

COUNTRY CLUB *of* PEORIA

SOUPS & SALADS

GAZPACHO*

A cold soup made with tomato and cucumber

6

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

WEDGE SALAD*

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

7

ASIAN SHRIMP

Crispy shrimp tossed in a tangy Asian sauce

11

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

SANTA FE CHICKEN SALAD

Romaine, blackened chicken breast, jack and cheddar, avocado, corn and black bean relish, diced tomatoes with Santa Fe dressing and topped with crisp corn tortilla strips.

15

BRUSSELS AND CHICKEN SALAD*

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

18 FULL/14 HALF

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

SALMON AND SPINACH SALAD*

Grilled salmon served over a bed of baby spinach with fresh asparagus, beets, tomatoes, blueberries, and a cranberry vinaigrette dressing

17

CHICKEN PECAN SALAD*

Fresh greens with tender grilled chicken, bacon, dried cranberries, oranges, bleu cheese, and candied pecans with a raspberry dressing

14 FULL/10 HALF

SHRIMP LOUIE*

Tender shrimp in traditional dressing with avocado, hardboiled egg, sliced red onion, cucumbers, radish, and tomatoes on an iceberg wedge

15

GRILLED VEGETABLE SALAD*

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

12 FULL/9 HALF

SEARED AHI SALAD

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

16

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 FULL/9 HALF

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

CHOPPED COBB SALAD

Chopped romaine and iceberg lettuce tossed with our special creamy garlic dressing and candied pecans. Topped with roasted turkey, bacon, bleu cheese, egg, tomatoes, and avocado

14 FULL/10 HALF

CHEF'S SPECIAL

Every day Chef will create a special entree

MARKET PRICE

*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.

CCP TRIO

Select one choice from each category below

13

CHOICE OF SOUP:

White Turkey Chili or Soup du Jour

CHOICE OF SALAD:

House, Caesar, Wedge, or Spinach and Hot Bacon

CHOICE OF ENTRÉE:

Salmon (4oz.), Half Grandview Club, Half Reuben, Tuscan Chicken or Half Any Deli Sandwich

CCP SANDWICH BOARD

Select one choice from each category below.

CHOICE OF BREAD:

White, Wheat, Rye, Croissant, or Hoagie

CHOICE OF MEAT:

Tuna Salad, Chicken Salad, Oven Roasted Turkey, or Roast Beef

CHOICE OF CHEESE:

American, Swiss, Cheddar, Provolone, or Pepper Jack

11

SANDWICHES & WRAPS

All sandwiches and wraps are served with a house made pickle and your choice of side

PULLED PORK BBQ

Carolins style slow-roasted pork topped with our BBQ sauce and crispy onion strings all on a Brioche bun. Served with our signature slaw.

12

TUSCAN CHICKEN

Thin sliced chicken breast served on toasted ciabatta with provolone cheese, baby spinach, and sun-dried tomato pesto

12

CHEESESTEAK

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

14

MEDITERRANEAN WRAP

Hummus, feta cheese, kalamata olives, quinoa, cucumbers, and spinach in a whole wheat tortilla

9

ACAPULCO WRAP

Grilled lime chicken, fresh pico de gallo, jack cheese, lettuce, cilantro, sour cream, and fried tortilla strips in a spinach tortilla

11

CLUB REUBEN

Corned beef, Swiss cheese, sauerkraut, and Thousand Island dressing served on grilled rye

11

BLAT

Grilled pork belly, avocado and tomato on toasted ciabatta bread served with a side of bbq ranch

12

GRANDVIEW CLUB

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

10

QUESADILLA BURGER

Served on a flour tortilla with cheese, pico de gallo, lettuce and chipotle sauce

10

ASIAN SALMON BURGER

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

13

CCP BURGER

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

11

VEGETARIAN BURGER

Black bean and brown rice burger blended with Chef's secret spices topped with melted pepper jack cheese and a sweet and smoky BBQ sauce

10

SIDES

House Cut French Fries - Sweet Potato Fries - House Chips
Fried Brussel Sprouts - Fresh Fruit - Cole Slaw - Broccoli - Asparagus