

BARDEA STEAK

DE  '22

SNACKS

oysters

naked | 24

composed | 7 ea

brioche pull-aparts | 8

cultured honey butter

jumbo shrimp | 23

cocktail sauce, green goddess

hamachi bombs | 23

lemon, caviar, barrel-aged soy sauce

fried calamari | 21

pepper, olive, tamarind

beef tartare | 17

mustard vinaigrette, horseradish, crispy shallot

sausage corndog | 15

pepper-onion agrodolce, hot honey

tater tots | 15

lump crab, aji amarillo (add caviar +30)

beef n' cheddar | 16

cheese whiz, crispy potato, onion roll

cheesesteak empanada | 16

cooper sharp, sweet onion

duck wings | 21

orange-szechuan, yuzu ranch

wagyu glizzy | 18

dill pickle relish, comté, truffle russian aioli

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
french onion au jus,
red pepper conserva

6 oz \$41

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 \$36

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

THE BUTCHER'S FEAST

SIX CUTS | 180

CHEF'S FEATURED CUT | +30

ROASTED BONE MARROW | +15

MORE THAN STEAK

whole bronzino | mp
acqua pazza

heritage chicken | 30
nishiki rice, tamarind agrodolce

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

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

SIDES

roasted potatoes | 13
lemon butter, garlic crunch

carrot | 13
tahini yogurt, pistachio

mushrooms | 17
truffle tare, harissa, shallot confit

mac n' cheese | 15
gruyere, gouda, breadcrumb

broccoli di ciccio | 15
lemongrass curry, chili crisp

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

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