

# Lunch

## STARTERS

- Yellowtail Carpaccio, Tomato, Jalapeño, Shallots\*  
24
- Steak Tartare, Sauce Verte, Quail Egg\*  
19
- Shrimp Cocktail, Yuzu Cocktail Sauce  
26

## SALADS

- Escarole Caesar, Parmigiano, Brioche Croutons  
16
- Heirloom Tomato Carpaccio,  
Cucumber, House Ricotta, Pistou  
19
- Continental Mixed Greens  
15

## CAVIAR & TRUFFLES

- Cauliflower Risotto, Scallop, Truffle Carpaccio  
26
- Poached Oysters,  
Pickled Cucumber, Beurre Blanc, Caviar  
28

- Sweet Pea Pancakes, Crab, Caviar  
24
- Smoked Salmon, Cauliflower Pizzette,  
Dill Crema, Caviar  
32

## AMERICAN SPA

The following selections were created to provide the healthiest and most flavorful options possible. The dishes are under 750 calories.

- Celery Root Ravioli, Celery & Mushroom Duxelle, Red Wine Syrup - VEGAN  
24
- Smoked Trout, Apple, Watercress, Truffle Vinaigrette  
21
- Shallot Crusted Sablefish, Poached Tomato & Asparagus, Tomato Aqua Pazzo  
24
- Poached Chicken Breast, Petite Vegetables  
24
- Lobster, Burrata, Pickled Eggplant, Basil, Mache  
32
- Herb Roasted Salmon, Potatoes, Egg, Roasted Onions, Mustard Vinaigrette, Watercress  
24

## AMERICAN LUXE

- Steak Sandwich, Caramelized Shallots, Truffle Aioli, Robiola, Frites  
26
- Continental Burger, Frites  
25
- Crab Souffle Benedict, Asparagus  
24
- Fried Grouper Sandwich, Slaw, Frites  
25

# Steak

## CREEKSTONE FARMS

American Black Angus USDA Certified Prime\*

Petite Filet Mignon 6oz  
58

Bone-In Filet Mignon 18oz  
150

New York Strip 14oz  
88

## PIEDMONTESE

Certified Italian Piedmontese Breed, All-Natural\*

Filet Mignon 8oz  
65

Skirt Steak 12oz  
44

Bone-In New York Strip 18oz  
82

## SNAKE RIVER FARMS

America's Premier Wagyu Producer\*

Filet Mignon 6oz, SILVER  
58

Filet Mignon 6oz, GOLD  
78

New York Strip 12oz, GOLD  
100

## JAPANESE WAGYU A5

Japanese Wagyu, Miyazaki Prefecture\*

New York Strip, Block Cut  
MP / Minimum 6oz

## VEGETABLES

Sautéed Spinach, Olive Oil, Chile Flakes, Garlic 12

Roasted Carrots, Herb Cream Sauce 14

Asparagus 16

Creamed Corn, Chives 12

## POTATOES

Pommes Frites  
14

Gratin, Parmigiano,  
Serrano Ham  
16

## SAUCES

Continental Sauce Verte 3

Bordelaise Sauce 5

Béarnaise 3

Horseradish Sauce 3

# The Beef



Creekstone Farms provide superior beef products to satisfy the most discerning of palates. Using their proprietary Black Angus cattle, Creekstone Farms are established as a superior producer of premium beef. Here at The Continental, we serve USDA Certified, Natural Prime Black Angus, meaning: no hormones added, no antibiotics, no growth promoting drugs, 100% vegetarian diet and humane animal handling practices, resulting in tender and flavorful meat.



Certified Piedmontese beef is unlike any other. An exceptional breed of naturally genetically superior cattle combined with a disciplined approach to animal care and husbandry, produces a consistent high quality product that is extraordinarily lean and incredibly tender. This double muscled cattle is never subjected to hormones, growth steroids or animal by-products. It is rich in protein and nutrients and very low in fat and calories. Fact: 3.5oz of Certified Piedmontese beef has half the amount of cholesterol and calories than 3.5oz of roasted chicken.



Chianina breed is known for being one of the largest and most flavorful types of beef in the world. Tuscan Cattle's Chianina beef meets similar certification standards that are in place before it can be sold and served in Italy under the label of vera Chianina. Tuscan Cattle does not use hormones or additives. They practice humane livestock handling techniques to minimize stress on their animals.



Snake River Farms American Wagyu Beef combines the buttery marbling of Japanese Wagyu and the robust beef flavor that American beef is known for. Raised along the high plains of the Snake River in Eastern Idaho, Purebred Wagyu from renowned Japanese bloodlines are bred with traditional, high-quality beef animals forging a herd that is in a class by itself. Fed an all-natural, sustainable diet of local Northwest ingredients, including Idaho potatoes, soft white wheat, corn and alfalfa hay, Snake River Farms Beef offers superior beef with a reduced carbon footprint to the eco-conscious consumer.

## 和牛

Japanese Wagyu A5 is the most highly marbled and most expensive beef produced in the world. This most prized Wagyu, is judged on four different criteria: marbling intensity, color of the fat, color of the muscle tissue, and shape of the muscle. A5's smooth and velvety texture will linger on your palate and provide a one of a kind experience. Kobe or Wagyu? Kobe is actually a prefecture, or state, in Japan where Wagyu is produced.