



Dinner

STARTER & SALAD

House Made Soup of the Day 7

Crab and Lobster Cakes- Mango-Avocado Salsa, Lemon Aioli & Micro Greens 17

Risotto Balls (Arancini) Stuffed Foie Gras- Caramelized Apple and Onion & Green Peppercorn Sauce 15

Seaweed Crusted Seared Ahi Tuna- Teriyaki Glaze, Sweet Red Chili Sauce & Wasabi 15 **

Steak Tartare- Chopped Filet Mignon (Raw), Capers, Red Onion, Dijon, Parsley, Drizzle White Truffle Oil & Crostini 17 **

Red Wine Braised Grilled Octopus- Grilled Lemon, Celery, Red Onion & Oregano-Lemon Vinaigrette 17 **

Calamari- Fried Calamari with Maui Onion Rings, Chili Lime Aioli & Cocktail Sauce 14

Wood Oven Roasted Prawns- Creamy Garlic Sauce, Chives & Bread Crostini 13 **

Mediterranean Spiced All Beef Meatballs- Fresh Basil, Tomato Concasse, Parmesan Cheese & Marinara Sauce 14

Heirloom Tomato Salad- Fresh Burrata Cheese, Fresh Basil, Grilled Baguette & Drizzle Balsamic Vinaigrette 14 **

Wood Oven Roasted Beets- Organic Mix Green, Goat Cheese & Raspberry Vinaigrette 12 **

Lobster Salad- Wild Arugula, Avocado, Ruby Grapefruit & Meyer Lemon Vinaigrette 22 **

Butter Lettuce- Blood Orange, Dried Cranberries, Candied Sliced Almonds & Ginger-Orange Vinaigrette 12 **

Caesar- Petite Hearts of Romaine, Crispy Anchovies, Parmigiano-Reggiano, Croutons & Caesar Dressing 10 **

WOOD OVEN PIZZA

Mushroom- Seasonal Mushrooms, Fontina Cheese, Arugula & Drizzle White Truffle Oil 18

Roasted Lamb & Tamarind- Parmesan, Mozzarella Cheese, Fresh Cilantro & Pesto Sauce 20

Heirloom Tomato- Mozzarella-Fresh Burrata Cheese, Fresh Basil & Balsamic Glaze 18

Smoked Salmon- Thin Slices of Potatoes, Meyer Lemon Creme Fraiche, Capers & Chives 18

On the Side 6

Gremolata French Fries
Brussels Sprouts Chips
Grilled Asparagus
Brocolini
Snap Peas
Sautéed Green Beans
Sautéed Organic Yellow Squash

Exec Chef George Garcia

www.centralparkbistro.com 181E 4th Ave. San Mateo CA, 94401

Ph# (650) 558 8401 Fax# (650) 558 8637

We Support Local Organic Farmers & We Use Peanut Oil for All Fried Items- We Serve Only Natural Fed Meats and Free Range Organic Chicken, Please Advise of Food Allergies- We Proudly Bake Our Fresh Homemade Bread

Central Park Bistro is modeled around great fresh seasonal American food and complemented by a Best of Excellence Wine Spectator Award winning wine list, featuring many of the best. This idea offers a sophisticated dining experience in a warm and friendly environment.

Our Chef Team uses the highest quality of ingredients from as many local small farms & ranches as possible.

Our desserts are all made in-house.

Our wine list reflects the culture & passion of the vineyard. Smartly priced Domestic and European selections offer a balanced texture & acidity, to compliment our classic "home-style" American-influenced menu.

ENTREE

Braised Lamb Shank- Parsnip Puree, Brocolini, Cipollini Onion, Pan Juices & Porcini Mushroom Glaze 32

Seared Scallops- Champagne Risotto with Corn, Shaved Asparagus, Saffron, Tomato & Drizzle Truffle Reduction 32 **

Grilled Australian Lamb Chops- Chives Potato Cake, Goat Cheese, Cherry Tomato, Arugula & Pomegranate Glaze 38 **

Filet of Petrale Sole- Black Beluga Lentils, Roasted Cauliflower, Herb Salad & Veloute Sauce 30 **

Petite Filet Mignon- Sautéed Green Beans, Scallop Potato Terrine, Lobster Butter & Brandy Sauce 34 **

Grilled Salmon- Baby Carrots, Organic Yellow Squash & Slice Yukon Gold Potato & Dill-Vodka Sauce 30 **

Chilean Sea Bass- Oven Purple Potato, Snap Peas, Cherry Tomato, Roasted Fennel & Chanterelle Mushroom-Burre-Blanc 35 **

Free Range All Natural Half Roasted Chicken- Fingerling Potato, Zucchini, Hen of the Wood Mushrooms & Garlic Sauce 24 **

Baby Back Ribs- Corn Bread, Apple- Cabbage Slaw & Central Park Bistro B.B.Q. Sauce 26 **

Central Park Bistro Skirt Steak- Black Truffle Mashed Potato, Grilled Asparagus & Red Wine Sauce 34 **

Duck Ragout- Shell Pasta, Gremolata, Mire-Poix & Veal Red Wine Sauce 24

Linguini Pasta- Lobster Meat, Bay Scallops, Green Peas, Zucchini Strings & Lobster Sauce 30

Spaghetti Meatballs- All Beef Mediterranean Spiced Meatballs, Fresh Basil, Marinara Sauce & Parmesan 22

Truffle Pappardelle Pasta- Sundried Tomato, Brussels Sprouts Chips & Garlic-Mascarpone Sauce 22

Painted Hills Natural Beef Burger- Cheddar Cheese and French Fries 16 add Mushroom 3- Bacon 3- Avocado 3

Chef's Choice of Seasonal Vegetable Plate- 24 **

**** Gluten Free Items ****

- Bread Served by Requests

- Please ask for Vegetarian, Vegan and Kids Menu items-

Our Private Dining rooms provide wonderful accommodations for group parties from business meetings to social events. Our Gardenia Room seats up to 36 guests while our Orchid Room can seat up to 20 guests. Both of these rooms can be combined to accommodate up to 60 guests quite comfortably. These private rooms provide the perfect environment to hold your next event.

For assistance in planning your celebratory party or company business meeting presentation, please contact our private dining manager Robert Miguel at (415) 307-5609 or email at Robert@centralparkbistro.com.