

MERIDIAN VALLEY COUNTRY CLUB

Appetizers

CHEESE PLATE

A Selection of Three Artisan Cheeses with Assorted Accompaniments 16

CRAB AND CORN DIP

Dungeness Crab and Sweet Corn in a Cream Cheese Dip with Grilled Sourdough 20

SWEET CHILI GARLIC POPCORN CHICKEN

Fried Chicken Bites, Thai Wing Sauce, Sesame, Green Onion, Black Garlic Aioli 12

MVCC SLIDERS *

Mini Burger with Cheddar Cheese, Grilled Onions, Pickle, and Special Sauce Served on a Macrina Bun
5 Each or Three for 12

AVOCADO TOAST

Ginger-Orange Avocado Spread, House Pickled Onion, Humboldt Fog Cheese and Furikake on Toasted Macrina Bread 9

RED CURRY MUSSELS

1lb. of Mussels Cooked in Coconut Red Curry Broth, Topped with Mango Salsa and Served with Grilled Flatbread 15

Field of Greens

HOUSE SALAD

Mixed Greens, Tomato, Cucumber and Shredded Cheese with Choice of Dressing
Starter 6 Entree 9

CAESAR SALAD *

Romaine Hearts, Traditional Caesar Dressing, Croutons, Shaved Parmesan Cheese and Lemon
Starter 6 Entree 9

STEAK SALAD *

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 20

WALDORF WEDGE SALAD

Iceberg Wedge Topped with Honey Yogurt Dressing, Fresh Apple, Celery, Walnuts and Grapes 12

CRAB LOUIE

Dungeness Crab, Soy Marinated Egg, Shaved Asparagus, Grape Tomatoes, Avocado and Gochujang Louie Dressing on a Bed of Iceberg Lettuce 26

SEARED AHI SALAD

Seared Ahi Tuna, Cucumbers, Scallions, Sesame Seeds, Avocado and Red Peppers on a Bed of Mixed Greens Tossed in Carrot-Ginger Dressing 19

CHICKEN CURRY SALAD

Curry Roasted Chicken, Sugar Snap Peas, Almonds, Cherry Tomatoes, Bell Pepper and Egg over Mixed Greens Tossed in a Creamy Curry Dressing 16

ADD YOUR CHOICE OF THE FOLLOWING TO ANY MENU ITEM:

Grilled Chicken Breast 6

Prawns 12

Grilled Salmon Fillet 12

3 oz Dungeness Crab 12

Pizza

14" CLUB-MADE AND HAND TOSSED DOUGH

Additional Toppings are .75 each

Choice of Pepperoni, Italian Sausage, Ham, Chicken, Ground Beef, Salami, Pineapples, Mushrooms, Onions, Sun Dried Tomatoes, Kalamata Olives, Mixed Bell Peppers, Jalapenos, Anchovies, Olive Oil, Fresh Herbs, Garlic, BBQ Sauce, Ranch. 13

10" Gluten Free Pizza Dough Available

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

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Sandwiches

Served with your choice of Fries, Sweet Potato Fries, Coleslaw, House-made Chips, Fruit Cup, House Salad, or a Cup of the Soup du Jour.

FRIED CHICKEN SANDWICH

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

FRIED CHICKEN SANDWICH KFC STYLE

House Buttermilk Fried Chicken, Spicy Korean Fried Chicken Sauce, Kimchi, Spicy Pickles, Macrina Bun 15

MVCC CLUBHOUSE SANDWICH

Ham, Turkey, Bacon, Cheddar and Swiss Layered Between Three Slices of Toasted Bread with Lettuce, Tomato and Mayo 14

FRENCH ONION DIP

House Cooked Roast Beef, Caramelized Onions and Gruyere Cheese on a Macrina Roll with French Onion Jus 15

Add sauteed mushrooms for an additional 1.

GRILLED CHICKEN SANDWICH

Roasted Pepper Aioli, Sammish Bay Herb Gouda, Grilled Chicken and Arugula on Macrina Focaccia Bread 15

BLTA

Applewood Smoked Bacon, Iceberg Lettuce, Tomato, Avocado and Roasted Garlic Aioli on Toasted Macrina Sourdough 12

ITALIAN SANDWICH

Macrina Focaccia Bread, Olive Tapenade, Grilled Zucchini, Tomato and Fresh Mozzarella 13

FISH SANDWICH

Beer Battered Cod, Cheddar Cheese, Tartar Sauce, Lettuce, Tomato on a Macrina Bun 15

MVCC BURGER *

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

WASHINGTON BURGER *

1/2 Pound Fresh Chuck Burger Topped with Sammish Bay Herb Gouda, Tomato Jam, Arugula, Grilled Walla Walla Onions and Roasted Garlic Aioli on a Macrina Bun 15

Add avocado, grilled onions, fried egg, or bacon for an additional 1 each.

Gluten free bun .5

19th Hole Specialties

FISH & CHIPS

Beer-Battered Cod Served with French Fries, Coleslaw, Lemon, and Tartar Sauce 15

GRILLED SALMON

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

20

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