

LUNCH at the PARK

- STARTERS -

SOUP OF THE DAY 6.

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

BABY ARTICHOKEs Mesquite charcoal 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 7.

POTATO SKINS fried golden crispy with Lemon Chive Sour Cream 6.

TOWER OF ONION STRINGS 6.

FRIED CALAMARI with Spicy Tomato Herb Sauce 9.

DRUNKEN' STEAMERS Clams & Mussels with Butter, Garlic, Herbs and MacArthur Park Beer 10.

ALDERWOOD HOUSE SMOKED SALMON with Capers, Red Onion & Horseradish Cream 11.

- SALADS -

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

ROASTED BEET WITH LAURA CHENEL GOAT CHEESE Organic Baby Spinach with Orange, Shaved Fennel & Citrus Vinaigrette 7.

PEAR & GORGONZOLA SALAD with Roasted Candied Walnuts and Organic Baby Greens tossed in a Citrus Vinaigrette 8.

CAESAR SALAD crisp Romaine Hearts, Parmigiano Cheese & Creamy Anchovy Dressing 8. Add Grilled Chicken Breast 12.

CLASSIC COBB Hard Boiled Egg, Bacon Crisps, Bleu Cheese, Avocado & Chicken Breast on chopped Romaine 14.

TURKEY TENDER & MANGO SALAD Marinated Turkey Tender grilled over Mesquite with a Cranberry Orange Pepper Dressing (Oil Free) 12.

WARM CHICKEN SALAD Breast of Chicken on a mix of Baby Greens & Hearts of Romaine with Roma Tomatoes & Balsamic Vinaigrette 12.

SEAFOOD SALAD Mesquite grilled Fresh Fish atop Baby Spinach with Dried Cranberries, Hard Cooked Egg, Cucumber, Bermuda Onion & Toasted Pine Nuts with a Honey Mustard Dressing 16.

GRILLED PRAWN and AVOCADO SALAD grilled half Avocado filled with Chipotle Aioli & Jumbo Prawns on a Bed of Organic Baby Greens with Citrus Vinaigrette and Mango 16.

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

- BBQ AT THE PARK -

BABY BACK PORK RIBS half slab with House Fries & Tangy Coleslaw 15.

BBQ NATURAL HALF CHICKEN with House Fries & Tangy Coleslaw 15.

GRILLED SMOKED SAUSAGE with Honey Maple Baked Beans and House Fries 12.

- SANDWICHES - Served with house fries

CLASSIC BURGER / CHEESEBURGER 8 oz. Chopped Angus Beef with Lettuce, Tomato, Onion & Dill Pickle on a Sesame Bun 10.

STANFORD 'CARDINAL' BURGER 8 oz. Chopped Angus Beef with Roasted Red Pepper, Red Onion, Tomatoes & Mozzarella Cheese with Chipotle Pepper Aioli 10.

HARRY'S FILET MIGNON STEAK SANDWICH pounded thin on Toast with Dijon Sauce - served with Kosher Dill Pickle, Red Onion & Watercress 14.

NORTH CAROLINA STYLE PULLED PORK with light BBQ Sauce & served with Tangy Coleslaw 11.

VETERANS 'HERO' SANDWICH with Mesquite grilled Turkey Breast, Shredded Lettuce and Cranberry Mayo on Grilled Sourdough 12.

CALIFORNIA GRILLED CHICKEN SANDWICH Avocado, Lettuce, Tomato, Monterey Jack Cheese & Mayo with tangy Coleslaw 12.

VEGETARIAN SANDWICH grilled Zucchini, Mushrooms, Baby Spinach & Balsamic on grilled Sourdough 10.

- ENTREES -

FRESH FISH OF THE DAY market price

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 & EVOO in a White Wine Herb Sauce 10.

MAC N CHEESE topped with Buttered Bread Crumbs & served with fresh Vegetables 10.

HANGER STEAK marinated tender & grilled over mesquite - served with Roasted Potatoes & Seasonal Vegetables 18.

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

SINGLE CUT PRIME BERKSHIRE PORK CHOP House smoked, Mesquite grilled with Granny Smith Apples & mashed Garnet Yams 16.

FILET MIGNON Two Filet Mignon Medallions grilled over Mesquite & served with Garlic Mashed Potatoes & Seasonal Vegetables 22.

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