

Bardea Steak

608 North Market Street · +13025509600 · Updated: Jan 14, 2026

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DESSERT 5

Chocolate Cake	\$12.00
raspberry, gianduja cremoso	
Strawberry Bar	\$12.00
Strawberry Mousse, White Chocolate, Milk Sorbet	
Lemon Tart	\$12.00
yuzu, mulberry, meringue	
Bananas Foster	\$12.00
Walnut, Rum, Tonka Bean Gelato	
Gelato or Sorbet	\$6.00

ESPRESSO DRINKS 7

espresso	\$5.00
latte	\$6.00
cappuccino	\$6.00
macchiato	\$6.00
affogato	\$9.00
siphon coffee	\$15.00
organic tea	\$4.00
by la colombe	

DESSERT COCKTAILS 3

Espresso Martini	\$15.00
Vodka, Mr. Black, Illy Intenso Espresso, Demerara	
Carajillo	\$16.00
Reposado Tequila, Licor 43, Mr. Black, Illy Intenso Espresso, Lemon	
Spiced Chai Alexander	\$16.00
black tea whiskey, sibona, heavy cream, chai-spiced demerara	

DESSERT WINE 4

Madeira	\$14.00
Bodegas Alvear, "Solera 1927," Andalusia, Spain	
P.X. Sherry	\$20.00
Taylor Fladgate, "20 Year Tawny," Douro, Portugal	
Tawny Port	\$18.00
Chateau Guiraud, Bordeaux, France, 2015	
Sauternes	\$22.00
Chateau Guiraud, Bordeaux, France, 2015	

RAW BAR 4

oysters	AVAILABLE OPTIONS
	naked: \$22.00
	composed(each): \$7.00
shrimp cocktail	\$20.00
smoked salmon tart	\$5.00
caper relish, dill cream cheese	
beef tartare	\$5.00
caramelized onion, st. malachi, mushroom xo	

SNACKS 12

brioche pull-aparts	\$8.00
cultured honey butter	
chicago beef roll	\$14.00
provolone, horseradish, giardiniera	
tater tots	AVAILABLE OPTIONS
crab, aji amarillo	
	\$15.00
	add caviar: \$15.00
beef empanada	\$14.00
cooper sharp, caramelized onion	
lamb gnocchi	\$18.00
ricotta, red curry, coconut	
pork bao bun	\$14.00
papaya, black garlic, ponzu	
fried calamari	\$17.00
pepper, olive, tamarind	
shrimp taco	\$14.00
green goddess, passionfruit, calabrian chile	

creamed chipped beef croquette	\$15.00
wagyu bresaola, truffle, sausage gravy	
chicken cutlet sando	\$16.00
broccoli rabe, sun-dried tomato, long hot aioli	
pork tostada	\$14.00
chipotle, pineapple	
wagyu swedish meatball	\$15.00
red currant, stracciatella	

THE BREEDS & THE CUTS 5

Piedmontese	\$48.00
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.	
Aberdeen Angus	AVAILABLE OPTIONS
100% Grassfed Prime Angus from the Carolinas. The deep marbling and complexity only speak to the pedigree of this heritage breed cattle.	ny strip 14 oz: \$46.00 delmonico 16 oz(“boneless ribeye”): \$52.00
Australian Wagyu	\$32.00
Australia is one of the world’s premier Wagyu breeders. It showcases great marbling and a grassy-flavor with a leaner texture.	
Holstein	\$30.00
A dual-purpose cow. This cattle is most-known for its dairy, but it also produces delicious beef with a creamy almost buttery texture.	
American Wagyu	AVAILABLE OPTIONS
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(Per oz): \$5.00 washugyu porterhouse 30 -50oz(Per oz): \$5.00

THE BUTCHERS FEAST 2

A Steak Tasting	\$180.00
Complete Your Experience	\$30.00

MORE THAN STEAK 4

whole bronzino	
acqua pazza	
scottish salmon	\$20.00
sticky rice, tahini cream cheese, guava	

heritage chicken	\$25.00
nishiki rice, tamarind agrodolce	
crossbreed burger	\$20.00
dry-aged washugyu smash patty, lettuce, onion, tomato-bacon jam	

SIDES 7

loaded potato	\$12.00
potato leek espuma, cheddar	
mac n’ cheese	\$17.00
carrot	\$12.00
tahini yogurt, carrot cake crumble	
broccoli di ciccio	\$15.00
lemon, pumpkin seed, chili crisp	
smoked red cabbage	\$15.00
dukkah, sage	
mushrooms	\$17.00
harissa, truffle, basil granola	
house salad	\$12.00
caesar, toasted almond, cured egg	