

COUNTRY CLUB *of* PEORIA

SOUPS & SALADS

WHITE TURKEY CHILI

Chef's signature recipe

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

12

ENTRÉE SALADS

ROASTED BEET & BUTTERNUT SQUASH SALAD*

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

15/with Chicken 18

TUNA POKE BOWL

Fresh raw Ahi with ponzu sauce, edamame, mango, cucumber, avocado, pickled ginger and wonton chips over rice

18

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

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

SALMON AND ASPARAGUS*

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

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

SEARED AHI SALAD

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

18

SHRIMP LOUIE*

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

15

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

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 FULL/9 HALF

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

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

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.

11

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

SANDWICHES & WRAPS

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

FRIED CHICKEN & WAFFLE SANDWICH

Hand dipped fried chicken breast with house made bacon and cheddar waffle and topped with spicy maple aioli, lettuce and tomato

12

PRIME RIB SANDWICH

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

15

CLUB REUBEN

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

11

GRANDVIEW CLUB

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

10

SHRIMP PO BOY

Fried shrimp on a grilled hoagie with lettuce, tomato and remoulade

14

LAMB BURGER

With Feta cheese, pickled red onion, spinach, tomatoes and a side of tzatziki sauce

13

MEDITERRANEAN WRAP

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

9

ASIAN SALMON BURGER

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

13

ACAPULCO WRAP

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

11

CCP BURGER

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

11

TUSCAN CHICKEN

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

12

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