

Meridian Valley Country Club

# DINING

menu

## APPETIZERS

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Pulled Pork Quesadilla 14

Fire grilled pineapple, roasted red pepper, caramelized onion, jack cheese, and fresh avocado salsa

Popcorn Shrimp 14

Tempura battered and panko, fried crisp; pickled radish and thai chili aioli

Blackened Tuna 16

Crisp wonton, pickled shallot, fresh avocado salsa, and chili oil

Mediterranean Fire Grilled Pita (V) 12

Pesto, artichoke hearts, kalamata olives, blistered tomato, arugula, roasted shallots, and crumbled feta cheese

Beef Slider Duo 9

Bacon jam, arugula, lemon garlic aioli, white cheddar, on a brioche bun

Crispy Cauliflower (V) 9

Dipped in buttermilk and flour, flash fried; almond romesco sauce

Fire Grilled Wings 12

Buffalo sauce or honey siracha

Fried Lumpia 8

Ground pork, garlic, onion, cabbage, carrot and green onion with pickled cucumber, tamari and chili crisp

## GREENS

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House Salad (V)(GF) 6

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

Southwest (V)(GF) 14

Romaine, black beans, roasted corn relish, cherry tomato, jicama, cotija cheese, avocado, with a cilantro dressing

Mandarin Orange (V)(GF) 14

Romaine, red & Napa cabbage, carrots, radish, bean sprout, cucumber, red bell pepper, toasted almond, with a honey sesame dressing

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

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## CLASSIC FAVORITES

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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 1 | egg 1

Pastrami Reuben 17

Toasted thick marble rye with sauerkraut, swiss, and 1000 island dressing

Avocado Chicken 18

Dijon and thyme marinated, fire grilled, with bibb lettuce, tomato, red onion, chipotle aioli on a toasted brioche bun

Hummus and Spinach Wrap 16

Cucumber, cherry tomato, avocado, red bell pepper, carrot, and radish

Fish & Chips 18

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

Cubano 17

Garlic buttered and griddled with pulled pork, ham, mayo, honey mustard, pickles and swiss

MVCC Clubhouse 18

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

## SPECIALTY PIZZAS

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Margherita 16

Hand-tossed dough topped with pesto, fresh mozzarella cheese, sliced tomatoes and fresh basil

Barbeque Chicken 17

Hand-tossed dough topped with barbeque sauce, cheddar jack cheese, diced chicken, red onion, pickled jalapeno and cilantro

Fig & Prosciutto 19

Hand-tossed dough topped with fig jam, mozzarella cheese, prosciutto, arugula and a balsamic drizzle

Build Your Own

14" Club-Made And Hand-Tossed Dough 15

[(GF) 10" Pizza Dough Available]

Each Topping .75

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

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

