



# MACARTHUR PARK Restaurant & Bar

## STARTERS

**Jumbo Diver Scallop \$24** NEW

Served on a Herb Potato Cake and Fresh Dill Hollandaise

**Calamari & Artichokes \$18**

Fried with Lemon & Honey Chipotle Aioli

**Tuna Poke \$19**

Sushi Grade Tuna, Cucumber, Tomato, Avocado, Soy, Sesame Seeds, and Fried Wonton

**Mesquite Grilled Poblano Pepper \$13**




Filled with Cheddar Blue and Jack Cheese. Served on the Bed of Cactus Salsa

**House-made Hummus \$14** NEW 

Served with Grilled Naan Bread with Watermelon Radish and Baby Carrots

**Diablo Jumbo Prawn \$18** 

With Garlic, Shallots, Arugula, Spicy Champagne Tomato Cream

**Brussel Sprouts \$12**     
Caramelized Onion, Maple Syrup

## SOUPS AND SALADS

**Guinness Onion Soup \$12** NEW

**Wedge Salad \$12**

Baby Bib Lettuce, Applewood Smoked Bacon, Blue Cheese Cherry Tomatoes

**Classic Cesar \$14**

Romaine Hearts, Shave Parmesan, Rustic Croutons

**Warm Spinach Salad \$14** NEW

with Bacon and Sherry Mustard Vinaigrette

**Add to any Salad:**  
**Chicken Breast \$8 | Prawns \$10**

## ENTRÉE SALAD

**Cobb Salad \$23**

Romaine, Free-Range Chicken, Bacon, Local Blue Cheese, Tomatoes, Avocado, Egg & Tarragon Dressing

**Steak Cobb \$27**

**Prawn & Avocado Salad \$25**

Grilled Prawns, Kale, Arugula and Spinach, and Grilled Avocado with a Citrus Vinaigrette

## FREE RANGE BUTTERMILK FRIED CHICKEN

Mashed Potatoes and Horseradish Coleslaw  
4-piece plate (Breast, Thigh, Leg & Wing)  
**\$26**

## FROM OUR WILD WOOD GRILL

**Wild King Salmon \$38** NEW

Mesquite Grilled with Beluga Lentils, Spinach, Corn Relish and Dill Crème Fraiche

**Petaluma Boneless Half Chicken \$26**

Rosemary Lemon Glaze, Mesquite Grilled Vegetables, and Potatoes

**Mac Park Burger (with or without Cheddar) \$18**

Angus Beef, Local Tomatoes, Lettuce, Pickle, Caramelized Onion, and French Fries

## STEAKS AND CHOPS

Served with Mashed Potato and Seasonal Vegetables

**Duroc Pork Chop \$38**

Brined Smoke with Oak Wood, Grilled over Mesquite Charcoal

**Rack of Lamb \$46**

Truffle Mashed Potatoes, Spinach, Mint Chimichurri

**1 lb. Prime NY Certified Angus Beef \$54**

Served with Garlic Mashed Potatoes, Asparagus, Demi-Glace

**Prime Filet Mignon \$48**

8oz, served on a Bed of House Truffle Sauce with Garlic Mashed Potatoes and Asparagus

# MACPARK SIGNATURE BBQ

(Served With Horseradish Coleslaw and French Fries)

## Baby Back Pork Ribs

(Half Rack) \$26 (Whole Rack) \$36

Free Range BBQ 1/2 Half Chicken \$25

Ribs & Chicken \$36

Ribs – Chicken - Sausage \$48

## PASTAS AND SAUTEE

Linguine \$34 NEW

Fresh Fish, Clams, Jumbo Prawns, Tomato Broth

Fettuccine Marco Polo \$28

Jumbo Prawns with Curry Cream, Sundried Tomato, Fresh Spinach

Vegan Lentil Penne \$22 

Zucchini, Yellow Squash, Red Bell Pepper, Mushrooms, Sautéed with Garlic, Olive Oil and Herbs

Spinach & Ricotta Ravioli \$19

Spicy Tomato Cream Sauce with Shaved Parmesan and Parsley

Baked Mac & Cheese \$14 | **Add Bacon \$4 Prawns \$8**

## SIDES \$ 8

Horseradish Coleslaw

Truffle Mashed Potatoes NEW

Truffle Fries NEW

Grilled Street Corn NEW

*Please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

**Our Mission is to provide our guests with produce, poultry, meat, and fish that come from farms, ranches, and fisheries guided by the principles of sustainability.**

ASK ABOUT OUR CATERING SERVICES, EVENT PLANNING,  
CORPORATE PARTIES AND WEDDING PACKAGES

**650.291.0306 or mitzie@macpark.com**

*A 3% surcharge will be added to all Guest checks to help cover increasing costs and in support of the recent increases to minimum wage and benefits to our dedicated Team Members.*

