

The Club Continental's *March Dining Menu*

Soup

Cream of Asparagus.....9

Starters

Shrimp and Andouille Sausage.....10

WITH SPAGHETTI, SCALLIONS AND MUSHROOMS

Pan Seared Duck Breast12

WITH BLACKBERRY GASTRIQUE

Crispy Lobster Roll.....15

WITH SPICY GINGER BEURRE BLANC

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

Tuna Salad Sandwich14

WITH ROMAINE LETTUCE, ROASTED TOMATOES AND SERVED ON GRILLED CIABATTA BREAD

Blackened Burger16

WITH LETTUCE, TOMATO, CAJUN REMOULADE 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

Lentil and White Bean Tamales..... 19

WITH QUESO FRESCO, CILANTRO PESTO, CHIPOTLE AND ROASTED TOMATO SALSA CREMA

Vegetable Stuffed Chicken Breast.....21

WITH CHICKEN AND PERNOD VELOUTE

Shrimp and Linguine Pasta24

WITH BASIL PESTO

Soy Glazed Salmon.....27

WITH TOASTED SESAME SEEDS, GINGER, GARLIC, PONZU, SOY SAUCE, MIRIN AND SERVED OVER STICKY RICE

**Wagyu Sirloin*39

WITH KONA COFFEE JUS AND GARLIC PUREE

Hickory Grilled Lamb Loin.....42

SLICED AND SERVED ON GARLIC CROUTON WITH A BLUEBERRY BALSAMIC GLACE

*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