



WINTER 2018

310 Country Club Drive

Pekin Illinois 61554

309.347.3144

Starters & Shareables

Loaded Nachos homemade tortilla chips, chorizo, queso con carne, jalapeno, pico de gallo, cheddar cheese, sour cream **9**

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

Charcutier Plate prosciutto, salami, artisan cheese, olives, grain mustard, crustini **8**

Flatbread roasted vegetables, mushrooms, spinach, Asiago cheese **6**

Pretzel Bites gulf crab fondue **6**

Wisconsin Cheese Curds garlic aioli **5**

Meatball Sliders bacon, American cheese, onion, pickle **5**

Tempura Vegetables cauliflower, broccolini, portabella mushrooms, siracha bourbon glaze **5**

Quesadilla seasoned chicken, cheddar and mozzarella cheeses, pico de gallo, salsa, sour cream **6**

Jalapeno Poppers cheddar, bacon, buttermilk ranch **8**

Specialty Sandwiches

Sandwiches served with homemade chips, hand cut fries or fresh seasonal fruit

Tuna Melt homemade tuna salad, cheddar cheese, toasted wheat **8**

Smokehouse Club smoked bacon, turkey, ham, mayo, lettuce, tomato, toasted sourdough **9**

PCC Triple Decker Deluxe smoked turkey, American cheese, mayo, lettuce, tomato, toasted wheat **8**

Steak Sandwich sirloin steak, Swiss cheese, crispy onions, steak sauce, hoagie roll **9**

Meatball Sub homemade meatballs, roasted tomato sauce, mozzarella cheese, hoagie roll **8**

Corned Beef and Cabbage corned beef brisket, braised red cabbage, Swiss cheese, 1000 island, pumpernickel bread **8**

Chicken Salad Pita homemade PCC chicken salad, lettuce, tomato, warm pita **8**

Bacon Chicken Ranch Wrap grilled or fried chicken, cheddar cheese, tomato, lettuce, candied bacon, ranch dressing **8**

Bourbon Onion Chicken grilled chicken, Swiss cheese, crispy onion, bourbon glaze, pretzel bun **8**

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

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

Sandwich by Design 5

Breads: white or wheat

Meats: ham, smoked turkey, tuna salad, chicken salad, bacon

Cheeses: cheddar, American, Swiss

Toppings: lettuce, tomato, red onion, pickle, mayo, mustard

Soups

Soup du Jour two made fresh daily

Onion Soup Gratin caramelized onions, croutons, Swiss and Asiago cheese

Homestyle Chili fresh ground beef, peppers, onions, red beans, spice blend
cup **3** bowl **5**

Small Salads

Winter Arugula poached pears, roasted red peppers, cranberries, goat cheese, spiced walnuts, poppy seed dressing **4**

Romaine Caesar croutons, Asiago cheese, Caesar dressing **4**
add grilled chicken...**3** add grilled shrimp.....**6**

Wild Mushroom Spinach red onion, candied bacon, hard cooked egg, warm bacon dressing **4**

Romaine and Iceberg Chopped Salad tomato, cheddar cheese, croutons, hard cooked egg, buttermilk ranch **4**

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

Iceberg Wedge sliced heirloom tomato, red onion, blue cheese, balsamic dressing **4**

Half & Half 7

Pick any two

Cup of any soup, small salad or half sandwich (chicken salad pita, tuna melt, smokehouse club or PCC triple decker deluxe)

Taco Salad seasoned taco meat, queso cheese sauce, iceberg, pico de gallo, cheddar cheese, salsa, sour cream, crispy tortilla **9**

Teriyaki Steak Salad lettuce blend, carrots, bell peppers, almonds, rice noodles, marinated sirloin steak, teriyaki vinaigrette. **9**

Chicken Anti-Pasto Salad lettuce blend, salami, mozzarella cheese, assorted olives, heirloom tomatoes, grilled chicken breast, balsamic dressing **9**

Buttermilk Ranch, Caesar, Balsamic, Italian, Poppy Seed, French, 1000 Island, Blue Cheese, Warm Bacon, Fat Free Raspberry, Fat Free Honey Mustard

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.

Small Plates

Seafood Tortellini cheese tortellini, crab, gulf shrimp, garlic cream sauce, Asiago cheese **9**

Spaghetti homemade meatballs, roasted tomato marinara, Asiago cheese **7**

Southwestern Penne chorizo sausage, pico de gallo, white cheddar queso **7**

Fish & Chips beer battered white fish, hand cut fries, tartar sauce **10**

Chicken Tenders buttermilk fried chicken, hand cut fries, honey mustard **10**

Turkey Horseshoe toasted sourdough, smoked turkey, hand cut fries, white cheddar cheese sauce **8**

Chopped Steak ground beef, whipped potatoes, roasted peppers, onions, gravy **9**

Whole Grain Risotto quinoa, barley, aborio rice, braised greens, wild mushrooms **6**
add grilled chicken.... **3** add sirloin steak....**6**

Sides 4

White Cheddar Macaroni
Au Gratin Potatoes
Whipped Potatoes
Baked Potato
Loaded Baked Potato
(butter, sour cream, cheddar cheese, bacon)
Braised Kale and Tomatoes
Roasted Cauliflower
Glazed Winter Root Vegetables
Grilled Broccolini
Sweet and Sour Red Cabbage
Asiago Steak Fries
Rosemary Roasted Potatoes
Quinoa and Barley Risotto

Breakfast all Day

Eggs any Way two eggs, bacon, country club potatoes, choice of toast **7**

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

Omelet ham and cheddar or vegetable, country club potatoes, choice of toast **7**

Join us for these upcoming events!

Wednesday February 14th- Valentine's Dinner

Saturday March 17th- St. Patrick's Day Buffet

Saturday March 24th- Indoor Putting Party

Sunday April 1st- Easter Brunch Buffet and Easter Egg Hunt

Thursday May 3rd- Cinco de Mayo Buffet (2 days early!)

Saturday May 5th- Kentucky Derby Viewing Party

Friday May 18th- Smelt and Bluegill Fry

Trivia Night- TBD

Entrees

(served with a soup or salad and a side)

Chicken Marsala chicken cutlets, wild mushrooms, marsala glaze **14**

Pecan Fried Chicken crispy chicken breasts, maple Dijon sauce, corn pancake **14**

Vegetable Plate a selection of three sides **10**

Cedar Plank Salmon Atlantic salmon, caramelized lemon, dill cream **19**

Blackened Walleye Lake Superior walleye, red bean relish, remoulade sauce **17**

Crispy Catfish southern style catfish, tartar sauce, jalapeno hush puppy **14**

Pan Roasted Ribeye 12oz certified Angus beef, roasted sweet peppers, homemade steak sauce **24**

Bacon Wrapped Filet Mignon 7oz certified Angus beef, crispy onions, bourbon glaze **24**

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- Seasonals (ask server)

Spirits

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

Gin- Tanqueray- Hendricks- Beefeaters- Bombay Sapphire

Rum- Bacardi- Bacardi Limon- Malibu- Captain Morgan- Rumchata

Tequila- Jose Cuervo Gold- Don Julio Anejo- El Jimador- Patron- Jose Cuervo Silver

Scotch- Dewars- Glenlivet 12- Johnny Walker Black- Pinch- Chivas Regal

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- Fireball- Wild Turkey

Other- Bailey's- Kahlua- Southern Comfort- Amaretto- Peppermint Schnapps- Peach Schnapps

Wine

Whites: 6 Degree Chardonnay, Bearitage Sauvignon Blanc, Beringer White Zinfandel, Canyon Road Chardonnay, Canyon Road Moscato, Canyon Road Pinot Grigio, Canyon Road Sauvignon Blanc, Canyon Road White Zinfandel, Decory Chardonnay, Forest Glen Riesling, Hahn Chardonnay, La Playa Sauvignon Blanc, Via Rosa

Reds: 6 Degree Pinot Noir, Canyon Road Cabernet, Canyon Road Merlot, Canyon Road Pinot Noir, Decoy Cabernet, Campo Viejo Tempranillo, Filus Malbec, Gauthier Pinot Noir*, Hahn Merlot, Hahn Cabernet, Haraszthy Zinfandel, Mackinaw Valley Alexander's Conquest, Rutherford Hill Cabernet* (2013), Rutherford Vinters Cabernet* (2011)

*bottle purchase only

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!



Returns April 4th!