

The Club Continental's

November Dining Menu

Soup

New England Clam Chowder7

Appetizers

***Warm Pesto Torta.....10**
LAYERS OF BASIL PESTO, GOAT CHEESE BOURSIN, SUNDRIED TOMATO JAM AND TOPPED WITH RED PEPPER COULIS

Baked Blue Crab Crepe.....14
HOUSE MADE CREPE FILLED WITH BLUE CRAB FINISHED WITH LEMON BEURRE BLANC.

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

Blackened Prime Rib Sandwich.....13
THIN SLICED CAJUN STYLE PRIME SERVED ON A KAISER WITH LETTUCE, TOMATO, SAUTEED ONION AND REMOULADE SAUCE

Eggplant Parmesan Sandwich.....15
CRISPY EGGPLANT TOPPED WITH MARINARA AND MOZZARELLA CHEESE. SERVED ON A HOAGIE ROLL WITH ROSEMARY FRIES

New 10oz. All American Burger.....16
A LEAN GRILLED BURGER ON A TOASTED KAISER ROLL WITH LETTUCE, TOMATO MAYO, CHEDDAR CHEESE AND SERVED WITH CRISPY FRIES

Signature Salads

***Crunchy Asian Chicken Salad.....16**
CABBAGE, CARROTS, ONION, CRISPY ONION, CILANTRO, MINT , PEANUTS FINISHED WITH CHILI LIME VINAIGRETTE

***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.....19**
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 Brisket27
SLOW COOKED BEEF BRISKET OVER BUTTERY SCALLION MASHED POTATOES WITH A GARLIC PUREE

Tempura Salmon.....27
CRISPY AND SLICED SUSHI STYLE. SERVED WITH STICKY RICE,HUNAN DIPPING SAUCE AND HOISEN GLAZE

***Fresh Catch.....28**
BROILED WITH LEMON, BUTTER, AND SAUTEED WITH DRY VERMOUTH. ALSO AVAILABLE BLACKENED OR GRILLED

Seafood Imperial.....35
SHRIMP, SCALLOPS, BLUE CRAB AND TASTY CLAW MEAT BAKED IN A WHITE WINE SAUCE

***8oz.Filet Mignon.....48**
PAN SEARED WITH RED CHILI MOLE AND LIME CILANTRO PESTO

***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