



Snacks

- EDAMAME (VG)**..... \$7
yuzu salt
- CORN FRIES (V)** \$10
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
- PORK TACOS** \$12
korean bbq sauce
- CHILLED SESAME NOODLES (VG)**... \$13
soba noodles, cucumber, broccoli, cashew
- FRENCH ONION SOUP DUMPLINGS**.... \$14
gruyère cheese
- LOBSTER POP-TART** \$22
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

Monday-Thursday 4 pm - 10 pm
Friday - Saturday 4 pm - 11 pm
Sunday 4 pm - 9 pm

Connect With Us!

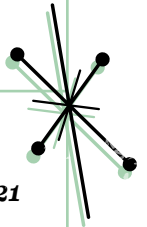
@Continental_MidTown #ContinentalMidTown

*Consuming raw or undercooked meats, poultry, seafood, shell-fish, or eggs may increase your risk of foodborne illness. 01.10.22
(v) - vegetarian (vg) - vegan

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** \$18
crispy fried chicken breast, kimchi slaw, pickled cucumber
- LOBSTER MAC & CHEESE** \$23
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, black pepper 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

Seasonal Cocktails

A MEAN ONE

*jim beam bourbon,
drambuie, hot cider*

13

Cocktails

THE ASTRONAUT 13
peachka vodka, triple sec, orgeat, tang

PERFECT PEAR 14
absolut pears, st-germain, sake

SMOKING SECTION 13
*espolòn tequila reposado, banhez mezcal,
grapefruit, agave*

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

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

DOUBLE AGENT 13
*faber vodka, bluecoat gin,
domaine de canton ginger*

TEQUILA TWILIGHT 13
espolòn tequila reposado, frangelico, OJ, port

BAD APPLE 13
jim beam bourbon, cider, apple bitters

PROSECCO PUNCH 13
prosecco, svedka, blackberry, rosemary

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

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 Clicquot 100
*pear, lemon, brioche
France, NV*

Whites

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

PINOT GRIGIO Principato 12/48
*stone fruit, floral, crisp
Italy, 2018*

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

CHARDONNAY Les Belles Roches 14/56
*lemon rind, white flowers, crushed stone
France, 2017*

Rosé

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

Reds

MERLOT Chateau St. Jean. 13/52
*red plum, black tea, vanilla
California, 2018*

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

NARRAGANSETT (16 OZ.) 6
Lager, RI (5%)

HALF ACRE DAISY CUTTER 7
Pale Ale, IL (5.2%)

TRÖEGS PERPETUAL 7
IPA, PA (7.5%)

**NESHAMINY CREEK
THE SHAPE OF HOPS TO COME (16 OZ.)** . 10
Imperial IPA, PA (8.5%)

ALLAGASH WHITE 8
Belgian Witbier, ME (5.2%)

TRÖEGS MAD ELF 11
American Strong Ale, PA (11%)

LANCASTER MILK STOUT 7
Stout, PA (5%)

COORS LIGHT 6
Lager, CO (4.2%)