

Broadway Grill

STARTERS & SALADS

Caesar Salad 13

Crisp Romaine lettuce, house made croutons, shaved parmesan cheese

Beet Salad 14

Arugula, roasted beets, goat cheese, dried currants, toasted almonds, strawberry vinaigrette

Market Salad (v) 14

Garden lettuces, avocado, heirloom tomatoes, asparagus, toasted sunflower seeds, fresh dill, shallot vinaigrette

Add grilled chicken (\$6) prawns (\$8) lox salmon (\$8) avocado (\$2) to any salad

Gravad Lox 15

House cured Gravad Lox Salmon, red onions, capers, fresh dill, mix greens

Mushroom Ravioli 14

Mushroom ravioli, truffle cream sauce (3 pc)

Garlic Rye Bread 9

Baked garlic rye bread strips, garlic, melted parmesan cheese, dill aioli

Onion Rings 9

Fresh homemade onion rings

Vegetable Dill Soup 8

Root vegetables, brined cucumber, dill, creme fraiche

French Onion Soup 10

Homemade french onion soup

ENTREES

Beef Burger 19

1/2 pound freshly ground Angus grass-fed beef, caramelized onions, tomato, aioli, house made pickles, fries

Add avocado (\$2) mushrooms (\$2) cheese (\$1)

Filet Mignon 37

8 oz beef tenderloin, herb butter, garlic young potatoes, broccolini

New York Steak 38

14 oz full bodied prime cut, herb butter, peppercorn sauce, green beans with toasted almonds, French fries

Lamb Chops 39

Lamb Chops with sauteed mushrooms, asparagus and baby roasted potatoes

Baby back Pork Ribs (half or full rack) 26/38

BBQ herb rubbed wood grilled ribs, turmeric mashed potatoes, grilled corn, chimichurri

Grilled Trout 27

Grilled trout, herb heirloom tomatoes, garlic young potatoes, grilled lemon

Half Chicken 28

Half roasted herb chicken, thyme-mushroom buckwheat, broccolini, sweet chile sauce, pesto

Shrimp Pastis Flambé 28

Seared shrimp, pastis flambé, asparagus, truffle mashed potatoes

Chicken Fettuccine Alfredo 25

Fresh fettuccine, wood grilled chicken breast and homemade Alfredo sauce

Spinach Fettuccine (v) 23

Fresh vegan spinach fettuccine, asparagus, heirloom tomatoes, broccolini, basil

Shrimp Squid Ink Spaghetti 28

Fresh squid ink spaghetti, seared shrimp, beurre blanc, basil

SIDE DISHES

French fries/Truffle fries, house made aioli 7/9

Mashed potatoes/Truffle mashed potatoes 8/10

Green beans with shallots & toasted almonds (v) 9

Grilled corn with chimichurri (v) 9

Sauteed mushrooms (v) 9

Buckwheat with thyme & mushrooms (v) 9

Broccolini with shallots and white wine (v) 9

Asparagus with sunflower-arugula pesto 9

DESSERT

Sweet Vanilla Crepe 9

Banana-Strawberry Nutella Crepe 9

Chocolate Mousse 9

Creme Brulee 9

Lemon Creme Layer Cake 7

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