

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

DEVILED EGGS (GF)

Fresh avocado, roasted red pepper aioli, over a bed of mixed greens 5

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, flashfried, with sweet-n-tangy thai BBQ, peanuts and cilantro 12

SHRIMP COCKTAIL (GF)

Jumbo tiger shrimp (4) with house made horseradish cocktail sauce 12

CARNE ASADA TACOS

Marinated beef tenderloin, flour tortillas, tomatillo salsa verde, shaved cabbage and onions 11

BRUSCHETTA

Focaccia crostini, tomato, fresh mozzarella, olive oil, basil, and balsamic glaze 6

MOON VALLEY PIZZA ROLLS

Pepperoni, ham, sausage, mozzarella, fresh herbs stuffed in an egg roll wrapper, with marinara dipping sauce 7

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 (GF)

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

MOON VALLEY (GF)

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

COBB (GF)

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

SOUP DU JOUR

Ask your server about today's selection.

CHILI

Traditional ground beef, peppers, onions with black, white, and kidney beans.

Cup 4.25 / Bowl 5.75



Sandwiches

All sandwiches served with choice of fries, sweet potato fries, house chips, side salad, cup of soup, fruit, coleslaw or cottage cheese

PHILLY CROISSANT

Shaved prime rib, sautéed peppers and onions, melted swiss served on a buttery croissant 15

BUILD A BURGER

100% Certified Black Angus Short Rib and Chuck Beef or Turkey Burger 14

With lettuce, tomato, onion, pickle, served on a toasted sweet sourdough bun

\$1.00 Each

blue cheese, american, cheddar, swiss, havarti,
caramelized onions, mushrooms, avocado, fried egg

\$2.00

Cold smoked bacon (2)
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 13

TRIPLE DECKER CLUB

Slow roasted ham and turkey, apple wood bacon, lettuce, tomato, avocado with mayonnaise on toasted wheat bread 14

THE REUBEN

Thinly shaved corned beef, swiss cheese, sauerkraut and thousand island dressing on toasted marble rye 13

BUILD YOUR OWN DELI SANDWICH

ALL DELI SANDWICHES SERVED WITH

Lettuce, tomato, mayonnaise and a pickle

WITH CHOICE OF:

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

WHOLE

Full deli sandwich served on your choice of bread or in a lettuce cup 11

FIFTY / FIFTY

Half a sandwich and cup of soup 9

~ OR ~

Half sandwich and petite mixed greens or caesar salad 9

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.



Entrées

All Entrees served with choice of Starch and Vegetable

CHICKEN MARSALA

Pounded thin, flour dusted and seared golden brown with sautéed mushrooms and marsalagravy 18

GRILLED REDBIRD CHICKEN (GF)

AZ local free range chicken breast char grilled, finished with a sweet and tangy prickly pear BBQ 19

FILET MIGNON

Grilled to order with red wine demi32

Add 6oz. Salmon10,Grilled Shrimp 8

PAN SEARED SALMON (GF)

Lemon caper and dill compound butter 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

Wild Rice Pilaf

Mac and Cheese

Roasted Fingerling Potatoes

Smashed Baby Reds

Vegetable

Broccolini

Asparagus

Spaghetti Squash

Bacon Brussel Sprouts

Sautéed Spinach

Pasta

FETTUCCINI SHRIMP SCAMPI

Jumbo tiger shrimp, sautéed shallots and garlic, blistered cherry tomato, tossed in a light white wine butter sauce 22

BUFFALO MAC-N-CHEESE

Elbow macaroni, homemade cheese sauce, buffalo chicken tenders (mild, med, hot) topped with melted blue cheese 15

Dessert

Skillet Cookie with Vanilla Ice Cream 6

Crème Brulée6

Semifreddo Cheesecake of the Week 6

