

THE COUNTRY CLUB OF PEORIA

APPETIZERS

Asian Shrimp*

Crispy shrimp tossed in a tangy Asian sauce
12

Crispy Calamari

Served with tomato cream and lemon aioli
10

Spinach, Crab and Artichoke Dip*

Served with corn tortilla chips, carrots and celery
10

Mussels and Fries*

Coconut curry Thai broth, fresh basil, cilantro
and lime

Parmesan Wings*

Jumbo Chicken drummies grilled and fried. Tossed
with a creamy parmesan sauce
12

Fig and Brie Flatbread

Fig compote baked with caramelized onion,
bacon and brie topped with sprouts
12

Italian Nachos

Fried pasta pieces topped with chorizo, asiago
cream sauce, diced tomatoes, kalamata olives
and fresh cilantro
10

Pork Belly Bites*

Sous Vie braised pork belly with cheese grits and balsamic glaze
14

SOUPS & SALADS

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

Chophouse Salad*

Chopped iceberg with bleu cheese crumbles, crisp bacon strip, diced tomatoes, red onions,
candied pecans and a creamy garlic dressing
6

Wedge Salad*

Classic wedge with bleu cheese crumbles, crisp bacon bits, diced tomatoes, red onions,
and bleu cheese dressing
7

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 Norwegian 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 pecans and raspberry vinaigrette
topped with grilled chicken
18

Seared Ahi Salad

Fresh Ahi lightly seared and served rare with avocado,
cucumbers, tomatoes and mixed greens tossed
with a wasabi vinaigrette and fried wontons
20

*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.

06/01/16

PASTAS

Mediterranean Pasta

*Grilled chicken, artichokes, kalamata olives,
tomatoes, feta, cilantro pesto and
Pine nuts with Penne*
20 full/14 half

Cajun Jambalaya Pasta

*Shrimp, chicken and chorizo sautéed with
onions, tomato and peppers in a Cajun cream
sauce with Fettuccini*
22 full/16 half

SIGNATURE DISHES

***BBQ Scallops**

*Jumbo scallops wrapped in Applewood bacon over cheddar cheese grits, fried Brussel sprouts and
drizzled with a sweet balsamic reduction*
30

***Pan Seared Chicken Breast**

With sweet cornbread pudding, slow cooked pork belly, apple slaw and mustard au jus
22

Catfish

Whole or filet; prepared broiled or fried; served with your choice of sides
Whole 22/Filet 18

***Maple Cajun Mahi**

Served with sweet cornbread pudding, sautéed spinach and sweet potato straws
28

***Asian Salmon**

With forbidden rice, ginger slaw and topped with mango-papaya relish
26

Horseradish Encrusted Sea Bass

Over sweet cornbread pudding and sautéed spinach with red chili sauce
32

Fish Tacos

Grilled or fried fish, flour tortillas, chipotle sauce, cilantro slaw, cotija cheese and Pico
15

CHOPHOUSE SELECTIONS

All Chophouse Selections are served with your choice of two sides

Filet Mignon*

Angus Beef Tenderloin
4oz. 22 / 7 oz. 32/ 10oz. 43

NY Strip Steak*

12 oz. Prime Strip Steak
30

Cowboy Steak*

A one pound bone-in ribeye
36

Pork Porterhouse*

A one pound Prime Cut
28

SANDWICHES

CCP Burger

*Eight ounce Black Angus burger seasoned
and seared to order; served with your
choice of cheese on a potato roll*
11

Asian Salmon Burger

*Fresh chopped salmon patty topped with
hoisin sauce and Asian-cucumber relish*
13

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 - Asparagus
Smashed Sweet Potatoes – Fresh Fruit – Cole Slaw – Sautéed Spinach – Broccoli - Fried Brussel Sprouts*