

TWO  **25**

STEAKS ✦ PASTA ✦ PIZZA

**POLISHED CASUAL DINING
IN DOWNTOWN PEORIA**

LUNCH

MONDAY – FRIDAY

11 TO 2

DINNER

OPEN SIX DAYS A WEEK AT 4:30

MONDAY – THURSDAY

LAST SEATING AT 9

FRIDAY & SATURDAY

LAST SEATING AT 10

FIRST COURSE

CALAMARI

Tender squid hand-crusted w/ Japanese breadcrumbs and flash fried, served w/ housemade marinara and chipotle aioli

10

SHRIMP COCKTAIL

Perfectly boiled jumbo shrimp, chilled crisp and served w/ our housemade fresh horseradish sauce and pickled baby vegetables

14

STEAMED MUSSELS

Blue Chilean mussels poached in white wine, garlic, spinach, roma tomatoes and fresh lemon. served with crustinis

10

BAKED BRIE

Buttery soft cheese wrapped in delicate phyllo dough, baked golden brown and served w/ our lingonberry preserves, fresh fruit and toasted crustinis

SINGLE 7 DOUBLE 11

CHEESE & FRUIT PLATE

An array of artisan cheeses, fresh fruit and crackers

9

TWO25 SCALLOPS

Jumbo sweet diver scallops pan seared and served atop sesame seaweed salad w/ scallion soy vinaigrette and chile oil drizzle

15

CRAB & ARTICHOKE GRATIN

House marinated artichoke hearts and jumbo crab meat baked in a rich romano cream sauce, topped w/ herbed breadcrumbs

9

SOUP & SALAD

FRENCH ONION

Caramelized sweet onions simmered in a robust red wine beef broth topped w/ toasted crouton and melted gruyere cheese

6

LOBSTER BISQUE

Tender poached lobster meat in a rich cream broth accented w/ sherry, topped w/ a crab mascarpone profiterole (Fri and Sat only)

7

HOUSE

Savory blend of mixed greens and iceberg lettuce w/ radishes, cucumbers, roma tomatoes and red onions, choice of dressing

CHICKEN 10

SALMON 12

PEAR

Assorted mixed greens w/ candied walnuts and sweet cranberries, topped w/ crumbled gorgonzola and Anjou pears, served w/ strawberry vinaigrette

CHICKEN 12

SALMON 14

CAESAR

Crisp romaine, grated Romano and crunchy housemade croutons tossed w/ traditional anchovy caesar dressing

CHICKEN 11

SALMON 13

HAND TOSSED PIZZA

Our gourmet housemade pizza dough is made fresh daily from our chef's own personal recipe.

VEGGIE GARDEN

Mushrooms, black olives, spinach, onions, green peppers and our housemade marinara sauce

14

WHITE PIE

Extra virgin olive oil, ricotta cheese, spinach, house-marinated artichoke hearts and fresh garlic

15

3 CHEESE PESTO ITALIANO

Basil pesto, mozzarella, parmesan, and Romano cheese

14

ARTICHOKE CHICKEN

Chicken, house-marinated artichoke hearts and a hint of garlic w/ extra virgin olive oil

16

GRECIAN

Spinach, feta, roma tomatoes, and black olives over our housemade marinara

13

CLASSICO

Fresh mushrooms, pepperoni, Italian sausage, onions and green peppers w/ our housemade marinara

13

BUILD YOUR OWN

Mushrooms – Feta Cheese – Spinach – Onions – Garlic – House Marinated Artichoke Hearts – Black Olives Peppers – Chicken – Pepperoni – Italian Sausage – Ham – Jalapeno Peppers – Pepperoncinis – Bacon

CHEESE 9 ADDITIONAL TOPPING 2

PASTA

Served w/ house salad and fresh baked bread. Substitute a Pear or Caesar salad for 4 dollars.

SEAFOOD CARBONARA

Diver scallops, jumbo shrimp, hand picked crab, roma tomatoes, and broccoli in a parmesan cream sauce w/ smoked bacon and farfalle pasta
29

FETTUCCINE AL CHAMPIGNON

Pan seared chicken breast w/ sautéed mushrooms in a toasted walnut cream sauce, served over spinach and egg fettuccine
21

PESTO CHICKEN

Pan seared chicken, roma tomatoes and broccoli in a basil parmesan cream sauce, served over farfalle pasta
19

CHICKEN & ARTICHOKE FETTUCCINE

Pan seared chicken, house-marinated artichoke hearts, sun dried tomatoes and spinach simmered in a white wine lemon sauce w/ fresh herbs and perfectly cooked egg and spinach fettuccine
20

MAIN COURSE

Served w/ house salad and fresh baked bread. Substitute a Pear or Caesar salad for 4 dollars.

RACK OF LAMB

All natural Australian lamb rack rubbed w/ fresh herbs, served w/ a roasted red pepper demi glace, steamed asparagus and 30 layer potato au gratin
33

BEEF MEDALLIONS AU PORTO

Twin medallions of filet mignon pan seared w/ a port wine reduction, served w/ garlic mashed potatoes and sautéed green beans and button mushrooms
30

CHICKEN LIMONE

Two herb dusted pan seared chicken breasts, sautéed house marinated artichoke hearts in a tarragon vermouth butter sauce, served w/ garlic mashed potatoes and asparagus
20

WASABI PEANUT CRUSTED SEA BASS

A Two25 original. Chilean sea bass encrusted w/ fresh wasabi and honey roasted peanuts, served over rice noodles w/ julienne vegetables, snow peas and shiitake mushrooms in a sweet Thai chili sauce
29

TWO25 SCALLOPS

Jumbo sweet diver scallops pan seared and served atop sesame seaweed salad w/ soy vinaigrette and drizzled w/ chile oil
30

DIJON CRUSTED SALMON

Atlantic salmon fillet crusted w/ dijon and fresh horseradish root panko crumbs, served w/ garlic mashed potatoes and julienne vegetables
22

PAN SEARED ATLANTIC SALMON

Hand trimmed and pan seared to perfection and served w/ a citrus beurre blanc w/ fresh basil, served w/ sun dried tomato rice pilaf and steamed asparagus
20

CHAMBORD GLAZED DUCK BREAST

Boneless breast of duck, pan seared and finished w/ a lingonberry chambord reduction, served w/ spice glazed baby carrots and 30 layer potato au gratin
28

MEAT & POTATOES

Served w/ house salad and fresh baked bread. Substitute a Pear or Caesar salad for 4 dollars.
Also served w/ your choice of garlic mashed potatoes, 30 layer au gratin, rice pilaf or jasmine rice.
Vegetable selections are a la carte and prepared to order.

NEW YORK STEAK FROMAGE

Broiled hand-cut NY strip generously covered w/ smoked bacon and gorgonzola, drizzled w/ a port wine reduction
14 oz 28 18 oz 32

FILET MIGNON

Hand-cut 8 oz tenderloin broiled and topped w/ bordelaise
29

RIBEYE

Hand-cut, heavily marbled USDA prime ribeye charbroiled and served w/ au jus
14 oz 29 20 oz 39

PEPPERCORN STRIP

Hand-cut certified angus beef rubbed w/ cracked black pepper and broiled to your liking
14 oz 25 18 oz 29

STEAK FRITES

Hand-cut certified angus beef charbroiled to your liking w/ bordelaise and housemade french fries
14 oz 25 18 oz 29

VEAL CHOP

Pan seared 14 oz bone-in veal chop crusted w/ fresh herbs, served w/ spice glazed baby carrots and roasted garlic mashed potatoes
39

BISON

North American Bison Cooperative provides us w/ a tender 14 oz ribeye charbroiled to your liking, served w/ ancho chili demi glace
42

FROMAGE ANY STEAK FOR \$3

DON'T SEE WHAT YOU ARE LOOKING FOR? CHEF RYAN CAN CUT YOUR STEAK SELECTION TO ORDER BY WEIGHT – ASK YOUR SERVER FOR DETAILS.

SIDES

All sides are portioned to share.

Spice Glazed Baby Carrots – 6

Steamed Asparagus – 6

Sautéed Green Beans and Button Mushrooms – 6

Sautéed Button Mushrooms – 6

Roasted Garlic Mashed Potatoes – 4

30 Layer Potato Au Gratin – 6

Housemade French Fries – 4

Jasmine Rice – 4