUMER'S RISK OF FOODBOURNE ILLNESS...**PLEASE BRING ANY ALLERGIES TO THE ATTENTION OF THE MANAGER***