



# FALL-WINTER 2017

310 Country Club Drive

Pekin Illinois 61554

309.347.3144

## Starters & Shareables

**Fried Pickles** cornmeal crusted pickles, buttermilk ranch dip 6

**Homemade Tortilla Chips** bottomless lime tortillas, fresh salsa 5

**Pretzel Bites** finishing salt, cheddar dipping sauce 7

**Stuffed Mushrooms** large mushrooms, sweet Italian sausage, asiago cheese 8

**Jalapeno Poppers** crispy peppers, cheddar spread, buttermilk ranch dip 8

**Buffalo Potato Chips** house made potato chips, blue cheese crumbles, buffalo sauce drizzle, green onion 7

**Shrimp Cocktail** poached jumbo shrimp, tangy cocktail sauce, lemon wedge 9

**Loaded Potato Skins** bacon cheddar spread, buttermilk ranch dip, green onion 7

### Flatbreads

**Avocado** avocado spread, bacon, feta, balsamic dressed greens 10

**Vegetable** olive oil, mushrooms, red pepper, artichoke, asiago 8

**Italian** tomato sauce, mozzarella, mushrooms, house made sweet Italian sausage 9

**BBQ** bbq sauce, mozzarella, seasoned chicken, bacon, green onion, cheddar cheese 9

**Sicilian** tomato sauce, mozzarella, pepperoni, red peppers, black olives 8

**Greek** basil pesto, spinach, mozzarella, Kalamata olives, feta 10

### Specialty Sandwiches

*Served with choice of hand cut French fries, homemade potato chips or seasonal fresh fruit*

**Honey Dijon Chicken Salad** poached chicken, apples, walnuts, grapes, celery, honey Dijon, lettuce, croissant 9

**Cranberry Turkey** smoked turkey breast, Swiss cheese, cranberry chutney, toasted marble rye 12

**Smokehouse Club** smoked turkey breast, smoked ham, smoked bacon, lettuce, tomato, mayo, toasted sourdough 13

**Pork Tenderloin** breaded pork tenderloin, lettuce, tomato, pickle, onion, Kaiser roll 12

**Bacon Chicken Ranch Wrap** lettuce, tomato, chilled seasoned chicken, bacon, ranch dressing, cheddar cheese, flour tortilla 10

**French Dip** roasted beef, Swiss cheese, au jus, hoagie roll 10

**Hot Ham and Swiss** thin sliced smoked ham, Swiss cheese, honey mustard spread, pretzel bun 9

**Basil Grilled Chicken** seasoned grilled chicken breast, basil pesto, tomatoes, mozzarella cheese, pretzel bun 11

**PCC Triple Decker Deluxe** smoked turkey breast, American cheese, bacon, tomato, lettuce mayo, wheat toast 11

### Sandwich by Design 8

*Served with homemade chips*

**Breads:** sourdough, wheat, marbled rye, wrap, croissant

**Meats:** ham, smoked turkey, roast beef, tuna salad, chicken salad, bacon

**Cheeses:** cheddar, American, Swiss

**Toppings:** lettuce, spinach, tomato, red onion, sliced pickle, mayo, mustard

### Soups

**Soup du Jour** two made fresh daily

**Onion Soup Gratin** caramelized onions, croutons, Swiss and asiago cheeses

**Homestyle Chili** fresh ground beef, peppers, onions, kidney beans, spice blend

Try it chef's way with cheese, onions and sour cream

cup 3 bowl 5

### Small Salads

**Market Salad** baby greens, tomatoes, cucumbers, carrots, spiced pecans, choice of dressing 5

**Caesar** romaine hearts, croutons, asiago, homemade dressing 5

**Spinach** baby spinach, hard cooked eggs, red onion, tomato, bacon, hot bacon dressing 5

**Iceberg Wedge** sliced tomato, bacon, blue cheese, red onion, choice of dressing 6

**Traditional Salad Plate** choice of traditional chicken salad, honey Dijon chicken salad or tuna salad, iceberg lettuce cup, sliced tomatoes, fresh fruit 9

### Entrée Salads 12/9

*Full/half*

**Chicken Caesar** romaine hearts, chilled seasoned chicken, croutons, asiago, homemade dressing

**Cobb** baby lettuces, chilled seasoned chicken, hard cooked egg, bacon, tomato, blue cheese, avocado, choice of dressing

**Southwestern** baby lettuces, black beans, corn, pico de gallo, cheddar cheese, tortilla strips, buttermilk fried chicken strips, salsa ranch dressing

### Half & Half 9

*Pick any two*

Cup of soup du jour, chili, any small salad or half sandwich (honey dijon chicken salad, cranberry turkey, smokehouse club or PCC triple decker deluxe)

### Signature Quesadillas

*Served with fresh tortilla chips, salsa and sour cream*

**Chicken** seasoned chicken breast, cheddar cheese, pico de gallo 9

**Shrimp** poached shrimp, mozzarella cheese, green onion 10

**Veggie** black beans, corn, pico de gallo, cheddar cheese 9

**BBQ** seasoned chicken, bbq, bacon, cheddar, green onion 10

### Build Your Own Burger 12

*Served with Hand Cut French Fries*

Start with Chef's custom blended beef patty cooked to order

**Toppings:** lettuce, tomato, red onion, grilled onions, sautéed mushrooms, bacon, pickles, cheddar cheese, American cheese, Swiss Cheese, ketchup, mustard, mayo, Chef's special burger sauce

*Try it on a pretzel bun!*

*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.*

## Specialty Pastas

*Served with soup or salad and garlic bread*

**Shrimp Linguini** jumbo shrimp, sun dried tomatoes, roasted red peppers, tomato cream sauce 12

**Baked Penne** house made sweet Italian sausage, tomato sauce, mozzarella cheese 12

**Traditional Spaghetti** choice of homemade tomato sauce, meat sauce with Italian sausage or creamy alfredo 10

**Garden Penne** sundried tomatoes, artichokes, Kalamata olives, baby spinach, basil pesto 10

**Chicken Carbonara** seasoned chicken breast, smoked bacon, garlic cream sauce 12

**Loaded Macaroni and Cheese** smoked ham, creamy cheese sauce, green onions, three cheese blend 12

## Sides

hand cut fries – homemade chips – fresh fruit salad – baked potato – praline baked sweet potato – creamed spinach – whipped potatoes – grilled zucchini – green bean casserole – baked acorn squash – whole grain rice pilaf – mushroom stuffing – roasted red potatoes – glazed carrots – au gratin potatoes

A la carte \$4

## Dressings

Ranch- fat free honey mustard- Caesar- Italian- hot bacon- fat free raspberry vinaigrette- poppy seed- 1000 island- blue cheese- French- balsamic

## Breakfast all Day

**Eggs any Way** two eggs, bacon, country club potatoes, choice of toast 9

**Sourdough French Toast** bacon, real maple syrup, fresh whipped butter 8

**Omelet** ham and cheddar or vegetable, country club potatoes, choice of toast 9

## Entrées

Includes choice of soup or small salad and a side (full portion / half portion)

**Crispy Catfish Fillets** cucumber tartar sauce 17/10

**Jumbo Shrimp** grilled with bbq glaze or fried with cocktail sauce 19/15

**Fried Chicken Tenders** choice of dipping sauce 14/9

**Lemon Caper Chicken** white wine butter sauce 16/13

**Country Fried Angus Steak** sawmill gravy 13/9

**Beer Battered Grouper** cucumber tartar sauce 17/10

**Broiled Grouper** lemon herb butter 17/10

**12oz Chop Angus Sirloin** onion and mushroom gravy 17/10

**Grilled Salmon** honey mustard crawfish sauce 19/14

**Ham Steak** grilled, redeye bourbon gravy 15/10

## Bottled Beer

Miller Lite- Miller 64- MGD- Coors Light- Budweiser- Bud Light- Bud Select- Bud Light Lime- Michelob Amberbock- Michelob Lager- Michelob Ultra- Michelob Light- Sam Adams- Sam Adams Light- New Castle- Blue Moon- Schlafly- Lagunitas- Stella Artois- Heineken- Corona- Corona Light- Smithwicks- Seasonals

## Spirits

**Vodka**- Ketel One- Ketel One Oranje- Ketel One Citroen- Grey Goose- Grey Goose Le Melon- Belevedere- Absolut- Titos- Jeremiah Weed

**Gin**- Tanqueray- Hendricks- Beefeaters- Bombay Sapphire

**Rum**- Bacardi- Bacardi Limon- Malibu- Captain Morgan

**Tequila**- Jose Cuervo Gold- Don Julio Anejo- El Jimador

**Scotch**- Dewars- Glenlivet 12- Johnny Walker Black- Pinch

**Bourbon**- Maker's Mark- Bulleit- Jim Beam- Evan Williams

**Whiskey**- James F.C. Hyde (PCC Member's Whiskey)- Jameson- Jack Daniels- Jack Daniels Honey- Kesslers- CC- Seagram's 7- Seagram's VO- Crown Royal

**Other**- Bailey's- Kahlua- Southern Comfort- Rumchata

## Wine

Ask Server for Wine Menu

## PCC Signature Bistro Filets

Certified Angus Beef 19/13

Add blue cheese crust 2

Add sautéed mushrooms 3

Add grilled jumbo shrimp 6

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



We hope you enjoy and are pleased with this menu that will take us to the end of 2017. We have listened to your feedback, read the surveys and tasted some new dishes which we are confident you will savor. As always, if you have any dietary questions or requests, please ask your server. Printed or not printed, Chef Andrew is more than willing to create any dish given ample notice. Please continue to complete the survey cards you will receive with your check, in an effort to continue to provide the quality in food and service we all desire.

Bon Appetit!

Hospitality- Food Committee

Mike Brennemann- Board Member, Scott Roher- GM, Chef Andrew Lynch- Executive Chef, Janette Smith, Jill Peterson, Shari Emerson, Dane and Barb Hardt, Phyllis Matthews