



Dinner

Starters

House Made Soup of the Day Cup 8

Cheese & Charcuterie—Cheeses: (Port Wine Derby, Tartufata & Humboldt Fog)

Charcuteries: (Speck, Coppa, San Daniel Prosciutto) Mustard, Olives & Crackers **3 for 21 6 for 36**

Grilled Artichoke- Crumble Feta Cheese, Watermelon Radish, Organic Mix Green & Fresh Oregano-Lemon Vinaigrette **16 GF- V**

Grilled Prawns- Triangles Puff Pastry, Teriyaki & Sweet-Chili Sauce **18 GF**

Heirloom Tomato- Fresh Burrata Cheese, House-Made Pesto & Balsamic Reduction **18 GF**

Tuna Tartar- Avocado, Cucumber, Red Jalapeno Pepper, Green Onion, Sesame Seeds, Soy Dressing & Taro Chips **22 GF**

Roasted Lamb Riblet- Home Made Oregano Lemon Pesto & Lemon-Oregano Sauce **17 GF**

Mediterranean Spiced Meatballs- Fresh Basil, Tomato Concassed, Parmesan Cheese & Marinara Sauce **18**

Crab Cakes- Mango, Hash Avocado, Cucumber Salad, Petite Sea Grass & Chili-Lime Aioli **21**

Butternut Squash Gnocchi- Gorgonzola Cream Sauce & Toasted Almonds **14 Full 28**

Beef Tartar (Raw)- Chopped Filet Mignon, Capers, Red Onion, Dijon Mustard, Drizzle White Truffle Oil & Crostini **22 GF**

Red Wine Braised Grilled Octopus- Celery, Carrots, Red Onion & Fresh Oregano, Garlic, Lemon Dressing **22 GF**

Salads

Living Butter Lettuce—Asian Pear, Almonds, Raisins, Gorgonzola Cheese & Champagne Vinaigrette **16 GF- V**

Caesar- Petite Hearts of Romaine, Parmigiano-Reggiano Cheese, Croutons & Classic Caesar Dressing **14 GF- V**

Roasted Red & Gold Beets- Arugula, Goat Cheese, Toasted Walnuts & Raspberry Vinaigrette **16 GF- V**

Baby Kale-Toasted Pecans, Dates, Manchego Cheese, Cherry Tomato & White Balsamic Vinaigrette **15 GF-V**

Entrees

Seared Scallops- Shaved Asparagus, Sweet Corn, Peas, Sun Dried Pesto Risotto, Caramelized Tomato & Balsamic Glaze **42 GF**

Grilled Lamb Chops—Thyme-Rosemary Roasted Potato, Cipolini Onion, Baby Arugula, Feta Cheese & Lemon-Oregano Sauce **48 GF**

Pistachio Crusted Salmon- Green Beans, Grilled Artichoke, Caramelized Tomato & Chives Crème Fraiche **36 GF**

Grilled Bone-in Rib-eye Steak (18oz)- Chives Potato Cake, Sautéed Spinach, Red Wine Veal Demi Glaze **54 GF**

Sesame Crusted Seared Ahi Tuna-, Mango-Cucumber Salad, Frisee, Cherry Tomato, Avocado & Teriyaki Glaze **40 GF**

Lemon-Pepper Crusted Duck Breast- Purple Cauliflower Puree, Rainbow Carrots, Cranberry Potato Cake & Cherry Port Wine **38 GF**

Grilled Filet Mignon- Roasted Marble Potato, Asparagus, Red Wine Demi Glaze & Stilton Butter **46 GF**

Baby Back Ribs- Home Made Corn Bread, Apple- Cabbage Slaw & B.B.Q. Sauce **32 GF**

Risotto- Wild Mushrooms, Tartufata, Shaved Asparagus, Peas & Drizzle White Truffle Oil **26 GF- V**

Fresh Tagliatelle Pasta- Braised Smoked Short Rib Ragù, Mire Poix, Torched Burrata & Gremolata **32**

Grilled Whole Branzino- Moscato Pickle Fennel, Sweet Pepper, Dill, Red Radish & Pepper Agredolce & Lemon Oregano Sauce **38 GF**

Crab & Shrimp Ravioli- Vodka Cream Sauce, Chives, Crispy Guanciaie & Herb Crusted Tomato Gratin **32**

Spaghetti Meatballs—Mediterranean Spiced Meatballs, Fresh Basil, Marinara Sauce & Parmesan Cheese **26**

Harris Ranch Beef Burger-Cheddar Cheese & Gremolata French Fries **22 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- Grilled Asparagus 8- French 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

1300 Howard Ave Burlingame CA 94010 (650) 567 6080

Private Dining Information Please Call or Email Event Coordinator, Gizem Aka (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.