



FALL~WINTER 2018

DINNER MENU

Starters & Shareables

Coconut Shrimp wild gulf shrimp, crispy coconut crust, chili lime glaze 9

Roasted Red Pepper Hummus tortilla chips, celery, carrot sticks 8

Onion Rings chipotle mayo 8

Chicken Tenders French fries, honey mustard sauce 10

Catfish Fingers French fries, tartar sauce 11

Stuffed Mushroom portabella mushroom, spinach, roasted garlic, caramelized onions, roasted red pepper, goat cheese, mozzarella cheese, balsamic glaze 12

Pretzel Bites cheese sauce, honey mustard 6

Mozzarella Sticks marinara sauce 6

Spinach and Artichoke Dip tortilla chips 8

Crab Cakes garlic aioli 12

Quesadilla house made pulled pork, cheddar cheese, red onion 9

The Gallery pretzel bites, onion rings, mozzarella sticks, roasted red hummus, tortilla chips, honey mustard, chipotle mayo 12

Dinner Entrees

(served with a soup or salad and side)

Caprese Chicken grilled chicken, mozzarella cheese, tomatoes, fresh basil, balsamic glaze 14

Salmon grilled or blackened Atlantic salmon, caramelized lemon 19

Crispy Catfish southern style whole bone-in catfish, tartar sauce, jalapeno hush puppy 14

Louisiana Catfish blackened fillets, pan seared, corn relish 16

Grilled Ribeye 12oz, grilled to your liking 24

Smothered Chicken grilled chicken breast, portabella mushroom, smoked gouda, creamy marsala 14

Chopped Steak ground beef, grilled mushrooms, onions, gravy 9

Boneless Pork Chop grilled, mushroom, marsala sauce 14

Mahi Mahi grilled or blackened 22

Soups

Soup du Jour made fresh daily

French Onion caramelized onions, croutons, Swiss and Asiago cheese

House Made Chili fresh ground beef, peppers, onions, red beans, spice blend bowl 6

Entree Salads

Winter Arugula poached pears, roasted red peppers, cranberries, goat cheese, spiced walnuts, poppy seed dressing 8

Romaine Caesar croutons, asiago cheese, Caesar dressing 8

Spinach fresh spinach, strawberries, mandarin oranges, feta cheese, sesame sticks, balsamic vinaigrette 8

NOTE: above salads are tossed in the listed dressing. Please mention to server if you prefer alternative dressing and/or dressing served on side

Chef ham, turkey, bacon, cucumbers, egg, cheese, tomatoes, choice of dressing 10

add grilled, fried or blackened chicken to any salad...4

Iceberg Wedge diced tomato, red onion, blue cheese crumbles, ranch dressing 8

Small Salads

Garden iceberg and romaine blend, tomato, cheese, cucumber, red onion 4

Caesar romaine lettuce, parmesan cheese, croutons, Caesar dressing 4

Chef's Delicious Toppings (Add to your steak or fish dinner)

Lemon Butter Sauce

Brown Sugar Dijon Glaze

Herb Butter

Garlic Spinach Florentine...3

Roasted Mushrooms...3

Worcestershire Onions...3

Bleu Cheese Crumbles...3

Dinner Pastas

(served with a soup or salad)

Classic Alfredo bowtie pasta, creamy garlic alfredo, garnished with diced tomatoes, green onion 12

Add grilled chicken...4 Add grilled shrimp...6

Pesto Pasta mushrooms, onions, red peppers, asparagus, bowtie pasta, creamy pesto sauce 12

Add grilled chicken...4 Add grilled shrimp...6

Chicken Marsala lightly breaded, pan seared, bowtie pasta, mushrooms, creamy marsala sauce 14

EVERY FRIDAY NIGHT AT 5PM

Chef's Prime Rib

8oz- 20

12oz- 24

The Illinois Department of Public Health advises that eating raw or under cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. A 20% service charge will be added to all menu items. We will be happy to honor your dietary requests.



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DINNER MENU

Dinner Sandwiches

Sandwiches served with choice of side

Veggie Sandwich fresh spinach, grilled onions, sautéed mushrooms, roasted red peppers, hummus, Swiss cheese, wheat bread **8**

Smokehouse Club smoked bacon, turkey, ham, mayo, lettuce, tomato, American cheese, toasted wheat **9**

BBQ Pulled Pork house made BBQ pork, onions, pickles, potato bun **8**

The Birdie hand breaded chicken breast, onion, lettuce, tomato, potato bun **8**
Try it Buffalo Style! **8**

PCC Burger all beef patty, American cheese, lettuce, tomato, onion, pickle, potato bun **9**

Pork Tenderloin hand breaded pork tenderloin, lettuce, tomato, onion, pickle, potato bun **9**

Catfish Po Boy fried or grilled catfish fillet, tartar sauce, lettuce, tomato, onion, hoagie roll **9**

Chili Burger all beef patty, chili, cheddar cheese, chopped onion **10**

Blackened Prime Rib prime rib, blackened seasoning, grilled onions, horsey sauce, hoagie bun **13**

Dinner Sides- Ala Carte

- French Fries **4**
- Cup Soup du Jour **5**
- Cup Chili **5**
- Cup French Onion Soup **5**
- Baked Potato **3.5**
- Baked Sweet Potato **3.5**
- Mashed Potatoes **3.5**
- Creamy Spinach **3.5**
- Cole Slaw **3**
- Vegetable of Day **4**
- Wild Rice **3**
- Au Gratin Potatoes **4**

Prime Sides...+2

- Onion Rings **5**
- Sauteed Spinach w/Garlic and Red Onion **5**
- Smoked Gouda Macaroni & Cheese **5**
- Asparagus **6**
- Roasted Mushrooms **5**

Whites *(glass/bottle)*

Lagaria Pinot Grigio...**8/22**

Mussel Bay Sauvignon Blanc...**9/25**

Jules Taylor Sauvignon Blanc...**9/25**

Clean Slate Riesling...**7/22**

Conundrum White Blend...**7/22**

Stephen Vincent Chardonnay...**8/22**

Hahn Chardonnay...**8/24**

Decoy Chardonnay...**10/30**

Beringer White Zinfandel...**7/22**

Reds

Root 1 Red Blend...**7/22**

Colossal Red Blend...**9/25**

Tilia Malbec...**7/22**

Hahn Merlot...**8/24**

Path Cabernet Sauvignon...**8/22**

Decoy Cabernet Sauvignon...**12/32**

Bottle Only

Poppy Pinot Noir... **27**

Smith & Hook Cabernet Sauvignon... **26**

Fried Chicken Wednesday

2 Piece with 2 sides- 10
All white- 12

Join us every Wednesday Night at 715pm
for your chance to win the 50/50 King of
Clubs Jackpot!
Members have won over \$10,000!



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