

CENTRAL PARK BISTRO

Lunch

SALAD & STARTER

HOUSE MADE SOUP OF THE DAY 7

WOOD OVEN ROASTED BEETS- ORGANIC MIX GREEN, GOAT CHEESE & RASPBERRY VINAIGRETTE 12 **

LOBSTER SALAD- WILD ARUGULA, AVOCADO, RUBY GRAPEFRUIT & MEYER LEMON VINAIGRETTE 20 **

BUTTER LETTUCE- CARA CARA ORANGE, CASHEWS, FETA CHEESE, DRY CRANBERRIES & HONEY CITRUS DRESSING 12 **

CAESAR- PETITE HEARTS OF ROMAINE, PARMIGIANO-REGGIANO, CROUTONS & CAESAR DRESSING 11

ADD SALAD OPTIONS

GRILLED CHICKEN 8 - GRILLED PRAWNS 10 - CRAB AND LOBSTER CAKES 12

GRILLED SALMON 12 - GRILLED SKIRT STEAK 14 - GRILLED TWO LAMB CHOPS 18

CRAB & LOBSTER CAKES- MANGO-AVOCADO SALSA, LEMON AIOLI & MICRO GREENS 15

HEIRLOOM TOMATO- BURATTA CHEESE, BASIL LEAVES, BALSAMIC GLAZE & GRILLED BREAD 14 **

TRUFFLE DUCK PATE- RASPBERRY- PEACH CHAMPAGNE COMPOTE, DATES & BRIOCHE BREAD 14 **

STEAK TARTARE- CHOPPED FILET MIGNON (RAW), CAPERS, RED ONION, DJON, PARSLEY, WHITE TRUFFLE OIL & CROSTINI 15 **

RED WINE BRAISED GRILLED OCTOPUS- GRILLED LEMON, CELERY, RED ONION & OREGANO-LEMON VINAIGRETTE 16 **

SMOKED SALMON & BURRATA CHEESE- BLACK LAVA SEA SALT, FENNEL BRIOCHE BREAD & LAUDEMIO OLIVE OIL 12 **

CALAMARI- FRIED CALAMARI WITH MAUI ONION RINGS, CHILI LIME AIOLI & COCKTAIL SAUCE 12

WOOD OVEN ROASTED PRAWNS- CREAMY GARLIC SAUCE, CHIVES & BREAD CROSTINI 12 **

MEDITERRANEAN SPICED BEEF MEATBALLS- FRESH BASIL, TOMATO CONCASSE, PARMESAN CHEESE & MARINARA SAUCE 12

HOMEMADE FRESH GNOCCHI- GRUYERE CHEESE- CREAM SAUCE & TOASTED PINE NUTS 12

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 - SLICE TOMATOES, GOAT CHEESE, ARUGULA & AIOLI 14

HAMBURGER- PAINTED HILLS NATURAL BURGER, CHEDDAR CHEESE 15

SIDES

SOUP

ONION RINGS

CABBAGE-APPLE SLAW

CUCUMBER-HERB SALAD

MIXED GREENS

GREMOLATA FRENCH FRIES

ADD 3

AVOCADO
BACON
MUSHROOM
CARAMELIZED ONION

WOOD OVEN PIZZA

MUSHROOM- SEASONAL MUSHROOMS, BOSCHETTO TARTUFO CHEESE, ARUGULA & DRIZZLE WHITE TRUFFLE OIL 17 **

ROASTED LAMB & TAMARIND- PARMESAN, MOZZARELLA CHEESE, FRESH CILANTRO & PESTO SAUCE 18 **

HEIRLOOM TOMATO- MOZZARELLA CHEESE, CARAMELIZED ONION, FRESH BASIL & BALSAMIC GLAZE 17 **

SMOKED SALMON- THIN SLICES OF POTATOES, MEYER LEMON CREME FRAICHE, CAPERS & CHIVES 17 **

Gluten Free Pizza Available Add \$3

ENTREE

GRILLED SALMON- ORGANIC GREEN SALAD, RED ONION, ASPARAGUS, TOMATOES, ROASTED POTATOES & BASIL OIL 22 **

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 **

GRILLED AUSTRALIAN LAMB CHOPS- CHIVES POTATO CAKE, GOAT CHEESE, CHERRY TOMATO, ARUGULA & POMEGRANATE GLAZE

2 CHOPS 26 ** 3 CHOPS 32 ** 4 CHOPS 36 **

CENTRAL PARK BISTRO SKIRT STEAK- MARINATED SKIRT STEAK WITH FRENCH FRIES & ARUGULA SALAD & RED WINE DEMI GLAZE 26 **

DUCK RAGOUT- SHELL PASTA, GREMOLATA, MIRE-POIX & VEAL RED WINE SAUCE 22

LINGUINI PASTA- LOBSTER MEAT, BAY SCALLOPS, GREEN PEAS, ZUCCHINI STRINGS & LOBSTER SAUCE 26

SPAGHETTI MEATBALLS- ALL BEEF MEDITERRANEAN SPICED MEATBALLS, FRESH BASIL, MARINARA SAUCE & PARMESAN 20

DUNGENESS CRAB & SHRIMP RAVIOLI- CARAMELIZED SWEET PEPPER, CHIVES & VODKA CREAM SAUCE 22

Chef's Choice Of Seasonal Vegetable Plate- 22 **

** Gluten Free Ideas - Please Ask For Vegetarian Menu Options - Bread Served by Requests

EXEC CHEF GEORGE GARCIA

WWW.CENTRALPARKBISTRO.COM

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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, % 20 Gratuity Apply Party of 6 or more

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