

# BARDEA STEAK

DE  '22

## SNACKS



**oysters**

*naked* | 24

*composed* | 7 ea

**jumbo shrimp** | 20

*cocktail sauce, green goddess*

**lobster toast** | 35

*tarragon crema, citrus, lobster bisque*

**fried calamari** | 19

*pepper, olive, tamarind*

**creamed spinach croquettes** | 16

*horseradish aioli, lemon, parmigiano*

**sausage corndog** | 15

*pepper-onion agrodolce, hot honey*

**beef n' cheddar** | 16

*cheese whiz, crispy potato, onion roll*

**brioche pull-aparts** | 8

*cultured honey butter*

**hamachi bombs** | 20

*lemon, caviar, barrel-aged soy sauce*

**beef tartare** | 12

*caramelized onion, st. malachi, mushroom xo*

**tater tots** | 15

*lump crab, aji amarillo (add caviar +30)*

**cheesesteak empanada** | 16

*cooper sharp, sweet onion*

**wagyu glizzy** | 18

*dill pickle relish, comté, truffle russian aioli*

**swedish meatballs** | 15

*red currant, stracciatella*

# THE STEAK LIST

## BREEDS

## CUTS

### PIEDMONTESE

Originating from Piedmont in Northern Italy, it is considered a genetically-gifted cow due to its double-muscling. It is very lean but also very tender. It's one of the healthiest beef options, both high in protein but lower in fat than chicken.

filet

8 oz \$59

### ABERDEEN ANGUS

100% Grassfed Prime Angus from the Carolinas. The deep marbling and complexity only speak to the pedigree of this heritage breed cattle.

bone-in ny strip  
delmonico  
"boneless ribeye"

18 oz \$65

16 oz \$68

### AUSTRALIAN WAGYU

Australia is one of the world's premier Wagyu breeders. It showcases great marbling and a grassy-flavor with a leaner texture.

hanger steak

6 oz \$38

bone marrow au jus, pistachio pesto

### HOLSTEIN

A dual-purpose cow. This cattle is most-known for its dairy, but it also produces delicious beef with a creamy, almost buttery texture.

picanha  
chimichurri crema

8 oz \$35

### AMERICAN WAGYU

A crossbreed of Japanese Wagyu and American Black Angus, called "Washugyu". The best of both worlds - heavy marbled but with a bold, beefy finish. (These cuts are butchered daily, so sizes will vary.)

washugyu porterhouse

30-50 oz

\$5/oz

washugyu tomahawk

30-50 oz

\$6/oz

### COMPLETE YOUR EXPERIENCE

guava béarnaise | 4  
b1 sauce | 4

chimichurri | 4  
horseradish crema | 5

french onion-miso butter | 8

saffron oscar-style | 15

## THE BUTCHER'S FEAST

SIX CUTS | 180

CHEF'S FEATURED CUT | +30

ROASTED BONE MARROW | +15

# MORE THAN STEAK

**whole bronzino | mp**  
*acqua pazza*

**scottish salmon | 25**  
*sticky rice, tahini cream cheese, guava*

**heritage chicken | 30**  
*nishiki rice, tamarind agrodolce*

**crossbreed burger | 20**  
*washugyu smash patty, cooper sharp, shredded lettuce,  
minced onion, truffle thousand island*

## SIDES

**roasted potatoes | 13**  
*lemon butter, garlic crunch*

**mac n' cheese | 15**  
*gruyere, gouda, breadcrumb*

**carrot | 13**  
*tahini yogurt, pistachio*

**broccoli di ciccio | 15**  
*lemongrass curry, chili crisp*

**mushrooms | 17**  
*truffle tare, harissa, shallot confit*

**caesar salad | 15**  
*toasted almond, parmigiano*

EXECUTIVE CHEF  
ANTIMO DIMEO

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*Surcharge: As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 3% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.*

*For your convenience a 20% gratuity will be added to parties of 6 or more.*

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