

BARDEA STEAK

DE  '22

SNACKS

oysters
naked | 24
composed | 7 ea

shrimp cocktail | 20

fried calamari | 17
pepper, olive, tamarind

beef n' cheddar | 14
cheese whiz, crispy potato, onion roll

tater tots | 15
crab, aji amarillo (add caviar +15)

beef empanada | 16
cooper sharp, sweet onion

lamb gnocchi | 18
ricotta, red curry, coconut

duck bao bun | 16
pecorino di fossa, foie gras aioli

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

shrimp taco | 16
green goddess, calabrian chile

creamed chipped beef croquette | 15
wagyu bresaola, truffle, sausage gravy

chicken cutlet sando | 16
broccoli rabe, sun-dried tomato, long hot aioli

pork tostada | 16
chipotle, pineapple

wagyu swedish meatballs | 15
red currant, stracciatella

THE STEAK LIST

THE BREEDS

THE 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

18 oz \$65

delmonico
"boneless ribeye"

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 ribeye

30-50oz

\$5/oz

washugyu porterhouse

30-50oz

\$5/oz

ADD ONS

guava béarnaise | 4
b1 sauce | 4

chimichurri | 4
beef garum au jus | 4

french onion-miso
butter | 8

THE BUTCHERS FEAST

A STEAK TASTING | 180

COMPLETE YOUR EXPERIENCE | +30

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, american cheese, lettuce,
french onion, long hot pepper spread*

SIDES

loaded potato | 13
potato leek espuma, cheddar

mac n' cheese | 17

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 | 13
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.

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