

MERIDIAN VALLEY COUNTRY CLUB

APPETIZERS

CHEESE PLATE 16

A Selection of Three Artisan Cheeses with Assorted Accompaniments

CRAB AND CORN DIP 20

Dungeness Crab and Sweet Corn in a Cream Cheese Dip with Grilled Sourdough

NACHOS 12

House Made Chips, Pinto Beans, Cheese Blend, House Pickled Jalapenos, Pico De Gallo, Guacamole and Sour Cream
Add Barbacoa or Chicken \$5

SWEET CHILI GARLIC POPCORN CHICKEN 12

Fried Chicken Bites, Thai Wing Sauce, Sesame, Green Onion, Black Garlic Aoli

MVCC SLIDERS 5 ea or 3 for 12

Mini burger with cheddar cheese, grilled onions, pickles, and special sauce served on a Macrina bun

AVOCADO TOAST 9

Ginger-Orange Avocado Spread, House Pickled Onion, Humboldt Fog Cheese and Furikake on Toasted Macrina Bread

RED CURRY MUSSELS 15

1 lb. of Mussels Cooked in Coconut Red Curry Broth, Topped with Mango Salsa and Served with Grilled Flatbread

FIELD OF GREENS

HOUSE SALAD Starter 6 Entree 9

Mixed Greens, Tomato, Cucumber and Shredded Cheese with Choice of Dressing

CAESAR SALAD* Starter 6 Entree 9

Romaine Hearts, Traditional Caesar Dressing, Croutons, Shaved Parmesan Cheese and Lemon

STEAK SALAD* 20

Mixed Greens Tossed in Worcestershire Vinaigrette and Topped with Grape Tomatoes, Whatcom Blue Cheese, Focaccia Croutons, Bacon, Mama Lil's Peppers and Molasses Glazed Steak Bites

HAWAIIAN SALAD 17

Teriyaki Chicken, Pineapple, Macadamia Nuts, Mango, Ginger Sesame Dressing

CRAB LOUIE 26

Dungeness Crab, Soy Marinated Egg, Shaved Asparagus, Grape Tomatoes, Avocado and Gochujang Louie Dressing on a Bed on Iceberg Lettuce

SEARED AHI SALAD 19

Seared Ahi Tuna, Cucumbers, Scallions, Sesame Seeds, Avocado and Red Peppers on a Bed of Mixed Greens Tossed in Carrot-Ginger Dressing

CHICKEN CURRY SALAD 16

Curry Roasted Chicken, Sugar Snap Peas, Almonds, Cherry Tomatoes, Bell Peppers and Egg Over Mixed Greens Tossed in Creamy Curry Dressing

HEIRLOOM TOMATO SALAD 14

Heirloom Tomatoes, Shaved Walla Walla Onion, Oregon Blue Cheese, Pistachios, Olive Oil, and Balsamic Vinegar

Add Your Choice of the Following To Any Menu Item

Grilled Chicken Breast 6 Prawns 12 Grilled Salmon Fillet 12 3 oz Dungeness Crab 16

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

PIZZA

14" Club- Made and Hand Tossed Dough 13

10" Gluten Free Pizza Dough Available
Additional Toppings .75 each

Pepperoni	Pineapples	Olive Oil
Italian Sausage	Mushrooms	Fresh Herbs
Ham	Onions	Garlic
Chicken	Sun Dried Tomatoes	BBQ Sauce
Ground Beef	Kalamata Olives	Ranch
Salami	Mixed Bell Peppers	
	Jalapenos	
	Anchovies	

SANDWICHES

Served with Your Choice of Fries, Sweet Potato Fries, Coleslaw, House-Made Chips,
Fruit Cup, House Salad, or a Cup of Soup Du Jour
Gluten Free Bun .50

FRIED CHICKEN SANDWICH 15
Macrina Bun, Black Pepper Aioli, Pickle Slaw
Add Hot Honey .50

FRIED CHICKEN SANDWICH KFC STYLE 15
House Buttermilk Fried Chicken, Spicy Korean Fried Chicken Sauce, Kimchi, Spicy
Pickles, Macrina Bun

MVCC CLUBHOUSE SANDWICH 14
Ham, Turkey, Bacon, Cheddar and Swiss Cheese, Layered Between 3 Slices Of Bread
with Lettuce, Tomato, and Mayo

FRENCH ONION DIP 15
House Cooked Roast Beef, Caramelized Onions and Gruyere Cheese on a Macrina Roll,
with French Onion Jus
Add Sautéed Mushrooms 1

MAPLE VALLEY SANDWICH 11
Maple Marinated Tofu, Dijionaise, Heirloom Tomatoes, Arugula, and Grilled Sweet
Onion on Macrina Cider Wheat Bread

MVCC BURGER 14
1/2 Pound Fresh Chuck Burger, Cheddar Cheese, Special Sauce, Arugula, Tomato, Onion,
and Pickles on a Macrina Bun

BACON MUSHROOM BURGER 15
1/2 Pound Burger, Roasted Garlic Butter Wild Mushrooms, Gruyere Cheese, Arugula,
Black Pepper Aioli, and Honey Pepper Bacon on a Macrina Bun

BLTA 12
Applewood Smoked Bacon, Iceburg Lettuce, Tomato, Avocado, Roasted Garlic Aioli on
Toasted Macrina Sourdough

19TH HOLE SPECIALTIES

FISH & CHIPS 15
Beer-Battered Cod Served With French Fries, Coleslaw, Lemon, and Tartar Sauce

GRILLED SALMON 20
Wild Salmon, Lemon-Chive Butter, Parmesan Quinoa Cake, Seasonal Vegetables

VEGETABLE GNOCCHI 18
Potato Gnocchi, Tomatoes, Zucchini, and Chard, Topped with Parmesan Cheese
Add Chicken 6 Add Salmon or Prawns 12

GRILLED NEW YORK STEAK 45
12 oz Prime New York, Roasted Corn Salad, Grilled Onion, Chipotle-Orange Butter

A service charge of 18% is automatically applied to food and beverage purchases. 100% of these charges
goes to your food & beverage staff in the form of wages, benefits, and other incentives