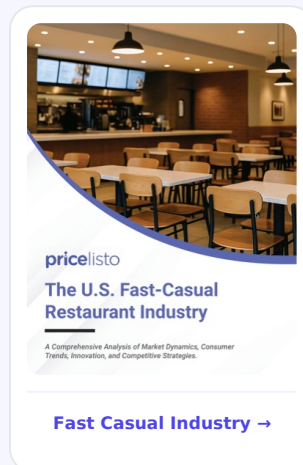




The Continental

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Appetizers

ITEM	PRICE
Brussele Sprouts caramel glaze, toasted almonds, roasted garlic, Aleppo pepper	\$11.00
Grilled Corn Chipotle aioli, queso fresco, cilantro	\$10.00
Cesar Salad little gem, parmesan, croutons, homemade Cesar dressing	\$12.00
Continental Salad little gem, cherry tomato, roasted corn, onion, homemade dressing	\$15.00
Truffle Fries Waffle cut fries tossed in parmesan and truffle oil	\$10.00

Favorites

ITEM	PRICE
Fried Chicken Sando buttermilk brined chicken, jalapeno slaw, chipotle aioli. served with regular fries.	\$20.00
Chicken Wings 8 juice wings served with regular fries.	\$17.00
Fried Shrimp Po-Boy house battered fried shrimp, lettuce, tomato, onion, chipotle aioli, torpedo roll. served with regular fries.	\$18.00
Shrimp Po-Boy seven house battered fried shrimp, cocktail & tartar sauce. served with regular fries.	\$19.00
Hamburger 8oz homemade patty, lettuce, tomato, onion, pickle, horseradish aioli, brioche bun. served with regular fries	\$20.00
Jerk Chicken Po-Boy house seasoned jerk chicken, lettuce, tomato, onion, chipotle aioli, torpedo roll. served with regular fries.	\$16.00

Brunch

ITEM	PRICE
Beignets powdered sugar, maple syrup	\$11.00
French Toast 4 slices served with powdered sugar, fruit and maple syrup	\$12.00
Continental Breakfast 2 organic eggs any style served with bacon or sausage, toast and potatoes.	\$12.00
Classic Benedict Canadian Ham, organic poached egg, housemade hollandaise	\$15.00
Salmon Benedict smoked salmon, organic poached eggs, spinach, homemade hollandaise	\$16.00
Veggie Benedict spinach, tomato, organic poached egg, hollandiase	\$13.00