

The Continental Mid-town

We are open for rooftop
and sidewalk café seating,
takeout & delivery!

Monday-Thursday 12 pm – 10 pm

Friday 12 pm – 11 pm

Saturday 11 am – 11 pm

Sunday 11 am – 9 pm

Brunch is served from 11 am - 3:30 pm

SNACKS & STARTERS

Soup of the Day	8.00
ask your server	
French Onion Soup Dumplings	13.00
baked with gruyère cheese	
Steamed Edamame	7.00 (v)
sea salt	
Crispy Calamari & Shrimp	16.50
beer battered with saffron aioli	
Szechuan Shoestring Fries	10.00 (v)
chinese mustard	
Hummus & Pita	12.00 (v)
grilled pita & extra virgin olive oil	
Ahi Tuna Tartare*	14.00
sesame crackers & asian love sauce	
Crispy Brussels Sprouts	11.50 (v)
roasted garlic yogurt & coriander dressing	

SALADS

Fattoush Salad	13.00 (v)
tomato, cucumber, watercress, mint, toasted pita & sumac	
Crispy Calamari Salad	16.00
bitter greens, carrots, tomatoes, sprouts & soy-sesame dressing	
Continental Salad	14.00 (v)
chopped greens, tomatoes, cucumbers, feta & red onions	

ADD GRILLED CHICKEN BREAST
TO ANY SALAD 5.00

BURGERS

The Continental Cheeseburger*	15.00
8 oz. angus beef patty, sautéed onions, shaved lettuce and sharp cheddar	
el Presidente Burger	14.00 (v)
veggie patty, chipotle mayo, pepper jack cheese, pico de gallo & crispy tortilla strips	
Turkey Burger	14.50
herbed-goat cheese, alfalfa sprouts	

CLASSICS

Jumbo Lump Crab Pad Thai	21.00
rice noodles, tofu, egg, scallions & peanuts	
Salmon Poké Bowl*	17.00
raw king salmon, soy-yuzu dressing, brown rice, scallion, seaweed salad	
Thai Chicken Lettuce Wraps	15.00
bibb lettuce & peanut dipping sauce	
BBQ Chicken Quesadilla	14.00
avocado sour cream	
Bulgogi Bowl	17.00
soy-sesame marinated grilled beef, broken rice, kimchi, cucumbers	
Grilled Thai Chicken Skewers	15.00
jasmine rice & peanut sauce	
Lobster Mac n' Cheese	20.00
orzo pasta, gruyère & fontina	
Turkey Club	14.00
roasted turkey, applewood bacon, lettuce & tomato on toasted white bread, with caramelized apple mayo	
Grilled Pizza	14.50
spicy sausage, chiles, tomato sauce, basil	
Chicken Tikka Masala	16.50
punjab-style chicken curry, cucumber raita, almond & raisin basmati	
Cheesesteak Eggroll	16.00
bell peppers, mushrooms, onions, sriracha ketchup	
Seared Tuna*	21.00
sesame crusted (served rare) with mushroom risotto	

DESSERTS

Deep Dish Cookie	8.00
warm half brownie & half chocolate chip cookie, vanilla ice cream	
Chocolate Layer Cake	8.00
chocolate fudge buttercream, peanut butter chunk ice cream	
Lemon Cheesecake	8.00
mascarpone, yuzu curd, pistachio ice cream	
Ice Cream & Sorbet	6.00
vanilla, pumpkin pie, pistachio, or peanut butter chunk ice cream, or passion fruit sorbet	

CONNECT WITH US!

   @Continental_MidTown #ContinentalMidTown

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness. 11.09.20

(v) - vegetarian

COCKTAILS

The Astronaut 13/24
peachka vodka, tang

Perfect Pear 13/24
absolut pears, elderflower, lemon, cucumber

Gimlet 13
bluecoat, cucumber, lime

Bad Apple 13
maker's mark, cider, apple bitters

Rabbit Season 13
coffee infused bacardi, carrot,
orgeat, nutmeg

Smoking Section 13
hornitos plata reposado, yuu baal mezcal, agave,
grapefruit bitters

Prosecco Punch 13
prosecco, svedka, pear, sage

BEER

Miller Lite 6
Pilsner, Wisconsin

Pacifico 6
Pilsner, Mexico

Yuengling 6
Amber Lager, Pennsylvania

Yards Philly Pale Ale 7
Pale Ale, Pennsylvania

Tröegs Perpetual 7
IPA, Pennsylvania

Victory Dirtwolf 8
Double IPA, Pennsylvania

Lancaster Milk Stout 7
Stout, Pennsylvania

Dogfish Head Punkin Ale 7
Brown Ale, Delaware

Angry Orchard 7
Cider, New York

WINE

SPARKLING

Moët & Chandon Imperial Brut 95
Épernay, France, NV

Domaine Chandon Rosé 14/66
Yountville, California, NV

Prosecco Caposaldo 13/52
Italy, NV

WHITES

CHARDONNAY Bourgogne 14/56
Burgundy, France, 2017

SAUVIGNON BLANC Squealing Pig 13/52
New Zealand, 2018

PINOT GRIGIO Principato 11/44
Delle Venezie, Italy, 2018

RIESLING Dr. L 13/52
Mosel, Germany, 2018

ROSÉ

GRENACHE
Touriga Nacional Sol Real 12/48
Vinho Verde, Portugal, 2019

REDS

PINOT NOIR De Loach 12/48
California, 2018

MALBEC Altos de Plata 13/52
Mendoza, Argentina, 2018

CABERNET SAUVIGNON Collier Creek 13/52
California, 2018

MERLOT Velvet Devil 13/52
Washington, 2017