

The Club Continental's
May Dining Menu
Soup

Wisconsin Cheese Soup.....9

Starters

Beef Tenderloin and Mushroom Gratinée13
 BEEF TIPS AND WILD MUSHROOMS WITH FRESH THYME, PANCETTA, GRUYERE CHEESE AND HERBED BREADCRUMBS

Chilled Smoked Salmon and Crab salad16
 WITH BABY GREENS AND CRÈME FRAICHE

**Diver Caught Sea Scallops*18
 WITH ROASTED TOMATO SALSA AND LIME CILANTRO BUTTER

Sandwiches

With Choice of Herbed Fries, Onion Rings or Fresh Fruit

Blackened Fresh Catch Wrap.....12
 WITH LETTUCE, TOMATO, CRISPY ONION, AND CHIPOTLE SAUCE

Roasted NY Strip French Dip.....15
 WITH MELTED SWISS CHEESE, SAUTEED ONIONS AND SERVED ON A GRILLED HOAGIE WITH HOT AU JUS

Salads

**Entrée Salad*.....19
 YOUR CHOICE OF BEEF, CHICKEN, SHRIMP OR FRESH CATCH SERVED OVER SPRING MIXED GREENS, TOMATOES, CARROT, SMOKED CHEDDAR, GRILLED ONION, GARLIC CROUTONS AND SERVED 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

**Chicken Francese*.....18
 PREPARED WITH LEMON, WHITE WINE AND BUTTER

Smoked Danish Ribs.....24
 SLOW SMOKED AND SERVED WITH A GRAND MARNIER GLAZE

**Fresh Catch*.....Lunch 17/ Dinner 26
 SERVED GRILLED, SAUTEED OR BLACKENED

Pork Chop Confit.....33
 SLOW COOKED THEN PAN SEARED WITH SMOKED CORN BUTTER, SCALLION AND SERVED WITH WHIPPED POTATOES

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