

CENTRAL PARK BISTRO

STARTER & SALAD

House Made Soup Of The Day- Cup 7

Crab & Lobster Cakes- Mango-Avocado Salsa, Lemon Aioli & Micro Greens **18**

Heirloom Tomato- Di Stefano Buratta Cheese, Basil Leaves, Balsamic Glaze & Grilled Bread **14**

Truffle Duck Pate- Raspberry- Peach Champagne Compote, Dates & Brioche Bread **15**

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 **18 ****

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

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

Butternut Squash 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 **14 ****

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

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

Butter Lettuce- Cara Cara Orange, Cashews, Feta Cheese, Dry Cranberries & Honey Citrus Dressing **12 ****

Caesar-Petite Hearts Of Romaine, Parmigiano-Reggiano, Croutons & Caesar Dressing **10 ****

WOOD OVEN PIZZA

Mushroom- Wild Mushrooms, Boschetto Tartufo Cheese, Arugula & Drizzle White Truffle Oil **18 ****

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

Heirloom Tomato- Mozzarella Cheese, Caramelized Onion, Fresh Basil & Balsamic Glaze **18 ****

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

Gluten Free Pizza Available Add \$3

ENTREE

Braised Lamb Shank- Parsnip Puree, Snap Peas & Porcini Mushroom Sauce & Saba Glaze **32 ****

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

Grilled Australian Lamb Chops- 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**

Pan Seared Salmon- Black & White Quinoa, Grilled Yellow Squash, Baby Kale & Dill-Beurre Blanc **30 ****

Seared Chilean Sea Bass- Ragout of Fennel, Leeks, Artichokes, Purple Potato, Swiss Chard & Thyme **38 ****

Seared Scallops- Rock Shrimp, Yellow Corn, English Peas, Sun Dried Tomato-Garlic Risotto & Drizzle Figs Glaze **34 ****

Fennel Crusted Seared Filet of Swordfish- Baby Rainbow Carrots, Sautéed Spinach & Smoke Tomato Nage **30 ****

Free Range All Natural Half Roasted Chicken- Fingerling Potato, Broccolini, Hen Of The Wood Mushrooms & Lemon-Garlic Sauce **26 ****

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

Linguini Pasta- Lobster Meat, Bay Scallops, Green Peas, Zucchini Strings & Lobster Sauce **32**

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

Dungeness Crab & Shrimp Ravioli- Caramelized Sweet Pepper, Chives & Vodka Cream Sauce **22**

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

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

ON THE SIDE

GREMOLATA FRENCH FRIES 6- MAUI ONION RINGS 6 - BRUSSELS SPROUTS CHIPS 6 -SAUTÉED FRENCH BEANS 8 - SAUTÉED BROCOLINI 8SAUTÉED RED SWISS CHARD 8 - SNAP PEAS 8 - GRILLED ASPARAGUS 8 - SAUTÉED BABY CARROTS 8

EXEC CHEF. GEORGE GARCIA

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-

Please Inform Us for Any Dietary Restrictions, We Proudly Bake Our Fresh Homemade Bread, %20 Gratuity Apply Party of 6 or more

ROBERT MIGUEL (PRIVATE DINING MANAGER) PH# (415) 307 5609 Robert@centralparkbistro.com