



Snacks

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

Starters & Share Plates

- SZECHUAN SHOESTRING FRIES (V)** ..\$11
chinese mustard
- CRISPY BRUSSELS SPROUTS (V)** \$12
roasted garlic yogurt
- THAI COCONUT CHICKEN SOUP** \$9
mushroom, 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

Salads



- THE CONTINENTAL (V)**..... \$14
tomato, cucumber, feta, red onion, herb vinaigrette
- BLACKENED SHRIMP CAESAR** \$17
kale & romaine, grilled corn, avocado, tomato, cotija, chipotle caesar
- 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

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

Connect With Us!

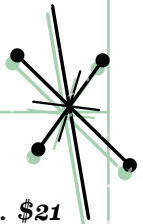
@Continental_MidTown #ContinentalMidTown

*Consuming raw or undercooked meats, poultry, seafood, shell-fish, or eggs may increase your risk of foodborne illness. 08.01.22 (v) - vegetarian (vg) - vegan

Sandwiches

- TURKEY CLUB**\$16
bacon, lettuce & tomato on whole wheat with green goddess mayo, fries
- ALT (V)**\$14
avocado, mozzarella, lemon aioli, whole wheat toast, fries
- GRILLED CHICKEN**\$16
bacon, avocado, tomato, black pepper aioli, ciabatta, fries
- ITALIAN HAM**.....\$17
provolone & swiss, arugula, tomato, pesto, rosemary focaccia, fries
- BURGER ROYALE**..... \$18
grilled double cheeseburger, bacon, pickles, onions, sauce royale, fries

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
- PASTRAMI FRIED RICE**..... \$15
brussels sprouts, black pepper mustard aioli
- BBQ CHICKEN QUESADILLA** \$14
avocado sour cream
- CHEESESTEAK EGGROLLS** \$16
sriracha ketchup
- SHRIMP PAD THAI** \$21
rice noodles, tofu, egg, peanuts
- CHICKEN LETTUCE WRAPS**..... \$16
peanut hoisin, endive, romaine
- RAD NA** \$18
chow fun noodle, chopped chicken, romaine, peanuts
- STRIP STEAK*** \$36
wasabi maître à' 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 Glen13/52
*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 Grises15/56
*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 Bacchus12/48
*tart cherry, raspberry, earthy spice
California, 2020*

MALBEC Santa Julia13/52
*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