



## Dinner

### STARTERS

**House Made Soup of the Day Cup 8**

**Grilled Artichoke-** Crumble Feta Cheese, Baby Arugula & Fresh Oregano-Lemon Vinaigrette **12 \*\***

**Roasted Lamb Riblets-** Fresh Oregano-Olive Oil & Pesto Sauce **14 \*\***

**Grilled Prawns-** Baby Arugula, Baby Frisee, Cherry Tomato & Sweet-Chili Sauce **13 \*\***

**Hamachi-** Avocado, Ginger, Mustard seeds, Radish & Soy-Lime Sauce-**14**

**Crab Cakes-** Jicama-Mango-Cucumber-Avocado Salad & Lime Aioli **16**

**Steak Tartare-** Chopped Filet Mignon (Raw), Capers, Red Onion, Dijon, Parsley, Drizzle White Truffle Oil & Bread Crostini **17 \*\***

**Port Wine Infused Duck Mousse** - Raspberry- Peach Champagne Compote, Dates & Crostini Bread **14 \*\***

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

**Red Wine Braised Grilled Octopus-** Arugula, Celery, Red Onion & Fresh Oregano-Lemon Dressing **18 \*\***

**Mediterranean Spiced All Beef Meatballs-** Fresh Basil, Tomato Concassé, Parmesan Cheese & Marinara Sauce **14**

### SALADS

**Roasted Red & Gold Beets-** Baby Arugula, Frisee, Crumble Goat Cheese, Candied Walnuts & Raspberry Vinaigrette **12 \*\***

**Frisee Salad-** Crispy Bacon, Poached Egg, Mushrooms, Cherry Tomato & White Balsamic Vinaigrette **13 \*\***

**Baby Kale-** Dried Cranberries, Cherry Tomato, Shaved Manchego Cheese, Toasted Pecans & Honey-Mustard Vinaigrette **12 \*\***

**Butter Lettuce-** Blood Orange, Toasted Almonds, Pomegranate Seeds & Orange-Ginger Vinaigrette **12 \*\***

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

### BOARDS

#### CHEESE

Cachiotta Boschi, Truffle  
Grand Captain, Manchego  
La Bottega, Artigiano Vino Rosso  
Ile de France, Brie  
Humboldt Fog- Goat Cheese  
Papillon Roquefort, Blue Cheese  
**3 for 14 - 6 for 26**

#### CHARCUTERIE

San Daniele, Parma Prosciutto  
Recla, Speck  
Coppa  
Colombus, Sopressata  
**2 for 12 - 4 for 20**

We Support Local Organic Farmers & We Use Peanut Oil for All Fried items. We Serve Only Natural Fed Meats and Free-Range Organic Chicken, Menu Items are Subject to Change Due to Seasonal Availability, Please Advise of Food Allergies- We Proudly Bake Our Fresh Homemade Bread

### ENTREES

**Braised Lamb Shank-** Parsnip Puree, Cipollini Onion, Rainbow Baby Carrots & Saba Glaze **32 \*\***

**Seared Scallops-** Green Pea Puree, Sheaved Asparagus, Roasted Rainbow Cauliflower & Lemon-Beurre Blanc Sauce **34 \*\***

**Australian Rack of Lamb-** Sautéed Kale-Swiss Chard, Cherry Tomato, Chive Potato Cake & Lemon-Oregano Vinaigrette **38 \*\***

**Horseradish-Potato Crusted Salmon-** Sautéed Rapini, Cherry Tomato, Grilled Artichoke & Herb Cream Fraiche **30 \*\***

**Sesame Crusted Seared Ahi Tuna-** Arugula, Mango-Cucumber Salad, Slice Avocado & Teriyaki Glaze **32 \*\***

**18oz Bone in Cowboy Cut Rib Eye Steak-** Roasted Rosemary Potato, Sautéed Brussel Sprouts with Bacon & Bearnaise Sauce **44 \*\***

**Red Wine Braised Coq Au Vin-** Fingerling Potato, Cipollini Onion, Bacon, Mushroom & Pan Jus **26 \*\***

**Grilled Filet Mignon-** Scallop Potato, Sautéed Leeks -Spinach, Cabernet Butter & Brandy-Coriander Demi-Glace Sauce **36 \*\***

**Grilled Roasted Whole Branzino, (D-Boned)-** Panzanella Salad,, Grilled Lemon & Oregano-Lemon Vinaigrette **34 \*\***

**Baby Back Ribs-** Corn Bread, Apple- Cabbage Slaw & B.B.Q. Sauce **26**

**Linguini Pasta-** Dungeness Crab, Prawns, Scallions, Diced Tomato, Garlic-White Wine Sauce & Old Bay **26**

**Spaghetti Meatballs-** All Beef Mediterranean Spiced Meatballs, Fresh Basil, Marinara Sauce & Parmesan Cheese **22**

**Lobster & Rock Shrimp Risotto-** Maitake Mushrooms, Green Peas, Sun Dried Tomato Pesto & Fresh Tarragon **32\*\***

**Butternut Squash Ravioli-** With Brown Butter Sage Sauce & Lemon Mascarpone **22**

**Harris Ranch Natural Beef Burger-** Cheddar Cheese, Lettuce, Tomato & Gremolata French Fries **16 add Mushroom 3-add Bacon 3-add Avocado 3**

**Chef's Choice of Seasonal Vegetable Plate (A.Q) 24 \*\***

#### On the Side

Gremolata French Fries **6**  
Brussels Sprouts Chips **6**  
Grilled Asparagus **8**  
Roasted Cauliflower **8**  
Sautéed Rapini **8**  
Sautéed Swiss Chard **8**  
Rainbow Carrots **8**  
Onion Rings **6**

**\*\* Gluten Free Pasta Available - 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 - Sous Chef Enrique Saban**

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

**1300 Howard Ave Burlingame CA 94010 PH# (650) 567 6080**

**Private Dining Information**

**Please Call or Email Event Coordinator,**

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