

MERIDIAN VALLEY COUNTRY CLUB

Appetizers

ROASTED CORN AND CHORIZO DIP

Poblano Peppers & Roasted Corn in a Creamy Dip Served with Tortilla Chips 13

CHILI GARLIC PRAWNS

Sweet Soy, Crushed Peanuts, Cilantro and Lime garnish 18

MVCC SLIDERS *

Three Mini Burgers, Macrina Brioche Bun, Bacon, Cheddar, Pickle, Smoked Tomato Aioli 12

MVCC WINGS

House-Cooked Wings, Celery & Carrots with
Choice of Buffalo Wing Sauce or BBQ Sauce 11

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

AKAUSHI STEAK SALAD *

Marinated Akaushi Steak Bites, Romaine Lettuce, Smoked Blue Cheese, Marinated Tomatoes, Crispy Onions,
Tossed in a Roasted Shallot Vinaigrette 19

BIRD & THE BEES

Grilled Chicken, Blueberries, Strawberries, Goat Cheese, Pecans, and Avocado over Mixed Greens tossed in a Honey Citrus
Dressing 16

GARDEN SALAD

Cucumber, Radish, Tomato, Carrot, Corn & Avocado over Mixed Greens. Served with Green Goddess Dressing 16

ADD YOUR CHOICE OF THE FOLLOWING TO ANY MENU ITEM:

Grilled Chicken Breast 6

Prawns 12

Grilled Salmon Fillet 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, Coleslaw, House-made Chips, Fruit Cup, House Salad, or a Cup of the Soup du Jour.

DELI SANDWICH

Choice of Turkey, Ham, Bacon, or Tuna Salad
Choice of Cheddar, Swiss, Havarti or Pepperjack Cheese with Lettuce, Tomato, and Mayo
Half 7 Whole 10

FRIED CHICKEN SANDWICH

Macrina Brioche Bun, Black Pepper Aioli, Pickle Slaw 15

MVCC CLUBHOUSE SANDWICH

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

FRENCH DIP SANDWICH

Sliced Roast Beef and Swiss Cheese on a Fresh Baked Macrina Roll with Au Jus 15

Add sauteed mushrooms or onions for an additional 1.

SEAFOOD ARTICHOKE MELT

Crab, Shrimp, Artichoke Hearts, and Cheese blend served Open Faced on Toasted Sourdough topped with Tomatoes and Cheddar and Jack Cheese 16

MVCC GRILLED CHEESE

Havarti, Gruyere, Beecher's Cheddar, Bacon, Tomato on Macrina Sourdough 12

MVCC BURGER *

½ Pound Fresh Chuck Burger, Fresh Baked Macrina Bun, Cheddar Cheese, Smoked Tomato Aioli, Lettuce, Tomato, Onion, and Pickle Chips 14

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

Gluten free bun .5

SALMON B.L.T.

Grilled Salmon, Bacon, Smoked Tomato Aioli, Lettuce and Tomato on Toasted Macrina Sourdough 18

19th Hole Specialties

FISH & CHIPS

Beer-Battered White Fish, French Fries, Coleslaw, Lemon, and Tartar Sauce 15

FISH TACOS

Ancho Chili Rubbed Cod, Pablano Slaw, and Pico de Gallo on Flour Tortillas with a side of Tortilla Chips. 15

CHICKEN QUESADILLA

Marinated Shredded Chicken, Cheddar and Jack Cheese, Tomato, and Green Onions
Topped with Cotija Cheese, Pico De Gallo, and Sour Cream 13

Add Guacamole 2

HIT IT THIN *

GLUTEN
FREE

Choice of Grilled Salmon Fillet or Chicken Breast
Seasonal Vegetables Cooked with Olive Oil and Light Seasoning

Salmon 18 Chicken 16

SUMMER PASTA

Sweet Corn, Bacon, Tomato, Zucchini, and Fresh Herbs over Gemelli Pasta, Topped with Feta Cheese 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.