

The Club Continental's
June Dining Menu
Soup

Chilled Shrimp and Potato..... 9

Starters

**Baked Escargot*..... 14

WITH MUSHROOMS, SPINACH AND GARLIC BUTTER

Crispy Crab Cakes 15

WITH CAJUN REMOULADE AND OUR HOUSEMADE PICKLE RELISH

**Shrimp Cocktail* 15

WITH COCKTAIL SAUCE AND OUR MUSTARD HORSERADISH

Sandwiches

With Choice of Herbed Fries, Onion Rings or Fresh Fruit

Blackened Fresh Catch Wrap..... 12

WITH LETTUCE, TOMATO, CRISPY ONION, AND CHIPOTLE SAUCE

Chicken Salad..... 13

WITH LETTUCE, TOMATO, RED ONION AND SERVED ON A TOASTED CROISSANT

Salads

* *Chicken Salad Plate*..... 15

SERVED ON A MIXED GREENS SALAD WITH FRESH FRUIT AND A HOUSEMADE MUFFIN

* *Beef Tenderloin Tip Salad*..... 19

WITH ARUGULA, ROASTED TOMATOES, CORN, CHARRED ONION, ASIAGO CROUTONS AND SERVED WITH A SMOKEY BALSAMIC 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

Cajun Chicken and Penne Pasta..... 18

WITH MUSHROOMS, TASSO HAM, SCALLIONS AND A TOUCH OF CREAM

**Shrimp and Grits*..... 24

WITH TOMATOES, SCALLIONS, CHEDDAR CHEESE AND OUR ANDOUILLE SAUSAGE

Veal Scallopini..... 24

WITH MUSHROOMS, SCALLIONS, WHITE WINE AND BUTTER

**Fresh Catch*..... *Lunch 17/ Dinner 26*

SERVED GRILLED, SAUTEED OR BLACKENED

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