

STARTERS

CRISPY BRUSSELS	16
caesar peeled parmesan fig balsamic focaccia bread crumb	
HOUSE MEATBALLS	18
veal pork beef san marzano red sauce whipped ricotta	
SW DEVEILED EGGS	14
pico chicharron "crunchies" chipotle aioli	
KOREAN CAULIFLOWER	15
battered+fried cilantro lime gochujang wasabi ranch	
WINGS	17
fried crispy bbq buffalo korean sweet + spicy	
CARNITA QUESADILLA	16
braised pork shoulder pico roasted corn chipotle crema	

FLATBREADS

CHEESY TRUFFLE	15
san marzano red sauce truffled pecorino mixed cheese	
GRILLED BBQ CHICKEN	16
bbq mixed cheese pickled onions chipotle crema chives	
HOT HONEY PEPPERONI	16
san marzano red sauce mixed cheese house hot honey	

GREENS

AHI POKE BOWL	19
wonton cabbage sticky rice green onion ginger avocado cucumbers edamame bang bang sauce furikake spice seaweed	
CAJUN ROASTED SALMON	19
romaine+cabbage mix avocado mango feta almonds crispy wonton cilantro green goddess	
CAESAR	15
romaine peeling parmesan house croutons scratch dressing	
CRISPY CHICKEN COBB	17
romaine bleu crumble hb egg raisins bacon avocado house honey mustard	



ENTREES

AVAILABLE AFTER 5PM THURSDAY - SATURDAY

TOMAHAWK FOR TWO*	
choice of soup or starter salad twice fried duck fat potatoes seasonal vegetables cowboy compound butter house veal demi	
100	

SHAREABLE BANG BANG SHRIMP	17
tempura battered flash fried tossed in a sweet chili aioli furikake spice	
EAST WEST CHICKEN SALAD	17
grilled chicken cabbage, radicchio, pepper mix wontons sweet soy vinigrette	
PRIME GRILLED RIBEYE STEAK FRITES*	40
truffle pecorino fries cowboy compound butter	
PETITE FILET MIGNON*	42
truffle whipped potatoes ceasar brussels veal demi	
SESAME ROASTED SALMON	30
grilled bok choy sticky rice orange sweet chili glaze	
YUCATAN CHICKEN	27
ancho marinated + grilled chicken talo fried potato radicchio hash peruvian green sauce	
SHORT RIB GIARDINIERA	33
open face grilled ciabatta whipped potatoes swiss veal demi house giardiniera vegetables	

GRILL FIFTY NINE

MOON VALLEY COUNTRY CLUB

HANDHELD

CROISSANT COUNTRY CLUB	17
toasted croissant truffle mayo bacon, turkey, ham lettuce + tomato avocado tillamook pepperjack choice of side	
TOASTED TURKEY WRAP	16
sliced turkey lettuce + roasted roma tomatoes mixed cheese chipotle crema avocado choice of side	
ROASTED PRIME RIB DIP	17
slow roasted + shaved prime rib au jus amoroso roll choice of side	
MOON HOUSE BURGER*	18
brie + cheddar chipotle aioli roasted roma tomatoes lettuce balsamic onions hand pattied gold canyon beef choice of side	
GARLIC CHILI SHRIMP TACOS	18
garlic chili sautéed shrimp corn tortilla's cilantro cabbage slaw avocado chips + salsa	
OUT N IN SLIDERS*	18
martin's potato buns 1,000 spread grilled onions lettuce, tomato, pickle cheese house fries	
KONA TACOS	16
24hr braised pork carnitas cilantro cabbage slaw queso fresco chipotle crema avocado chips + salsa	
ARUGULA AVO TOAST	15
country grilled sourdough feta tomatoes arugula cilantro green goddess balsamic reduction	
DOS XX SHRIMP TOAST	16
cajun butter grilled ciabatta	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.