



Lunch

Starters

House Made Soup of the Day 7

Cheese Plate—Gorgonzola, Brie, Manchego, Vino Rosso **2 For 12 4 For 22 GF**

Charcuterie— San Daniele Prosciutto, Speck, Coppa, Bresola & Sopressata **3 for 18 5 for 28 GF**

Grilled Artichoke— Crumble Feta Cheese, Baby Arugula & Fresh Oregano-Lemon Vinaigrette **12 GF- V**

Grilled Fresh Calamari— White Bean Ragu, Arugula & Pesto-Lemon Olive Oil Sauce **15 GF**

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

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

Sauteed PEI Mussels— Diced Tomato, Grilled Baguette, Fresh Basil & Pernod- White Wine-Garlic Sauce **14 GF**

Crab Cakes— Mango, Avocado, Cucumber Salad & Chili-Lime Aioli **18**

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

Four Cheese Gnocchi— Mascarpone Cream Sauce & Toasted Almonds **12 Full 22**

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

Salad

Living Butter Lettuce— Blood Orange, Almonds, Dry Cranberries & Citrus-Ginger Vinaigrette **14 GF- V**

Caesar— Petite Hearts of Romaine, Parmigiano-Reggiano Cheese, Croutons & Classic Caesar Dressing **12 GF- V**

Roasted Red & Gold Beets— Organic Mix Green, Goat Cheese, Toasted Walnuts & Raspberry Vinaigrette **14 GF- V**

Baby Kale— Toasted Pecans, Dates, Manchego Cheese & Honey-Lemon Vinaigrette **14 GF- V**

Add Grilled Chicken 8 add Grilled Prawns 10 Add Grilled Salmon 12 Add Grilled 2 Lamb Chops 18 Add Grilled Steak 16

Sandwiches

All Sandwiches Come with One Side Dish Included. We Can Also Offer Open Face or No Bun

Petrале Sole— Herb Crusted Seared Petrале Sole, Capers Berry Aioli, Arugula & Tomato **16 GF**

Chicken— Pulled Roasted Chicken, Tomato, Fresh Celery, Butter Lettuce, Tarragon & Lemon Mayo **14 GF**

Veggie— Bell Pepper, Zucchini, Yellow Squash, Mozzarella Cheese, Baby Green & House-Made Pesto **13 GF- V**

Harris Ranch Beef Burger— Lettuce, Tomato, Onion & Cheddar Cheese **16* GF**

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 GF**

Sesame Crusted Ahi Tuna— Arugula, Green Beans, Egg, Avocado, Champagne Vinaigrette & Teriyaki Glaze **26 GF**

Herb Crusted Grilled Rack of Lamb— Chives Potato Cake, Grilled Asparagus & Huckleberries Sauce

2 Chops 28 GF 4 Chops 42 GF

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

Linguini Pasta— Prawns, Mussels, Fennel, Peas, Diced Tomato & Garlic-White Wine Sauce **24 GF**

Penne Pasta— Sun Dried Tomato, Arugula, Mushroom & Lemon Mustard Cream Sauce 16 Add Chicken **18 GF**

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

Lobster Ravioli— Oven Roasted Tomato, Marinara-Cream Sauce & Micro Greens **26**

Risotto— Wild Mushrooms, Shaved Asparagus, Peas & Drizzle White Truffle Oil **22 GF- V**

Gf: Gluten Free Ideas V: Vegan Ideas

Please Ask For Vegetarian Menu Options

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 Freddy Membrono

1300 Howard Ave Burlingame CA 94010(650) 567 6080

Private Dinning Information Please Call or Email Event Coordinator, Gizem Aka Karaman (415) 849 6242

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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