



Lunch

STARTER & SALAD

House Made Soup of the Day Cup 7

Crab and Lobster Cakes– Mango-Avocado Salsa, Lemon Aioli & Micro Greens 15

Risotto Balls (Arancini) Stuffed Foie Gras- Caramelized Apple and Onion & Green Peppercorn Sauce 14 **

Red Wine Braised Grilled Octopus- Grilled Lemon, Celery, Red Onion & Oregano-Lemon Vinaigrette 16 **

Steak Tartare – Chopped Filet Mignon with Capers, Red Onion, Dijon, Parsley & Drizzle White Truffle Oil 15 **

Calamari – Fried Calamari with Maui Onion Rings, Chili Lime Aioli & Cocktail Sauce 12

Wood Oven Roasted Prawns -Creamy Garlic Sauce, Chives & Crostini 12 **

Mediterranean Spiced All Beef Meatballs - with Fresh Basil, Marinara Sauce & Tomato Concasse 12

Heirloom Tomato Salad- Burrata Cheese, Fresh Basil, Grilled Baguette & Drizzle Balsamic Vinaigrette 13 **

Roasted Beets– Organic Mix Green, Goat Cheese & Raspberry Vinaigrette 11 **

Butter Lettuce- Blood Orange, Dried Cranberries, Candied Sliced Almonds & Ginger-Orange Vinaigrette 11 **

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

Lobster Salad-Wild Arugula, Slice Avocado, Ruby Grapefruit & Meyer Lemon Vinaigrette 20 **

Add Grilled Chicken 8 or Grilled Prawns 10 or

Crab and Lobster Cakes 12 - Grilled Salmon 12 or

Grilled Skirt Steak 14

WOOD OVEN PIZZA

Roasted Lamb-Tamarind Pizza – Parmesan, Mozzarella Cheese, Fresh Cilantro & Pesto Sauce 18

Mushroom- Seasonal Mushrooms, Fontina Cheese, Arugula & Drizzle White Truffle Oil 17

Heirloom Tomato- Mozzarella-Fresh Burrata Cheese, Fresh Basil & Balsamic Glaze 17

Smoked Salmon –Thin Slices of Potatoes with Meyer Lemon Crème Fraiche, Capers & Chives 17

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.

Exec Cgef George Garcia

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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.

SANDWICHES

All Sandwiches come with one side dish included

We Can Also Offer Open Face or No Bun

Petrale Sole - Caper Berry Aioli, Sliced Tomato & Lettuce 15 **

Roasted Lamb-Tamarind, Caramelized Onion, Cilantro, Mozzarella Cheese 16*

Portobello Mushroom – Greens, Tomatoes & Pesto Aioli 14 **

Grilled Chicken -Roasted Tomatoes, Goat Cheese, Arugula & Aioli 14 **

Hamburger- Painted Hills Natural Burger, Cheddar Cheese 15 **

Add Bacon 3- Add Mushroom 3- Add Avocado 3

SIDES

Onion Rings

Cabbage-Apple Slaw

Cucumber-Herb Salad

Mixed Greens

Gremolata French Fries

Soup

ENTRÉE

Fennel Crusted Seared Ahi Tuna-Arugula, French Beans Egg, Cherry Tomato, Avocado, Champagne Vinaigrette 22 **

Paella- Chorizo, Chicken, Salmon, Prawns, Green Peas, Red Bell pepper Served with Saffron Risotto 24 **

Skirt Steak- Marinated Skirt Steak with French Fries & Arugula Salad & Red Wine Demi Glaze 26 **

Grilled Salmon– Organic Green Salad, Red Onion, Asparagus, Tomatoes, Roasted Potatoes & Basil Oil 22 **

Pomegranate Glazed Two Grilled Lamb Chops – Potato Cake, Arugula & Goat Cheese 22 **3 Chop 30- 4 Chop 36****

Linguini Pasta–Lobster Meat, Bay Scallops, Green Peas, Zucchini Strings & Lobster Cream Sauce 25

Duck Ragout– Shell Pasta, Gremolata, Mire-Poix & Veal Red Wine Sauce 22

Home Made Truffle Pappardelle Pasta- Sundried Tomato, Brussels Sprouts Chips & Garlic-Mascarpone Sauce 20

Spaghetti Meatballs – Mediterranean Spiced All Beef Meatballs, Fresh Basil, Marinara Sauce & Parmesan Cheese 20

Chef's Choice of Seasonal Vegetable Plate 22 **

**** Gluten Free Items ****

- Bread Served by Requests

- Please ask for Vegetarian & Vegan Items and Kids Menu