

We have updated your menu and believe you will be excited to see a “PCC Favorites” section, as well as a few new and seasonal selections. If there is an item not printed, we encourage you to ask your server and they will be happy to check on the availability.

Soups and Side Salads

Soup du Jour two made fresh daily

Onion Soup Gratin Swiss, asiago cheese, croutons
cup 3 bowl 5

Market Salad baby greens, tomatoes, cucumbers, carrots, spiced pecans, choice of dressing **sm5 lg7**

Caesar Salad romaine hearts, croutons, shaved asiago, Caesar dressing **sm5 lg7**

Iceberg Wedge Salad sliced tomatoes, applewood smoked bacon, blue cheese, balsamic dressing **sm6 lg8**

Entrée Salads

Power Greens kale, tofu, chickpeas, quinoa, sunflower seeds, golden raisins, green goddess dressing **12**

Chicken Caesar Salad romaine hearts, chicken, croutons, shredded asiago, Caesar dressing **12**

Cobb lettuces, chicken, hard cooked egg, bacon, tomato, blue cheese, avocado, choice of dressing **12**

Southwestern baby lettuces, fried chicken tenders, black beans, corn, pico de gallo, cheddar cheese, tortilla strips, choice of dressing **12**

substitute shrimp +2, salmon +4

Sandwiches

served with hand cut fries, homemade chips, fresh fruit or sweet potato chips

Fried Green BLT fried green tomato, smoked bacon, lettuce, mayo, wheat toast **11**

Waldorf Chicken Salad grilled chicken, apples, walnuts, grapes, celery, honey dijon, wheat toast **9**

Cranberry Turkey roasted turkey breast, Swiss cheese, cranberry chutney, grilled marble rye bread **12**

Traditional Club roasted turkey, pit smoked ham, bacon, lettuce, tomato, mayo, grilled sourdough **13**

Pimento Cheese and Ham house made pimento cheese, smoked ham, tomatoes, grilled sourdough **9**

Half and Half any combination of soup, side salad or ½ sandwich listed above **9**

House Made Pizzas

Hand stretched dough, topped with crushed tomatoes and mozzarella cheese 10

Italian wild mushrooms, homemade Italian sausage

Greek fresh spinach, Kalamata olives, feta cheese

Sicilian onions and peppers, pepperoni, black olives

Margherita tomatoes, fresh basil

BBQ grilled chicken, BBQ sauce, green onion

Custom as you wish

Appetizers

Shrimp Cocktail jumbo shrimp, homemade cocktail sauce **7**

Hummus & Roasted Eggplant Dip fried chickpeas, Kalamata olives, fresh pita **7**

Bone in Wings buffalo, chili lime or Alabama white bbq **11**

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

Chicken Quesadilla cheddar cheese, pico de gallo, sour cream, fresh salsa **7** add guacamole **2**

Homemade Tortilla Chips bottomless lime tortillas, fresh salsa **4** add guacamole **2**

Pretzel Bites finishing salt, honey mustard **6**

Crispy Tenders 6pc with honey mustard 8

Flatbreads

thin crisp crust 10

Avocado avocado spread, feta cheese

3 olive green, black, Kalamata olives, asiago cheese

Hawaiian bbq, shrimp, pineapple, asiago cheese

Vegetable mushrooms, peppers, artichoke, asiago cheese

PCC Favorites

Chop Sirloin Fresh ground black Angus beef, sautéed peppers, onions and mushrooms, brown gravy. Soup/salad and side **17**

Spaghetti choice of marinara, meat sauce or alfredo. Soup or salad **14**

Breaded Pork Tenderloin marinated pork tenderloin, lettuce, tomato, pickle, onion, potato roll, homemade chips **12**

Golfer's Special ham, turkey, traditional chicken salad or tuna salad. American, Swiss or cheddar cheese. Sourdough, wheat or rye. Homemade chips **8**

Fried Chicken Wrap fried chicken, greens, hard boiled egg, tomato, shredded cheddar cheese, homemade chips **10**

Fish-n-Chips fried grouper, homemade chips **10**

Deluxe Sandwiches

served with hand cut fries, homemade chips, fresh fruit or sweet potato chips

Clubhouse Burger Chef's custom beef, cheddar cheese, bacon, burger sauce, garden toppings, potato roll **12**

Fried Chicken Sandwich southern style fried chicken breast, pickle, mayo, lettuce, potato roll **11**

Sourdough Steak Melt chopped ribeye, onions and peppers, Swiss cheese, grilled sourdough **12**

Fried Grouper Sandwich crispy grouper, homemade tartar, lettuce, potato roll **10**

Smothered BBQ Chicken grilled chicken breast, bbq sauce, pepper jack, bacon, crispy onions, potato roll **10**



Entrées

*includes choice of soup/small salad and side
(full portion/half portion)*

- Grilled Salmon** crawfish mustard sauce 19/14
- Eggplant Parmesan** crispy eggplant, mozzarella, tomato sauce 15/12
- Gulf Shrimp** grilled with BBQ glaze or fried with cocktail sauce 19/15
- Chicken Marsala** wild mushrooms, marsala reduction 16/13
- BBQ Ribs** slow cooked, BBQ glaze 19/14

Breakfast all Day

- Eggs Any Way** two cage free eggs, bacon, hash brown potatoes, choice of toast 10
- Sourdough French Toast** bacon, real maple syrup, fresh whipped butter 10

Specialties

- includes choice of soup/small salad and side*
- Whole Cornmeal Crusted Catfish** sweet cucumber tartar sauce 17
- Roasted Chicken** lemon roasted chicken breast quarter, natural jus 18
- Blue Cheese Bistro Filets** shoulder cut medallions, blue cheese crust 19
- Surf/Turf** prime sirloin strip, grilled gulf shrimp 19

Specialty Pastas

- includes choice of soup/small salad*
- Shrimp Linguini** gulf shrimp, Spanish style tomato garlic sauce, red pepper 16
- Baked Penne** house made Italian sausage, marinara, mozzarella cheese 16
- Garden Penne** sundried tomatoes, artichokes, Kalamata olives, basil pesto 14
- Chicken Carbonara** seasoned chicken, bacon, garlic cream sauce 16

Bottled Beer

- Amberbock~Blue Moon~Bud Light~Bud Light Lime~Bud Select~Budweiser~Coors Light~Corona~Corona Light~Heineken~Lagunitas~MGD~Michelob Amberbock~Michelob Lager~Michelob Light~Michelob Ultra~Miller Lite~Sam Adams Light~Sam Adams~Stella Artois~Summer Shandy (seasonal)

Sides

- (a la carte 5)*
- hand cut fries
- sweet potato chips
- fresh fruit salad
- homemade chips
- garlic mashed potatoes
- braised spinach
- mushroom risotto
- corn fritters
- seasoned green beans
- grilled asparagus
- parmesan polenta
- fried green tomatoes
- au gratin potatoes
- baked potato
- baked macaroni and cheese
- market salad
- Caesar salad
- wedge salad (+1)
- cup of soup

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!



Nightly Specials

- Wednesday: All You Can Eat Country Style Fried Chicken Buffet- 13**
- Saturday Night Prime Rib: 10oz- 19, 14oz-24**

Dressings: French, Ranch, Caesar, FF Honey Mustard, FF Raspberry Vinaigrette, Balsamic, Green Goddess, Blue Cheese, 1000 Island



Culinary Mission Statement

The Culinary Team at Pekin Country Club is committed to providing an outstanding dining experience to its members and guests. We will achieve this by utilizing the freshest ingredients and preparing them using simple, expert techniques. In an effort to support community businesses and nearby farms, we purchase local products whenever possible. Our seafood is deemed sustainable by the Monetary Bay Seafood Aquarium Seafood Watch program. Eggs and poultry will be cage free and raised humanely. Our pork is antibiotic free and our grass fed beef comes from Midwestern farms.

By following these principals, I'm confident you will see a difference in the end result.

Andrew Lynch
Executive Chef

The Illinois Department of Health advises that eating raw or under cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to 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. Most items can be made without gluten.