


Meridian Valley Country Club


DINING


menu

APPETIZERS


Philly Cheesteak Quesadilla 16
shaved prime rib, caramelized onion, roasted red bell pepper, mushroom, & pepperjack cheese
Add Avocado 2


Thai Shrimp Lettuce Wraps  14
ginger & tamari marinated shrimp; bibb lettuce, shredded carrot, bean sprout, cucumber, watermelon radish, & peanut sauce


Spicy Tuna Poke Stack  16
crispy sushi rice, avocado, cucumber, roasted nori, pea shoot, sriracha aioli

Hummus Platter  12
fire grilled pita, kalamata olive tapenade, cucumber, blistered cherry tomato, & feta crumbles
*Ask server for current Hummus flavor



Beef Slider Duo 9
Bacon jam, arugula, lemon garlic aioli, white cheddar, on a brioche bun

Crispy Artichokes  9
herbed panko breadcrumbs & lemon garlic aioli

Fire Grilled Wings  12
Buffalo sauce or honey siracha



Fried Mozzarella Bruschetta  10
herbed panko bread crumb, basil oil, balsamic reduction, cherry tomato relish, & micro basil



GREENS

House Salad   6 / 9
Mixed greens, english cucumber, shredded carrot, cherry tomato, red radish, and shaved parmesan

Caesar Salad 6 / 9
House made dressing, romaine, shaved parmesan, croutons, and lemon

Iceberg Wedge 10
House made bleu cheese dressing and crumbles, iceberg, cherry tomato, bacon, and crispy onion

Chop Chop   14
romaine, red onion, garbanzo bean, pepperoncini, roasted red bell pepper, cherry tomato, black olive, cucumber, feta crumble, & house made balsamic vinaigrette

Spinach Berry   14
seasonal berries, red grape, mandarin orange, toasted almond, blue cheese crumbles, & house made poppy seed vinaigrette

Taco Bowl 18
seasoned ground beef, fried flour tortilla, shredded iceberg, pico de gallo, avocado, black olives, queso fresco, & chipotle ranch dressing

Add Chicken 8 / Shrimp 12 / Beef Tenderloin 16 / Salmon 18

**Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food born illness

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CLASSIC FAVORITES

Prime Rib Dip 18

Herb rubbed, slow roasted and shaved; caramelized onion, horseradish-chive havarti, on a toasted baguette

MVCC Burger* 18

Blend of ground brisket and short rib, fire grilled with lemon garlic aioli, bibb lettuce, tomato, red onion, white cheddar on a toasted brioche

Add Bacon 2 | Avocado 2 | Egg 1

Pork Tenderloin Banh Mi 16

five spice rubbed & seared; pickled daikon & carrot, cucumber, jalapeno, cilantro, & sriracha aioli

Caprese Melt  15

toasted sourdough, fresh mozzarella, pesto aioli, arugula, balsamic reduction

Lamb Gyro 16

fire grilled pita, cucumber, shredded iceberg, tomato, red onion, & tzatziki sauce

Fish & Chips 18

Alaskan cod, beer battered and fried, with broccoli slaw, house made tarter, and lemon

MVCC Clubhouse 18

Shaved turkey, ham, bacon, bibb lettuce, tomato, mayo, white cheddar and Swiss

Crispy Chicken Sandwich 17

honey sriracha, black pepper & red onion slaw, & toasted brioche bun

SPECIALTY PIZZAS

Wild Mushroom  19

ricotta, garlic cream, spinach, & truffle oil

Spicy Italian 20

salami, prosciutto, pepperoni, spicy capicola, & shaved parmesan

Margherita  18

pesto, fresh mozzarella slices, cherry tomato, & basil

Build Your Own

14" Club-Made And Hand-Tossed Dough 16

[10" Pizza Dough Available]

Each Topping 1

Pepperoni
Italian Sausage
Ham
Chicken
Ground Beef
Salami
Bacon

Black Olives
Kalamata Olives
Black Olives
Jalapenos
Anchovies
Tomatoes
Sun-dried tomatoes

Pineapple
Mushrooms
Onions
Olive Oil
Fresh Herbs
Garlic
BBQ Sauce
Ranch

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