

# *The Club Continental*

## *February Sunday Brunch Menu*

### *Soup*

*Bowl of Soup Du Jour*.....6

### *Brunch Selections*

\**Eggs Your Way*.....15

TWO EGGS SERVED YOUR WAY WITH BREAKFAST POTATOES, TOAST AND YOUR CHOICE OF BACON OR SAUSAGE

*Blueberry Lemon French Toast*.....16

SERVED WITH TWO EGGS YOUR WAY, AND BACON OR SAUSAGE

*Chefs Omelet Du Jour*.....17

*Eggs Benedict*.....18

TWO POACHED EGGS AND CANADIAN BACON TOPPED WITH HOLLANDAISE SAUCE AND SERVED ON AN ENGLISH MUFFIN

### *Entrée Selections*

*Swiss Patty Melt*.....15

GRILLED ANGUS BURGER, SAUTEED ONIONS AND SWISS CHEESE ON GRILLED RYE OR WHITE BREAD AND SERVED WITH FRIES AND SLAW

*Chicken Crepes*.....16

WITH TENDER CHICKEN, MUSHROOMS, AND GREEN PEAS FINISHED WITH AN IMPERIAL SAUCE

\**Shrimp Scampi*.....17

TENDER SHRIMP BROILED WITH OUR GARLIC AND WHITE BUTTER AND FINISHED WITH HERBED BREADCRUMBS AND ASIAGO CHEESE

*Pork Tenderloin Scallopini*.....18

SERVED CRISPY AND TOPPED WITH SPINACH, ASIAGO CHEESE, AND FINISHED WITH LEMON AND WHITE WINE SAUCE

*Smoked Salmon Pasta*.....21

DUCK TRAP SMOKED SALMON WITH MUSHROOMS, GREEN PEAS, TOSSED WITH FETTUCCINE PASTA

\**Cajun Catch of The Day and Grits*.....23

CAJUN SAUTEED FRESH CATCH WITH WHITE STONE GROUND GRITS, WHITE CHEDDER CHEESE, TOMATO AND SCALLION

\*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