

# LUNCH MENU

## SMALL PLATES & STARTERS

### COLD SELECTIONS

#### BARDOT SALAD {V/G} 10

Baby spinach leaves, blue cheese, candied walnuts, Bosc pears, tarragon Dijon vinaigrette

#### SEASONAL TOMATO SALAD WITH FRESH BURRATA {V/G} 11

Pesto, lemon juice, extra-virgin olive oil, balsamic vinegar glaze, basil

#### WEDGE SALAD 11

Iceberg lettuce, bacon, red onions, house croutons, cherry tomatoes, house blue cheese

#### GRILLED BOSCH PEARS {G} 13

Balsamic vinegar glaze, burrata, Parma ham, arugula

#### SALMON RILLETTES 11

Lightly smoked king salmon spread, lemon, capers, cream cheese, baguette toast

#### STEAK TARTARE {G\*} 14

Raw chopped beef filet, capers, shallots, Dijon mustard dressing, quail egg

#### PERUVIAN CEVICHE {G\*} 13

Baqueta sea bass marinated in lime juice, aji amarillo peppers, red onions, cilantro, leche de tigre

#### SPICY AHI TUNA TARTARE {G} 14

Red onions, ginger, sesame seed, chili oil, seaweed salad, spiced avocado and mango, crispy wonton chips

#### CHARCUTERIE PLATE {G\*} 16

House country pâté, truffle salami, Parma ham, smoked duck breast

#### CHEESE PLATE {G\*/V} 14

A weekly choice of domestic and imported cheeses

### HOT SELECTIONS

#### SOUPE DU JOUR

Soup of the day.

#### MANILA CLAM CHOWDER 11

Smokey bacon, fingerling potatoes, creamy clam juice

#### FRENCH ONION SOUP 9

Sherry wine, chicken broth, toasted baguette, Gruyère cheese

#### TOMATO BISQUE {V/G} 8

Tomatoes, onions, garlic, basil, heavy cream

#### FISH N CHIPS 14

Beer battered red snapper, house tartar sauce

#### BAJA FISH TACO 6

Beer battered red snapper, corn tortilla, cabbage, lime, cilantro crème fraiche

#### GRILLED BEEF SATAY 10

Marinated flank steak, spicy peanut sauce, pickled cucumbers

#### DUCK TACO A L'ORANGE 6

Orange marinated duck confit, corn tortilla, salsa quemada, onions, cilantro, orange zests

#### GOAT CHEESE LOLLIPOPS {V} 9

Panko crusted, clover honey, roasted almonds

#### TRUFFLE AND PARMESAN FRIES {G/V} 8

#### MACARONI AU GRATIN 9

Paris ham, mushrooms, Gruyère, bread crumbs

#### ESCARGOT CASSOLETTE 14

Escargots, garlic, parsley, mushrooms, bacon, aged parmesan, cream

## PASTAS

#### FRESH PAPPARDELLE WITH CHICKEN 16

Free range chicken breast, extra virgin olive oil, oven dried tomatoes, garlic slivers, mushrooms, basil

#### VEGAN GLUTEN FREE PASTA {V/G/VV} 15

Young vegetables sautéed in extra virgin olive oil, cherry tomatoes, roasted pine nuts, pesto

#### FRESH FETTUCCINE WITH SHRIMP 22

Ginger, garlic, green onions, snow peas, cilantro oil

#### SPAGHETTI ALLA CHECCA {V/VV} 14

Heirloom cherry tomatoes, garlic, basil, extra virgin olive oil

{V} VEGETARIAN | {VV} VEGAN | {G} GLUTEN FREE

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**BARDOT**  
909.621.2255

# LUNCH MENU

## ENTRÉE SALADS

### SALADE NIÇOISE { G } 20

Seared sashimi grade tuna, little gem lettuce, fingerling potatoes, haricots verts, Niçoise olives, cherry tomatoes, hard-boiled eggs, anchovy aioli dressing

### WARM ASIAN CHICKEN SALAD { G } 16

Chinese cabbage, sesame seeds, honey, rice vinegar, green onion, cashews, snow peas, crispy rice noodles

### NY STEAK SALAD { G } 22

NY Steak, watercress and little gem lettuce, red onions, Bosc pears, candied pecans, Bleu d'Auvergne, Dijon mustard vinaigrette

### MEDITERRANEAN SALAD { V } 15

Moroccan couscous, tomatoes, red onion, mint, parsley, feta cheese, kalamata olives, Persian cucumbers, lemon olive oil dressing

Add grilled chicken 5 | Add grilled salmon 10

### HERBED GOAT CHEESE SALAD 14

Belgian endives, watercress, walnut oil, Fuji apples, walnuts, Xeres vinegar, Dijon dressing on baguette crostini

### ATLANTIC SALMON SALAD { G } 19

Grilled on mixed spinach, fresh raspberries, heirloom tomatoes, cucumbers, red onion, raspberry balsamic vinegar dressing

### \*CAESAR SALAD 10

Romaine lettuce, anchovy dressing, house croutons, grana Parma cheese

Add grilled chicken 5 | Add grilled salmon 10

### THE GARDENER { V/VV/G } 15

Little gem lettuce, Belgian endives, radicchio, marinated artichokes, green beans, cherry tomatoes, Chioggia beets, red radishes, Persian cucumbers and sliced carrots.

Choice of house dressings

### COBB SALAD { G } 16

Iceberg lettuce, romaine, watercress, grilled chicken breast, Chopped bacon, blue cheese crumbled, tomatoes, avocados, chives, hard boiled egg. Choice of house dressings

### CRAB LOUIS { G } 22

Crab meat, Iceberg lettuce, avocados, asparagus, tomatoes, homemade thousand island

## BURGERS

Served on a brioche bun with a choice of homemade fries or mixed green salad.

### GORGONZOLA BURGER 16

½ Pound ground choice chuck, gorgonzola, Gruyère, arugula, fried onions, truffle aioli

### QUE PASO BURGER 15

½ Pound ground choice chuck, roasted Anaheim peppers, pepper jack cheese, jalapeño jam, fried egg

### BACON AND CHEDDAR BURGER 15

½ Pound ground choice chuck, organic tomato, little gem lettuce, onion marmalade

### CHICKEN BURGER HARVARD SQUARE 15

½ Pound ground free range chicken, jalapeño jack cheese, guacamole, tomatoes, red onions

### BALTIMORE CRAB BURGER 17

Jumbo lump crab cake, cabbage slaw, rémoulade sauce

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# LUNCH MENU

## SANDWICHES

Served with choice of homemade fries or a mixed green salad.

### BLT 14

Hand crafted artisan smoked bacon piled high, little gem lettuce, heirloom tomatoes, pesto aioli, sliced country levain

### BEEF SATAY 14

Marinated beef skewers, lettuce, tomatoes, red onions, cilantro, scallions, Sriracha aioli on a crispy baguette

### CHICKEN CHIPOTLE 14

Grilled free range chicken breast marinated in lime juice and garlic, red onion, tomato, cilantro, little gem lettuce, chipotle aioli, crispy baguette

### CROQUE-MONSIEUR & TOMATO BISQUE 14

Paris ham, béchamel sauce, Gruyère cheese, grilled sliced country levain

### PORTOBELLO {V} 14

Grilled Portobello mushroom, burrata, Roma tomato, arugula, pesto aioli on ciabatta roll

### BEEF SHORT RIB 14

Braised in red zinfandel, creamed horseradish, shredded cabbage on a brioche roll

### CHICKEN CLUB SANDWICH 14

Grilled chicken breast, artisan bacon, little gem lettuce, heirloom tomatoes, homemade mayonnaise, white bread

### TRUFFLE TURKEY 14

Peppered roasted turkey breast with toasted brie, onion, marmalade, Roma tomatoes, watercress, truffle aioli on baguette. Served hot

## SEASONAL SPECIALTIES

### MOULES FRITES {G} 18

Mussels steamed in shallots, garlic, white wine and butter accompanied with French fries

### SEAFOOD COUSCOUS 28

Red snapper, shrimp, scallops, mussels, harissa, vegetable stock, chick peas, white raisins

### JAPANESE SCALLOPS {G} 28

Pan seared, carrot purée, flash seared Belgian endives, Fuji apples, ginger, lemon

### SHELTON FARMS CHICKEN BREAST {G} 22

Oven roasted, forest mushrooms, creamy polenta, fava beans, mushroom velouté

### BAVETTE A L'ÉCHALOTTE {G} 24

Skillet seared 10 oz. flank steak with shallots, haricots verts and French fries

## SIDES

BRUSSELS SPROUTS {V/G} 6

GREEN BEANS {V/G} 5

FRENCH FRIES {V/VV/G} 5

FINGERLING POTATOES {V/G} 5

BOK CHOI {V/G} 5

AU GRATIN POTATOES {V/G} 6

SAUTÉED MUSHROOMS {V/G} 6

SAUTÉED SPINACH {V/VV/G} 6

STEAMED BROCCOLI {V/VV/G} 6

MASHED POTATOES {V/G} 5

GRILLED ASPARAGUS {V/VV/G} 8

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# DINNER MENU

## SMALL PLATES & STARTERS

### BARDOT SALAD { V/G } 10

Baby spinach leaves, blue cheese, candied walnuts, Bosc pears, tarragon Dijon vinaigrette

### SEASONAL TOMATO SALAD WITH BURRATA { V/G } 11

Pesto, lemon juice, extra-virgin olive oil, balsamic vinegar glaze, basil

### PERUVIAN CEVICHE { G\* } 13

Baqueta seabass marinated in lime juice, aji amarillo peppers, red onions, cilantro, leche de tigre

### WEDGE SALAD 11

Iceberg lettuce, bacon, red onions, croutons, cherry tomatoes, house blue cheese

### SALMON RILLETTES 11

Lightly smoked king salmon spread, lemon, capers, cream cheese, baguette toast

### GRILLED BOSCH PEARS { G } 13

Balsamic vinegar glaze, burrata, Parma ham, arugula

### SPICY AHI TUNA TARTARE 14

Red onions, ginger, sesame seed, chili oil, seaweed salad, spiced avocado and mango, crispy wonton chips

### STEAK TARTARE { G\* } 14

Raw chopped beef filet, capers, shallots, Dijon mustard dressing, quail egg, potato chips

### CHARCUTERIE PLATE { G\* } 16

House country pâté, truffle salami, Parma ham, smoked duck breast

### CHEESE PLATE { G\*/V } 14

A weekly choice of domestic and imported cheeses

### SOUPE DU JOUR 9

Soup of the day

### MANILA CLAM CHOWDER 11

Smokey bacon, fingerling potatoes, creamy clam juice

### FRENCH ONION SOUP 9

Sherry wine, chicken broth, toasted baguette, Gruyère cheese

### TOMATO BISQUE { V/G } 8

Tomatoes, onions, garlic, basil, heavy cream

### FISH N CHIPS 14

Beer-battered red snapper, house tartar sauce

### BAJA FISH TACO 6

Beer-battered red snapper, corn tortilla, cabbage, lime, cilantro crème fraiche

### MUSSELS MARINIÈRES { G } 14

Steamed in shallots, garlic, white wine and butter

### GRILLED BEEF SATAY 10

Marinated flank steak, spicy peanut sauce, pickled cucumbers

### DUCK TACO A L'ORANGE 6

Orange marinated duck confit, corn tortilla, salsa quemada, onions, cilantro, orange zests

### GOAT CHEESE LOLLIPOPS { V } 9

Panko crusted, clover honey, roasted almonds

### TRUFFLE & PARMESAN FRIES { G/V } 8

### MACARONI AU GRATIN 9

Paris ham, mushrooms, Gruyère, bread crumbs

### ESCARGOT CASSOLETTE 14

Escargots, garlic, parsley, mushrooms, bacon, aged parmesan, cream

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# DINNER MENU

## ENTRÉE SALADS

### SALADE NIÇOISE { G } 21

Seared sashimi grade tuna, little gem lettuce, fingerling potatoes, haricots verts, Niçoise olives, cherry tomatoes, hard-boiled egg, anchovy aioli dressing

### NY STEAK SALAD { G } 23

NY Steak, watercress and little gem, red onions, Bosc pears, candied pecans, Bleu d'Auvergne, Dijon mustard vinaigrette

### HERBED GOAT CHEESE SALAD 14

Belgian endives, watercress, walnut oil, Fuji apples, walnuts, Xeres vinegar, Dijon dressing on baguette crostini

### MEDITERRANEAN SALAD { V } 15

Moroccan couscous, tomatoes, red onion, mint, parsley, feta cheese, kalamata olives, Persian cucumbers, lemon olive oil dressing

*Add grilled chicken 5*

### \*CAESAR SALAD 10

Romaine lettuce, anchovy dressing, house croutons

*Add grilled chicken 5 | Add grilled salmon 10*

### THE GARDENER { V/VV/G } 15

Little gem lettuce, Belgian endives, radicchio, marinated artichokes, green beans, cherry tomatoes, Chioggia beets, red radishes, Persian cucumbers and sliced carrots.  
Choice of house dressings

### COBB SALAD { G } 16

Iceberg lettuce, romaine, watercress, grilled chicken breast, Chopped bacon, crumbled blue cheese, tomatoes, avocados, chives, hard boiled egg. Choice of house dressings

### CRAB LOUIS { G } 22

Crab meat, Iceberg lettuce, avocados, asparagus, tomatoes, house thousand island

## SANDWICHES & BURGERS

{ All sandwiches are served with choice of homemade fries or a mixed green salad. Our hamburgers are made of the finest, humanely raised corn fed beef }

### CHICKEN CHIPOTLE 15

Grilled free range chicken breast marinated in lime juice and garlic, red onion, tomato, cilantro, little gem lettuce, chipotle aioli, crispy baguette

### CROQUE-MONSIEUR AND TOMATO BISQUE 15

Paris ham, béchamel sauce, Gruyère cheese, grilled sliced country levain

### PORTOBELLO { V } 15

Grilled Portobello mushroom, burrata, Roma tomato, arugula, pesto aioli on ciabatta roll

### GORGONZOLA BURGER 16

½ Pound ground choice chuck, gorgonzola, Gruyère, arugula, fried onions, truffle aioli on a brioche bun

### BACON AND CHEDDAR BURGER 15

½ Pound ground choice chuck, organic tomato, little gem lettuce, onion marmalade, brioche bun

### CHICKEN BURGER HARVARD SQUARE 15

½ Pound ground free range chicken, jalapeño jack cheese, guacamole, tomato, red onions, brioche bun

### BALTIMORE CRAB BURGER 17

Jumbo lump crab cake, cabbage slaw, rémoulade sauce, brioche bun

## PASTAS

### FRESH PAPPARDELLE WITH CHICKEN 18

Free range chicken breast, extra virgin olive oil, oven dried tomatoes, garlic slivers, mushrooms, basil

### VEGAN GLUTEN FREE PASTA { V/G/VV } 16

Asparagus, zucchini, spinach and broccoli sautéed in extra virgin olive oil, cherry tomatoes, roasted pine nuts, dairy free pesto

### FRESH FETTUCCINE WITH SHRIMP 24

Ginger, garlic, green onions, snow peas, cilantro oil

### SPAGHETTI ALLA CHECCA { V/VV } 14

Heirloom cherry tomatoes, garlic, basil, extra- virgin olive oil

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# DINNER MENU

## SEASONAL SPECIALTIES

### BLACK COD WITH MISO 27

Marinated in miso, sate and mirin, bok choy, jasmine rice, pickled ginger

### SEAFOOD COUSCOUS 32

Red snapper, shrimp, scallops, mussels, harissa vegetable stock, chick peas, white raisins

### STEELHEAD SALMON { G } 26

Pan seared, organic red quinoa, Niçoise olives, red onions, mango, edamame, extra virgin olive oil, pink peppercorn

### JAPANESE SWEET SCALLOPS { G } 34

Pan seared, carrot purée, flash seared Belgian endives, Fuji apples, ginger, lemon

### SHELTON FARMS CHICKEN BREAST 22

Oven roasted, forest mushrooms, creamy polenta, fava beans, mushroom velouté

### DUCK OLD FASHIONED 32

Duck breast seared medium and duck leg confit, whiskey cherry gastrique, sweet potato mash, crispy onions

### KUROBUTA PORK CHOP 32

Bourbon glazed, Brussels sprouts, baby carrots, fingerling potatoes, grilled green onions

### BEEF SHORT RIBS 26

Braised in red zinfandel, horseradish potato purée, peas and carrots

### COLORADO LAMB CHOPS { G } 39

Grilled green beans, au gratin potatoes, Provençale tomato, chimichurri, lamb jus

### BAVETTE A L'ÉCHALOTTE { G } 26

10 oz. flank steak skillet seared with shallots, haricots verts and mashed potatoes

## STEAKS

Bardot serves the finest humanely raised corn-fed beef. All our steaks are seasoned with sea salt and fresh ground black pepper, then broiled to seal in all the juices and flavor.

3 Dipping Sauces Chimichuri | Béarnaise | Creamed Horseradish - Choice of 2 side dishes.

10oz	FILET MIGNON* { G }	39
7oz	PETITE FILET MIGNON* { G }	32
12oz	NEW YORK STRIP* { G }	35
14oz	RIBEYE STEAK* { G }	37
20oz	PORTERHOUSE STEAK* { G }	42

## SIDES

BRUSSELS SPROUTS 6 { V/G }

GREEN BEANS 5 { V/G }

FRENCH FRIES 5 { V/VV/G }

FINGERLING POTATOES 5 { V/G }

BOK CHOI 5 { V/G }

GRILLED ASPARAGUS 8 { V/VV/G }

SAUTÉED MUSHROOMS { V/G } 6

SAUTÉED SPINACH { V/VV/G } 6

STEAMED BROCCOLI { V/VV/G } 6

MASHED POTATOES { V/G } 5

MASHED SWEET POTATOES { V/G } 5

PROVENÇALE TOMATOES { V } 5

AU GRATIN POTATOES { V/G } 6

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