



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

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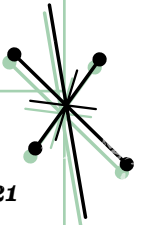
@Continental_MidTown | #ContinentalMidTown
 *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 06.22.22
 (v) - vegetarian

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
- 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
new amsterdam peach vodka,
triple sec, orgeat

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

Cocktails

- PERFECT PEAR** 14
absolut pears, st-germain, sake
- VACANCY** 13
barcardi rum, cointreau, pineapple, lemon, mint
- PROSECCO PUNCH** 13
prosecco, smirnoff, blackberry, rosemary
- NORTHERN LIGHTS**..... 13
*faber gin, combier blackberry,
rosemary infused sake, sparkling*
- PERSONALITY CRISIS** 13
*sailor jerry rum, bombay gin, grand marnier,
sweet vermouthe, pecan bitters*
- SMOKING SECTION** 14
*espolòn tequila reposado, banhez mezcäl,
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*

Whites

RIESLING Galen Glen 13/52
*white nectarine, lychee, minerality
Pennsylvania, 2019*

PINOT GRIGIO Zonin..... 12/48
*delicately fruity, crisp, fresh
Italy 2020*

SAUVIGNON BLANC Lobster Reef . 13/52
*peach, grapefruit, citrus
New Zealand, 2020*

CHARDONNAY Les Pierre Grises 15/56
*white peach, citrus peel, crushed rock, jasmine tea
France, 2019*

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, 2019*

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 COME10
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