

BARDEA STEAK

DE  '22

SNACKS

oysters

naked | 24

composed | 7 ea

shrimp cocktail | 20

fried calamari | 19

pepper, olive, tamarind

beef n' cheddar | 16

cheese whiz, crispy potato, onion roll

tater tots | 15

crab, aji amarillo (add caviar +15)

beef empanada | 16

cooper sharp, sweet onion

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

lamb gnocchi | 18

ricotta, red curry, coconut

duck bao bun | 20

pecorino di fossa, foie gras aioli

shrimp taco | 16

green goddess, calabrian chile

wagyu 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
bone marrow au jus, pistachio pesto

6 oz \$38

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 ribeye

30-50 oz

\$5/oz

washugyu porterhouse

30-50 oz

\$5/oz

COMPLETE YOUR EXPERIENCE

guava béarnaise | 4
b1 sauce | 4

chimichurri | 4
horseradish crema | 5
saffron oscar-style | 15

french onion-miso butter | 8

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

loaded potato | 13
potato leek espuma, cheddar

mac n' cheese | 15

carrot | 13
tahini yogurt, pistachio

broccoli di ciccio | 15
lemon, pumpkin seed, chili crisp

red cabbage | 15
dukkah, orange-caraway

mushrooms | 17
harissa, truffle, hazelnut-sesame

house salad | 15
caesar, toasted almond, cured egg

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.

bardeasteak.com • [@bardeasteak](https://www.instagram.com/bardeasteak) • 608 N Market St, Wilmington, DE 19801