

Meridian Valley Country Club

DINING

menu

APPETIZERS

Birria Nachos 🌱 16

Slow braised beef brisket, oaxaca cheese, pico de gallo, pickled jalapeno, crema, and micro cilantro

Sticky Pork Belly 12

Pineapple chutney, pickled shallot, green onion, and crispy wonton

Blackened Ahi Tuna Tostada** 🌱 16

Pickled shallot, avocado, radish, chipotle crema, and micro cilantro

Dungeness Crab & Artichoke Dip 18

Baked with mayonnaise, onion, parmesan, lemon zest, and warm baguette

Beef Slider Duo 9

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

Crispy Brussels Sprouts 🌱 🌿 12

Heirloom cherry tomato, shaved parmesan, and balsamic reduction

Wild Mushroom Arancini 🌿 10

Olive oil, lemon arugula, smoked gouda, and house made marinera

Fire Grilled Wings 🌱 12

Buffalo sauce or honey siracha

Oven Roasted Meatballs 14

Blend of ground brisket, short rib, and pork; house made marinera, shaved parmesan, and grilled garlic bread

GREENS

House Salad 🌱 🌿 6 / 9

Mixed greens, english cucumber, shredded carrot, cherry tomato, red radish, and shaved parmesan

Fire Grilled Caesar Salad 7 / 10

House made dressing, shaved parmesan, croutons, and lemon

Iceberg Wedge 10

House made bleu cheese dressing and crumbles, iceberg, cherry tomato, honey smoked bacon, and crispy onion

Thai Peanut 🌿 14

Shredded napa cabbage, red cabbage, carrot, radish, edamame, bell pepper, mango, sesame seed, crispy wonton, and a peanut vinaigrette

Northwest 🌿 🌱 15

Baby kale, shaved brussels sprouts, roasted butternut squash, dried cranberry, apple, toasted pumpkin seed, crumbled goat cheese, and a dijon maple vinaigrette

Panzanella 🌿 14

Cherry tomato, grilled crouton, English cucumber, shaved red onion, caper, red bell pepper, shaved parmesan, fresh herbs with a red wine vinaigrette

Add Chicken 9 / Shrimp 12 / Beef Tenderloin 16 / Salmon 18

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

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CLASSIC FAVORITES

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 2 | Egg 1

Italian Grinder 17

Pepperoncini aioli, tomato, red onion, shaved ham, salami, spicy capicola, pepperoni, provolone, shredded iceberg, Italian vinaigrette, on a toasted focaccia

Beef Torta 18

Toasted Cuban bread, bibb lettuce, tomato, pickled jalapeno, avocado, slow roasted brisket, red onion, jicama, cilantro-lime aioli

Grilled & Chilled Chicken Salad Wrap 17

Mayonnaise, celery, onion, red grape, bibb lettuce, toasted pecan, apple, in a spinach flour tortilla

Fish & Chips 18

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

MVCC Clubhouse 18

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

Grilled Cheese  17

Thick sliced sourdough, roasted pear, brie, arugula, fig jam, and caramelized onion

Baja Fish Tacos 18

Blackened Alaskan cod; shredded red cabbage, pico de gallo, chipotle crema, flour tortilla, and micro cilantro

SPECIALTY PIZZAS

Spinach Artichoke 20

Roasted garlic, ricotta cream, sun dried tomato, and gruyere

Spicy Italian 21

salami, prosciutto, pepperoni, spicy capicola, & shaved parmesan

Buffalo Chicken 20

Grilled chicken breast, red & green onion, and blue cheese crumbles

Build Your Own

14" Club-Made And Hand-Tossed Dough 16

Each Topping 1

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

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