



PEKIN COUNTRY CLUB

Wine

HANGTIME PINOT NOIR 2019 - CALIFORNIA 9/25
HAHN PINOT NOIR 2020 - CALIFORNIA 10/30
7 MOONS RED BLEND 2019 - CALIFORNIA 10/32
SPELLBOUND CABERNET 2019 - CALIFORNIA 9/27
PULL MERLOT 2019 - PASO ROBLES 9/30
ALAMOS MALBEC 2020 - MENDOZA, ARGENTINA 12/36
HESS IRON CORRAL CABERNET 2019 - NAPA VALLEY 50
MEVENDO MOSCATO - ITALY 9/30
PACIFIC RIM REISLING - CALIFORNIA 9/30
BONTERRA ORGANIC ROSE 2021 - CALIFORNIA 13/40
DAVINCI PINOT GRIGIO 2021 - ITALY 10/37
WHITE HAVEN SAUVIGNON BLANC 2021 - NEW ZEALAND 12/40
HESS SHIRTAIL RANCHES CHARDONNAY 2020 - MONTEREY VALLEY 9/30
BUTTER CHARDONNAY 2020 - CALIFORNIA 10/35
CAKEBREAD SAUVIGNON BLANC - NAPA VALLEY 12/45
FRANCISCAN CABERNET 2020 - CALIFORNIA 12/40

beer

BUD LIGHT, BUDWEISER, BUD LIGHT LIME, BUD SELECT, MICHELOB
ULTRA, COORS LIGHT, MILLER LITE, BUSCH LIGHT, NATURDAY, STELLA
ARTOIS, BLUE MOON, LABATT BLUE, CORONA, CORONA LIGHT, SAM
ADAMS SEASONAL, LEINIE SEASONAL, WHITE CLAW, MIKE'S HARD
LEMONADE, HIGH NOON, BUSCH N/A, O'DOUL'S AMBER, TWISTED TEA

ASK YOUR SERVER OR BARTENDER ABOUT OUR CURRENT
DRAFT SELECTIONS, SEASONAL & NEW BEERS, AND
COCKTAIL SPECIALS

Tea off

HUMMUS DUO

Jalapeno & lemon hummus and roasted red pepper hummus served with warm pita chips

12

SHRIMP COCKTAIL

6 jumbo shrimp served with house cocktail sauce & lemon wedges

14

SPINACH & ARTICHOKE DIP

Served with parmesan crostinis

11

PANA PESCA CLAMS

In shell clams steamed in white wine garlic butter & served with crostinis

15

POUTINE

Waffle fries piled high & topped with fresh mozzarella pearls, house made brown gravy & scallions

10

BAKED BRIE

A small wheel of soft brie baked and served with fresh seasonal berries, spicy honey, & crostinis

15

ARANCINI BALLS (4)

Made with parmesan cheese, herb risotto with a creamy mozzarella center served on a bed of italian gravy

13

CHARCUTERIE PLATE

Assorted cured meats & sliced cheeses served with candied nuts, berry jam, mustard, & house made crostini

15

JUMBO CHICKEN WINGS

Naked, fried wings tossed in the sauce of your choice served with ranch or bleu cheese & celery

1/2 dozen 10

1 dozen 16

CHICKEN TENDER STRIPS

Naked or tossed in the sauce of your choice

4pc. 9

8pc. 14

SAUCES

Buffalo, Nashville Hot, Sweet Chili, BBQ

salad, soup & sides

BAKED FRENCH ONION SOUP

This house recipe consists of red, white & Spanish onions in a rich beef stock topped with a crostini & provolone cheese then baked to perfection

Cup 6

Bowl 9

CHILI DE JOUR

Served with crackers - ask your server for today's flavor

Cup 5

Bowl 9

SOUP DE JOUR

Served with crackers - ask your server for today's flavor

Cup 5

Bowl 9

CLASSIC WEDGE SALAD

Wedge of iceberg lettuce topped with crispy bacon, grape tomatoes, crumbled gorgonzola cheese, sliced red onion, & bleu cheese dressing

12

HOUSE SALAD

A bed of mixed greens topped with grape tomatoes, cucumber, red onion, & croutons served with choice of dressing

9

PEAR & GORGONZOLA

Grilled pear on a bed of mixed greens with crumbled gorgonzola cheese, grape tomatoes, & house candied pecans served with a poppy seed dressing

16

CLASSIC COBB SALAD

A bed of mixed greens with chopped bacon, grape tomatoes, hard boiled egg, avocado, diced onion & crumbled bleu cheese & served with choice of dressing & choice of crispy or grilled chicken

16

CLASSIC CAESAR SALAD

Chopped romaine, shaved parmesan, croutons, & grape tomatoes tossed in a creamy Caesar dressing

10

CHEF SALAD

A bed of mixed green with pinwheels of deli sliced ham & turkey, Swiss & cheddar cheeses, cucumber, grape tomatoes, red onion, croutons & choice of dressing

14

SIDES

Potato of the Day 5

Veggie of the Day 6

Side Caesar 7

Side House Salad 6

Rice Pilaf 5

Fries 6

Waffle Fries 6

House Chips 4

ADD TO ANY SALAD

Grilled or Crispy Chicken 6

(6)Blackened or Grilled Shrimp 10

Blackened or Grilled Tuna 12

Blackened or Grilled Salmon 14

sandwiches

ALL SANDWICHES ARE SERVED WITH CHOICE OF HOUSE MADE
CHIPS, FRIES, OR WAFFLE FRIES

BARN FIRE BURGER

1/2 lb. black angus burger topped with BBQ sauce, pepper jack & cheddar cheese, crispy bacon, deep fried jalapenos & haystack onions served on a pretzel bun

17

SWEET CHILI TUNA STEAK

Tuna steak marinated in teriyaki sauce, grilled to medium, topped with sweet Asian chili slaw served on a brioche bun with a side of wasabi aioli

18

RUEBEN

Thinly sliced beef, sauerkraut, & Swiss cheese served on thick cut marble rye bread with 100 island

15

PHILLY STYLE CHEESESTEAK

Shaved beef tossed with peppers & onions, and topped with American cheese served on a soft sub bun

16

HOUSE BURGER

1/2 lb. black angus burger cooked to your liking, choice of cheese on a brioche bun served with lettuce, tomato, & red onion

15

MEATBALL SUB

Homestyle Italian meatballs in a smooth Italian sauce, topped with provolone cheese then served on a soft sub bun

12

GRILLED SPICY ITALIAN SAUSAGE

Spicy Italian sausage topped with peppers & onions, Italian gravy, and provolone cheese served on a soft sub bun

15

CLUB

Our take on the classic club - three slices of thick cut sourdough bread, deli sliced turkey & ham grilled, Swiss & cheddar cheese, candied bacon, lettuce & tomato with a garlic aioli

15

CHICKEN SANDWICH

Grilled or crispy chicken breast served with American cheese, lettuce, tomato, & red onion served on a brioche bun with garlic aioli

13

Make it Italian - add parmesan & Italian gravy 2

CHICKEN SALAD

Served on a croissant with lettuce & tomato or served on a bed of lettuce.

CHOICE OF CHICKEN SALAD;

Spring Fresh - chef's classic house made recipe

Lemon Basil - fresh basil & lemon

Golden Perfection - Curry, honey, pecans, & golden raisins

14

entrees

SERVED TUESDAY THROUGH SATURDAY 4PM - 8PM
ALL ENTREES ARE SERVED WITH A HOUSE SALAD WITH CHOICE OF
DRESSING, A WARM ROLL & WHIPPED BUTTER

CHICKEN OSCAR

Sauteed & Lightly Breaded chicken breast topped with crab meat & grilled asparagus smothered in a hollandaise sauce and served with rice pilaf

28

MARYLAND STYLE CRAB CAKES (GF)

Crab meat blended with diced red peppers, chives, & mashed potatoes, pan seared & served with rice pilaf over a cajun cream sauce

28

VEAL PARMIGIANA

A tender cut of veal, breaded with italian style bread crumbs, topped with italian gravy & mozzarella cheese then baked, served with a side of fettucine alfredo

28

LOLLIPOP PORK CHOP

Pan seared french style pork chop. herb crusted & seared to perfection then topped with a brandy glaze & served with whipped sweet potatoes

32

SEA SCALLOPS

Bacon wrapped sea scallops, pan seared & served on a bed of fresh spinach with rice pilaf then finished with a white balsamic reduction

40

SHRIMP & GNOCCHI

Six jumbo shrimp & spicy andouille sausage sauteed and tossed with potato dumplings in a saffron & roasted tomato cream sauce

28

RATATOUILLE

A vegetarian favorite - sauteed eggplant, zucchini, yellow squash, white onion, & roma tomato with herbs in a rich italian gravy served with rigatoni

24

BLACKENED SALMON

Fresh salmon, pan seared with blackening spice, topped with a pineapple salsa & served with rice pilaf

28

FILET MIGNON

Pans seared to your liking, topped with herb compound butter and served with the house potato of the day

8oz - 32

12oz - 50

12 OZ RIBEYE

Grilled to your preferred temp & served with the house potato of the day

35

STEAK ADDITIONS

Sauteed Mushrooms 4

Sauteed Onions 3

Gorgonzola Crumbles & Balsamic Reduction 5

dessert

CHOCOLATE BOURBON & SALTED CARAMEL MOUSSE

A decadent chocolate bourbon mousse blended with salted caramel

9

VANILLA CREAM BRULEE

A smooth and silky vanilla custard topped with a crispy caramelized sugar coating & fresh berries

9

TIRAMISU

An italian classic - made with layers espresso dipped lady finger cookies, smooth mascarpone cream with a hint of amaretto then dusted with cocoa

10

CHEESECAKE

Chef Chaz's classic recipe - thick, rich, creamy, & ever changing variety
ask your server for our current selection

10

**CONSUMING RAW OR UNDERCOOKED MEAT,
POULTRY, SHELLFISH, SEAFOOD, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

wednesday night

FRIED CHICKEN

White, dark or mixed hand battered fried chicken served with choice of two sides & a jalapeno cheddar cornbread muffin

2PC \$15

4PC \$18

CHICKEN & WAFFLES

Choice of 2PC (white, dark or mixed) fried chicken or chicken tender strips served with a jalapeno cheddar waffle, maple syrup and choice of two sides

\$18

SIDES

Veggie of the Day

Potato of the Day

Side Salad

Caesar Salad

Fries

Waffle Fries

Chips

Mashed Potatoes with Gravy

seafood friday

5PM - 8PM

ALL ENTREES ARE SERVED WITH A SIDE
HOUSE SALAD WITH CHOICE OF DRESSING

FISH & CHIPS

Beer battered Cod, choice of fries or chips, house slaw, tartar, lemon & jalapeno cheddar cornbread muffins

19

HOUSE CRAB CAKES

Chef's signature crab cakes served with rice pilaf

*GF

26

CAJUN SHRIMP & FETTUCINE

Sauteed shrimp in a Cajun cream sauce tossed with fettucine

24

FRESH SEAFOOD FEATURE OF THE WEEK

Ask your server for Chef's weekly feature

*market price will vary

brunch

SERVED SUNDAY
10AM - 2PM

4 EGG OMELET

Choice of bacon, sausage or ham & choice of cheese served with fresh fruit & slice of grilled Texas toast

12

QUICHE DE JOUR

A classic egg quiche in a deep dish crust served with fresh fruit

*ask your server for the flavor of the day

12

BISCUITS & GRAVY

2 freshly baked buttermilk biscuits smothered with our homemade sausage gravy served with home fried potatoes & side of fruit

13

CLASSIC EGGS BENEDICT

Grilled English muffin with sliced ham & 2 poached eggs smothered with creamy hollandaise sauce served with fresh fruit

14

CRUNCHY FRENCH TOAST

Topped with powdered sugar served with whipped butter & syrup

12

BELGIAN WAFFLES

Served with maple syrup, whipped butter & choice of bacon or sausage

12

BELGIAN WAFFLES & BERRIES

With topping & fresh berries

11

SIDES

Fresh Fruit 5

Home Fried Potatoes 5

Grilled Texas Toast with Whipped Butter & Jam 5

2 Eggs Your Way 4

Bacon 3

Ham 4

Sausage 3

Biscuit with Whipped Butter & Jam 2

DRINKS

Milk 2

Orange Juice 2

House Mimosa 8

cocktails

COUNTRY CLUB SMASH

Mint & lemon muddled with simple syrup, your choice of bourbon, shaken with ice and topped with club soda

ORANGE MULE

Jameson Orange and Barritts Ginger Beer over ice with an orange slice served in a copper mug

COSMO

Absolut Citron and Cointreau shaken on ice with splash of cranberry, served up with an orange twist

PCC SHAKE UP

Tito's Vodka, simple syrup, and lemons shaken and served over ice

FRENCH 75

Hendricks Gin, fresh lemon juice, splash of simple syrup, topped with Lamarca Prosecco & a lemon twist

BRANDY ALEXANDER

E&J Brandy, crème de cocoa & heavy cream topped with whipped cream and a sprinkle of nutmeg

BOURBON MULE

Your choice of bourbon and Barritts Ginger Beer over ice with fresh lime wedges served in a copper mug

TITO'S VCR

Tito's Vodka, cranberry juice & Redbull served over ice in a pint glass

WHISKEY SOUR

A classic sour - your choice of bourbon, fresh lemon juice, simple syrup & egg whites

BETH'S SMOKEY BLOODY MARY

St. George Green Chili Vodka, Smokey Tabasco, Sweet & Spicy pickle juice, white pepper, lemon wedge & a jumbo shrimp with Tajin

MOJITO

Mint, lime & simple syrup muddled, Bacardi Rum, topped with club soda

GOLDEN RUSSIAN

Licor 43, Stoli Vanilla Vodka & heavy cream on the rocks

BLUEBERRY POMA MULE

Stoli Blueberry Vodka, Poma Liqueur & Barritts Ginger Beer with a lemon wedge served in a copper mug

LEMON DROP MARTINI

Absolut Citron, simple syrup & Cointreau shaken until frothy & served up with a sugar rim

STRAWBERRY G&T

Tanqueray Gi, tonic & strawberry puree over ice with a lemon wedge

APEROL SPRITZ

Brut Prosecco, Aperol, & Club Soda served on ice with a orange wedge