



The
Club Continental

on the St. Johns River

2143 Astor Street
Orange Park, FL 32073

February 2026 Newsletter



Valentine's Day Dinner

with Music by Guitarist Nick Russell



Saturday, February 14th | 6:00pm-9:00pm
(Regular Dinner Menu will not be available)

6:00pm-6:30pm Guest to Arrive

6:30pm-7:00pm Guests will be seated with cocktail service provided by your server

Guests will enjoy a complimentary glass of champagne and a chocolate covered strawberry

7:00pm Dinner Service will start promptly

Appetizer Trio (First Course):

Shrimp Pate with Prawn Crisp, Crispy Polenta Gnocchi with Asiago Cookie and Duck En Crouete with Foie Gras
Wild Mushroom Croustade, Brie, Fresh Thyme and California Spinach
(First Course for Vegetarian Entrée Selection Only)

Salad (Second Course):

Burrata with Orange, Fennel and Arugula dressed with 20 year aged Balsamic Vinegar
and Roi Italian Olive Oil made from cold pressed Ligurian Taggiasca Olives DOP

Course Before Dinner (Third Course):

Organic Acai Sorbet

Entrées (Fourth Course-Choose One):

Grilled Manhattan Cut Prime NY Strip with Brown Butter Whipped Potatoes, Leek Straws and Carrot Puree
Chicken Confit with Garlic and Fresh Herbs, Mushroom Au Jus, Dutchess Potatoes and Curry Kissed Asparagus
Salmon and Snow Crab Wellington, Vodka Creme, Potatoes Puree, Asparagus, Carrot, Pesto,
Crispy Potato and Garlic Focaccia Crostini
Crispy Artichoke Hearts with Sundried Tomato Potato Puree, Broccoli Pane Abbrustolito with Cannellini Beans,
Asiago Cheese and Aged Balsamic and Brioche and Wild Mushroom Encroute with Fresh Thyme Creme
(Vegetarian Entrée Option)

Dessert (Fifth Course):

Dark Chocolate Mousse Tart with Raspberry Ganache, Fresh Berries and Coffee Macaroon

\$76.00+ per person

RSVP Required with Entrée Selection by Wednesday, February 11th (904) 264-6070

Valentine's Sweetheart Omelet Bar Brunch

Sunday, February 15th | 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



Galentines Social



Wednesday, February 11th | 6:00pm - 8:00pm

****Guests will enjoy a complimentary glass of champagne****

There will be Lite Fare Appetizers and Cash Bar will be available with Happy Hour pricing. Invite all of your "Gals" to enjoy a casual evening of Getting Out and Hanging Out. There will be a prize for the member who brings the most "Gals".

\$19.00+ per person

RSVP Required (904) 264-6070

Trivia & Mini Buffet

Wednesday, February 18th 5:30pm-8:00pm (Trivia starts at 7pm)

Sliced Prime Rib, Fresh Catch Piccata, Mashed Potatoes, Broccoli Imperial and Honey Scented Carrots

\$19.00+ RSVP Required (904) 264-6070

****Desserts can be purchased off our Dessert Menu that can be provided to you by your server****

Tuesday Lunch Specials

Tuesday, February 3rd, 10th, 17th, 24th | 11:30am-2:00pm

February 3rd-Shrimp and Chorizo Quesadilla with Spicy Black Bean Soup

February 10th-Filipino Pancit with Sinigang Soup

February 17th-Italian Grilled Caprese Sandwich with Fresh Mozzarella, Roasted Tomato, Basil Pesto on Grilled Ciabatta and Tomato Soup

February 24th-Shrimp Salad Wrap with Shredded Lettuce, Tomato, Red Onion, Bacon, Celery and Peppers served with Garlic Rosemary French Fries

Lunch Specials include bread & butter service and soft drink

\$16.00+ RSVP 904-264-6070

Homestyle Casual Italian Tuesdays

February 3rd, 10th, 17th, 24th 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+

Wednesday Casual Grill with Roger Wood on Keyboard

Wednesday, February 4th, 11th, 18th, 25th 6:00pm-9:00pm

****Please dress casual and kick back and relax- regular menu will not be available****

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+)	
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+

Thursday Plated Specials

Thursday, February 5th, 12th, 19th, 26th 11:30am-2:00pm

February 5 th	Chicken & Andouille Sausage Jambalaya, Jasmine Rice, Fried Okra
February 12 th	Chicken Parmesan, Baked Ziti, Vegetable Medley, Garlic Bread
February 19 th	Tuscan Chicken, Rice Pilaf, Italian Roasted Vegetables
February 26 th	Roast Beef with Mushroom Au Jus, Mashed Potatoes, Green Beans

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

\$18.00+ RSVP (904) 264-6070

February Tennis News



Roses are red, tennis balls are bright,
The courts by the river are calling day and night.
From early-morning rallies to sunset delight,
There's no better place for a forehand or fight.
February's the month to fall back in love,
With serves that go sailing and volleys that shove.
Cold mornings may linger, so warm up with care,
A stretch and a jog will keep you injury-free out there.
If shots feel a little off, don't blame it on you —
Your racquet may be begging for fresh strings too.
Swing by the Pro Shop, let your racquet renew,
Better pop, better control, and a happier you.
Courts are filling quickly, so reserve with speed,
And watch for our clinics — they're just what you need.
For adults and juniors, for learning and fun,
Confidence grows with each rally begun.
Fall head-over-heels for your tennis once more,
Right here at the club that we all adore.



For court reservations, lessons, racquet services, and clinic information, please contact:

TennisShopCC@gmail.com | Pro Shop: (904) 269-6090

Director of Tennis, Adam Blackner: (360) 789-9490

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 Sunday Brunch 11:00am-2:00pm	2 Club Closed Accounting Office Open	3 Tuesday Lunch Specials 11:30am-2:00pm Italian Night 6:00pm-9:00pm	4 Lunch 11:30-2:00pm Casual Grill/Roger Wood 6pm-9pm	5 Thursday Plated Specials 11:30am-2:00pm Dinner 6:00pm-9:00pm	6 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	7 Private Party
8 Sunday Brunch 11:00am-2:00pm	9 Club Closed Accounting Office Open	10 Tuesday Lunch Specials 11:30-2:00pm Board Meeting Italian Night 6:00-9:00pm	11 Lunch 11:30-2:00pm Galentine's 6-8pm Casual Grill/Roger Wood 6pm-9pm	12 Thursday Plated Specials 11:30am-2:00pm Dinner 6:00pm-9:00pm	13 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	14 Valentine's Day Dinner Nick Russell 6:00-9:00pm
15 Valentine's Sweetheart Omelet Bar Brunch 11-2pm	16 Club Closed Accounting Office Open	17 Tuesday Lunch Specials 11:30am-2:00pm Italian Night 6:00pm-9:00pm	18 Lunch 11:30-2:00pm Trivia/Mini Buffet 5:30pm-8:00pm Casual Grill/Roger Wood 6pm-9pm	19 Thursday Plated Specials 11:30am-2:00pm Dinner 6:00pm-9:00pm	20 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	21 Private Party
22 Sunday Brunch 11:00am-2:00pm	23 Club Closed Accounting Office Open	24 Tuesday Lunch Specials 11:30am-2:00pm Italian Night 6:00pm-9:00pm	25 Lunch 11:30-2:00pm Casual Grill/Roger Wood 6pm-9pm	26 Thursday Plated Specials 11:30am-2:00pm Dinner 6:00pm-9:00pm	27 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	28 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*Attention Members*

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.

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+

A Warm Welcome to our New Members

Naomi Brown & Dale Powers

*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