

## Dinner

### Snacks

<b>EDAMAME (VG)</b> .....	<b>\$8</b>
<i>yuzu salt</i>	
<b>CORN FRIES (V)</b> .....	<b>\$11</b>
<i>charred corn-chickpea fries, chili-lime mayo</i>	
<b>SZECHUAN SHOESTRING FRIES (V)</b> ..	<b>\$11</b>
<i>chinese mustard</i>	
<b>PIMENTO CHEESE DIP</b> .....	<b>\$12</b>
<i>soft pretzel</i>	
<b>TUNA TOSTADAS</b> .....	<b>\$15</b>
<i>morita mayo, daikon sesame vinaigrette, seaweed salad</i>	

### Starters & Share Plates

<b>CRISPY BRUSSELS SPROUTS (V)</b> .....	<b>\$12</b>
<i>roasted garlic yogurt</i>	
<b>THAI COCONUT CHICKEN SOUP</b> .....	<b>\$12</b>
<i>mushrooms, ginger, lemongrass</i>	
<b>PORK TACOS</b> .....	<b>\$14</b>
<i>korean bbq sauce</i>	
<b>CHILLED SESAME NOODLES (VG)</b> .....	<b>\$14</b>
<i>soba noodles, cucumber, broccoli, cashew</i>	
<b>FRENCH ONION SOUP DUMPLINGS</b> ..	<b>\$15</b>
<i>gruyère cheese</i>	
<b>BBQ CHICKEN QUESADILLA</b> .....	<b>\$16</b>
<i>avocado sour cream</i>	
<b>WHITE PIZZA (V)</b> .....	<b>\$14</b>
<i>charred broccoli, lemon ricotta, roasted garlic crema</i>	

### Salads

<b>THE CONTINENTAL (V)</b> .....	<b>\$16</b>
<i>tomato, cucumber, feta, red onion, herb vinaigrette</i>	
<b>THAI CHICKEN SALAD</b> .....	<b>\$15</b>
<i>napa cabbage, watercress, peanuts, crispy rice noodles</i>	
<b>CRISPY CALAMARI</b> .....	<b>\$18</b>
<i>carrot, tomato, bean sprouts, soy-sesame dressing</i>	

### Connect With Us!

@Continental\_MidTown | #ContinentalMidTown  
 \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 01.06.23  
 (v) - vegetarian (vg) - vegan

**DINNER:** Sunday-Thursday 4 pm - 10 pm  
 Friday & Saturday 4 pm - 11 pm  
**LUNCH:** Monday-Friday 12 pm - 3 pm  
**BRUNCH:** Saturday & Sunday 10 am - 3 pm

### Skewers (2 pcs)

<b>SHRIMP TEMPURA</b> .....	<b>\$14</b>
<i>umami soy</i>	
<b>SHORT RIB*</b> .....	<b>\$16</b>
<i>shishito</i>	
<b>CHICKEN</b> .....	<b>\$13</b>
<i>yuzu kosho &amp; karashi mustard</i>	
<b>EGGPLANT (VG)</b> .....	<b>\$10</b>
<i>miso glaze</i>	

### Main plates

<b>SALMON POKE BOWL*</b> .....	<b>\$22</b>
<i>raw king salmon, hijiki, pickled pineapple, spicy mayo, cilantro</i>	
<b>KOREAN FRIED CHICKEN</b> .....	<b>\$23</b>
<i>crispy fried chicken breast, kimchi slaw, pickled cucumber</i>	
<b>LOBSTER MAC &amp; CHEESE</b> .....	<b>\$26</b>
<i>orzo pasta, gruyère &amp; fontina</i>	
<b>KILLER SHRIMP</b> .....	<b>\$27</b>
<i>coconut jasmine rice, thai curry</i>	
<b>MISO BRAISED SHORT RIB</b> .....	<b>\$34</b>
<i>wasabi mash</i>	
<b>PASTRAMI FRIED RICE</b> .....	<b>\$17</b>
<i>brussels sprouts, black pepper mustard aioli</i>	
<b>CHEESESTEAK EGGROLLS</b> .....	<b>\$18</b>
<i>sriracha ketchup</i>	
<b>SHRIMP PAD THAI</b> .....	<b>\$24</b>
<i>rice noodles, tofu, egg, peanuts</i>	
<b>CHICKEN LETTUCE WRAPS</b> .....	<b>\$16</b>
<i>peanut hoisin, endive, romaine</i>	
<b>FARRO RISOTTO (V)</b> .....	<b>\$19</b>
<i>wild mushrooms, butternut squash, pecorino</i>	
<b>CHICKEN PARM</b> .....	<b>\$23</b>
<i>vodka sauce, buffalo mozzarella</i>	
<b>RAD NA</b> .....	<b>\$22</b>
<i>chow fun noodle, chopped chicken, romaine, peanuts</i>	
<b>BURGER ROYALE</b> .....	<b>\$18</b>
<i>grilled double cheeseburger, bacon, pickles, red onion, sauce royale, fries</i>	
<b>CHICKEN TIKKA MASALA</b> .....	<b>\$18</b>
<i>almond &amp; raisin basmati, raita</i>	
<b>TERIYAKI SALMON</b> .....	<b>\$26</b>
<i>over cedar plank, shiitake, steamed rice</i>	
<b>STRIP STEAK*</b> .....	<b>\$36</b>
<i>wasabi maitre d' butter, fries</i>	



## Cocktails

<b>ASTRONAUT</b> .....	<b>13</b>
<i>pearl peach vodka, triple sec, orgeat</i>	
<b>SNOWFALL MARTINI</b> .....	<b>13</b>
<i>stoli vanilla, white chocolate liqueur, cream</i>	
<b>PERFECT PEAR</b> .....	<b>14</b>
<i>absolut pears, st-germain, sake</i>	
<b>VACANCY</b> .....	<b>13</b>
<i>bacardi rum, cointreau, pineapple, lemon, mint</i>	
<b>PROSECCO PUNCH</b> .....	<b>13</b>
<i>peach, honey, sage</i>	
<b>NORTHERN LIGHTS</b> .....	<b>13</b>
<i>faber gin, combier blackberry, rosemary infused sake, sparkling</i>	
<b>PERSONALITY CRISIS</b> .....	<b>13</b>
<i>sailor jerry rum, bombay gin, grand marnier, sweet vermouth, pecan bitters</i>	
<b>SMOKING SECTION</b> .....	<b>14</b>
<i>hornitos reposado, banhez mezcal, grapefruit, agave</i>	
<b>WAR OF THE ROSES</b> .....	<b>14</b>
<i>maker's mark bourbon, rosé, cointreau</i>	
<b>BAD APPLE</b> .....	<b>14</b>
<i>jim beam bourbon, cider, apple bitters</i>	



## Beer

<b>SUNDAY BEER</b> .....	<b>7</b>
<i>Light &amp; Tight Lager (3.9%) 12 oz. can</i>	
<b>NEW TRAIL WHITE</b> .....	<b>8</b>
<i>Belgian Style Witbier (5.5%) 12 oz. can</i>	
<b>HALF ACRE DAISY CUTTER</b> .....	<b>8</b>
<i>Pale Ale (5.2%) 12 oz. can</i>	
<b>TRÖEGS PERPETUAL</b> .....	<b>8</b>
<i>IPA (7.5%) 12 oz. can</i>	

## Wine

### Sparkling

<b>PINOT NOIR</b> Domaine Chandon Rosé ..	<b>14/56</b>
<i>strawberry, watermelon, creamy California, NV</i>	
<b>PROSECCO</b> Caposaldo .....	<b>13/52</b>
<i>pear, citrus, acacia blossom Italy, NV</i>	
<b>CHAMPAGNE</b> Veuve Cliquot "Yellow Label" ..	<b>100</b>
<i>pear, lemon, brioche France, NV</i>	

### Whites

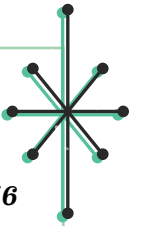
<b>RIESLING</b> Galen Glen .....	<b>13/52</b>
<i>white nectarine, lychee, minerality Pennsylvania, 2021</i>	
<b>PINOT GRIGIO</b> Principato .....	<b>12/48</b>
<i>stone fruit, floral, crisp Italy, 2020</i>	
<b>SAUVIGNON BLANC</b> Lobster Reef ...	<b>13/52</b>
<i>peach, grapefruit, citrus New Zealand, 2021</i>	
<b>CHARDONNAY</b> Les Belles Roches .....	<b>15/56</b>
<i>stone fruit, bright lemon, orange zest, mint France, 2020</i>	

### Rosé

<b>VIHNO VERDE</b> Las Lilas .....	<b>12/48</b>
<i>cherry, floral, effervescent Portugal, 2021</i>	

### Reds

<b>MERLOT</b> Tilia .....	<b>14/52</b>
<i>black cherry, plum, fresh spice Argentina, 2020</i>	
<b>PINOT NOIR</b> Bacchus .....	<b>12/48</b>
<i>tart cherry, raspberry, earthy spice California, 2020</i>	
<b>MALBEC</b> Santa Julia .....	<b>13/52</b>
<i>fig, tobacco, blackberry Argentina, 2019</i>	
<b>CABERNET SAUVIGNON</b> Johnson Family ..	<b>15/60</b>
<i>ripe plum, rhubarb, mocha California, 2018</i>	



<b>BUD LIGHT</b> .....	<b>6</b>
<i>Light Lager (4.2%) 12 oz. can</i>	
<b>NESHAMINY CREEK SHAPE OF HOPS TO COME</b> .....	<b>10</b>
<i>Imperial IPA (8.5%) 16 oz. can</i>	
<b>DOWNEAST ORIGINAL</b> .....	<b>8</b>
<i>Unfiltered Cider (5.1%) 12 oz. can</i>	
<b>TRÖEGS MAD ELF</b> .....	<b>12</b>
<i>Cherry &amp; Honey Ale (11%) 12oz bottle</i>	