



The
Club Continental

on the St. Johns River

2143 Astor Street
Orange Park, FL 32073

January 2026 Newsletter
Music Bingo

Wednesday, January 14th 5:30pm Buffet (6:30pm Bingo Starts)



Music Bingo is back by popular demand!

\$32.95+ per person that will include 4 rounds of bingo with prizes and a delicious buffet.

Buffet:

Chicken and Dumplings, Roast Beef, Mashed Potatoes, Broccoli, Cauliflower, Winter Salad with Beets, Acorn Squash, Mixed Artisan Greens, Sourdough Croutons, Blue Cheese and White Beans and Finished with a Charred Butternut Squash Vinaigrette and Mini Desserts!

We had a great time last time...spread the word and don't forget to invite your friends.

RSVP Required (904) 264-6070



Omelet Bar Brunch
Sunday, January 18th 11:00am-2:00pm

Prime Rib with Au Jus and Horseradish, Chicken Pot Pie, Filipino Pancit Noodles, Shrimp and Grits, Smoked Salmon Spread, Shrimp and Andouille Gumbo, Omelet Bar Station, Eggs Benedict from the kitchen, Kids Chicken Tenders from the kitchen, Biscuits and Gravy, Assorted Breads and Muffins, Breakfast Potatoes, Bacon, Sausage, Vegetable Medley, Pancakes, French Toast and Assorted Desserts

\$34.00+ per adult (will include a glass of champagne or mimosa)

\$14.95+ Children 10 and under RSVP (904) 264-6070

Attention Members

The Club will be closed on the following dates:

Thursday, January 1st (New Year's Day)

Monday, January 5th-Wednesday, January 7th (Decorations/Club Cleaning)

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.



Thursday Plated Specials

Thursday, January 8th, 15th, 22nd, 29th 11:30am-2:00pm

January 8th
January 15th
January 22nd
January 29th

Sautéed Chicken and Creamy Fettuccine with Spinach and Saenkanter Aged Gouda, Vegetable Medley, Garlic Roll

Meatloaf with Mushroom Demi, Mashed Potatoes, Green Beans

Vegetable Lasagna, Caesar Salad, Garlic Bread

Tuscan Chicken, Rice Pilaf, Garlic Scented Broccoli

**Plated Specials include bread & butter service and soft drink
\$16.00+ RSVP (904) 264-6070**



Wednesday Casual Grill with Roger Wood on Keyboard

Wednesday, January 14th, 21st, 28th 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, January 21st 5:30pm-8:00pm (Trivia starts at 7pm)

Prime Rib with Au Jus and Horseradish, Pineapple Baked Chicken, House Salad,
Creamy Herb Scented Potatoes and Vegetable Soufflé

\$19.00+ 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

January 13th, 20th, 27th 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+



Tuesday Lunch Specials

Tuesday, January 13th, 20th, 27th 11:30am-2:00pm

January 13th

January 20th

January 27th

Crispy Shrimp Po Boy Sandwich served with Garlic Rosemary French Fries

Beef and Bean Chili with Cheddar Cheese, Scallions, Sour Cream served with Vegetable Medley

Spinach and Artichoke Pizza served with Caesar Salad

Lunch Specials include bread & butter service and soft drink

\$16.00+ RSVP (904) 264-6070

January Tennis News

Start the new year strong on the courts. With cooler weather, please remember the importance of warming up before play. A few minutes of light movement and dynamic stretching can help prevent injury and improve performance.

January is also a great time to restring your racket after the winter break. Strings lose tension even when not in use, and a fresh stringing can make a noticeable difference. Stop by the Pro Shop for recommendations and to schedule your restring. As the season gets busier, please remember to check in with the Pro Shop to reserve courts. This helps ensure availability and smooth scheduling for all players.

Junior clinics are underway and remain an excellent opportunity for young athletes to develop solid fundamentals, confidence, and love for the game. Sessions are offered Tuesday & Thursday afternoons.

Congratulations to our Athlete of the Month, Lois Delacruz, who recently advanced from the B Team to the A Team. Lois is putting in the extra work to continue elevating her game, and we are proud to recognize her dedication.

We look forward to a great start to 2026 on the courts. Happy New Year!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1 Club Closed New Year's Day	2 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	3 Private Party
4 Sunday Brunch 11:00am-2:00pm	5 Club Closed Decorations Club Cleaning	6 Club Closed Decorations Club Cleaning	7 Club Closed Decorations Club Cleaning	8 Thursday Plated Specials 11:30am-2:00pm Dinner 6:00pm-9:00pm	9 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	10 Private Party
11 Sunday Brunch 11:00am-2:00pm	12 Club Closed Accounting Office Open	13 Tuesday Plated Specials 11:30am-2:00pm Italian Night 6:00pm-9:00pm	14 Lunch 11:30-2:00pm Casual Grill/Roger Wood 6pm-9pm Music Bingo 5:30pm	15 Thursday Plated Specials 11:30am-2:00pm Dinner 6:00pm-9:00pm	16 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	17 Private Party
18 Omelet Bar Brunch 11:00am-2:00pm	19 Club Closed Accounting Office Open	20 Tuesday Plated Specials 11:30am-2:00pm Italian Night 6:00pm-9:00pm	21 Lunch 11:30-2:00pm Casual Grill/Roger Wood 6pm-9pm Trivia/Mini Buffet 5:30pm-8:00pm	22 Thursday Plated Specials 11:30am-2:00pm Dinner 6:00pm-9:00pm	23 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	24 Private Party
25 Sunday Brunch 11:00am-2:00pm	26 Club Closed Accounting Office Open	27 Tuesday Plated Specials 11:30am-2:00pm Italian Night 6:00pm-9:00pm	28 Lunch 11:30-2:00pm Casual Grill/Roger Wood 6pm-9pm	29 Thursday Plated Specials 11:30am-2:00pm Dinner 6:00pm-9:00pm	30 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	31 Private Party

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, Roasted Vegetables, 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+

*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