

# 2019 MACARTHUR CENTER RESTAURANT WEEK

## TWO COURSE LUNCH MENU - \$12.00

*(Choose one item from each course. Lunch size portions)*

### starter course

#### WHITE CORN GUACAMOLE + CHIPS

Diced avocado, sweet corn, black beans, jicama, bell peppers, fresh cilantro and serrano peppers. Served with housemade blue & white corn tortilla chips.

#### PETITE WEDGE SALAD

Topped with bleu cheese dressing, Nueske's applewood smoked bacon, chopped egg and Roma tomatoes.

#### CUP OF SOUP

Your choice of Sedona Tortilla, Dakota Smashed Pea + Barley, Tomato Bisque or Baked Potato.

### entrée course

#### ORIGINAL BBQ CHICKEN PIZZA

Created here in 1985. Our legendary BBQ sauce, smoked Gouda, red onions and fresh cilantro transform this original to iconic.

#### FIVE-CHEESE + FRESH TOMATO PIZZA

Fresh and traditional Mozzarella, Monterey Jack, smoked Gouda and Romano with tomato and fresh basil.

#### GARLIC CREAM FETTUCCINE

##### + CHICKEN

Our garlic Parmesan cream sauce with fresh Italian parsley.

#### KUNG PAO SPAGHETTI

Our twist on a Chinese classic with garlic, scallions, peanuts and hot red chilies.

#### ORIGINAL BBQ CHICKEN

##### CHOPPED SALAD

Black beans, sweet corn, jicama, fresh cilantro & basil, crispy corn tortilla strips, Monterey Jack and our housemade herb ranch. Topped with BBQ chicken, tomatoes and scallions.

#### THAI CRUNCH SALAD

Crisp veggies and fresh cilantro with chicken and the crunch of peanuts, wontons and rice sticks. Tossed in Thai peanut dressing.

#### SANTA FE POWER BOWL

Cilantro farro and spinach topped with lime chicken, tomatoes, sweet corn, black beans, red cabbage, fresh avocado, poblano peppers and toasted pepitas. Served with housemade poblano ranch.



california  
PIZZA KITCHEN  
www.cpk.com

**Nutrition information available upon request.**

*Participation in restaurant week is voluntary; the full CPK menu is always available. There are absolutely NO modifications or deletions. Special Pricing does not include tax or gratuity. There is no sharing of entrées when ordering off the Restaurant Week menu. Please tip on pre-discounted amount.*

# 2019 MACARTHUR CENTER RESTAURANT WEEK

## THREE COURSE DINNER MENU - \$25.00

*(Choose one item from each course)*

### starter course

#### SPICY BUFFALO CAULIFLOWER

Fresh cauliflower florets buttermilk battered and fried to a golden brown, then tossed in housemade Sriracha buffalo sauce and topped with a salad of celery, cilantro, scallions and Gorgonzola.

#### SZECHWAN CHICKEN DUMPLINGS

Chinese dumplings topped with fresh cilantro, sesame seeds and scallions. Served with our soy-ginger chili sauce.

#### SPINACH ARTICHOKE DIP

Served hot with housemade blue & white corn tortilla chips.

### entrée course

#### ORIGINAL BBQ CHICKEN PIZZA

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#### FIVE-CHEESE + FRESH TOMATO PIZZA

Fresh and traditional Mozzarella, Monterey Jack, smoked Gouda and Romano with tomato and fresh basil.

#### GARLIC CREAM FETTUCCINE + CHICKEN

Our garlic Parmesan cream sauce with fresh Italian parsley.

#### KUNG PAO SPAGHETTI

Our twist on a Chinese classic with garlic, scallions, peanuts and hot red chilies.

#### ORIGINAL BBQ CHICKEN CHOPPED SALAD

Black beans, sweet corn, jicama, fresh cilantro & basil, crispy corn tortilla strips, Monterey Jack and our housemade herb ranch. Topped with BBQ chicken, tomatoes and scallions.

#### THAI CRUNCH SALAD

Crisp veggies and fresh cilantro with chicken and the crunch of peanuts, wontons and rice sticks. Tossed in Thai peanut dressing.

#### SANTA FE POWER BOWL

Cilantro farro and spinach topped with lime chicken, tomatoes, sweet corn, black beans, red cabbage, fresh avocado, poblano peppers and toasted pepitas. Served with housemade poblano ranch.

### dessert course

RED VELVET CAKE

CHOCOLATE SOUFFLÉ CAKE

KEY LIME PIE

BUTTER CAKE



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