



## LUNCH

### STARTER & SALAD

House Made Soup of the Day 7

Grilled Artichokes- Crumble Feta Cheese & Oregano-Lemon Dressing 11 \*\*

Hamachi-Avocado, Ginger, Radish & Soy-Lime Sauce- 13

Roasted Lamb Riblets- Fresh Oregano Olive Oil & Pesto Sauce 12 \*\*

Red Wine Braised Grilled Octopus- Arugula, Celery, Red Onion & Fresh Oregano-Lemon Dressing 17 \*\*

Duck Mousse with Port Wine Raspberry-Peach Champagne Compote, Dates & Crostini Bread 12 \*\*

Butternut Squash Gnocchi-- Carrot Cream Sauce, Toasted Almonds & Smoked Chipotle 12 Full 22

Heirloom Tomatoes- Creamy Burrata Cheese, House Pesto, & Aged Balsamic 14 \*\*

Roasted Prawns- Baby Arugula, Frisee, Cherry Tomato & Sweet Chili Sauce 12 \*\*

Mediterranean Spiced All Beef Meatballs- Fresh Basil, Tomato Concasse, Parmesan Cheese & Marinara Sauce 12

### SALADS

Roasted Red & Gold Beets- Baby Arugula, Frisee, Crumble Goat Cheese, Candied Walnuts & Raspberry Vinaigrette 11\*\*

Frisee Salad- Crispy Bacon, Poached Egg, Cherry Tomato, Mushrooms & White Balsamic Vinaigrette 12 \*\*

Baby Kale- Dried Cranberries, Cherry Tomato, Shaved Manchego Cheese, Toasted Pecans & Honey-Mustard Vinaigrette 11 \*\*

Butter Lettuce-Sliced Apples, Golden Raisins, Toasted Almonds, Blood Orange vinaigrette & Gorgonzola Cheese 11 \*\*

Caesar-Petite Hearts of Romaine, Parmigiano-Reggiano Cheese, Croutons & Classic Caesar Dressing 10 \*\*

Add Grilled Chicken Breast 8 or Grilled Prawns 9 or Grilled Salmon 10 or Grilled Bistro Steak 12 or Lamb Chops 16

### SANDWICHES

All Sandwiches come with one side dish included - We Can Also Offer Open Face or No Bun

Petrale Sole- Herb Crusted Seared Petrale Sole, Caper Berry Aioli, Arugula & Tomato 15\*\*

Chicken Salad- House Roasted Chicken, Tomato, Fresh Celery, Butter Lettuce Leaves, Tarragon & Lemon Mayo 12 \*\*

Veggie- Bell Pepper, Zucchini, Yellow Squash, Mozzarella Cheese, Baby Green, House Made Pesto & Honey Mustard 12 \*\*

Hamburger- Painted Hills Natural Burger, Cheddar Cheese, Lettuce, Tomato & Red Onion 14 \*\*

Add Bacon 3- Add Mushroom 3- Add Avocado 3

### SIDES

Onion Rings- Cabbage-Apple Slaw -Gremolata French Fries- Soup- Baby Green Salad

### ENTRÉE

Spaghetti Meatballs- All Beef Mediterranean Spiced Meatballs, Fresh Basil, Marinara Sauce & Parmesan 17

Penne Pasta- Sun Dried Tomato, Arugula, Mushroom & Lemon Mustard Cream Sauce 15 Add Chicken 17

Fresh Parpadelle Pasta- Braised Short Ribs, Mire Poix, Smoked Cream Fraiche & Gremolata 19

Linguini Pasta- Crab Meat, Prawns, Scallions, Diced Tomato, Garlic-White Wine Sauce & Old Bay 20

Bistro Steak & Fries- Petite Tenderloin, Paprika Fries, Baby Arugula & Demi-Glace 24 \*\*

Sesame Crusted Seared Ahi Tuna-Arugula, French Beans, Egg, Cherry Tomato, Avocado, Champagne Vinaigrette & Teriyaki Glaze 20\*\*

Risotto- Seasonal Mushrooms, Green Peas, Shaved Asparagus & White Truffle Oil. 17 \*\*

Grilled Salmon- Organic Baby Green, Red Onion, Asparagus, Tomatoes, Roasted Potatoes & Basil Oil 20 \*\*

Two Grilled Lamb Chops - Roasted Potato, Swiss Chard, Fresh Oregano & Lemon Dressing 24\*\* 3 Chops 30 4 Chops 36

Chef's Choice of Seasonal Vegetable Plate (A.Q) 22

\*\* Gluten Free Ideas \*\* Bread Served by Requests \*\* Please Inform Your Server of any Dietary Restrictions

%20 Gratuity Charge for Parties of 6 or More

**Exec Chef Edgar Fuentes**

[www.parkhowardbistro.com](http://www.parkhowardbistro.com)

1300 Howard Ave Burlingame CA 94010

PH# (650) 567 6080

Private Dining Information Billy Ozel (650 669 1516)

[bozel@parkhowardbistro.com](mailto:bozel@parkhowardbistro.com)

We Support Local Organic Farmers & We Use Peanut Oil for All Fried items-We Serve Only Natural Fed Meats and Free Range Organic Chicken, Please Advise of Food Allergies- We Proudly Bake Our Fresh Homemade Bread