The Club Continental

LUNCH & DINNER MENU

SOUP

BEEF AND VEGETABLE SOUP / 7

STARTERS

SHRIMP AND GOAT CHEESE OPEN FACE RAVIOLI / 10
With Spinach, Roasted Eggplant, Tomatoes, Onion and Tomato Red Pepper Coulis

OYSTER MUSHROOM RISOTTO / 13
With Prosciutto, Sweet Peas, Basil and Parmesan Cheese

CRISPY CALAMARI / 13
Tossed with Sautéed Pear Tomatoes, Roasted Garlic, Onion, Lemon White Wine and Butter

SANDWICHES

Served with Choice of Herbed Fries, Onion Rings or Fresh Fruit

SMOKED BRISKET SANDWICH / 15
With Cheddar Cheese, Garlic and BBQ Aioli, Crispy Onion on a Toasted Roll

BACON BURGER / 13
Twin Patties, Shredded Lettuce, Tomatoes, Caramelized Onion and Swiss Cheese on a Grilled Kaiser

CRISPY SHRIMP HOAGIE / 14
With Chipotle Mayo, Pickled Peppers, Lettuce and Tomato

SALADS

BAKED CHICKEN & WARM SPINACH SALAD / 15
With Bacon Dressing, Croutons and Blue or Goat Cheese

SHRIMP LOUIE SALAD / 19
Tender Shrimp Tossed with Tomatoes, Artichokes and Heart of Palm in our House Made Louie Dressing. Served with Fresh Fruit and a Muffin

ENTREES

COUNTRY CHICKEN / Lunch 15 / Dinner 18
Double Chicken Breasts Topped with Smoked Ham, Monterey Jack Cheese and Mushroom Demi Glacé

FRESH CATCH / Lunch 17 / Dinner 26
Grilled, Sautéed, Blackened or Broiled in Lemon, White Wine and Butter

SINGLE 10oz MAINE LOBSTER TAIL / 58
Twin Tails / 82

FILET MIGNON / 56
Served with Shoestring Fries Tossed with Fresh Thyme and Rosemary

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.