



Lunch Menu

Starters

House Made Soup of the Day 7

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

Hamachi- Avocado, Ginger, Mustard Seeds, Radish & Soy Lime Sauce 12

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

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

Butternut Squash Gnocchi- Gorgonzola Cream Sauce & Toasted Pine nuts 12 Full 22

Crab Cakes- Jicama-Mango-Cucumber Salad & Lime Aioli 15

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

Mediterranean Spiced Beef Meatballs- Fresh Basil, Tomato Concassed & 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**

Add Chicken 8 add Prawns 9 Add Crab Cakes 12 Add Salmon 10 Add Lamb Chops 18 Add Steak 12

Boards

Cheese Plate- American Farmstead Cheese Platter With Seasonal Fresh Fruit 14**

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

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, Capers Berry Aioli, Arugula & Tomato 15**

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

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

Harris Ranch Beef Burger-Lettuce, Tomato, Onion & Cheddar Cheese 14** add Mushroom 3 add bacon 3 add Avocado 3

Sides

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

Entrees

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

Sesame Crusted Seared Ahi Tuna-Arugula, Green Beans, Egg, Cherry, Avocado, Champagne Vinaigrette & Teriyaki Glaze 24**

Grilled Australian Lamb Chops – Roasted Potato, Baby Carrot, Cipolini Onion, Fresh Oregano & Lemon Dressing

2 Chops 24** 3 Chops 30** 4 Chops 36**

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

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

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

Risotto- Wild Mushrooms, Peas, Asparagus & Drizzle White Truffle Oil 18**

Chef's Choice of Seasonal Vegetable Plate (A.Q) 20

** 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