

Country Club of Peoria

Brunch Dining Menu

Brunch Service on Saturday and Sunday from 11:00am-2:00pm

BRUNCH

LOADED BREAKFAST TOTS 13

Sausage Gravy, Scallions, Cheddar Cheese, Crumbled Sausage

HUEVOS RANCHEROS 15

Tortillas, Black Beans, Pico de Gallo, Two (2) Sunnyside Up Eggs, Onion, Cilantro, Cotija Cheese, Salsa Rojo **GF**

BREAKFAST SKILLET 16

Two (2) Eggs Cooked to Order
Crispy Potatoes, Corned Beef, Onion, Bell Pepper, Cheddar Cheese, Horseradish Cream, Green Onion

CLASSIC EGGS BENEDICT 19

Two (2) Poached Eggs, Toasted English Muffin, Canadian Bacon, Hollandaise Sauce
Fresh Seasonal Fruit

STEAK & EGGS 29

4oz Filet Mignon, Two (2) Eggs Cooked to Order, Hashbrowns
Choice of Toast: Whole Wheat, White, Rye, English Muffin, Biscuit
Gluten Free Option Available

CLASSIC BREAKFAST PLATTER 17

Two (2) 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 or Ham
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

PUMPKIN WAFFLE 15

Four (4) Pumpkin Waffles, Apple Butter, Cream Cheese Drizzle, Toasted Pecans

SAUSAGE & GRAVY BISCUITS 14

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

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

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**

BEET SALAD 15

Roasted Beets, Butternut Squash, Mixed Greens,
Goat Cheese & Candied Walnuts
with Sherry Vinaigrette **GF/V**

BRUSSELS SPROUT SALAD 16

Shaved Brussels Sprouts, Dried Cranberries,
Candied Pecans, Parmesan Cheese,
with Pommery Cider Vinaigrette **GF/V**

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

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. *