

MERIDIAN VALLEY COUNTRY CLUB

Appetizers

BUTTERMILK FRIED CALAMARI

Calamari Steak Strips, Jalapeno Slices, Thai Basil Tartar Sauce 15

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

MVCC WINGS

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

AVOCADO TOAST

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

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

WAGYU STEAK SALAD *

Grilled Wagyu Steak, Cherry Tomatoes, Pickled Red Onion, Smoked Blue Cheese and Avocado
Over A Bed of Mixed Greens Tossed with Chimichurri Vinaigrette 19

CRAB LOUIE

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

NICOISE SALAD

Confit Albacore Tuna, Nicoise Olives, Baby Potatoes, Green Beans, Tomatoes and Soft Boiled Egg
with a Lemon-Caper Vinaigrette 17

ROASTED CHICKEN SALAD

Shredded Garlic Roasted Chicken, Herb Roasted Carrots, Avocado, Cherry Tomatoes,
Sunflower Seeds and Cornbread Croutons
Over Mixed Greens Tossed with Honey Mustard Vinaigrette 16

ADD YOUR CHOICE OF THE FOLLOWING TO ANY MENU ITEM:

Grilled Chicken Breast 6

Prawns 12

Grilled Steelhead 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, 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.

PORK SANDWICH

Lightly Smoked Pulled Pork, Mojo Sauce, Sauteed Sweet Onions, Cilantro and House Pickled Jalapenos on a Macrina Bun 13

BLTA

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

MVCC BURGER *

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

FOGHORN BURGER *

1/2 Pound Fresh Chuck Burger, Humboldt Fog Cheese, Mama Lil's Goat Horn Peppers, Roasted Garlic Aioli and Arugula 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

BABY BACK RIBS

Slow Cooked Pork Ribs, House BBQ Sauce, Mustard Coleslaw and Baked Beans 16

BARBACOA QUESADILLA

Slow Cooked Beef, Queso Fresco, Cheddar-Jack Cheese, House Pickled Jalapenos in a Flour Tortilla with Pico de Gallo and Lime Crema 14

Add Guacamole 2

GRILLED STEELHEAD

Fresh Pacific Coast Steelhead, Arugula Tabouli Salad, Lemon-Dill Yogurt Sauce

20

STEAK FRITES *

Akaushi Flap Steak, Bacon-Blue Cheese Butter, Garlic Fries 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.