

# *The Club Continental's*

## *February Dining Menu*

### Soup

\**Tomato Basil Bisque*.....9

### Appetizers

*Crispy Artichoke Hearts*.....11

WITH LEMON AIOLI

\**Fresh Mozzarella Antipasto*.....11

A MEDLEY OF OLIVES, RED PEPPER, GARLIC, BASIL, LEMON, SUNDRIED AND CHERRY TOMATO SERVED WITH FOCACCIA CROSTINI

\**Spicy Chipotle and Honey Shrimp*.....12

### Sandwiches

With Choice of Herbed Fries, Onion Rings or Fresh Fruit

*Reuben Sandwich*.....14

CORNED BEEF, SAUERKRAUT, SWISS CHEESE AND THOUSAND ISLAND DRESSING SERVED ON GRILLED RYE

*Chicken and Chorizo Sausage Tacos*.....14

TRADITIONAL CORN TORTILLAS FILLED WITH TOMATO, ONION, CILANTRO. FINISHED WITH OUR SALSA ROJA AND SERVED WITH PICO DE GALLO AND LIME

*Pan Seared Burger*.....16

WITH LETTUCE, TOMATO, CRISPY ONION AND SMOKED CORN MAYO ON A GRILLED KAISER ROLL AND SERVED WITH GARLIC FRIES

### Signature Salad

\**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

*Mushroom Pasta*.....18

FETTUCCINE WITH MOREL, OYSTER, CREMINI, BUTTON MUSHROOMS AND PORCINI ESSENCE SAUTEED WITH SHALLOTS, FRESH THYME, DEMI GLACE AND A TOUCH OF CREAM

*Vegetable Filled Chicken Breast*.....23

WITH CHICKEN AND PERNOD VELOUTE

*Herb Crusted Salmon*.....27

WITH A DILL BEURRE BLANC

\**8oz Wagyu Sirloin and Shrimp*.....38

PAN SEARED AND SERVED WITH CILANTRO BUTTER AND CRISPY POTATO

\**Australian Lamb Chops*.....55

MARINATED AND CHAR-GRILLED WITH SUNDRIED TOMATO POLENTA, AND A CILANTRO MINT SAUCE

\**Pork Shank*.....32

WITH PORTO AND BASIL REDUCTION, FRIED POLENTA GARLIC PUREE

\*These items can be prepared gluten-free

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