

Country Club of Peoria

Ala Carte Dining Menu

Lunch Service 11:00am-2:00pm | Dinner Service 5:00pm-9:00pm
Last Sunday of the Month Sunday Brunch Buffet 10:30am-1:00pm

APPETIZERS


TUNA POKE STACK * 24

Crispy Rice Cake, Wakame, Edamame Hummus,
Pickled Carrot Ribbons, Fried Shallots, Kalbi Sauce **GF**

ZUCCHINI FRITTERS 8

Zucchini Fritters with Romesco **V**

ASIAN SHRIMP 17

Crispy Fried Shrimp
CCP Sambal Sauce 

LEMON AIOLI BRUSSELS 13

Brussels Sprouts, Lemon Aioli,
Charred Lemon Half & Parmesan **GF**


THAI SHRIMP LETTUCE WRAPS 17

Three Lettuce Wraps, Peanut Sauce, Carrot,
Cucumber, Jalapeno, Bibb Lettuce,
Cilantro, Peanuts, Chili Sauce **GF**

CLASSIC POTATO SKINS 15

Crispy Jumbo Potato Skins, Sharp Cheddar Cheese,
Applewood Smoked Bacon, Sour Cream, Green Onions **GF**
Vegetarian Option Available

BUFFALO CHICKEN DIP 14

Spicy Buffalo Chicken Dip with Tortilla Chips **GF** 

WINES BY THE GLASS

SPARKLING

Brut CAMPO VIEJO Cava Spain 8
Brut Rose SCHRAMSBERG California 18

WHITES

Rose DECOY California 12
Rose AIX France 12
Pinot Grigio SANTA MARGHERITA, Italy 12
Sauvignon Blanc MOHUA Marlborough, New Zealand 10
Sauvignon Blanc WHITEHAVEN Marlborough, New Zealand 12
Sancerre JACQUES DUMONT France 14
Chardonnay BUEHLER Russian River, California 10
Chardonnay FROG'S LEAP Napa, California 14
Chablis DOMAINE VENTOURA Burgundy, France 14

REDS

Pinot Noir VIOLET HILL Rogue Valley, Oregon 10
Pinot Noir BELLE GLOS 'Dairyman' California 13
Cabernet Sauvignon BRAAI Western Cape, South Africa 10
Cabernet Sauvignon AUSTIN HOPE Paso Robles, California 15
Cabernet Sauvignon SEQUOIA GROVE Napa, California 15
Bordeaux Chateau Lassegue 'Les Cadrans' Saint-Emilion, France 15

SOUPS

SOUP OF THE MOMENT CUP 8 / BOWL 11

CCP CHILI WITH BEANS CUP 9 / BOWL 12

TOMATO BISQUE **GF** CUP 8 / BOWL 11

SALADS

HOUSE SALAD STARTER 8 / ENTRÉE 14

Mixed Greens, Granny Smith Apples, Red Grapes,
Toasted Almonds, Manchego Cheese
with Honey Champagne Vinaigrette **GF/V**

CAESAR SALAD STARTER 7 / ENTRÉE 12

Romaine Hearts, Croutons, Parmesan Cheese
with Signature Caesar Dressing **V**
Gluten Free Option Available

BEET SALAD STARTER 8 / ENTRÉE 14

Mixed Greens, Roasted Beets, Candied Pecans,
Shaved Radish, Goat Cheese
with Grapefruit Vinaigrette **GF/V**

WEDGE SALAD STARTER 8 / ENTRÉE 14

Iceberg Lettuce, Applewood Smoked Bacon,
Grape Tomatoes, Gorgonzola Crumbles
with Gorgonzola Buttermilk Dressing **GF**
Vegetarian Option Available

SEARED AHI TUNA SALAD * 38

Searred Ahi Tuna with Cilantro-Ginger Vinaigrette,
Mango, Cucumber, Avocado, Red Onion,
Tomato & Mixed Greens **GF**

SMOKED SALMON & ASPARAGUS * 25

Smoked Salmon, Asparagus, Arugula, Avocado,
Red Onion, Dill, Red Berries, Cucumber, Chive Oil,
Mauldin Salt, Micro Greens
with Creamy Herb Vinaigrette **GF**

CITRUS SALMON SALAD * 26

Grilled Salmon, Grapefruit, Orange,
Hearts of Palm, Carrots
with Creamy Herb Vinaigrette **GF**

TRIO SALAD 20

One Scoop each of Chicken, Egg & Tuna Salad
on a Bed of Greens with a Side of Fruit & Crackers
Gluten Free Option Available
Chicken, Egg or Tuna Salad Sandwich Available 15

SALAD PROTEINS

Shrimp (6 Grilled Shrimp) * **GF** 10
4oz Beef Tenderloin * **GF** 20
4oz Salmon * **GF** 13
Grilled Chicken * **GF** 8
Pork Carnitas **GF** 7

GF - Gluten Free | V - Vegetarian |  Spicy

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

HANDHELDS

Gluten Free Option Available for all Handhelds

NASHVILLE HOT CHICKEN SANDWICH 18

Crispy Fried Chicken Breast
Nashville Dip, Mayonnaise, Pickle 

Non Spicy Option Available

CHICKEN QUESADILLA 18

Quesadilla, Cheese, Peppers & Onions
Substitute Shrimp +4 or Pork +2

CARNITAS TACOS 12

Three Pork Carnitas Tacos with Cilantro, Pico,
Pepper Jack Cheese, Lime

HOUSE BURGER * 18

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

SALMON SLIDERS * 15

Three Salmon Sliders with Dill Slaw

ADULT GRILLED CHEESE & TOMATO BISQUE 17

American, Cheddar & Provolone Grilled Cheese
Served with a Cup of Tomato Bisque

ALL AMERICAN CLUB 18

Turkey and Smoked Ham, Swiss, Cheddar, Apple Smoked Bacon,
Mayonnaise, Leaf Lettuce, Tomato, Toasted Whole Wheat Bread

CLASSIC REUBEN 17

Corned Beef, Sauerkraut, Swiss Cheese,
1000 Island Dressing, Swirl Rye Bread

Choice of one side with Handhelds

French Fries | Sweet Potato French Fries
Tater Tots | House Cut Potato Chips
Fresh Seasonal Fruit | Berries | Creamy Cole Slaw | Cottage Cheese
Fried Brussels Sprouts | Side Salad
House Soup +2 | Tomato Bisque +2 | Chili +3

FRESH PASTA

Available after 5:00pm

Gluten Free Pasta Available

PISTACHIO PESTO & MORTADELLA 25

Spaghetti, Toasted Pistachio, Shaved Parmesan

SAUSAGE & FRESH HERB 25

Rigatoni, Kale, Tomato, White Wine Butter, Shaved Parmesan

BOLOGNESE 27

Pappardelle, Housemade Sage Ricotta & Herbs

ENTRÉES

Available after 5:00pm

CHICKEN PICCATA 29

Egg Battered Chicken, Angel Hair Pasta, Asparagus,
Lemon Butter, Caper & Tomato Relish

HERB ROASTED CHILEAN SEA BASS * 44

Wild Mushroom Cous Cous,
Carrot & Onion Soubise, Roasted Carrots
Gluten Free Option Available

CEDAR PLANK ROASTED SALMON * 34

Creole Mustard Butter, Brussels Sprouts,
Whipped Potatoes, Pickled Carrot Ribbons **GF**

BBQ HALF CHICKEN 29

Pimento Cheese Mac & Cheese, Green Beans
Gluten Free Option Available

SCALLOPS & PARMESAN RISOTTO * 38

Gremolata, Chive Puree **GF**

PORK SCHNITZEL 28

Braised Purple Cabbage, Brown Butter Spätzle

CATFISH FILLET 29 / WHOLE 32

Whole or Fillet, Broiled or Fried
French Fries, Cole Slaw, Tartar Sauce

STEAKS

Available after 5:00pm

All Steak Entrees Are Gluten Free

12oz RIBEYE * 45

Loaded Baked Potato, Asparagus

8oz FILET MIGNON * 39

4oz FILET MIGNON * 29

Whipped Potatoes, Roasted Carrots

14oz FRENCHED BONE-IN VEAL CHOP * 47

Loaded Baked Potato, Asparagus

14oz TOMAHAWK PORK CHOP * 34

Bacon Jam, Brussels Sprouts, Cider Reduction
Baked Sweet Potato with Cinnamon Brown Sugar

STEAK ADDITIONS

Garlic Herb Butter
Blue Cheese Butter
Cab Jus
Béarnaise
Steak House Mushrooms +5
Shrimp (6 Grilled Shrimp) +10

Available Dinner Sides

Baked Potato **GF** 5
Whipped Potatoes **GF** 5
Pimento Mac & Cheese 7
Brussels Sprouts **GF** 5
Roasted Carrots **GF** 5
Braised Cabbage **GF** 5
Green Beans **GF** 5
Asparagus **GF** 5

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