



**Snacks**

- EDAMAME (VG)** ..... \$7  
*yuzu salt*
- CORN FRIES (V)** ..... \$11  
*charred corn-chickpea fries, chili-lime mayo*
- SZECHUAN SHOESTRING FRIES (V)** .. \$11  
*chinese mustard*
- TUNA TOSTADAS** ..... \$15  
*morita mayo, daikon sesame vinaigrette, seaweed salad*

**Starters & Share Plates**

- JOHNNY CAKE**..... \$14  
*corn pancake, blue crab salad, serrano chili, pickled corn*
- CRISPY BRUSSELS SPROUTS (V)**..... \$12  
*roasted garlic yogurt*
- THAI COCONUT CHICKEN SOUP** ..... \$9  
*mushrooms, ginger, lemongrass*
- PORK TACOS** ..... \$13  
*korean bbq sauce*
- CHILLED SESAME NOODLES (VG)**.... \$13  
*soba noodles, cucumber, broccoli, cashew*
- FRENCH ONION SOUP DUMPLINGS** .. \$14  
*gruyère cheese*
- LOBSTER POP-TART** ..... \$24  
*lobster mornay sauce*
- BBQ CHICKEN QUESADILLA** ..... \$14  
*avocado sour cream*
- WHITE PIZZA (V)** ..... \$14  
*charred broccoli, lemon ricotta, roasted garlic crema*

**Salads**

- THE CONTINENTAL (V)** ..... \$14  
*tomato, cucumber, feta, red onion, herb vinaigrette*
- THAI CHICKEN SALAD** ..... \$13  
*napa cabbage, watercress, peanuts, crispy rice noodles*
- CRISPY CALAMARI** ..... \$16  
*carrot, tomato, bean sprouts, soy-sesame dressing*
- CAPRESE (V)**..... \$15  
*heirloom tomatoes, buffalo mozzarella, basil, pickled shallots, evo*

**Connect With Us!**

@Continental\_MidTown | #ContinentalMidTown  
 \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 08.01.22  
 (v) - vegetarian (vg) - vegan

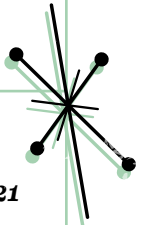
**DINNER:** Monday-Thursday 4 pm - 10 pm  
 Friday & Saturday 4 pm - 11 pm  
 Sunday 4 pm - 9 pm  
**LUNCH:** Monday-Friday 12 pm - 3 pm  
**BRUNCH:** Saturday & Sunday 10 am - 3 pm

**Skewers (2 pcs)**

- SHRIMP TEMPURA**.....\$14  
*umami soy*
- SHORT RIB\*** .....\$15  
*shishito*
- CHICKEN** .....\$12  
*yuzu kosho & karashi mustard*
- EGGPLANT (VG)**.....\$10  
*miso glaze*

**Main Plates**

- SALMON POKE BOWL\*** ..... \$21  
*raw king salmon, hijiki, pickled pineapple, spicy mayo, cilantro*
- KOREAN FRIED CHICKEN** ..... \$19  
*crispy fried chicken breast, kimchi slaw, pickled cucumber*
- LOBSTER MAC & CHEESE**..... \$26  
*orzo pasta, gruyère & fontina*
- KILLER SHRIMP** ..... \$27  
*coconut jasmine rice, thai curry*
- PASTRAMI FRIED RICE**..... \$15  
*brussels sprouts, black pepper mustard aioli*
- CHEESESTEAK EGGROLLS**..... \$16  
*sriracha ketchup*
- SHRIMP PAD THAI** ..... \$21  
*rice noodles, tofu, egg, peanuts*
- CHICKEN LETTUCE WRAPS**..... \$16  
*peanut hoisin, endive, romaine*
- FARRO RISOTTO (V)** ..... \$17  
*wild mushrooms, butternut squash, pecorino*
- RAD NA** ..... \$18  
*chow fun noodle, chopped chicken, romaine, peanuts*
- BURGER ROYALE**..... \$18  
*grilled double cheeseburger, bacon, pickles, red onion, sauce royale, fries*
- CHICKEN TIKKA MASALA** ..... \$16  
*almond & raisin basmati, raita*
- TERIYAKI SALMON** ..... \$26  
*over cedar plank, shiitake, steamed rice*
- STRIP STEAK\*** ..... \$36  
*wasabi maître d' butter, fries*



## Frozen Cocktails - \$14

**ASTRONAUT**  
peachka vodka,  
triple sec, orgeat

**FROZÉ ALL DAY**  
rose wine, triple sec,  
strawberry, basil

## Cocktails

**PERFECT PEAR** ..... 14  
*absolut pears, st-germain, sake*

**VACANCY** ..... 13  
*bacardi rum, cointreau, pineapple, lemon, mint*

**PROSECCO PUNCH** ..... 13  
*peach, honey, sage*

**NORTHERN LIGHTS**..... 13  
*faber gin, combier blackberry,  
rosemary infused sake, sparkling*

**PERSONALITY CRISIS** ..... 13  
*sailor jerry rum, bombay gin, grand marnier,  
sweet vermouth, pecan bitters*

**SMOKING SECTION** ..... 14  
*espolon tequila reposado, banhez mezcal,  
grapefruit, agave*

**WAR OF THE ROSES** ..... 14  
*maker's mark bourbon, rosé, cointreau*

## Wine

### Sparkling

**PINOT NOIR** Domaine Chandon Rosé... 14/56  
*strawberry, watermelon, creamy  
California, NV*

**PROSECCO** Caposaldo ..... 13/52  
*pear, citrus, acacia blossom  
Italy, NV*

**CHAMPAGNE** Veuve Cliquot "Yellow Label" .100  
*pear, lemon, brioche  
France, NV*

### Whites

**RIESLING** Galen Glen..... 13/52  
*white nectarine, lychee, minerality  
Pennsylvania, 2021*

**PINOT GRIGIO** Principato..... 12/48  
*stone fruit, floral, crisp  
Italy, 2020*

**SAUVIGNON BLANC** Lobster Reef... 13/52  
*peach, grapefruit, citrus  
New Zealand, 2021*

**CHARDONNAY** Les Pierre Grises ..... 15/56  
*white peach, citrus peel, crushed rock, jasmine tea  
France, 2020*

### Rosé

**TOURIGA NACIONAL** Sol Real ..... 12/48  
*strawberry, rhubarb, effervescent  
Portugal, 2019*

### Reds

**MERLOT** Tilia ..... 14/52  
*black cherry, plum, fresh spice  
Argentina, 2020*

**PINOT NOIR** Bacchus..... 12/48  
*tart cherry, raspberry, earthy spice  
California, 2020*

**MALBEC** Santa Julia ..... 13/52  
*fig, tobacco, blackberry  
Argentina, 2019*

**CABERNET SAUVIGNON** Johnson Family .15/60  
*ripe plum, rhubarb, mocha  
California, 2018*

## Beer

**SUNDAY BEER** ..... 7  
*Light & Tight Lager (3.9%) 12 oz. can*

**NEW TRAIL WHITE** ..... 8  
*Belgian Style Witbier (5.5%) 12 oz. can*

**HALF ACRE DAISY CUTTER**..... 8  
*Pale Ale (5.2%) 12 oz. can*

**TRÖEGS PERPETUAL** ..... 8  
*IPA (7.5%) 12 oz. can*

**NESHAMINY CREEK**  
**SHAPE OF HOPS TO COME** ..... 10  
*Imperial IPA (8.5%) 16 oz. can*

**DOWNEAST ORIGINAL** ..... 8  
*Unfiltered Cider (5.1%) 12 oz. can*

**BUD LIGHT** ..... 6  
*Light Lager (4.2%) 12 oz. can*