

Meridian Valley Country Club

DINING

Menu

APPETIZERS

Fire Grilled Wings 14 🌿
caribbean jerk, buffalo or honey sriracha

Chorizo & Potato Quesadilla 14
shredded jack, roasted bell pepper, &
green onion; radish, pickled red
onion, crema, & avocado salsa

Loaded Nachos 16 🌿
house fried chips & queso; seasoned
ground beef, black beans, pico,
jalapeno, green onion, radish, crema, &
guacamole

Chicken Gyoza 12
house made filling with ginger &
lemongrass, garlic chili crisp &
tamari

Fried Artichokes 10 🌿
panko breaded, pesto mayo &
lemon

Beef Slider Duo 10
bacon jam, arugula, lemon, garlic mayo,
Tillamook white cheddar, on toasted
brioche bun

Crispy Coconut Chicken 14
velveting breast, battered in coconut milk &
panko; curried apricot jam

Bacon Wrapped Shrimp 18 🌿
fire grilled; radish, mango
salsa, & chipotle mayo

Crispy Calamari 14
buttermilk & seasoned flour;
harissa-garlic mayo & lemon

Beecher's Fried Cheese Curds 12 🌿
beer battered to order; house marinara

GREENS

House Salad 7/10 🌿 🌿
seasonal mixed greens, English cucumber,
rainbow carrot, cherry tomato, radish,
& shaved parmesan

Kale Caesar or Classic 7/10
Club made croutons & dressing, shaved
parmesan, lemon

Taco Salad 20 🌿
seasoned ground beef; shredded iceberg, pico
de gallo, black beans, avocado, jalapeno,
shredded jack, green onion, black olive, &
cilantro; southwest ranch dressing
*GF option available

Black & Blue Wedge 28
blackened & seared beef tenderloin;
cherry tomato, crumbled blue cheese,
crispy onion, bacon, & avocado

Spinach & Berry Salad 15 🌿 🌿
seasonal berries, red grape, mandarin orange,
crumbled feta, toasted almond, & poppy seed
vinaigrette

Spring Nicoise Salad 14 🌿 🌿
sugar snap pea, asparagus, olive variety,
blistered cherry tomato, roasted red pearl
onion, egg; lemon-Dijon 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

DINING

Menu

CLASSIC FAVORITES

Prime Rib Dip 19

herb-rubbed, slow roasted, & shaved;
caramelized onion, horseradish-chive
Havarti, toasted baguette

MVCC Burger* 19

blend of groundbeef brisket & short rib, fire
grilled; lemon garlic mayo, bibb lettuce,
tomato, red onion, Tillamook white cheddar,
toasted brioche bun

Add Bacon 2 | Avocado 2 | Fried Egg 2

Italian Grinder 19

pepperoncini mayo, tomato, red onion,
shaved ham, salami, spicy capicola,
pepperoni, shredded iceberg, provolone,
Italian vinaigrette, & toasted focaccia

Fish & Chips 20

beer battered & fried Alaskan cod;
broccoli slaw, house made tartar, &
lemon

Cubano 18

griddled & pressed; shaved ham,
mojo pork, dill pickles, mayo,
mustard, & Swiss Cheese

MVCC Clubhouse 18

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

Avocado B.L.T 18

rustic sourdough toast, thick cut Daily's
bacon, bibb lettuce, tomato, & lemon
garlic mayo

Add Fried Egg 2

Chimichurri Steak Sandwich 20

marinated skirt steak, fire grilled;
chimichurri mayo, Mama Lil's hot
pepper, crispy shallot, arugula, &
toasted ciabatta

Spicy Grilled Chicken 19

chipotle mayo, butter lettuce, tomato, red
onion, avocado, pepper jack cheese, &
toasted ciabatta

Crispy Buffalo

Cauliflower Tacos 16  

house fried corn tortilla, southwest ranch,
jalapeno, radish, shredded red cabbage,
pickled red onion, cilantro, & avocado

THIN CRUST PIZZA

Spicy Italian 21

clubmade sauce, shredded
mozzarella, salami, prosciutto,
pepperoni, spicy capicola, &
shaved parmesan

Philly Cheesesteak 21

shaved prime rib, Mama
Lil's hot peppers,
caramelized onion, & wild
mushroom; garlic cream
sauce & mozzarella

Puttanesca 20

garlic, olive oil, fresh
mozzarella, artichoke
heart, caper, cherry
tomato, kalamata olive, &
fresh basil

Pizza of the week

Ask your server for more details

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
Jalapenos
Anchovies Tomatoes
Sun-dried tomatoes

Pineapple
Mushrooms Onions
Olive Oil Fresh
Herbs Garlic BBQ
Sauce Ranch

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