

# CENTRAL PARK BISTRO

## STARTER & SALAD

**House Made Soup Of The Day-** Cup 7

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

**Foie Gras Torchon –** Raspberry- Peach Champagne Compote, Dates & Brioche Bread 14

**Steak Tartare-** Chopped Filet Mignon (Raw), Capers, Red Onion, Dijon, Parsley, 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

**Fried Seaweed Wrapped Ahi Tuna-** Teriyaki Glaze, Sweet Red Chili Sauce & Wasabi Aioli 15 \*\*

**Homemade Fresh Gnocchi-** Gruyere Cheese- Cream Sauce & Toasted Pine Nuts 12

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

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

**Smoked Salmon & Burrata Cheese-** Black Lava Sea Salt, Fennel Brioche Bread & Laudemio Olive Oil 12 \*\*

**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-** Moroccan Mandarin, Dried Cranberries, Toasted Almonds & Blood Orange Vinaigrette 12 \*\*

**Caesar-**Petite Hearts Of Romaine, 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

**Prosciutto-** Mozzarella- Chamuse Cheese, Brussels Sprout Chips & Truffle Honey 18

**Smoked Salmon-** Thin Slices of Potato, Meyer Lemon Crème Fraiche, Capers & Chives 18

## ENTREE

**Braised Lamb Shank-**Parsnip Puree, Sautéed Kale & Porcini Mushroom Sauce 32 \*\*

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

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

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

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

**Painted Hills Natural Beef Burger-** Cheddar Cheese And French Fries 16 **Add Mushroom 3- Bacon 3- Avocado 3**

**Grilled Salmon-** Black Quinoa, Oven Roasted Herb Tomato, Baby Arugula & Salsa Verde 30 \*\*

**Chilean Sea Bass-** Cauliflower Puree, Yellow Baby Carrot, Red Swiss Chard & Celery Root Nage 36 \*\*

**Seared Scallops-** Rock Shrimp, Sweet Pea and Lemon Risotto, Caramelized Cherry Tomato & Drizzle Figs Glaze 32 \*\*

**Fennel Crusted Seared Filet of Swordfish-** Grilled Artichoke Hearts, Green Beans & Tarragon Buerre-Blanc 32 \*\*

**Free Range All Natural Half Roasted Chicken-** Fingerling Potato, Broccolini, Hen Of The Wood

Mushrooms & Lemon-Garlic Sauce 26 \*\*

**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

**Black Truffle Ravioli-** Boschetto Cheese, English Peas & Porcini Cream Sauce 22

**Chef's Choice Of Seasonal Vegetable Plate- 24 \*\***

**\*\* Gluten Free Ideas**

## ON THE SIDE 6

GREMOLATA FRENCH FRIES- BRUSSELS SPROUTS CHIPS- SAUTÉED FRENCH BEANS- SAUTÉED BROCOLINI  
SAUTÉED RED SWISS CHARD- SAUTÉED SWEET PEA- GRILLED ASPARAGUS- SAUTÉED BABY CARROTS

EXEC CHEF. GEORGE GARCIA

[WWW.CENTRALPARKBISTRO.COM](http://WWW.CENTRALPARKBISTRO.COM) 181 EAST 4TH AVENUE 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

ROBERT MIGUEL (PRIVATE DINING MANAGER)

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