

DINNER at the PARK

STARTERS

SOUP OF THE DAY 6

CLASSIC ONION SOUP with Gruyere, Parmesan & House Made Crouton 6.

BABY ARTICHOKEs Mesquite grilled & served on a bed of Herb Sauce & Watercress 7.

PASILLA PEPPER filled with Cheddar, Jack & Bleu Cheese- grilled - served with Salsa Fresca, Cilantro & Lime 8.

POTATO SKINS fried golden crispy & served with Lemon Chive Sour Cream 7.

TOWER OF ONION STRINGS 6.

FRIED CALAMARI with Spicy Tomato Herb Sauce 9.

FRESH OYSTERS OF THE DAY served over Crushed Ice with Mignonette & Mango Salsa 11.

SMOKED VENISON CARPACCIO with Mustard Sauce and Fresh Horseradish 12.

IRON SKILLET PORTOBELLO MUSHROOM with Laura Chenel Goat Cheese sautéed with Shallots, White Wine & Thyme with Toasted Crostini 7.50

ALDERWOOD SMOKED SALMON House Smoked & served with Capers, Red Onion & Horseradish Cream Sauce 11.

DRUNKEN' STEAMERS Manila Clams & Mussels with Butter, Garlic, Herbs and MacArthur Park Beer 11.

COMBINATION PLATTER (serves for 2 or 4) Potato Skins, Onion Strings, Baby Artichokes & Fried Calamari with Roasted Tomatoes 7./p

SALADS

MAC ARTHUR PARK Baby Iceberg Wedges, Smoked Applewood Bacon, roasted Cherry Tomatoes & Bermuda Onion with House Bleu Cheese Dressing 7.

CAESAR crisp Romaine Heart, Parmigiano Cheese & Creamy Anchovy Dressing 8.

PEAR & GORGONZOLA with Roasted Candied Walnuts and Organic Baby Greens tossed in a Citrus Vinaigrette 7.

ROASTED BEET & LAURA CHENEL GOAT CHEESE Organic Baby Spinach with Orange, Shaved Fennel & Citrus Vinaigrette 8.

COBB SALAD Hard Boiled Egg, Bacon Crisps, Bleu Cheese, Avocado & Chicken Breast on chopped Romaine 15.

GRILLED HANGER STEAK SALAD Angus Beef grilled over Mesquite with Organic Baby Greens, Roasted Potatoes & Balsamic Onions served with Herbed Feta Vinaigrette 15.

GRILLED PRAWNS & AVOCADO Jumbo Prawns & grilled half Avocado filled with Chipotle Aioli on a bed of Organic Baby Greens with Citrus Vinaigrette & Mango 16.

TURKEY TENDER & MANGO SALAD Marinated Turkey Tender grilled over Mesquite with a Cranberry Orange Pepper Dressing (oil free) 14.

BBQ AT THE PARK

served with House Made Fries & Tangy Coleslaw

BABY BACK PORK RIBS Full slab 24. 1/2 slab 15.

RIBS & CHICKEN 1/2 slab Baby Back Ribs with 1/2 Chicken 22.

NATURAL BBQ HALF CHICKEN 15.

RIBS, CHICKEN & SAUSAGE 1/3 slab Baby Back Ribs with 1/2 Chicken & Spicy Link Sausage 24.

GRILLED SMOKED SAUSAGE with Honey Maple Baked Beans 12.

ENTREES

FRESH FISH OF THE DAY Market Price

DEEP FRIED WHOLE CATFISH stuffed with Fresh Ginger served with Tahini Mustard & Soy Sauce – Fried Rice and Seared Spinach 22.

MAINE LOBSTER 1 ½ lb Lobster mesquite grilled served with Drawn Butter, Twice Baked Potato & Fresh Vegetables 32.

JUMBO DIVER SCALLOPS wrapped with Bacon, grilled & served with Roasted Potatoes & Endive on a Herb Sauce 22.

FISHERMAN'S PASTA Linguine tossed with Calamari, Mussels, Clams & Fresh Fish with a Spicy Marinara Sauce 16.

LINGUINE WITH ROASTED TOMATOES & MUSHROOMS Pasta tossed with Garlic, Shallots, Spinach and EVOO in a White Wine Herb Sauce 12

MACARONI & CHEESE topped with Buttered Bread Crumbs & served with Seasonal Vegetables 10.

PETALUMA CHICKEN with LEMON & THYME marinated, natural, boneless half Chicken grilled over Mesquite with Roasted Potatoes & Fresh Vegetables 18.

HARRY'S FILET MIGNON STEAK SANDWICH pounded thin on Toast with Dijon Sauce – served with Kosher Dill Pickle, Red Onion & Watercress 16.

CLASSIC MAC ARTHUR PARK BURGER /CHEESEBURGER 8 oz. chopped Angus Beef with Lettuce, Tomato, Onion & Dill Pickle served with Hand Cut Fries 10.

STANFORD 'CARDINAL' BURGER 8 OZ. chopped Angus Beef with Roasted Red Pepper, Red Onion, Tomatoes & Mozzarella Cheese with Chipotle Aioli 12.

'HELLO DOLLY' MEATLOAF WITH BURGUNDY MUSHROOM SAUCE C.A.B mixed with Fresh Herbs – served with Mashed Potatoes and Fresh Vegetables 14.

DOUBLE CUT PRIME BERKSHIRE PORK CHOP house smoked & mesquite grilled with sautéed Granny Smith Apples, mashed Garnet Yams and Fresh Vegetables 22.

HANGER STEAK marinated tender & grilled over mesquite – served with Roasted Potatoes and Fresh Vegetables 18.

FILET MIGNON 10 oz - Bacon wrapped Filet Mignon grilled & served with Garlic Mashed Potatoes & Fresh Vegetables 28.

NEW YORK STEAK One pound, C.A.B., Mesquite grilled & served with a Twice Baked Russet Potato 28.

RACK OF LAMB WITH DEMI GLACE - marinated & grilled to order – served with Scalloped Potato 28.

MacArthur Park Barbeque Sauce is available for purchase @ \$6.00