

COUNTRY CLUB *of* PEORIA

APPETIZERS

HUMMUS TRIO*

Traditional, black bean and red pepper hummus with pita and carrots and celery

10

CRISPY CALAMARI*

Served with tomato cream and lemon aioli

10

SPINACH, CRAB & ARTICHOKE DIP*

Served with corn tortilla chips, carrots, and celery

10

ASIAN SHRIMP*

Crispy shrimp tossed in a tangy Asian sauce

12

TUNA TARTAR

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

12

ITALIAN NACHOS

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

10

FIG AND BRIE FLATBREAD

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

12

SOUPS & SALADS

WHITE TURKEY CHILI

Chef's signature recipe

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

Add chicken, filet, or shrimp 15

WEDGE SALAD*

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

7

ENTRÉE SALADS

HARVEST SALAD*

Mixed greens tossed with apples, dried cranberries, tomatoes, grilled onions, candied pecans and blue cheese vinaigrette topped with grilled chicken

16

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

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 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

*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

DUCK UDON

Duck breast with Asian broth, carrots, bok choy, green onion, mushroom, and cilantro

24 full/ 19 half

TENDERLOIN AND SHRIMP PASTA

Tossed in a Sherry wild mushroom cream with broccoli and penne

22 full/ 16 half

MEDITERRANEAN PASTA

Penne, grilled chicken, artichokes, kalamata olives, tomatoes, feta cheese, cilantro pesto, and pine nuts

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

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

32

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

PAN SEARED RAINBOW TROUT*

With Yukon gold potatoes, bacon, onions, and haricot vert

28

CRISPY RED SNAPPER*

Served with Basmati rice, snow pea slaw, and a chili-lime sauce

30

PECAN & HONEY MUSTARD CHICKEN

With sweet cornbread pudding and haricot vert

22

CEDAR PLANK SALMON*

With mushrooms and barley, grilled asparagus, and a mustard-dill glaze

28

HORSERADISH ENCRUSTED SEA BASS

Over sweet cornbread pudding and sautéed spinach with red chili sauce

32

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