

COUNTRY CLUB *of* PEORIA

STARTERS & SMALL PLATES

Classic Potato Skins *

Crispy Jumbo Potato Skins, Sharp Cheddar Cheese, Applewood Smoked Bacon, Sour Cream, Green Onions
8

Pork Pot Sticker

Steamed Pork Dumplings, Baby Bok Choy, Fiery Ginger & Fermented Black Bean Sauce
11

Green Tomato "Caprese"

Golden Fried Green Tomato, Burrata Mozzarella, Arugula Lettuce, Fresh Basil Vinaigrette, Balsamic Glaze
11

Asian Shrimp

Crispy Fried Shrimp, CCP Sambal Sauce, Cusabi, Black Sesame Seeds
13

Wing Extravaganza *

Choice of Buffalo or "Peanut Butter & Jelly", Celery, Carrots and Blue Cheese Dressing
12

Tuna and Crab "Tatiki"

Raw Ahi Tuna Tartar, Wakame Seaweed Salad, Caramelized Jumbo Lump Crab, Soya Glaze, Wonton Chips
14

Oyster Lovers Choice

Cold Water Oyster on the Half Shell, Lemon Pink Peppercorn Sorbet
OR
Baked Oyster Vanderbilt, Spinach Rockefeller Topping, Jumbo Lump Crab, Hollandaise
13

SOUPS

Ever-Changing House Made Soup

Cup 4 | Bowl 7

Smoked Pork Chili

Cheddar Cheese, Green Onion

Cup 5 | Bowl 8

Charleston She Crab Soup

Cup 6 | Bowl 9

Cup & More

Cup of Your Favorite Soup, Half of Chef's Sandwich of the Day and Petite Salad
13

SALADS

Club House Salad *

Sonoma Field Greens, Golden Raisins, Dried Apricot, Candied Pecans, Feta Cheese, Raspberry Vinaigrette
Starter 6 | Entrée 10

Caesar Salad

Romaine Hearts, House Made Croutons, Parmesan Cheese, Signature Caesar Dressing
Starter 6 | Entrée 10

Iceberg Wedge Salad *

Baby Iceberg, Applewood Smoked Bacon, Plum Tomatoes, Gorgonzola Crumbles, Gorgonzola Buttermilk Dressing
8

Friday's Favorite Salad

Arugula Lettuce, Ruby Red Grapefruit, Avocado, Roasted Fennel and Tomato, Toasted Pine Nuts, Goat Cheese, Vidalia Onion Vinaigrette
Starter 6 | Entrée 10

Brussels Sprout Salad

Oven Roasted Brussels Sprouts, Gorgonzola Pimento Cheese, Red Tip Lettuce, Maple Pecan, Pepperdews, White Balsamic Vinaigrette
8

North Derby Salad

Sonoma Field Greens, Grape Tomato, Apple Smoked Bacon, Cheddar Cheese, Garlic Croutons, Creamy Horseradish Dressing
Starter 6 | Entrée 10

SALAD PROTEINS

Chicken *

6

Salmon *

8

Shrimp *

9

Crab Cake

11

Beef Tenderloin *

11

* Indicates Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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BURGERS & HANDHELDS

Wraps and Gluten-Free Bun Available Upon Request

CCP Traditional Burger

Custom Grind Brisket, Chuck, Short Rib Hamburger, Green Leaf Lettuce, Vine-Ripened Tomato, Red Onion, Kosher Pickle
Choice of Cheese: American, Cheddar, Swiss, Bleu, Feta, Provolone

13

Salmon BLT

Grilled Salmon Fillet, Apple Smoked Bacon, Arugula, Heirloom Tomato, Lemon Dill Aioli, House Baked Croissant

14

TBP Club Sandwich

Boar's Head Oven Roasted Turkey, Brie Cheese, Roasted Portabella Mushroom, Apple Smoked Bacon, Heirloom Tomato, Spinach, Sage Mayo, Whole Wheat Toast

13

Chicken Salad Croissant

House Made CCP Chicken Salad, Leaf Spinach, Ripe Tomato, House Baked Croissant

12

Diner Tuna Salad Melt

American Line Caught Tuna Salad, Griddled White Bread, Gruyere Cheese, Heirloom Tomato

13

Nashville Chicken Sandwich

Crispy Fried Chicken Breast, Nashville "Butter," Kosher Pickles, Shredded Leaf Lettuce, Southern Mayo, Brioche Bun

Grilled Chicken Breast Sandwich Available Upon Request

14

Smoked Brisket Sandwich

House Smoked Beef Brisket, Maker's Mark Whiskey BBQ, Aged Swiss Cheese, Crispy Fried Onions, Brioche Bun

14

Chicken Quesadilla

Jumbo Flour Tortilla, Ancho Chicken and Poblano Peppers, Tex-Mex Cheese, Roasted Corn and Tomato Salsa, Guacamole, Sour Cream

12

SIDES

House Cut French Fries
House Cut Potato Chips
Fresh Seasonal Fruit
Creamy Cole Slaw
Fried Brussels Sprouts
Cottage Cheese
Side Salad
House Soup +2 / She Crab Soup +3

ENTRÉES

Available after 5pm

Lamb Porterhouse *

Grilled Rosemary Lamb Chop, Crushed Yukon Potato with Feta, Kalamata Olive and EVOO, Roasted "Ratatouille" Vegetables

Light 23 | Entrée 27

Shrimp and Grits *

Jumbo Shrimp, Slow-Cooked Grits, Tasso Ham, Red Onion, Roasted Tomato, Lemon Gravy, Green Onions

Light 22 | Entrée 26

Chicken "Marsala" *

Local TJ Free Range Chicken Breast, Roasted Garlic Mashed Potatoes, Baby Green Beans, Wild Mushrooms, Roasted Chicken Broth

23

Iowa Premium Ribeye *

Grilled Ribeye Steak, Twice Cooked "French Onion" Potato, Broccolini, Yellow Squash, Brandy Green Peppercorn Sauce

29

Bacon Sea Scallops *

Sautéed Jumbo Sea Scallops
Wrapped in Applewood Smoked Bacon, Black Beluga Lentils, Asparagus, Celery Leaf and Shiitake Mushroom Salad, Maple Bourbon Glaze

24

Veal Pappardelle Pasta

Slow cooked Tender Veal, Wide Noodle Pasta, Artichokes, Tomato, Broccolini, Wild Mushroom, Whipped Ricotta Cheese, Grilled Garlic Bread

Light 18 | Entrée 22

Chesapeake Crab Cake

Jumbo Lump Crab, Grilled Idaho Potato, Spinach, Carrots, Wild Mushrooms, Lemon Saffron Aioli

Light 24 | Entrée 28

CCP Catfish

Whole or Fillet, Broiled or Fried, House Cut French Fries, Signature Slaw, Green Onion Tartar Sauce

Fillet 17 | Whole 21

Beef Tenderloin *

Grilled Beef Tenderloin, Roasted Garlic Mashed Potatoes, Asparagus, Roasted Cipollini Onion, Red Wine Demi

Light 28 | Entrée 32

Butternut Squash "Steak" *

Grilled Maple Butternut Squash, Melted Cauliflower Puree, Winter Salad of Baby Kale, Dried Cranberries, Maple Pecans, Fall Radish, Molasses Balsamic, Sage Brown Butter Vinaigrette

18

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