



Dinner Menu

Starters

House Made Soup of the Day Cup 7

Grilled Artichoke- Crumble Feta Cheese, Baby Arugula & Fresh Oregano-Lemon Vinaigrette **10****

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

Grilled Prawns- Baby Arugula, Cherry Tomato & Sweet-Chili Sauce **12****

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

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

Steak Tartar- Chopped Filet Mignon, Capers, Red Onion, Dijon Mustard, Parsley, Drizzle White Truffle Oil & Crostini **16****

Butternut Squash Gnocchi- Gorgonzola Cream Sauce & Toasted Pine nuts **12**

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

Mediterranean Spiced Beef Meatballs- Fresh Basil, Tomato Concassé & Parmesan Cheese **12**

Salad

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

Frisee Salad- Crispy Bacon, Poached Egg, Mushrooms, Cherry Tomato & White Balsamic Vinaigrette **11****

Butter Lettuce- Blood Orange Toasted Almonds, Pomegranate Seeds & Citrus Ginger Vinaigrette **11****

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

Boards

Cheese Plate- American Farmstead Cheese Platter With Seasonal Fresh Fruit **2 for 12 4 for 20**

Charcuterie- San Daniele Prosciutto, Speck, Coppa, Sopressata **2 for 12 4 for 20**

Entrees

Seared Scallops- Green Pea Puree, Sheaved Asparagus, Roasted Rainbow Cauliflower & Lemon-Beurre Blanc Sauce **32 ****

Grilled Lamb Chops- Baby Carrots, Cipolini Onion, Cherry Tomato, Roasted Rosemary Potato & Lemon-Oregano Sauce **38 ****.

Potato-Horseradish Crusted Salmon- Green Beans, Caramelized Cherry Tomatoes, Grilled Artichoke & Herb Cream Fraiche **28****

Sesame Crusted Seared Ahi Tuna- Arugula, Mango-Cucumber Salad, Sliced Avocado & Teriyaki Glaze **30****

Red Wine Braised Coq Au Vin- Fingerling Potato, Cipolini Onion, Bacon, Mushroom & Pan Jus **25****

Grilled Filet Mignon- Roasted Brussel Sprouts, Chive-Potato Cake, Cabernet Butter & Brandy-Coriander Demi-Glace Sauce **34**

Baby Back Ribs- Corn Bread, Apple- Cabbage Slaw & B.B.Q. Sauce **25****

Fresh Pappardelle Pasta- Braised Short Ribs, Mire Poix, Smoked Cream Fraiche & Gremolata **22**

Linguini Pasta- Dungeness Crab, Prawns, Scallions, Diced Tomato, Garlic-White Wine Sauce & Old Bay **25****

Spaghetti Meatballs- All Beef Mediterranean Spiced Meatballs, Fresh Basil, Marinara Sauce & Parmesan **20**

Harris Ranch Beef Burger- Cheddar Cheese & Gremolata French Fries **16** add Mushroom 3 add bacon 3 add Avocado 3**

Risotto- Wild Mushrooms, Peas, Asparagus & Drizzle White Truffle Oil **20****

Sides

Gremolata French Fries 6 Brussel Sprouts Chips 6 Roasted Cauliflower 8 Green Beans 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

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

Private Dining Information Please Call or Email Event Coordinator, Bulent Ozel (650) 669 1516

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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