









STARTERS

CALAMARI & ARTICHOKE Fried with Lemon, Served with Chipotle Aioli	15	CUCUMBER LEBNEH  (MAST-O-KHIAR) Cucumber Yogurt with Roasted Walnuts, Served with Lavash Bread	12
TUNA POKE Sushi Grade Tuna, Cucumber, Tomato, Avocado, Soy, Sesame Seeds, & Fried Wonton	16	BABA GHANOUSH 	12
DIABLO JUMBO PRAWN  With Garlic, Shallots, & Spicy Champagne Tomato Cream	16	COMBO PLATTER 	18
HUMMUS CLASSIC 	12	Roasted & Blended Eggplant Topped with Caramelized Onion & Herb Oil, Served with Lavash Bread	
Served with Watermelon Radishes & Spicy Herb Sauce, with A Side of Lavash Chips		Hummus, Lebneh, & Baba Ghanoush, Served with Lavash Bread	

SOUP & SALAD

DAILY SOUP OF THE DAY	12	QUINOA SALAD  	13
CLASSIC CAESAR SALAD Romain Lettuce with Croutons & Parmesan Cheese, Tossed in Creamy Anchovy Garlic Dressing	12	Hearts of Romain with Tomato, Cucumber, Red Onion, & Quinoa	
		ORGANIC GREEN SALAD	12
		Pomegranate Vinaigrette & Walnut	

ENTREE SALAD

COBB SALAD 	23	PRAWN & AVOCADO SALAD	25
Romaine, Free-Range Chicken, Bacon, Local Blue Cheese, Tomatoes, Avocado, Egg & Tarragon Dressing		Grilled Prawns, Organic Greens, & Grilled Avocado with a Citrus Vinaigrette	
STEAK COBB	27		

KABABS

Served with Saffron Basmati Rice, Roasted Roma Tomato, Cooked Over a
MESQUITE CHARCOAL PIT

ROLLED BEEF KABAB Delicately Seasoned Ground Beef	22	SHRIMP KABAB Skewer of Jumbo Prawns with Zucchini & Bell Pepper Served with Basil Butter Soy Sauce	22
CHICKEN JUJEH Marinated Chicken Thigh	23	LAMB TENDERLOIN KABAB Marinated Lamb Tenderloin	28
CHICKEN KABAB Marinated Breast of Chicken	25	LAMB SOLTANI Combination of Lamb Tenderloin & Ground Beef	34
CHICKEN SOLTANI Chicken Thigh & Rolled Beef	27	PANEER KABOB WITH SPICY HERB OLIVE OIL Served with Saffron Basmati Rice, Lentil & Golden Raisin, & Caramelized Onion	23
SURF & TURF KABAB Jumbo Prawns & Ground Beef Kabob	32		



WILD WOOD GRILL

WILD SALMON Mesquite Grilled with Beluga Lentils, Spinach, Corn Relish & Dill Crème Fraiche	38	FILET MIGNON 8oz. Certified Angus Beef, Served on a Bed of Truffle Sauce, Garlic Mashed Potatoes, & Asparagus	48
MAC PARK BURGER (With or Without Cheddar) Angus Beef, Local Tomatoes, Lettuce & Pickle	18	RACK OF LAMB Truffle Mashed Potatoes, Spinach, & Mint Chimichurri	46
PETALUMA BONELESS HALF CHICKEN Rosemary Lemon Glaze, Mesquite Grilled Vegetables & Potatoes	26	LAMB SHANK Braised in Saffron, Turmeric, Tomato Broth. Served Over Lentil Saffron Basmati Rice with Golden Raisins & Caramelized Onions	28
		BONE-IN NY STEAK 18oz. Certified Angus Beef Served with Garlic Mashed Potatoes, Asparagus, & Demi-Glace	44

MACARTHUR PARK SIGNATURE BARBEQUE

Served with French Fries & Horseradish Coleslaw

BABY BACK PORK RIBS Half Rack Full Rack	26/36	RIBS & CHICKEN	36
FREE RANGE BBQ 1/2 CHICKEN	25	RIBS, CHICKEN, & SAUSAGE	48

PASTA

FETTUCCHINE MARCO POLO Jumbo Prawns with Curry Cream, Tomato, & Fresh Spinach	28	VEGETARIAN RAVIOLI 	20
CHICKEN LINGUINE Sundried Tomato & Cream Sauce	19	SEA SCALLOP LINGUINE PASTA	22
CAPELLINI  Served with Sauté Garlic Extra Virgin Olive Oil, Mushroom, Tomato, & Baby Spinach	18		

SIDES 8

Horseradish Coleslaw Truffle Fries Garlic Mashed Potatoes Small Caesar Fresh Veggies 

 Gluten Free  Vegan  Vegetarian

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ASK ABOUT OUR CATERING SERVICES,
EVENT PLANNING, CORPORATE
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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.

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.

10/18/2024