

Meridian Valley Country Club

DINING

menu

APPETIZERS

Asada Quesadilla 16

Skirt steak marinated in chipotle, adobo sauce, brown sugar, cumin, chili powder, & lime; shredded pepper jack & avocado salsa

Assorted Cheese Board  16

Beecher's variety; house made rosemary flat bread cracker & seasonal fruit jam

Loaded Poutine  14

Beecher's cheese curd, waffle fries, bacon, green onion, & house made gravy

Button Mushrooms  10

Buttermilk, herb seasoned flour, chive panko bread crumb; club made old bay aioli

Oven Roasted Meatballs 14

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

Steak Diablo 20

Chili powder, coriander, & smoked paprika rubbed beef tenderloin, fire grilled; Cajun tomato cream & griddled garlic bread

Fire Grilled Wings  12

Caribbean jerk dry rub, buffalo or honey sriracha

Coconut Fried Chicken 12

Coconut milk & flour battered; green onion & curried apricot jam

Tempura Shrimp 14

Lightly battered & fried; house slaw & Sakura sauce

Beef Slider Duo 9

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

GREENS

House Salad   6 / 9

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

Caesar 7 / 11

Chopped romaine, club made dressing & crouton, shaved parmesan, lemon

Cobb  14

Chopped iceberg, sliced egg, cherry tomato, green onion, blue cheese crumble & dressing, bacon, avocado

Chilled Sesame Noodle  12

Edamame, red bell pepper, carrot, red cabbage, watermelon radish, & chili garlic oil

Avocado & Kale   12

Roasted chickpea, watermelon radish, pepita, dried cranberries, shredded red beet, & carrot ginger dressing

Persian Cucumber   10

Chili garlic oil, mirin, tamari, & sesame

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 2

Italian Grinder 17

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

Ginger Turkey Burger 16

Breast ground in house & griddled; brioche bun, sriracha mayo, & peanut vinaigrette red cabbage slaw

Crispy Chicken Wrap 18

Flour tortilla, chopped romaine, shredded pepper jack, cherry tomato, bacon, red onion, avocado, & bbq ranch

Fish & Chips 18

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

Curried Egg Salad  14

Toasted croissant & pea shoot

Tuna Melt 16

Caper, lemon, red onion, & bell pepper; choice of bread, bibb lettuce, tomato & Tillamook white cheddar

MVCC Clubhouse 18

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

Grilled Steak Burrito 18

Marinated & fire grilled skirt steak, sliced thin, cilantro lime rice, black beans, shredded pepper jack, sour cream, & avocado salsa

THIN CRUST PIZZA

Breakfast 20

Shredded cheddar, bacon, breakfast sausage, cherry tomato, green onion, & over medium egg

Spicy Italian 21

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

Caprese 20

Roasted garlic infused olive oil, fresh mozzarella, cherry tomato, balsamic reduction, & micro basil

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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