



Dinner 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****

Roasted Lamb Riblet- House-Made Pesto & Lemon-Oregano Dressing **14****

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

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****

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

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

Boards

Cheese Plate- Double Brie, Vino Rosso, Asiago & Gorgonzola **2 for 12 4 for 20**

Charcuterie- San Daniele Prosciutto, Speck, Coppa & Sopressata **2 for 14 4 for 24**

Entrees

Seared Scallops- Butternut Squash Puree, Quinoa-Apple Salad, Caramelized Tomato & Lemon-Beurre Blanc Sauce **32 ****

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

Potato-Horseradish Crusted Salmon- Green Beans, 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- Asparagus, Chives Potato Cakes, Cabernet Butter & Brandy-Coriander Demi-Glace Sauce **34****

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

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

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

Veal Ossobuco Ravioli- Red Wine Glaze, Touch of Cream, Peas & Balsamic Reduction **24**

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

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

Sides

Gremolata French Fries 6 Brussel Sprouts Chips 6 Grilled Asparagus 8 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