

## Dinner

### Snacks

- FRENCH ONION SOUP DUMPLINGS** .. \$15  
*gruyère cheese*
- EDAMAME (VG)** ..... \$8  
*yuzu salt*
- CORN FRIES (V)** ..... \$11  
*charred corn-chickpea fries, chili-lime mayo*
- SZECHUAN SHOESTRING FRIES (V)** .. \$11  
*chinese mustard*
- PIMENTO CHEESE DIP (V)**..... \$12  
*soft pretzel*
- TUNA TOSTADAS\*** ..... \$15  
*morita mayo, daikon sesame vinaigrette, seaweed salad*

### Starters & Share Plates

- GREEK MEZZE (V)**..... \$18  
*hummus, baba ganoush, labneh, stuffed grape leaves, naan, cucumber*
- TOMATO-BURRATA**  
**GIANT TOSTADA (V)** ..... \$26  
*smashed avocado, salsa macha on a giant crispy tostada*
- CRISPY BRUSSELS SPROUTS (V)**..... \$12  
*roasted garlic yogurt*
- THAI COCONUT CHICKEN SOUP** ..... \$12  
*mushrooms, ginger, lemongrass*
- PORK TACOS** ..... \$14  
*korean bbq sauce*
- CHILLED SESAME NOODLES (VG)**.... \$14  
*soba noodles, cucumber, broccoli, cashew*
- BBQ CHICKEN QUESADILLA** ..... \$16  
*avocado sour cream*
- WHITE PIZZA (V)** ..... \$14  
*charred broccoli, lemon ricotta, roasted garlic crema*

### Salads

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

### Connect With Us!

@Continental\_MidTown | #ContinentalMidTown  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 08.25.23  
(v) - vegetarian (vg) - vegan

**DINNER:** Sunday-Thursday 4 pm - 10 pm  
Friday & Saturday 4 pm - 11 pm  
**LUNCH:** Monday-Friday 11:30 am - 3 pm  
**BRUNCH:** Saturday & Sunday 10 am - 3 pm

### Skewers (2 pcs)

- SHRIMP TEMPURA**..... \$14  
*umami soy*
- SHORT RIB\*** ..... \$16  
*shishito*
- CHICKEN** ..... \$13  
*yuzu kosho & karashi mustard*
- EGGPLANT (VG)**..... \$10  
*miso glaze*

### Main plates

- SALMON POKE BOWL\*** ..... \$22  
*raw king salmon, hijiki, pickled pineapple, spicy mayo, cilantro*
- KOREAN FRIED CHICKEN** ..... \$23  
*crispy fried chicken breast, kimchi slaw, pickled cucumber*
- LOBSTER MAC & CHEESE**..... \$26  
*orzo pasta, gruyère & fontina*
- KILLER SHRIMP** ..... \$27  
*coconut jasmine rice, thai curry*
- MISO BRAISED SHORT RIB** ..... \$34  
*wasabi mash*
- PASTRAMI FRIED RICE**..... \$17  
*brussels sprouts, black pepper mustard aioli*
- CHEESESTEAK EGGROLLS** ..... \$18  
*sriracha ketchup*
- SHRIMP PAD THAI** ..... \$24  
*rice noodles, tofu, egg, peanuts*
- CHICKEN LETTUCE WRAPS**..... \$16  
*peanut hoisin, endive, romaine*
- FARRO RISOTTO (V)** ..... \$19  
*wild mushrooms, butternut squash, pecorino*
- CHICKEN PARM** ..... \$23  
*vodka sauce, buffalo mozzarella*
- BURGER ROYALE**..... \$18  
*grilled double cheeseburger, bacon, pickles, red onion, sauce royale, fries*
- CHICKEN TIKKA MASALA** ..... \$18  
*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, orangeat*

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

## Martinis

**THE CLASSIC MARTINI** ..... 13  
*beekeeper gin, carpano dry vermouth, olives*

**DIRTY MARTINI**..... 14  
*ketel one vodka, olive juice, olives*

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

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

## Cocktails

**WOODER-MELON MARG** ..... 13  
*hornito's plata, triple sec, watermelon, lime*

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

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

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

**SMOKING SECTION**..... 14  
*hornitos reposado, banhez mezcal, grapefruit, agave*

**PIMM'S 1801**..... 15  
*pimm's, hendricks, cucumber*

## 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*

**OUTLAW MILE-HI**.....6  
*Light Lager (4.2%) 12oz Can*

## 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**..... 13/52  
*Ninety Plus Cellars*  
*bright citrus, lemon zest, grapefruit*  
New Zealand, 2022

**CHARDONNAY** Les Belles Roches..... 15/56  
*stone fruit, bright lemon, orange zest, mint*  
France, 2020

### Rosé

**VIHNO VERDE**, Las Lilas.....12/48  
*cherry, floral, effervescent*  
Portugal, 2021

### 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

**CIGAR CITY JAI ALAI** .....8  
*American IPA (7.5%) 12oz Can*

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

**ORIGINAL SIN CIDER** .....8  
*Hard Apple Cider (6%) 12oz Can*

