



DINNER MENU

French Onion Soup...16.00

Seafood Chowder..17.00

Mixed Organic Greens and Lettuces ...13.50

Caesar Salad...19.00

Peasant Salad...18.00

Hothouse tomato with red onion, olives, oregano,
barrel aged Greek Feta cheese and extra virgin olive oil

APPETIZERS

Cheese and garlic toast (for two) ...12.00

Escargots " a la bourguinonne"...19.00

Crab Cakes...26.00

Sriracha Lemon Aioli, Mango Salsa

B.B.Q. Rib Starter...22.00

"Shrimp Bardi's" in herb garlic butter...20.00

Shrimp Cocktail "the largest Shrimp in the city" 42.00

Seared Scallops, Artisinal Bedford Maine, wild caught, pancetta mushroom cream....36.00

Crispy Fried Calamari....17.50

ENTREES

CHICKEN SUPREME...29.00

Grilled, rosemary lemon, vegetables of the day

BAR-B-QUED BACK RIBS ...44.00

GREEN PEPPERCORN STEAK....70.00

A New York cut, Green Madagascar Peppercorn Brandy Sauce

ROCK LOBSTER TAILS...Priced to order

Broiled Cuban tails, with drawn butter, rice and vegetables

SURF AND TURF

A combo of Lobster Tail and 9 oz Filet Mignon...132.00

With 8 oz NY...105.00

With 7 oz Top Sirloin...95.00

"Jail Island" FRESH SALMON...43.00

Grilled fillet served with Sautéed Garlic Spinach and vegetable of the day

SEARED SCALLOPS Artisinal Bedford Maine ...65.00

Natural wild caught, pancetta mushroom cream, vegetables

TOP SIRLOIN Center Cut	7 oz	37.50
NEW YORK CUT	10 oz	65.00
	12 oz	78.00
	16 oz	98.00
FILET MIGNON	9 oz	82.00
	12 oz	106.00
"BARDI'S SPECIAL" "Signature" Bone in rib steak	20 oz	105.00

Baked potato, hand cut fries or rice included with all steaks



All Steaks are cut and trimmed from "Certified Angus Beef"™.

STEAK FOR TWO
(Limited availability)

35 oz PORTERHOUSE STEAK 195.00

ACCOMPANIMENTS

Wine Glazed Mushrooms...14.00
Asparagus...18.00
Onion rings...13.50
Brussels Sprouts, pancetta, Grana Padano Cheese...17.00
Steamed Fresh Vegetables...14.50
Sautéed Organic Baby Spinach...14.50
Béarnaise or Peppercorn Red Wine Sauce...6.00