



Lunch

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 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 & Spicy Soy Sauce 14 V

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 20 GF

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

Salad

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 & Honey-Lemon Vinaigrette 14 GF- V

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

Add Grilled Chicken 8 add Grilled Prawns 10 Add Grilled Salmon 12 Add Grilled 2 Lamb Chops 22 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 20 GF

Grilled Chicken- Arugula, Caramelized Onion, Tomato, Provolone Cheese & Chili Aioli 14 GF

Veggie- Bell Pepper, Zucchini, Yellow Squash, Mozzarella Cheese, Baby Green & House-Made Pesto 14 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- Brussel Sprouts Chips- Cabbage-Apple Slaw- Gremolata French Fries- Baby Green Salad- Soup

Entrees

Grilled Salmon— Organic Baby Green, Red Onion, Caramelized Tomatoes, Roasted Potatoes & Basil Oil 24 GF

Sesame Crusted Ahi Tuna- Arugula, Green Beans, Egg, Avocado, Champagne Vinaigrette & Teriyaki Glaze 30 GF

Grilled Lamb Chops— Thyme-Roasted Potato, Sauteed Swiss Chard, Grilled Lemon & Oregano-Lemon Vinaigrette 2 Chops 28 GF 4 Chops 44 GF

Bistro Steak & Fries Petite Tenderloin, Paprika French Fries, Arugula, Cabernet Butter & Demi-Glace 26 GF

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

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

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

Crab-Shrimp Ravioli- Sauteed Shallots-Garlic-Vodka Cream Sauce & Tomato Gratin 26

Butternut Squash Gnocchi- - Gorgonzola Cream Sauce & Toasted Walnuts 24

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

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Private Dining 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.