

COUNTRY CLUB *of* PEORIA

APPETIZERS

LAMB MEATBALLS

Two oversized meatballs served with zesty tomato sauce and feta cheese

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

OVEN BAKED GARLIC CHEESE BREAD

Chef's signature cheese spread served on a ciabatta batard

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

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

WEDGE SALAD*

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

7

ENTRÉE SALADS

ROASTED BEET & BUTTERNUT SQUASH SALAD*

Field greens, feta, pomegranate, walnuts, and white balsamic vinaigrette

15/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

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

ORIENTAL DUCK BREAST SALAD*

Chinese cabbage, snow peas, carrot, orange Supremes and bean sprouts with a honey-soy Dijon vinaigrette

20

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, red onion, portabella mushroom, roasted red peppers, squash, zucchini, feta cheese, candied pecans, and balsamic vinaigrette

12

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

*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

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

PARMESAN CHICKEN

Topped with a sun-dried tomato cream over Fettuccini

20

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. 26 / 8OZ. 34

NY STRIP STEAK*

12 oz. Prime Strip Steak

30

COWBOY STEAK*

A one pound bone-in ribeye

38

PORK PORTERHOUSE*

A one pound Prime Cut

28

SIGNATURE DISHES

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

CHIMICHURRI STEAK*

Grilled flat iron steak topped with Chimichurri and served with garlic mashed potatoes, calabacitas

24

CRISPY ORANGE PRAWNS*

Four jumbo shrimp sautéed in an orange sauce served with basmati rice and asparagus

29

ALASKAN HALIBUT*

Pan roasted over white bean ragu with baby spinach and tomato relish

30

BRAISED SHORT RIBS

With garlic mashed potatoes, sautéed spinach and onion straws

26

HORSERADISH ENCRUSTED SEA BASS

Over sweet cornbread pudding and sautéed spinach with red chili sauce

32

FLORIDA GROUPER

Pan seared with toasted farro and apple-fennel salad

28

SWEET POTATO CRUSTED SALMON*

Fried Brussel sprouts and balsamic hollandaise

28

AHI TUNA TWO WAYS

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

30

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

PRIME RIB SANDWICH

Served on a grilled hoagie roll with caramelized onions, provolone, horseradish cream and au jus

15

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 - Garlic Mashed Potatoes
Smashed Sweet Potatoes - Fresh Fruit - Cole Slaw - Sautéed Spinach - Broccoli - Fried Brussel Sprouts