

The Club Continental

Italian Tuesday

Soup

Soup du Jour.....5

Starters

**Sautéed California Spinach*.....10

WITH GARLIC AND PARMESAN

Arancini.....12

RISOTTO FILLED WITH PROSCUITTO AND RICOTTA CHEESE AND SERVED WITH TOMATO AND RED PEPPER COULIS

**Artichoke Frita*12

WITH GARLIC AIOLI AND MARINARA SAUCE

Clams Casino.....15

LITTLE NECK CLAMS TOPPED WITH BACON, PEPPERS, ONIONS, AND BREAD CRUMBS

Entrée Selections

Angel Hair Pasta

TOPPED WITH SHRIMP, TOMATO, BASIL, AND GOAT CHEESE

Chicken Parmesan

TOPPED WITH MARINARA AND MOZZARELLA CHEESE

**Bisteca Tagiata D'manzo*

PAN SEARED RIBEYE, SLICED AND SERVED OVER ARUGULA WITH ROSEMARY, PARMESAN AND EXTRA VIRGIN OLIVE OIL

Eggplant Parmesan

LAYERS OF BAKED SEASONED EGGPLANT WITH RICOTTA AND MOZZARELLA CHEESES FINISHED WITH MARINARA SAUCE

** Tuscan Salmon*

*BAKED SALMON IN A CREAMY SAUCE WITH TOMATO, MUSHROOM, ONIONS, SUNDRIED TOMATOES, BASIL, AND SPINACH

***Each Entree Served with Caesar Salad or House Salad
Vegetable Du Jour and Pasta***

29.95+ each

**These items can be prepared gluten-free*

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