

The Club Continental's

April Dining Menu

Soup

Creamy Vegetable Soup.....9

Starters

**Mexican Shrimp Cocktail*.....12

WITH TOMATO, AVOCADO, ONION, CUCUMBER AND CILANTRO IN A CHILLED TOMATO SAUCE

**Smoked Duck Breast*14

WITH ASPARAGUS AND A MANDARIN ORANGE VINAIGRETTE

Broiled Oyster Trio.....14/For One 22/For Two

OYSTER WITH CHORIZO BUTTER, OYSTER AND CRAB IMPERIAL, OYSTER WITH GARLIC AND SCALLION GRATINEE

Sandwiches

With Choice of Herbed Fries, Onion Rings or Fresh Fruit

Crispy Chicken Sandwich.....12

WITH LETTUCE, TOMATO, ONION, CAJUN REMOULADE AND SERVED ON A KAISER ROLL

Charred Beef Tenderloin Tips Sandwich15

WITH LETTUCE, TOMATO, RED ONION, HORSERADISH SAUCE AND SERVED ON A GRILLED NEW ENGLAND ROLL

Salads

**Entrée Salad*.....19

YOUR CHOICE OF STEAK, CHICKEN, SHRIMP OR FRESH CATCH SERVED OVER SPRING MIXED GREENS, TOMATOES, CARROT, SMOKED CHEDDAR, GRILLED ONION, GARLIC CROUTONS WITH OUR MAYTAG BLUE CHEESE VINAIGRETTE

**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

**Poulet Rouge Chicken Breast*.....18

WOOD-FIRED WITH CHARRED ONION, ASPARAGUS, SWEET PEAS, MUSHROOMS WITH WHIPPED POTATOES AND FINISHED WITH LEEK AND MUSHROOM BROTH

Smoked Danish Ribs.....24

SLOW SMOKED AND SERVED WITH A GRAND MARNIER GLAZE

**Fresh Catch*Lunch 17/Dinner 26

SERVED GRILLED, SAUTEED OR BLACKENED

Twin Lobster Tails.....46

COLD WATER LOBSTER TAILS STUFFED WITH BLUE LUMP CRAB AND TOPPED WITH A LEMON BEURRE BLANC

Wagyu Sirloin and Crab Stuffed Lobster Tail.....48

WAGYU SIRLOIN WITH HOUSEMADE STEAK BUTTER AND COLD WATER CRAB STUFFED LOBSTER TAIL TOPPED WITH LEMON BEURRE BLANC

*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