

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 * 25

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

HOUSE GROWN TOMATO & BURRATA 20

Basil Pesto, EVOO, Sliced Heirloom Tomatoes, Balsamic **V**

ASIAN SHRIMP 18

Crispy Fried Shrimp, CCP Sambal Sauce 

LEMON AIOLI BRUSSELS 14

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

THAI SHRIMP LETTUCE WRAPS 18

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


CLASSIC POTATO SKINS 16

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

SALMON SLIDERS * 16

Three Salmon Sliders with Dill Slaw

BUFFALO CHICKEN DIP 15

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

CARNITAS TACOS 13

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

WINES BY THE GLASS

SPARKLING

Brut CAMPO VIEJO Cava Spain 9
Brut Rose SCHRAMSBERG California 19

WHITES

Rose DECOY California 13
Rose AIX France 13
Pinot Grigio SANTA MARGHERITA, Italy 13
Sauvignon Blanc MOHUA Marlborough, New Zealand 11
Sauvignon Blanc WHITEHAVEN Marlborough, New Zealand 13
Sancerre JACQUES DUMONT France 15
Chardonnay BUEHLER Russian River, California 11
Chardonnay FROG’S LEAP Napa, California 15
Chablis DOMAINE VENTOURA Burgundy, France 15

REDS

Pinot Noir VIOLET HILL Rogue Valley, Oregon 11
Pinot Noir BELLE GLOS ‘Dairyman’ California 14
Cabernet Sauvignon BRAAI Western Cape, South Africa 11
Cabernet Sauvignon AUSTIN HOPE Paso Robles, California 16
Cabernet Sauvignon SEQUOIA GROVE Napa, California 16

SOUPS

SOUP OF THE MOMENT CUP 8 / BOWL 11

WATERMELON GAZPACHO CUP 9 / BOWL 12

TOMATO BISQUE GF CUP 8 / BOWL 11

SALADS

HOUSE SALAD STARTER 9 / ENTRÉE 15

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

CAESAR SALAD STARTER 8 / ENTRÉE 13

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

SPINACH & STRAWBERRY SALAD STARTER 9 / ENTRÉE 15

Spinach, Candied Pecans, Strawberries, Feta, Bacon,
Tomato, Shaved Red Onion, Poppyseed Vinaigrette **GF**

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

Searred 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 Beef Tenderloin * **GF** 20
4oz Salmon * **GF** 13
Grilled Chicken * **GF** 8
Pork Carnitas **GF** 7

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. *

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

CHICKEN QUESADILLA 19

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

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

ADULT GRILLED CHEESE & TOMATO BISQUE 18

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

ALL AMERICAN CLUB 19

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

CLASSIC REUBEN 18

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 | Sliced House Grown Tomatoes +4
House Soup +2 | Tomato Bisque +2 | Watermelon Gazpacho+3

FRESH PASTA

Available after 5:00pm

Gluten Free Pasta Available

SUMMER PAPPARDELLE 32

Pappardelle, Basil Pesto, Sweet Corn & Crab

SAUSAGE & FRESH HERB 26

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

BOLOGNESE 28

Pappardelle, Housemade Sage Ricotta & Herbs

ENTRÉES

Available after 5:00pm

CHICKEN PICCATA 30

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

HERB ROASTED CHILEAN SEA BASS 45

Roasted Zucchini & Squash Ribbons,
Tomato-Corn Relish, Basil Oil, Crispy Shallots
Gluten Free Option Available

CEDAR PLANK ROASTED SALMON * 35

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

LEMON HERB HALF CHICKEN* 30

Summer Succotash, Charred Lemon, Garden Herb Sauce **GF**

TIGER PRAWNS & PARMESAN RISOTTO * 36

Gremolata **GF**

CHICKEN SCHNITZEL MILANESE 29

Topped with Arugula, Fennel & Cherry Tomato Salad,
Lemon Caper Dressing

CATFISH FILLET 30 / WHOLE 33

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 * 46

Loaded Baked Potato, Asparagus

8oz FILET MIGNON * 40

4oz FILET MIGNON * 30

Whipped Potatoes, Roasted Asparagus

HERB MARINATED LAMB T-BONE* 35

Charred Spring Onions, Heirloom Tomato Panzanella,
Mint Chimichurri

14oz TOMAHAWK PORK CHOP * 35


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
Side of Pasta 7
Summer Succotash **GF** 5
Brussels Sprouts **GF** 5
Zucchini & Squash **GF** 5
Sliced House Grown Tomatoes **GF** 4
Green Beans **GF** 5

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