

Lunch Menu

Starters

House Made Soup of the Day 7

- Grilled Artichoke-** Crumble Feta Cheese, Baby Arugula & Fresh Oregano-Lemon Vinaigrette 12**
Heirloom Tomato- Fresh Burrata Cheese, House-Made Pesto & Balsamic Reduction 14**
Roasted Lamb Riblet- House-Made Pesto & Lemon-Oregano Dressing 14**
Tuna Tartar- Avocado, Cucumber, Red Jalapeno, Green Onion, Sesame Seeds, Soy Dressing & Taro Chips 17
Fried Calamari- Green Beans, Lemon Aioli & Cocktail Sauce 15
Steak Tartar- Chopped Filet Mignon, Capers, Red Onion, Dijon Mustard, Parsley, Drizzle White Truffle Oil & Crostini 17**
Red Wine Braised Grilled Octopus- Arugula, Celery, Red Onion & Fresh Oregano-Lemon Dressing 17**
Butternut Squash Gnocchi- Gorgonzola Cream Sauce & Toasted Almonds 12 Full 22
Grilled Prawns- Baby Arugula, Cherry Tomato & Sweet-Chili Sauce 13**
Mediterranean Spiced Beef Meatballs- Fresh Basil, Tomato Concassed & Parmesan Cheese 13

Salad

- Roasted Red & Gold Beets-** Baby Arugula, Frisee, Crumble Goat Cheese, Candied Walnuts & Raspberry Vinaigrette 12**
Frisee Salad- Crispy Bacon, Poached Egg, Mushrooms, Cherry Tomato & White Balsamic Vinaigrette 13**
Living Butter Lettuce- Fuji Apples, Toasted Almonds, Raisins & Citrus Ginger Vinaigrette 12**
Caesar- Petite Hearts of Romaine, Parmigiano-Reggiano Cheese, Croutons & Classic Caesar Dressing 11**
Add Chicken 8 add Prawns 9 Add Salmon 12 Add Lamb Chops 18 Add Steak 12

Boards

- Cheese Plate-** Gorgonzola, Brie, Manchego, Pecorino Truffle 2 For 12 4 For 22
Charcuterie- San Daniele Prosciutto, Salami, Coppa, Sopressata 2 For 14 4 For 24

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 16**
Chicken- Pulled Roasted Chicken, Tomato, Fresh Celery, Butter Lettuce, Tarragon & Lemon Mayo 14**
Veggie- Bell Pepper, Zucchini, Yellow Squash, Mozzarella Cheese, Baby Green, House-Made Pesto & Honey Mustard 13**
Harris Ranch Beef Burger- Lettuce, Tomato, Onion & Cheddar Cheese 15** add Mushroom 3 add bacon 3 add Avocado 3

Sides

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

Entrees

- Grilled Salmon-** Organic Baby Green, Red Onion, Caramelized Tomatoes, Roasted Potatoes & Basil Oil 22 **
Sesame Crusted Ahi Tuna- Arugula, Green Beans, Egg, Cherry Tomato, Avocado, Champagne Vinaigrette & Teriyaki Glaze 24**
Grilled Australian Lamb Chops – Roasted Potato, Baby Arugula, Feta Cheese, Cipolini Onion, Fresh Oregano & Lemon Dressing
2 Chops 28** 3 Chops 34** 4 Chops 38**
Bistro Steak & Fries- Petite Tenderloin, Paprika Fries, Baby Arugula & Demi-Glace 24 **
Linguini Pasta- Prawns, Scallops, Scallions, Peas, Diced Tomato & Garlic-White Wine Sauce 22 **
Penne Pasta- Sun Dried Tomato, Arugula, Mushroom & Lemon Mustard Cream Sauce 16 Add Chicken 18 **
Fresh Tagliatelle Pasta- Braised Short Ribs, Mire Poix, Smoked Cream Fraiche & Gremolata 22
Risotto- Wild Mushrooms, Shaved Asparagus, Peas & Drizzle White Truffle Oil 22**
Pear & Ricotta Cheese Ravioli Honey Mustard-Yogurt Sauce, Nutmeg & Toasted Walnuts 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, We Proudly Bake Our Fresh Homemade Bread