



LUNCH TAKE OUT MENU

Cheese and garlic toast (for two...9.00

Mixed Organic Greens and Lettuces...11.00

Caesar Salad...12.00

Peasant Salad...16.00

Hothouse tomato with red onion, olives, oregano,
barrel aged Greek Feta cheese and extra virgin olive oil
Shrimp Cocktail "the largest Shrimp in the city" ...35.00

Crispy Fried Calamari...15.00

Fresh Ontario Mushrooms...11.00

Asparagus...16.00

Onion rings...11.00

Brussels Sprouts, pancetta, Grana Padano Cheese...12.50

Steamed Fresh Vegetables...12.00

Sautéed Organic Baby Spinach...10.00

BARDI'S STEAKHOUSE BURGER...19.75

Custom blend of ground chuck and brisket

The Classic: aged cheddar, lettuce, tomato, onions, pickle, fries

~ or ~

Bardi's Burger: aged cheddar, lettuce, pickle, crispy onions, BBQ sauce, fries

Add sautéed mushrooms...3.00, sautéed onions...2.50

STEAK SANDWICH...28.50

A chunk of top sirloin, broiled, then sliced and served on hot garlic toast,
with French fries

"THE ONTARIO" SIRLOIN...28.00

Center Cut, served with French Fries

Topped with Green Peppercorns (if you wish)

LUNCH NEW YORK...35.00

Well aged strip loin, sautéed mushrooms and French fries

6 oz FILET MIGNON...44.00

A cut of the finest filet, sautéed mushrooms and French fries

CHICKEN BREAST...23.00

Grilled, rosemary lemon breast served with vegetable of the day

STEAK SALAD...31.00

Sliced Top Sirloin over arugula and mixed greens, red onion, cherry tomato
Roquefort dressing and crumbled Danish Blue Cheese

CHICKEN CAESAR...21.00

Grilled Chicken Breast on Caesar Salad

"Ora King" FRESH SALMON...33.00

Marlborough Sounds, New Zealand

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

LOBSTER TAGLIATELLE...40.00

Chunks of lobster, rosé sauce, mushrooms, snow peas
topped with a 6 oz Cuban lobster tail

SURF AND TURF...~~\$68.00~~ 55.00

Broiled Cuban Lobster tail

and Certified Angus Beef 7 oz top sirloin steak