



## Take-Out Menu

### Starters

**House Made Soup of the Day Cup 7**

**Grilled Artichoke-** Crumble Feta Cheese, Baby Arugula & Fresh Oregano-Lemon Vinaigrette **11\*\***

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

**Tuna Tartar-** Avocado, Cucumber, Red Jalapeno pepper, Green Onion, Sesame Seeds, Soy Dressing & Taro Chips **16**

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

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

**Red Wine Braised Octopus-** Arugula, Celery, Red Onion & Fresh Oregano-Lemon Dressing **16\*\***

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

### Salad

**Butter Lettuce-** Fuji Apples, Almonds, Raisins & Citrus Ginger Vinaigrette **11\*\***

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

### Entrees

**Grilled Lamb Chops-** Baby Arugula, Cipolini Onion, Roasted Rosemary Potato, Feta Cheese & Lemon-Oregano Sauce **38 \*\***.

**Potato-Horseradish Crusted Salmon-** Brocolini, Caramelized Cherry Tomatoes, Grilled Artichoke & Herb Cream Fraiche **30\*\***

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

**Red Wine Braised Coq Au Vin-** Fingerling Potato, Cipolini Onion, Bacon, Mushroom & Pan Jus **24\*\***

**Petite Grilled Filet Mignon-** Green Beans, Roasted Rosemary Potato, Cabernet Butter & Brandy-Coriander Demi-Glace Sauce **34\*\***

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

**Fresh Pappardelle Pasta-** With Traditional Veal Bolognese Sauce **20**

**Linguini Pasta** Prawns, Scallops, Scallions, Peas, Diced Tomato & Garlic-White Wine Sauce **24\*\***

**Butternut Squash Ravioli-** Brown Butter Sage Sauce & Mascarpone Cheese **18**

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

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

### Sides

**Gremolata French Fries 6 Roasted Rosemary Potatoes 6 Green Beans 8 Onion Rings 6**

**\*\* Gluten Free Pasta Available - Bread Served by Requests**

**Please Inform Your Server of any Dietary Restrictions**

**Exec. Chef Edgar Fuentes - Sous Chef Enrique Saban**

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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**