

# Broadway Grill

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## 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

### **Vegetable Dill Soup 8**

Root vegetables, brined cucumber, dill, creme fraiche

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## 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

### **Baby back Pork Ribs (half or full rack) 24/36**

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

### **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

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## 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

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## DESSERT

Banana-Strawberry Nutella Crepe 9

Sweet Vanilla Crepe 9

Chocolate Mousse 9

Creme Brulee 9

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