

Country Club of Peoria

Brunch Dining Menu

Beginning May 4th, we will offer Brunch Service on Saturday and Sunday from 11:00am-2:00pm

BRUNCH

HOUSEMADE CINNAMON ROLLS 14

Three Housemade Cinnamon Rolls with Cream Cheese Frosting

CHILAQUILES 15

Chorizo, Two Sunnyside Up Eggs, Onion, Cilantro, Cotija Cheese, Pepperjack Cheese, Lime, Sliced Avocado, Salsa Rojo, Salsa Verde **GF**

CHEF'S WEEKLY QUICHE 16

Chef's Ingredient Inspirations served in a traditional Pastry Crust
Fresh Seasonal Fruit
Choice of Toast: Whole Wheat, White, Rye, English Muffin, Biscuit

CLASSIC EGGS BENEDICT 19

Two Poached Eggs, Toasted English Muffin, Canadian Bacon, Hollandaise Sauce
Fresh Seasonal Fruit
Add Smoked Salmon + \$9

CLASSIC BREAKFAST PLATTER 17

Two Eggs Cooked to Order
Choice of: Apple Smoked Bacon OR Sausage
Choice of: Hashbrowns OR Buttered Grits
Choice of Toast: Whole Wheat, White, Rye, English Muffin, Biscuit
Gluten Free Option Available

MY FAVORITE OMELET 19

Your Choice of Omelet Fillings
Onion, Mushroom, Tomato, Bell Pepper, Jalapeño, Spinach, Chives
Bacon, Ham, Chorizo
Cheddar, Pepperjack, Feta, Goat Cheese **GF**
Choice of: Apple Smoked Bacon OR Sausage
Choice of: Hashbrowns OR Buttered Grits
Choice of Toast: Whole Wheat, White, Rye, English Muffin, Biscuit
Gluten Free & Vegetarian Options Available

AVOCADO TOAST 17

Grilled Multigrain Bread, Chunky Avocado & Lemon, Soft Cooked Egg, Pickled Onions, Radish, Arugula, Feta, Tomato, Chives
Gluten Free Option Available

CHOCOLATE CHIP PANCAKES 16

Chocolate Chip Pancakes, Whipped Cream, Maple Syrup, Apple Smoked Bacon

LEMON BLUEBERRY FRENCH TOAST 16

Blueberry Bread, Lemon Curd, Blueberry Compote, Confectionary Sugar, Maple Syrup, Apple Smoked Bacon

NASHVILLE CHICKEN & WAFFLES 17

Fluffy Belgian Waffles, Crispy Nashville Chicken Breast, Two Eggs Cooked to Order, Roasted Tomato, Bourbon Maple Syrup, Apple Smoked Bacon 🌶️

FEATURING MIMOSAS & BLOODY MARY'S

Pricing Only Available During Brunch Service

1L CARAFE OF MIMOSAS 24.50

MIMOSA BY GLASS 7

1L CARAFE OF TITO'S BLOODY MARY'S 24.50

TITO'S BLOODY MARY BY GLASS 8.50

SALADS

CAESAR SALAD STARTER 8 / ENTRÉE 13

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

BEET SALAD STARTER 9 / ENTRÉE 15

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

WEDGE SALAD STARTER 9 / ENTRÉE 15

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

SEARED AHI TUNA SALAD * 39

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

SMOKED SALMON & ASPARAGUS * 26

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 * 27

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

TRIO SALAD 21

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 Salmon * **GF 13**
4oz Beef Tenderloin * **GF 20** | Grilled Chicken * **GF 8**

HANDHELDS

Gluten Free Option Available for all Handhelds

NASHVILLE HOT CHICKEN SANDWICH 19

Crispy Fried Chicken Breast
Nashville Dip, Mayonnaise, Pickle 🌶️
Non Spicy Option Available

HOUSE BURGER * 19

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

ALL AMERICAN CLUB 19

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

Choice of One Side with All Handhelds:

French Fries | Housemade Chips
Fresh Seasonal Fruit | Creamy Cole Slaw

GF - Gluten Free | V - Vegetarian | 🌶️ Spicy

Please communicate any food allergies to your server and they will inform our Food Protection Manager on duty.

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