



DINNER MENU

- French Onion Soup ... 13.50**
Mixed Organic Greens and Lettuces ... 12.00
Caesar Salad ... 13.00
Peasant Salad ... 17.00

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

APPETIZERS

- Cheese and garlic toast (for two) ... 9.00**
Escargots " a la bourguinonne" ... 16.00
Crab Cakes ... 22.00
Sriracha Lemon Aioli, Mango Salsa
"Wolfhead" Cold Smoked Atlantic Salmon ... 21.00
B.B.Q. Rib Starter ... 18.00
"Shrimp Bardi's" in herb garlic butter ... 17.00
Shrimp Cocktail "the largest Shrimp in the city" ... 35.00
Crispy Fried Calamari ... 16.00

ENTREES

- CHICKEN BREAST ... 25.00**
Grilled, rosemary lemon breasts, vegetable of the day
BAR-B-QUED BACK RIBS ... 36.00
GREEN PEPPERCORN STEAK ... 64.00
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 ... 110.00
With 8 oz NY ... 90.00
With 7 oz Top Sirloin ... 80.00
"Jail Island" FRESH SALMON ... 39.00
Bay of Fundy, Nova Scotia
Grilled fillet served with Sautéed Garlic Spinach and vegetable of the day

TOP SIRLOIN	7 oz	36.00
Center Cut		
NEW YORK CUT	10 oz	58.00
	12 oz	68.00
	16 oz	88.00
FILET MIGNON	9 oz	75.00
	12 oz	89.00
"BARDI'S SPECIAL"	20 oz	77.00
"Signature" Bone in rib steak		

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



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

ACCOMPANIMENTS

Sautéed Fresh Ontario Mushrooms ...	12.00
Asparagus ...	16.00
Onion rings ...	12.00
Brussels Sprouts pancetta, Grana Padano Cheese ...	14.50
Steamed Fresh Vegetables ...	12.00
Sautéed Organic Baby Spinach ...	12.00
Béarnaise or Peppercorn Red Wine Sauce ...	6.00