



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

Crab Cakes-Jicama-Mango-Cucumber-Avocado Salad & Lime Aioli 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- Blood Orange, Toasted Almonds, Pomegranate Seeds & Orange-Ginger Vinaigrette 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

Lobster & Rock Shrimp Risotto-Maitake Mushrooms, Green Peas, Sun Dried Tomato Pesto & Fresh Tarragon 28**

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 24**

Butternut Squash Ravioli-With Brown Butter Sage Sauce & Lemon Mascarpone 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 Pasta Available ** 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

1300 Howard Ave Burlingame CA 94010

PH# (650) 567 6080

Private Dining Information Bulent Ozel (650 669 1516)

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