



Lunch

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 38**

Grilled Artichoke- Crumble Feta Cheese, Watermelon Radish, Organic Mix Green & Fresh Oregano-Lemon Vinaigrette **14 GF- V**

Grilled Prawns- Triangles Puff Pastry, Teriyaki & Sweet-Chili Sauce **16 GF**

Heirloom Tomato- Fresh Burrata Cheese, House-Made Pesto, Fresh Basil & Balsamic Reduction **16 GF- V**

Tuna Tartar- Avocado, Cucumber, Red Jalapeno Pepper, Green Onion, Sesame Seeds, Soy Dressing & Taro Chips **20 GF**

Roasted Lamb Riblet- Home Made Oregano Lemon Pesto & Lemon Oregano Dressing **16 GF**

Mediterranean Spiced Meatballs- Fresh Basil, Tomato Concassed, Parmesan Cheese & Marinara Sauce **17**

Crab Cakes- Mango, Hash Avocado, Cucumber Salad, Petite Sea Grass & Chili-Lime Aioli **20**

Artichoke Beignet- Green Onion Aioli & Yellow Pea Sprouts **14**

Beef Tartar (Raw)- Chopped Filet Mignon, Capers, Red Onion, Dijon Mustard, Drizzle White Truffle Oil & Crostini **21 GF**

Red Wine Braised Grilled Octopus- Celery, Carrots, Red Onion & Fresh Oregano, Garlic, Lemon Dressing **21 GF**

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

Salad

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**

Add Protein to Your Salads

Add Grilled Chicken 10

Add Grilled 2 Lamb Chops 24

Add Grilled Prawns 12

Add Grilled Steak 20

Add Grilled Salmon 18

Add Crab Cakes 18

Sandwiches

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

Crab & Salmon Cake- Capers Berry Aioli, Arugula & Tomato **22**

Chicken Salad Sandwich- House Roasted Chicken, Celery, Tarragon Tomato, Butter Lettuce, Lemon Mayo & White Toasted Bread **18 GF**

Portobello Mushroom- Balsamic Glaze, Provolone Cheese, Baby Green & House-Made Pesto **18 GF- V**

Harris Ranch Beef Burger- Lettuce, Tomato, Onion & Cheddar Cheese **22 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 **28 GF**

Sesame Crusted Seared Ahi Tuna- Arugula, Green Beans, Egg, Avocado, Champagne Vinaigrette & Teriyaki Glaze **32 GF**

Grilled Lamb Chops- Thyme-Roasted Potato, Cipolini Onion, Arugula, Feta Cheese & Oregano-Lemon Vinaigrette **2 Chops 30 GF 4 Chops 48 GF**

Bistro Steak & Fries- Petite Tenderloin, Paprika French Fries, Arugula, Stilton Butter & Demi-Glace **30 GF**

Spaghetti Meatballs- Mediterranean Spiced Meatballs, Fresh Basil, Marinara Sauce & Parmesan Cheese **25**

Risotto- Wild Mushrooms, Tartufata, Shaved Asparagus, Peas & Drizzle White Truffle Oil **25 GF- V**

Penne Pasta- Sun Dried Tomato, Arugula, Mushroom, Zucchini, Peas & Vodka Cream Sauce **20 Add Chicken 24 GF**

Fresh Tagliatelle Pasta- Smoked Short Rib Ragu, Mire Poix, Torched Burrata & Gremolata **28**

Crab & Shrimp Ravioli- Vodka Cream Sauce, Chives, Crispy Guanciale & Herb Crusted Tomato Gratin **28**

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 Dinning 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.