

Lunch

STARTERS

- Yellowtail Carpaccio, Tomato, Jalapeño, Shallots*
25
- Hand Cut Steak Tartare, Sauce Verte, Quail Egg*
20
- Shrimp Cocktail, Yuzu Cocktail Sauce
27
- French Onion Soup
20
- Chicken Liver Pâté, Haricots Verts, Shallots, Crostini
18
- Oysters*
4 each
- Bread Service
6

SALADS

- Escarole Caesar, Parmigiano, Brioche Croutons
17
- Heirloom Tomato Carpaccio, Cucumber, Ricotta, Pistou
20
- Crab Louis Salad
30
- Chicken Waldorf Salad, Apples, Walnuts
24
- Continental Mixed Greens
16

CAVIAR & TRUFFLES

Cauliflower Risotto, Scallop,
Truffle Carpaccio
27

Poached Oysters, Pickled
Cucumber, Beurre Blanc, Caviar*
29

AMERICAN SPA

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

- Zucchini Cannelloni, Tofu Ricotta, Cherry Tomatoes,
Basil, Cashew Butter - VEGAN
28
- Lobster, Burrata, Pickled Eggplant, Basil, Mâche
33
- Herb Roasted Salmon, Potatoes, Egg, Roasted Onions,
Mustard Vinaigrette, Watercress
28

AMERICAN LUXE

- Steak Sandwich, Caramelized Shallots, Truffle Aioli,
Robiola, Pommes Frites*
27
- Continental Burger, Cheese, Bacon, Tomato, Caramelized Onions,
Special Sauce, Pommes Frites*
27
- Beer Battered Tripletail Sandwich,
Slaw, Pommes Frites
26

WEEKDAY BRUNCH

- Avocado Toast, Avocado, Tomato, Radish,
Pickled Red Onion, Fried Egg, Seeded Bread*
22
- Soft Scrambled Eggs, Caviar, Toast*
62
- Squash Blossom Frittata, Zucchini, Onion, Potato, Basil, Dill, Ricotta
28
- Eggs Benedict, Serrano Ham, Hollandaise,
Parmesan Foam, Brioche*
26
- French Toast Soufflé, Macerated Berries
21
- Buckwheat Crêpe, Smoked Salmon, Crème Fraiche,
Dill, Smoked Trout Roe, Egg*
28
- Shakshouka, Meatballs, Spiced Tomato Sauce, Cilantro,
Harissa, Eggs, Baguette*
26
- Blueberry-Lemon Dutch Baby
20
- Steak & Eggs, 5oz SRF Gold New York Strip, Périgourdine Sauce,
Fried Egg, Hollandaise, Brioche*
38

Steak

CREEKSTONE FARMS

Premium American Black Angus *

Filet Mignon 6oz
54

Filet Mignon 10oz
86

CREEKSTONE FARMS

American Black Angus USDA Certified Prime *

Ribeye 16oz
88

New York Strip 14oz
87

PIEDMONTESE

Certified Italian Piedmontese Breed, All-Natural*

Hanger Steak 10oz
48

Filet Mignon 6oz
58

Filet Mignon 10oz
88

Skirt Steak 12oz
48

Tomahawk Ribeye for two 42oz
170

SNAKE RIVER FARMS

America's Premier Wagyu Producer*

Filet Mignon 6oz, SILVER
62

Filet Mignon 8oz, SILVER
82

Filet Mignon 6oz, GOLD
85

Filet Mignon 8oz, GOLD
112

New York Strip 12oz, GOLD
107

JAPANESE WAGYU A5

Japanese Wagyu, Miyazaki Prefecture*

New York Strip, Block Cut
35/oz - Minimum 6oz

VEGETABLES

Creamed Spinach, Mornay Sauce 14

Baby Carrots, Thyme, Garlic,
Honey, Percorino 17

Asparagus 17

Creamed Corn, Chives 14

POTATOES

Pommes Frites
12

Gratin, Parmigiano,
Serrano Ham
18

SAUCES

Continental Sauce Verte 5

Bordelaise Sauce 8

Beef Fat Béarnaise 5

Horseradish Sauce 5

Peppercorn Sauce 8

SATURDAY & SUNDAY

B R U N C H

TWO COURSE BRUNCH EVERY SATURDAY AND SUNDAY

48 PER PERSON

CHOOSE ONE FROM EACH CATEGORY

BRUNCH BREAD SERVICE

COURSE ONE

Hand Cut Steak Tartare, Sauce Verte, Quail Egg*

Shrimp Cocktail, Yuzu Cocktail Sauce

4 Raw Oysters*

Heirloom Tomato Carpaccio, Cucumber, Ricotta, Pistou

Chicken Liver Pâté, Haricots Verts, Shallots, Crostini

French Onion Soup

Escarole Caesar, Parmigiano, Brioche Croutons

COURSE TWO

Avocado Toast, Avocado, Tomato, Radish, Pickled Red Onion, Fried Egg, Seeded Bread*

Crab Louis Salad

Chicken Waldorf Salad, Apples, Walnuts

Soft Scrambled Eggs, Caviar, Toast* (Supplement 30)

Squash Blossom Frittata, Zucchini, Onion, Potato, Basil, Dill, Ricotta

Eggs Benedict, Serrano Ham, Hollandaise, Parmesan Foam, Brioche*

Buckwheat Crêpe, Smoked Salmon, Crème Fraiche, Dill, Smoked Trout Roe, Egg*

Shakshouka, Meatballs, Spiced Tomato Sauce, Cilantro, Harissa, Eggs, Baguette*

Blueberry-Lemon Dutch Baby

Steak & Eggs, 5oz SRF Gold New York Strip, Périgourdine Sauce Fried Egg, Hollandaise, Brioche*

Breakfast Butcher Platter, Sausage, Bacon, SRF Gold Bavette*

Continental Burger, Cheese, Bacon, Tomato, Caramelized Onions, Special Sauce, Pommes Frites*



Enhance Your Experience

WITH A CONTINENTAL

BEVERAGE PACKAGE

TEQUILA BOTTLE SERVICE

Served with all the Ingredients and
Tools to make Margaritas and
Watermelon Margaritas

Tromba Blanco, 200ml
50

Patron Silver, 200ml
85

Patron Reposado, 200ml
94

Patron Anejo, 200ml
100

Don Julio Anejo 1942, 375ml
300

SPARKLING WINE BOTTLE SERVICE

Make Your Own Spritzes and Mimosas

JUICES

Orange | Cranberry | Watermelon | Grapefruit

SPIKES

Aperol | St Germain Elderflower

Prosecco, Fratelli Collavo, 'Settolo,'
Treviso, Italy NV
60

Brut Champagne, Inspiration 1818 by
Billecart-Salmon, Mareuil-sur-Ay, France NV
100

Brut Champagne, Veuve Clicquot,
Reims, France NV
170

The

LOBSTER MARY

45

Bloody Mary with Tomba Blanco Tequila, Corona Extra, Clam Juice,
Old Bay, Worcestershire

Garnished with a Lobster Claw, Two Raw Oysters, Grated Horseradish, Celery

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 and Choice 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.



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.

