

COUNTRY CLUB *of* PEORIA

APPETIZERS

ITALIAN NACHOS

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

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

CHILLED SOUP OF THE WEEK

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

STRAWBERRY FIELDS SALAD*

Mixed greens tossed with Strawberries, herbed goat cheese, candied pecans and raspberry vinaigrette topped with grilled chicken

16

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

CHICKEN AND APPLE SALAD*

Thinly shaved brussel sprouts tossed with apples, dried cranberries, sunflower seeds, parmesan cheese and a maple mustard vinaigrette topped with grilled chicken

18 / sub salmon +4

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

TUNA POKE BOWL

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

18

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

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. 28 / 8OZ. 34

NY STRIP STEAK*

12 oz. Prime Strip Steak

32

COWBOY STEAK*

A one pound bone-in ribeye

38

12 OZ DOUBLE BONE-IN PORK CHOP*

26

SIGNATURE DISHES

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

CHICKEN AND GNOCCHI

House smoked chicken with spinach, bacon, sundried tomato, mushrooms tossed with a saffron butter sauce

24

SCALLOPS AND PORK BELLY*

Served with Cauliflower puree, tomato/bacon jam and balsamic glaze

30

CRAB CAKES

Maryland style crab cakes with cheddar cheese Grit cake, sweet pepper slaw and Cajun remoulade

28

BLACKENED MAHI

Served with pineapple salsa, sweet cornbread pudding and a lobster-vanilla bean buerre blanc

28

SESAME SALMON*

Miso and honey glazed with basmati rice, broccoli and mushrooms

28

HORSERADISH ENCRUSTED SEA BASS

Over sweet cornbread pudding and sautéed spinach with red chili sauce

32

FISH TACOS

Grilled or fried Mahi, flour tortillas. chipotle sauce, cilantro slaw, cotija cheese, and Pico

20

CATFISH

Whole or fillet; prepared broiled or fried; served with your choice of two sides

WHOLE 22/FILET 18

BUILD A BURGER

With lettuce, tomato, onion, and pickle on your choice of brioche, whole wheat, pretzel, potato bun or Gluten free bun. Served with a choice of side

PICK A HALF POUND PATTY

Grass Fed Bison \$18

Angus beef \$12

Lamb \$12

Vegetarian \$11

Salmon \$14

SAUCES

Chipotle Mayo, Horseradish,

Garlic Aioli, Remoulade,

Tzatziki, BBQ

CHEESE

American, Cheddar, Swiss,

Pepper jack,

Provolone, Blue cheese

TOPPINGS \$1

Applewood Bacon, Avocado,

Fried Egg, Sautéed mushrooms,

Caramelized onions,

Jalapenos

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