

THE COUNTRY CLUB OF PEORIA

APPETIZERS

Asian Shrimp

Crispy shrimp tossed in a tangy Asian sauce
12

Quesadilla

Flour tortilla with sautéed peppers, onions, and blended cheese served with sour cream, salsa, and guacamole.

9

Choice of Chicken, Steak, Shrimp or Reuben
12

Tuna Poke

Sushi grade Ahi Tuna with a traditional poke dressing, avocados, and crispy wonton chips

14

Shrimp Cocktail *

Super jumbo poached shrimp (3) served with cocktail sauce and lemon

18

Cilantro Chimichurri and Lime Beef Kabobs

Grilled beef kabobs brushed with chimichurri and served with red onions, bell peppers, and cherry tomatoes

10

Mac and Cheese

Italian style cheese tossed with macaroni, bacon bits, scallions, and tomatoes and topped with bread crumbs and toasted

11

SOUPS & SALADS

Lemon and Chicken with Quinoa

A Hearty Soup of Spring Vegetables with Chicken and Quinoa
Cup 5 or Bowl 7

Soup Du Jour

Chef's homemade soup made from scratch daily with the freshest ingredients

6

House Salad*

Mixed greens, candied pecans, golden raisins, sun-dried apricots, feta cheese, and raspberry vinaigrette

6

Caesar Salad

Romaine hearts and garlic croutons tossed in our parmesan Caesar dressing

6

Add chicken, filet, or shrimp

15

Wedge Salad*

Classic wedge with bleu cheese crumbles, crisp bacon, diced tomatoes, red onions, and bleu cheese dressing

6

ENTRÉE SALADS

Shrimp Spinach Salad*

Farm fresh baby spinach tossed in Chef's warm creamy bacon dressing topped with sweet red onion, sliced mushrooms, chopped egg, and crisp bacon

with shrimp 15 without shrimp 9

Brussels and Quinoa

Tender Brussels and quinoa with sundried cranberries, crunchy toasted walnuts, diced fresh cucumbers, bleu cheese, tomatoes, and lightly tossed with a creamy Italian dressing

12

Salmon and Asparagus*

Grilled Skuna Bay Salmon rubbed with herb butter and served over mixed greens, roasted asparagus, tomatoes, Mandarin oranges topped with a cranberry vinaigrette

20

Strawberry Fields Salad

Mixed greens tossed with strawberries, herbed goat cheese, candied walnuts and raspberry vinaigrette topped with grilled chicken

18

Steak and Cheddar

Grilled filet mignon with grilled bread, romaine hearts, aged cheddar, pickled red onion, and a balsamic and tomato jam

27

*Indicates GLUTEN FREE menu item.

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

04/12/16

WEEKLY DINNER FEATURES

Duck Breast

Crispy duck breast with Rosemary apricot couscous, steamed broccolini and finished with a sweet cranberry gastrique

28

Icelandic Cod

Pan seared Icelandic cod over parmesan risotto with butter roasted asparagus and served with a strawberry and onion compote and crispy leeks

27

CHOPHOUSE SELECTIONS

All Chophouse Selections are served with smashed red potatoes, and spring vegetable medley

Ribeye*

13 oz. Linz Heritage Ribeye seasoned with CCP house seasoning, grilled and brushed with herbs and butter

33

Filet Mignon

CCP House Seasoned Linz Heritage Angus filet grilled with Port Demi-Glace

4oz. 22 / 7 oz. 32/ 10oz. 43

Pork Chop*

12 oz. Zehr Farms Duroc pork chop, grilled and finished with black truffle and roasted garlic butter

20

Beef Liver and Onions

Sautéed beef liver with caramelized onions and bacon

13

Baked Chicken*

Seared chicken breast with mushrooms and bacon and finished with a smoky red wine reduction

23

SEAFOOD

Catfish

Whole or filet; prepared broiled or fried; served with your choice of sides

Whole **19** – Filet **18**

Skuna Bay Salmon

Grilled craft raised salmon glazed with honey mustard and thyme and topped with panko, over wild rice and broccoli

28

Scallops

Pan seared diver scallops served over herbed couscous with butter roasted asparagus and lemon beurre blanc

26

Tuna Two Ways

Ahi Tuna seared and crusted, served with Hoisin glaze, seaweed salad and tuna poke, with cucumber chips, wasabi and ginger

31

Shrimp Scampi

Classic angel hair and shrimp tossed with white wine, lemon, spinach and tomatoes and finished with chopped parsley

20

CLUB CLASSICS

Average Joe

Eight ounce dry-aged burger topped with caramelized onions, sautéed mushrooms, and American and Swiss cheeses

12

Smokehouse Burger

Eight ounce dry-aged burger topped with crisp bacon, caramelized onions, cheddar cheese, and sweet and smoky BBQ sauce

12

CCP Burger

Eight ounce Black Angus burger seasoned and seared to order; served with your choice of cheese on a potato roll

11

Vegetarian Burger

Chef's black bean burger topped with CCP BBQ sauce and pepper jack cheese

10

Turkey Club

Oven roasted turkey, bacon, lettuce, tomato, and mayonnaise on your choice of bread

9

SIDES

House Cut French Fries – Sweet Potato Fries – Baked Potato – Sweet Potato Smashed Potatoes – Fresh Fruit – Cole Slaw – Vegetable Medley – Broccoli

3