

BARDEA STEAK

DE  '22

SNACKS

oysters

naked | 24

composed | 7 ea

shrimp cocktail | 20

brioche pull-aparts | 8

cultured honey butter

fried calamari | 17

pepper, olive, tamarind

beef tartare | 12

caramelized onion, st. malachi, mushroom xo

beef n' cheddar | 14

cheese whiz, crispy potato, onion roll

shrimp taco | 16

green goddess, calabrian chile

tater tots | 15

crab, aji amarillo (add caviar +15)

creamed chipped beef croquette | 15

wagyu bresaola, truffle, sausage gravy

beef empanada | 16

cooper sharp, caramelized onion

chicken cutlet sando | 16

broccoli rabe, sun-dried tomato, long hot aioli

lamb gnocchi | 18

ricotta, red curry, coconut

pork tostada | 14

chipotle, pineapple

duck bao bun | 16

pecorino di fossa, foie gras aioli

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
delmonico
"boneless ribeye"

18 oz \$60

16 oz \$63

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-bone marrow au jus,
fennel-pistachio pesto

6 oz \$33

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

bone marrow 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, b1,
truffle aioli, long hot pepper spread*

SIDES

loaded potato | 13
potato leek espuma, cheddar

mac n' cheese | 17

carrot | 13
tahini yogurt, carrot cake crumble

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

red cabbage | 15
dukkah, sage

mushrooms | 17
harissa, truffle, basil granola

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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