

MOON VALLEY COUNTRY CLUB

Starters

JUMBO CHICKEN WINGS

Crispy wings tossed in Frank's Red Hot Sauce (Hot, Med, Mild) or House Made BBQ; served with celery and blue cheese dipping sauce

Half Dozen 8
Full Dozen 13

CHILI NACHOS

Tri color tortilla chips smothered in monterey jack cheese sauce, pico de gallo, jalapenos and then topped with our famous chili 10

SOUTHWEST CHICKEN QUESADILLA

Machaca chicken, fajita peppers, onions, cheddar and jack cheese stuffed inside a crispy tortilla; served with sour cream and salsa 12

THAI RIBS

Slow cooked house braised ribs, flashed and fried, with sweet-n-tangy thai BBQ, Peanuts and Cilantro 12

SHRIMP COCKTAIL

Jumbo Tiger Shrimp (4) with house made horseradish cocktail sauce 12

SPINACH DIP

Non-fat greek yogurt, cream cheese and parmesan with fresh herbs and tri color chips 9

EDAMAME

with ponzo sauce 5

FLATBREADS 7

SPINACH DIP

CHICKEN AND BROCCOLI

CHEESE AND PEPPERONI

Soups And Salads

Add one of the Following to any salad

Grilled Chicken \$6 Grilled Shrimp \$8 6oz Salmon \$10

CAESAR

Chopped romaine, toasted croutons, shaved parmesan cheese tossed with creamy Caesar dressing 8

SUPERFOOD

Kale, baby spinach, dried blueberries, dried cranberries, toasted pepitas, manchego cheese tossed with pomegranate vinaigrette 11

MOON VALLEY

Spring mix, candied pecans, cherry tomatoes, cucumbers tossed with white balsamic vinaigrette 7

COBB

Chopped romaine, chicken, bacon, egg, tomatoes, fresh avocado and crumbled blue cheese with blue cheese dressing 15

SOUP DU JOUR

Ask your server about today's selection.

CHILI

Traditional ground beef and kidney beans.

Cup 4.25 / Bowl 5.75



Sandwiches

BEEF AND CHEDDAR

Shaved prime rib with melted sharp aged cheddar cheese with horseradish cream sauce served on a buttery croissant.
Served with choice of side. 15

BUILD A BURGER

**Choice of: 100% Certified Black Angus Short Rib and Chuck Ground Beef,
Turkey Burger or Chipotle Black Bean Patty 14**

\$1.00 Each

Blue cheese, Cheddar, Provolone,
Swiss, Pepper jack, Havarti,
Caramelized Onions

\$1.00 Each

Avocado, Fried egg

\$1.00

Cold Smoked bacon

\$2.00

Gluten free roll

MOON VALLEY MELT

Chicken breast marinated and grilled topped with caramelized onions, havarti cheese, lettuce, tomato, and herb mayonnaise on toasted focaccia. Served with choice of side 13

TRIPLE DECKER CLUB

Slow roasted ham and turkey, apple wood smoked bacon, lettuce, tomato, avocado with mayonnaise on toasted wheat bread. Served with choice of side 14

THE REUBEN

Thinly shaved corned beef, swiss cheese, sauerkraut and thousand island dressing on toasted marble rye.
Served with choice of side 13

FIFTY / FIFTY

Choice of half a sandwich and cup of soup 9

~ OR ~

Half sandwich and petite mixed greens or caesar salad

Choice of:

Oven Roasted Turkey, Shaved Ham, Grilled Cheese, Tuna Salad, Chicken Salad, or BLT

BUILD YOUR OWN DELI SANDWICH

Full deli sandwich served on your choice of bread or in a lettuce cup. Served with your choice of side 11
(Served with your choice of side)

Choice of:

Oven Roasted Turkey, Shaved Ham, Grilled Cheese, Tuna Salad, Chicken Salad, or BLT

(all sandwiches served with choice of fries (straight or curly), sweet potato fries, house chips, side salad,
cup of soup, fruit, coleslaw or cottage cheese)



Entrées

All Entrees served with choice of Starch and Vegetable

CHICKEN SCALLOPINI

Choose your style

Marsala / Piccata / Parmesan 19

GRILLED AIRLINE CHICKEN

Lemon and rosemary marinated with pan jus 22

FILET MIGNON

Grilled to order with red wine demi 32

Add 6oz. Salmon 10, Grilled Shrimp 8

TENDERLOIN MEDALLIONS

Breaded, broiled, and topped with mozzarella, with brown gravy 24

FETTUCCINI SHRIMP ALFREDO

Classic parmigiano reggiano, white sauce with tiger shrimp 23

GLAZED SALMON

Honey mustard and brown sugar glazed 23

CUT OF THE WEEK

Market price

Check with your server

FRESH CATCH

Market price

Check with your server

Sides

(a la carte \$5)

Starch

Fries

House Chips

Wild Rice Pilaf

Mac and Cheese

Roasted Fingerling Potatoes

Smashed Baby Reds

Vegetable

Broccolini

Asparagus

Haricot Vert

Brussel Sprouts

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Please inform your server if you or anyone in your party has food allergies or special dietary requirements.

February 2017



Chefs Specials

CUT OF THE WEEK

rack of lamb
choice of 2 sides
25

FRESH CATCH

8oz Alaskan halibut
with wild blend rice,
baby carrots, and
lemon beurre blanc
30

Dessert

strawberry cheesecake
with chocolate crust
\$4

cranberry/ white chocolate
bread pudding
\$4

