CENTRAL PARK
BISTRO

*ESTABLISHED 1999*

# *LUNCH MENU*

## *STARTERS*

**Soup Of the Day** *Cup* **9**
**Charcuterie Board Cheese/Meat or Mix** *Served Pickles, Mustard & Crostini* ***4 For 24 6 For 34 8 For 46***
***Cheese-*** *Gorgonzola, Truffle, Brie, Manchego, Red Wine Goat Cheese*
***Meats –*** *Bresaola, Coppa, Salami, Prosciutto Di Parma, Soprasetta*
**Artichoke Beignets –** *Served with Green Garlic Aioli* ***16***
**Steak Tartare –** *Chopped Filet Mignon (Raw), Capers, Red Onion, Parmesan, Dijon, Parsley, Truffle Oil & Crostini* ***22 Gf***
**Red Wine Braised Grilled Octopus –** Cucumber, *Grilled Lemon, Celery, Red Onion & Oregano Lemon Vinaigrette* ***24 Gf***
***Smoked Salmon & Burrata Cheese****- Black Lava Sea Salt, Fennel Brioche Bread & Laudemio Olive Oil* ***16 Gf***
**Mediterranean Spiced Beef Meatballs –** *Fresh Basil, Tomato Concasse, Parmesan Cheese & Marinara Sauce* ***18***
**Wood Oven Roasted Prawns –** *Creamy Garlic Sauce & Crostini* ***20 Gf***
**Duck Spring Rolls –** *Served with Sweet-Chili Sauce* ***18***
***Duck Mousse-*** *Apricot compote, Dates, Balsamic Glaze& Broiche Bread* ***18***
**Fried Calamari –** *Maui Onion Rings, Chili Lime Aioli & Cocktail Sauce* ***20***
***Polenta Cakes*** *- Topped with Wild Mushrooms Tapenade, Crescenza Cheese & Drizzle Truffle Oil* ***16 Gf***
***Crab Cakes –*** *Mango & Avocado Salsa, Lemon Aioli & Micro Greens* ***22***
***Butternut Squash Gnocchi –*** *Mascarpone Cream Sauce, Toasted Almond & Fried Sage* ***16 Full 30***

## *SALADS*

***Wood Oven Roasted Red Beets –*** *Baby Red Oak – Frisee, Goat Cheese, Toasted Hazelnuts & Raspberry Vinaigrette* ***17 Gf/V***
***Living Butter Lettuce –*** *Slice Bosc Pears, Golden Raisins, Almonds, Gorgonzola Cheese & Champagne Vinaigrette* ***17 Gf/V***
***Caesar –*** *Petite Romaine –Heart, Parmigiano-Reggiano & Croutons, Caesar Dressing* ***16 Gf***
***Baby Red Oak – Frisee –*** *Brie Cheese, Grilled Bread & Cherry Tomato, Balsamic Vinaigrette* ***15 Gf/V***
***Add Protein: Grilled Chicken 10, Grilled Prawns 14, Crab Cakes 18, Grilled Salmon 18,***
***Grilled Skirt Steak 24 – Two Grilled Lamb Chops 28***

## *WOOD OVEN PIZZA*

**Gluten Free Pizza Available**

***Wild Mushrooms –*** *Mozzarella Cheese, Arugula & Drizzle White Truffle Oil* ***26 Gf***
***Roasted Lamb & Tamarind****- Parmesan- Mozzarella Cheese, Fresh Cilantro & Pesto Sauce* ***28 Gf***
***Prosciutto & Fig-*** *Dried Figs, Fontina Cheese, Arugula & Truffle Honey* ***26 Gf***
***Smoked Salmon -*** *Thin Slices of Potatoes, Meyer Lemon Crème Fraiche, Capers & Chives* ***28 Gf***

## *SANDWICHES*

**WE CAN DO OPEN FACE OR NO BUN**

**Herb Crusted Seared Petrale Sole –** Caper Berry Aioli, Sliced Tomato & Lettuce + Your Side **26**
**Skirt Steak –** Caramelized Onion, Mushroom, Mozzarella Cheese & Green Garlic Mayo + Your Side **28**
**Grilled Chicken –** Aioli, Bell Pepper, Goat Cheese, Arugula, Sliced Tomato + Your Side **24**
**Wood Oven Roasted Lamb-** Tamarind, Caramelized Onion, Cilantro & Mozzarella Cheese +Your Side **26**
**CPB Hamburger–** Beef (8oz), Cheddar Cheese, Sliced Tomato, Red Onion, Lettuce + Your Side **26**
**Add to Burger** Mushroom **3** – Avocado **3** – Bacon **3**

**Choose Your Side: SOUP - MIX GREEN – APPLE CABBAGE SLAW – CUCUMBER HERB SALAD – ONION RINGS – FRIES**

## *ENTRÈES*

***Grilled Skirt Steak –*** *French Fries, Arugula Salad & Red Wine Demi Glace Sauce* ***40 Gf***
***Two Grilled Rack of Lamb –*** *Potato Cake, Goat Cheese, Cherry Tomato, Arugula & Pomegranate Glaze* ***38 Gf 3 chops 52***
***Grilled Salmon –*** *Organic Green Mix, Red Onion, Asparagus, Cherry Tomato, Roasted Potato & Basil Oil* ***36 Gf***
***Sesame Crusted Seared Ahi Tuna –*** *Mango, Cucumber, Avocado, Arugula Salad & Teriyaki Glaze* ***38 Gf***
***Bucatini Pasta–*** *Manila Clams, Prawns, Shaved Asparagus, Parsley Leaves, Chili Flakes & Tarragon-Garlic Cream Sauce* ***34 Gf***
***Spinach, Wild Mushrooms, Leeks Stuffed Chicken Breast-*** *Roasted Potato & Brandy-Cream Sauce* ***32 Gf***
***Linguini Pasta –*** *Lobster Meat, Bay Scallops, Green Peas, Zucchini Strings & Lobster Sauce* ***40 Gf***
***Duck Ragout –*** *Shell Pasta, Gremolata Sauce, Mire Poix & Veal Red Wine Sauce* ***30 Gf***
***Spaghetti Meatballs –*** *Beef Meatballs, Fresh Basil, Marinara Sauce & Parmesan* ***28***
***Pasta Made by Cauliflower –*** *Artichoke Hearts, Zucchini Strings, Basil, Shallots & White Wine-Butter Sauce* ***26 Gf/V***
***Mushroom Risotto -*** *Wild Mushrooms, Green Peas & Drizzle Truffle Oil* ***28 Gf/V 28 Add Chicken 4 - Add Prawns 6***
***Vegetable Plate –*** *Chef's Choice of Seasonal Sauteed Vegetables* ***28 Gf/V***

***Gf- Gluten Free Ideas – V- Vegan Ideas***

## *SIDE DISHES*

***Grilled Asparagus 10 – Onion Rings 7 – Gremolata Fries 7 - Brussels Sprout Chips 7 –-Sautéed Wild Mushrooms 10***

***Consuming raw or undercooked meats, poultry, seafood, shellfish,***
***or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.***

***Please Inform Us for Food Allergies and Any Dietary Restrictions. We Use Peanut Oil for All Fried Items –***
***%20 Gratuity Apply Party of 6 or More.***