

Dinner Menu

Starters

House Made Soup of the Day Cup 7

Grilled Artichoke- Crumble Feta Cheese, Baby Arugula & Fresh Oregano-Lemon Vinaigrette 13**

Heirloom Tomato- Fresh Burrata Cheese, House-Made Pesto & Balsamic Reduction 14**

Grilled Prawns- Baby Arugula, Cherry Tomato & Sweet-Chili Sauce 14**

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

Fried Calamari- Green Beans & Lemon Aioli 16

Steak Tartar- Chopped Filet Mignon, Capers, Red Onion, Dijon Mustard, Parsley, Drizzle White Truffle Oil & Crostini 18**

Tuna Tartar- Avocado, Cucumber, Red Jalapeno pepper, Green Onion, Sesame Seeds, Soy Dressing & Taro Chips 17

Butternut Squash Gnocchi- Gorgonzola Cream Sauce & Toasted Almonds 12

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

Mediterranean Spiced Beef Meatballs- Fresh Basil, Tomato Concassed & Parmesan Cheese 14

Salad

Living Butter Lettuce- Fuji Apples, Almonds, Raisins & Citrus Ginger Vinaigrette 12**

Caesar- Petite Hearts of Romaine, Parmigiano-Reggiano Cheese, Croutons & Classic Caesar Dressing 11**

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

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

Boards

Cheese Plate- Double Brie, Pecorino Truffle, Manchego & Gorgonzola 2 for 12 4 for 22

Charcuterrie- 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 34**

Grilled Lamb Chops- Baby Arugula, Cipolini Onion, Roasted Rosemary Potato, Feta Cheese & Lemon-Oregano Sauce 40**.

Potato-Horseradish Crusted Salmon- Green Beans, Caramelized Cherry Tomatoes, Grilled Artichoke & Herb Cream Fraiche 32**

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

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

Petite Grilled Filet Mignon- Asparagus, Chives Potato Cakes, Cabernet Butter & Brandy-Coriander Demi-Glace Sauce 36**

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

Fresh Tagliatelle Pasta- Braised Short Ribs, Mire Poix, Smoked Cream Fraiche & Gremolata 24

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

Pear & Ricotta Cheese Ravioli- Honey Mustard-Yogurt Sauce, Nutmeg & Toasted Walnuts 20

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 22**

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

Sides

Gremolata French Fries 6 Brussel Sprouts Chips 7 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