

COUNTRY CLUB *of* PEORIA

APPETIZERS

POUTINE DUCK POTATO SKINS*

Potato skins stuffed with cheese curds and pulled duck topped with brown gravy and scallions

10

PORK BELLY BITES*

Served with cheddar cheese grits and balsamic glaze

12

SPINACH, CRAB & ARTICHOKE DIP*

Served with corn tortilla chips, carrots, and celery

10

CRISPY CALAMARI*

Served with tomato cream and lemon aioli

10

FRESH BRUSCHETTA

Garlic butter toasted ciabatta topped with tomato, fresh mozzarella and basil drizzled with balsamic

8

TUNA TARTAR

Raw Ahi with avocado and cucumber served with crispy wontons and wasabi greens

12

FIG AND BRIE FLATBREAD

Fig compote baked with caramelized onion, bacon, and brie topped with micro greens

12

ASIAN SHRIMP*

Crispy shrimp tossed in a tangy Asian sauce

12

SOUPS & SALADS

GAZPACHO*

A cold soup made with tomato and cucumber

6

HOUSE SALAD*

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

6

CHOPHOUSE SALAD*

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

6

SOUP DU JOUR

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

6

CAESAR SALAD

Romaine hearts and garlic croutons tossed in our Parmesan Caesar dressing

6

WEDGE SALAD*

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

7

ENTRÉE SALADS

STRAWBERRY, WATERMELON & FETA SALAD*

Cubes of watermelon, fresh, sweet strawberries, mixed baby greens, pickled red onions, bacon and mint with honey vinaigrette.

Topped with crumbled feta cheese

14/with Chicken 18

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 bacon

with shrimp **15** without shrimp **9**

BRUSSELS AND CHICKEN*

Roasted Brussels sprouts, romaine, sundried cranberries, feta cheese, bacon, cucumber, toasted pepitas and red onions tossed in strawberry balsamic vinaigrette topped with grilled chicken

18

CHICKEN CAESAR

Grilled herb marinated chicken breast served on top of romaine lettuce tossed in a Caesar dressing with fresh croutons and shredded parmesan

12

with shrimp **+4**, salmon **+6**, or filet **+8**

SALMON AND ASPARAGUS*

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

20

GRILLED VEGETABLE SALAD*

Mixed greens with grilled carrots, portabella mushroom, roasted red peppers, red onion, feta cheese, candied pecans, and balsamic vinaigrette

12

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.

PASTAS

All pasta dishes are served with your choice of soup or house/Caesar salad

PARMESAN CHICKEN

Topped with a sun-dried tomato cream
over Fettuccini
20

CAJUN JAMBALAYA PASTA

Shrimp, chicken, and chorizo sautéed with
onions, tomato, and peppers in a
Cajun cream sauce with Fettuccini
22 FULL/16 HALF

MEDITERRANEAN PASTA

Penne, grilled chicken, artichokes,
kalamata olives, tomatoes, feta cheese,
cilantro pesto, and pine nuts
20 FULL/14 HALF

CHOPHOUSE SELECTIONS

All chophouse selections are served with your choice of soup or house/Caesar salad and two sides

FILET MIGNON*

Angus Beef Tenderloin
5OZ. 24 / 8OZ. 34

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

SIGNATURE DISHES

All signature dishes are served with your choice of soup or house/Caesar salad

CRAB CAKES

Maryland style with smashed sweet potatoes, sautéed spinach, black bean-corn relish
and a lobster-vanilla bean beurre blanc
26

BLACKENED MAHI*

Cheddar cheese grits and tomato-avocado salsa
28

SEARED JUMBO SCALLOPS*

With tomato-bacon jam, cheddar cheese grits and greens
32

HORSERADISH ENCRUSTED SEA BASS

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

AHI TUNA TWO WAYS

Tuna tataki seared rare served with tuna poke, fresh avocado, tomato, and seaweed salad
30

SWEET POTATO CRUSTED SALMON*

Fried Brussel sprouts and balsamic hollandaise
28

FISH TACOS

Grilled or fried fish, flour tortillas, chipotle sauce, cilantro slaw,
cotija cheese and fresh Pico and lime
HALF 12/FULL 16

CATFISH

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

SANDWICHES

All sandwiches served with a housemade pickle and your choice of side

CHEESESTEAK

Shaved beef with sautéed onions and peppers
topped with provolone cheese and garlic aioli
served on a grilled roll
14

CCP BURGER

Eight ounce Black Angus burger
seasoned and seared to order
topped with your choice of cheese
11

GRANDVIEW CLUB

Oven roasted turkey, Applewood smoked
bacon, crisp lettuce, fresh tomato,
and mayonnaise layered between
toasted wheat bread
10

ASIAN SALMON BURGER

Fresh chopped salmon patty topped with
hoisin sauce and Asian-cucumber relish
on a Brioche bun
13

VEGETARIAN BURGER

Chef's black bean burger topped with CCP BBQ sauce and pepper jack cheese on a Brioche bun
10

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