



Dinner

Starters

House Made Soup of the Day Cup 7

Cheese Plate— Double Brie, Vino Rosso, Manchego & Gorgonzola 2 for 12 4 for 22 GF

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

Grilled Artichoke- Crumble Feta Cheese, Baby Arugula & Fresh Oregano-Lemon Vinaigrette 14 GF- V

Heirloom Tomatoes- Creamy Burrata Cheese, House Pesto & Aged Balsamic 16 GF

Iron Skillet Prawns- Lemon-Garlic Sauce, Dry Chili & Grilled Baguette 15 GF

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

Hamachi Crudo- Sushi Grade Yellowtail, Avocado Mousse, Cherry Tomato, Soy Dressing & Chili- Chives Drizzle Lemon Olive Oil 16 GF

Homemade Vegetable Spring Rolls – Bed of Mixed Green & Sweet Chili Sauce 14

Mediterranean Spiced Meatballs- Fresh Basil, Tomato Concassé, Parmesan Cheese & Marinara Sauce 14

Crab Cakes- Mango, Avocado, Cucumber Salad & Chili-Lime Aioli 20

Beef Tartar (Raw)- Chopped Filet Mignon, Capers, Red Onion, Dijon Mustard, Drizzle White Truffle Oil & Crostini 20 GF

Red Wine Braised Grilled Octopus- Arugula, Celery, Red Onion & Fresh Oregano-Lemon Dressing 20 GF

Salads

Living Butter Lettuce— Gala Apples, Almonds, Raisins, Gorgonzola Cheese & Thyme- Champagne 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, Cherry Tomato & Honey-Lemon Vinaigrette 14 GF-V

Entrees

Seared Scallops- Shaved Asparagus, Sweet Corn, Peas, Sun Dried Pesto Risotto, Caramelized Tomato & Balsamic Glaze 38 GF

Grilled Lamb Chops— Thyme-Rosemary Roasted Potato, Sautéed Swiss Chard, Grilled Lemon & Oregano-Lemon Vinaigrette 44 GF

Potato & Horseradish Crusted Salmon- Florentine Green, Summer Squash, Cherry Tomato & Chives Crème Fraiche 34 GF

Lobster Meat-Baby Shrimp Risotto- Mixed Mushrooms, Butternut Squash Cubes, Basil Oil & Parmesan Cheese 40 GF

Sesame Crusted Seared Ahi Tuna-, Mango-Cucumber, Shallots Salad, Arugula, Cherry Tomato, Avocado & Teriyaki Glaze 35 GF

Lemon-Pepper Crusted Duck Breast- Celery Root Puree, Rainbow Carrots, Cranberry Potato Cake & Cherry Port Wine 36 GF

Grilled Filet Mignon- Roasted Marble Potato, Sautéed Spinach, Cassis Glazed Shallots & Stilton Butter 42 GF

Baby Back Ribs- Corn Bread, Apple- Cabbage Slaw & B.B.Q. Sauce 28 GF

Fresh Tagliatelle Pasta- Braised Short Ribs, Mire Poix, Cream Fraiche & Gremolata 26

Squid Ink Tonnarelli Pasta- Prawns, Bay Scallops, Shaved Bottarga, Peas, Diced Tomato & Garlic-White Wine 28 GF

Sausage-Broccoli Ravioli- Sautéed Shallots-Garlic-Vodka Cream Sauce & Chives 28

Spaghetti Meatballs—Mediterranean Spiced Meatballs, Fresh Basil, Marinara Sauce & Parmesan Cheese 22

Butternut Squash Gnocchi- Mascarpone Cream Sauce & Toasted Almonds 24

Harris Ranch Beef Burger—Cheddar Cheese & Gremolata French Fries 20 GF

add Mushroom 3 add bacon 3 add Avocado 3

Sides

Gremolata French Fries 6- Brussel Sprouts Chips 7- Maui Onion Rings 6- Sautéed Spinach 8-

Roasted Marble Potato 6 -Rainbow Baby Carrots 8- Sautéed Swiss Chard 8- Snap Peas 8 Florentine Green 8-

GF: Gluten Free Ideas V: Vegan Ideas

Please Ask for Vegetarian Items

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 Membrano

1300 Howard Ave Burlingame CA 94010 (650) 567 6080

Private Dinning Information Please Call or Email Event Coordinator, Gizem 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 & Free-Range Organic Chicken.

Menu Items are Subject to Change Due to Seasonal Availability.

We Proudly Bake Our Fresh Homemade Bread.