



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

Grilled Prawns- Baby Arugula, Cherry Tomato & Sweet-Chili Sauce 15 GF

Roasted Lamb Riblet- House-Made Pesto & Lemon-Oregano Dressing 15 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 & Spicy Soy Sauce 14

Mediterranean Spiced Meatballs- Fresh Basil, Tomato Concassed, 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 21 GF

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

Salads

Living Butter Lettuce– Blood Orange, Almonds, Raisins & 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- Arugula, Frisee, Goat Cheese, Toasted Walnuts & Raspberry Vinaigrette 14 GF- V

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

Frisee Salad- Crispy Bacon, Poached Egg, Mushrooms & White Balsamic Vinaigrette 17 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 46 GF

Pistachio Crusted Salmon- Green Beans, Grilled Artichoke, Cherry Tomato & Chives Crème Fraiche 34 GF

Grilled Bone-in Rib-eye Steak(18oz)- Grilled Asparagus, Potato Gratin, Demi Glaze & Lobster Butter 54 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

Risotto- Wild Mushrooms, Shaved Asparagus, Peas & Drizzle White Truffle Oil 24 GF- V

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

Linguini- Scallops, Fresh Lobster, Baby Shrimp, Diced Tomato, Peas, Saffron-White Wine Sauce 32 GF

Crab-Shrimp Ravioli- Sautéed Shallots-Garlic-Vodka Cream Sauce & Tomato Gratin 32

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

Butternut Squash Gnocchi- Gorgonzola Cream Sauce & Toasted Walnuts 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- Green Beans 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 Victor Sanchez

1300 Howard Ave Burlingame CA 94010 (650) 567 6080

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

gaka@parkhowardbistro.com - www.parkhowardbistro.com

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.