

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

FETTUCCHINE 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 FOODBORNE ILLNESS
PLEASE BRING ANY ALLERGIES TO THE ATTENTION OF THE MANAGER