



A HURON TRADITION SINCE 1979

The history of Berardi's Restaurants in our community:

Cedar Point French Fry Stands 1942-1978. Founded by Eurosia, Secando and Albert J. Berardi, it became the first job, and training lab for all of the Berardi children. The stands included the current Midway stand, and the stand that's still near the beach, which was **Mama Berardi's**.

Florence Berardi Santi owned and operated the **Gay 90's Ice Cream Parlor and Belgian Waffle stands at Cedar Point** for over 30 years with her husband Joe Santi. Eugene Berardi, the younger brother of Albert J. Berardi, was also an integral part of the family history at Cedar Point. In charge of Park Maintenance for many years, he was also a partner in the French Fry stands before his passing in the 1960's.

The BzB Diner and the Wagon Wheel Restaurant operated by Albert and Roseanne Berardi in Sandusky during the 1960's and 1970's.

The Hobbit House, and Café Nebo, operated by Bob Berardi in Athens, Ohio during the 1970's, and 1990's respectively.

Sandusky's Berardi's Family Kitchen was founded in 1978 and is operated by third and fourth generation family members, Maria Berardi, Tom Leber and Dan Leber.

Berardi's Bayside Café, Operated by Lori Berardi in the 1990's.

Berardi's Deli & Dairy & Catering, and the Berardi's French Fry Carts, operated by Denise Berardi-Waaland in Norwalk between 1998 and 2013.

Berardi's French Fry Carts, still in Operation by Tom Sterling, Denise's son.

This Restaurant, Berardi's Restaurant in Huron.

Founded in 1979 by Albert and Roseanne Berardi as Berardi's Frostop. It was soon renamed **Berardi's Garden of Eaten**, and then renamed again to **Berardi's Restaurant in Huron**. We feature many of Roseanne's wonderful pies and homemade recipes to this day. Over the years Denise, Susan, and Al Berardi have owned and operated this location. Members of the third and fourth generation operate it today.

Kitchen overseen by Chef Greg Wallrabenstein

Fried Foods prepared in Peanut Oil

SOUPS / APPETIZERS / PLATTERS

Seafood Bisque: Our signature creamy seafood bisque is prepared fresh in house with clams, shrimp and lobster 4.59/6.99

Potato Knoephle: Potatoes, homemade dumplings and onions in chicken broth 3.79/5.29

Daily Soup: Ask your server about Today's soup special 3.79/5.29

Bruschetta: Homemade bruschetta served on grilled Ciabatta 6.99

Sauerkraut Balls: Hand breaded and stuffed with cream cheese, sauerkraut and sausage. Served with bistro sauce 5.99

New! Fried Pickles: Served with ranch 5.99

Cheese Sticks: Served with marinara sauce 5.99

Berardi's French Fry Platter: Made famous since 1942. 6.99

Berardi's Sampler: A variety of Berardi favorites including, Berardi's famous French fries, hand breaded sauerkraut balls, cheese sticks and onions rings 9.99

Italian Meatballs: Four meatballs in our homemade Bolognese Sauce 7.99

Onion Rings: Crispy onion rings served with bistro sauce 5.99

New! Brussel Sprouts: Crispy Maple bacon Brussel sprouts 6.99

SALADS

When available, our Mixed Green and Romaine Salads are prepared with local organic greens

Fruit and Nut: Mixed greens, sugared pecans, feta cheese, apples, berries and blueberry pomegranate. Served with a bran muffin 9.99 **G**

Add grilled chicken breast 1.99

Grilled Salmon and Asparagus: Mixed greens, feta cheese, red onion, cucumbers, tomatoes and toasted sesame dressing. Served with garlic bread 13.99 **G**

Napa: Mixed greens, bacon, avocado, tomato, cucumber, red onion, cheddar cheese, egg and ranch dressing. Served with bran muffin 9.99 **G**

Add grilled chicken breast 1.99

Add (3) large grilled shrimp 2.99

Spinach: Egg, bacon, mushroom, mozzarella cheese, tomato, onion, croutons, sweet and sour dressing. Served with bran muffin 9.99 **G**

Add grilled chicken breast 1.99

Garden Salad: Mixed greens, Iceberg lettuce, tomato, cucumber, onion, crouton, broccoli and ranch dressing. Served with bran muffin. 7.99

Chicken Taco Salad: Iceberg lettuce tossed in ranch dressing, served in a fried taco shell with onions, cheddar cheese, tomato, jalapenos, olives and grilled chicken. Served with a side of sour cream and salsa 9.99

Classic Caesar: Romaine lettuce, croutons, parmesan cheese and black peppercorn. Served with garlic bread 7.99 **G**

Add grilled chicken breast 1.99

Add (3) large grilled shrimp 2.99

Greek: Romaine lettuce, feta cheese, Kalamata olives, pepperoncini, cucumbers, tomatoes, onions and Greek dressing. Served with grilled pita 8.99

Add grilled chicken breast 1.99

Add (3) large grilled shrimp 2.99

Chicken or Tuna Salad Fruit Plate: Served with cottage cheese, fruit and bran muffin 8.99 **G**

Dressing Selections: Ranch, House Sweet and Sour, French, Greek, Caesar, Thousand Island, Italian, Blue Cheese, Oil & Vinegar, **New!** Blueberry Pomegranate

- All Salad Dressings are Gluten Free -

Sides 2.99

Potato Choices

Twice Baked Potato **G**

Baked Potato **G** (After 4 p.m.)

Garlic Mashed Potatoes **G**

Mashed Potatoes **G**

Vegetables

Asparagus **G**

Broccoli **G**

Green Beans **G**

Stir fry **G**

Miscellaneous

Applesauce **G**

Broccoli Salad **G**

Fresh Fruit Cup **G**

Orzo Rice Pilaf

Cottage Cheese **G**

Onion Rings

Coleslaw **G** 1.99

Premium Sides

Berardi Famous Fries 4.29

Spaghetti 4.99

Macaroni and Cheese 5.29

Tossed Salad 3.79

Brussel Sprouts (Crispy) 3.99

Main Courses

All Entrees are served with listed sides, and warm Ciabatta roll. Substitutions for side choices are available, please ask your server. **Add Garlic Bread for 1.29 or Cheesy Garlic Bread for 1.79**

Italian

Chicken Toscana: Grilled all natural Chicken breast topped with sautéed spinach, mushrooms, bruschetta and Alfredo sauce. Served with garlic mashed potatoes, asparagus garnish and tossed salad 12.99

Spaghetti and Meatballs: Homemade Bolognese meat sauce served over spaghetti with meatballs and parmesan cheese. Served with tossed salad. 11.99

Smaller portion 8.99

Mama Berardi's Baked Lasagna: Mama's original lasagna recipe, filled with layers of mozzarella, parmesan and ricotta cheese, topped with homemade Bolognese meat sauce. Served with tossed salad 12.99

Chicken Parmesan with Spaghetti: Hand breaded all natural chicken breast topped with mozzarella cheese and homemade Bolognese meat sauce. Served with tossed salad 12.99

Chicken Bruschetta Alfredo: Homemade Alfredo sauce, fettuccine noodles, all natural Chicken breast and homemade bruschetta. Topped with parmesan cheese. Served with tossed salad 13.99

Fettuccine Alfredo 11.99

Eggplant Parmesan with Spaghetti: Hand breaded eggplant topped with mozzarella cheese and homemade marinara sauce. Served with tossed salad 11.99

Seafood

Perch Dinner: Hand breaded daily, our 1/2lb. Lake Erie Yellow Perch dinner is served with Berardi's French fries and creamy coleslaw 18.99
Smaller portion 14.99 (5 oz.)

Cold Water Haddock Dinner: Prepared either *grilled or fried* and served with Berardi's French fries and creamy coleslaw 12.99

Salmon: Grilled wild caught Alaskan Salmon served over a bed of orzo rice pilaf with choice of vegetable 14.99

Add a spicy Asian glaze for .99

New! Milanese Style Haddock: Haddock dredged in Italian herbs and sautéed in garlic butter. Topped with bruschetta. Served with garlic mashed potatoes and green beans 12.99

Lemon Wine Haddock: Grilled Haddock topped with lemon wine sauce and capers. Served over a bed of orzo rice pilaf with choice of vegetable 12.99

Seafood Newburg: Seafood bisque served over a bed of orzo rice pilaf and topped with sautéed shrimp. Served with Asparagus 13.99

Classics

Pierogies: Potato and cheddar stuffed pierogies. Served with grilled onions, kielbasa and homemade applesauce 11.99

Chicken Tenders: Hand breaded chicken tenders with Berardi's French fries and creamy coleslaw 9.99

New! Macaroni and Cheese: With broccoli and homemade applesauce 9.99

Garlic Scallion Chicken: Grilled chicken topped with a garlic scallion butter. Served over a bed of orzo rice pilaf with choice of vegetable 9.99 **G**

Cabbage and Noodles: Kielbasa, sour cream and homemade applesauce 10.99

Roasted Beef and Gravy Sandwich: Tender house roasted beef with mashed potatoes covered in gravy. Served with choice of vegetable 10.99

New! 6 oz. Beef Tenderloin Filet: Topped with Chef's compound butter sauce and crispy onion ring. Served with choice of potato and salad* 21.99 **G**

Add Perch Butterfly Filet 5.29

New! Bone-in Pork Chop: 8 oz. Grilled bone-in pork chop with garlic scallion butter. Served with twice baked potato and salad 12.99

Mile High Meatloaf: Grilled sourdough stacked with mashed potatoes and homemade meatloaf, topped with BBQ gravy and crispy onion rings. Served with a salad 10.99 **G**

Liver and Onions: Beef liver with gravy and sautéed onions. Served with mashed potatoes and choice of vegetable* 10.99

New! Beef Tenderloin Tips: Sautéed in garlic butter with mushrooms and onions. Served with potato choice and salad 14.99

Notice: **G, Items can be prepared gluten free. Please ask your server for details on preparation.**

SANDWICHES

All sandwiches are served with one of the following: Berardi's famous fries, chips, coleslaw or homemade applesauce

Burgers

All of our Burgers are hand packed daily, using 6 ounces of all natural beef

Berardi Burger: Served with caramelized onions, grilled mushrooms and mozzarella cheese. Topped with lettuce and tomato. 9.99

Chipotle Burger: Topped with chipotle mayo, jalapenos, cheddar cheese, Monterey jack cheese, tortilla strips, lettuce, tomato and onion* 9.99

Cheeseburger: Served with American cheese, lettuce, tomato and onion* 8.99

Patty Melt: Served on grilled rye bread with Swiss cheese and caramelized onions* 9.99

Hickory Burger: Topped with an onion ring, bacon, cheddar cheese, lettuce, tomato and a side of BBQ sauce * 9.99

New! Double Cheeseburger: Two quarter pound cheeseburgers topped with lettuce, tomato and onion. 10.99

Classics

Turkey Melt: House roasted all natural turkey breast with bacon and mozzarella cheese on a grilled brioche bun. Served with lettuce, tomato, onion, avocado and mayo 9.99

Philly Cheesesteak: Tender beef with grilled mushrooms, onions and white American cheese on a grilled hoagie bun 9.99

Ultimate BLT: Grilled bacon with mozzarella and American cheese on a grilled croissant with lettuce, tomato and mayo 8.99

Haddock: 1/4lb. Cold water Haddock, served either **grilled or fried** with lettuce, tartar sauce and lemon on a grilled hoagie bun 9.99

Giant Meatball Sub: All natural meatballs topped with mozzarella cheese and our homemade Bolognese meat sauce on a grilled hoagie 9.99

New! BBQ Meatloaf: Homemade all natural meatloaf served with caramelized onions, lettuce and tomato 9.99

Perch Sandwich: 1/4lb. Lake Erie Yellow Perch, hand breaded daily and served with lettuce, tartar sauce and lemon on a grilled hoagie bun 11.99

Turkey Reuben: House roasted all natural turkey breast on grilled rye bread with sauerkraut and Swiss cheese. Served with Thousand Island dressing 9.99

Corned Beef Reuben: House roasted all natural corned beef on grilled rye bread with sauerkraut and Swiss cheese. Served with Thousand Island dressing 9.99

Tuna Melt: Grilled sourdough bread, cheddar cheese, bacon, tomato and homemade tuna salad. (Sustainable Tuna) 9.99

Tuna Salad Croissant: Our homemade tuna salad is prepared with onion, celery and dill. Served on a grilled croissant with lettuce and mayo 8.99 (Sustainable Tuna)

Chicken Salad Croissant: Our homemade all natural chicken salad is prepared with celery, apples and raisins. Served on a grilled croissant with lettuce and mayo 8.99

Chicken Parmesan: Hand breaded, all natural chicken breast topped with mozzarella cheese and a side of our homemade Bolognese sauce. Served on a grilled brioche bun 9.99

Pair it Up

Choose from our great selection of sandwiches, salads and sides

Choose any Two 7.99

Choose any Three 9.99

Sandwiches:

Petite Chicken Salad Croissant	½ Reuben
Petite Tuna Salad Croissant	½ Tuna Melt
	½ Ultimate BLT

Salads:

Spinach
Caesar
Tossed
Greek

Sides:

Berardi's Fries
Onion Rings
Cup of Soup
Broccoli Salad
Homemade Applesauce
Fresh Fruit
Cottage Cheese

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

BEER and WINE

Craft Beers

Chimay, Blue Label, Belgian Strong Belgium Ale: (9% ABV, Triple Fermented) 7.99 bottle

Great Lakes Co., Commodore Perry IPA, Cleveland, Ohio 3.99 bottle

Great Lakes Brewing Co., Dortmund Gold Lager, Cleveland, Ohio 3.99 bottle

Great Lakes Brewing Co., Seasonal Selection, Cleveland, Ohio 3.99 bottle

New Belgium, Fat Tire Ale, Colorado 3.99 bottle

Paulaner Brewery, Hefeweizen (Wheat Beer), Germany 3.99 bottle

Youngs Double Chocolate Stout, England 4.99 bottle

Red Wines

Red Blend, Folie a Deux Menage a Trois: California smooth blend of Zinfandel, Merlot and Cabernet Sauvignon 7.49 glass / 21.99 bottle

Merlot, Robert Mondavi Private Selection: A bold California blend of Raspberry, Cherry and Mocha with a smooth finish 7.49 glass / 22.99 bottle

Cabernet Sauvignon, Estancia: Hints of lush chocolate and dark cherry fruit flavors with a long, supple finish 7.99 glass / 25.99 bottle

Domestic

Yuengling Lager 3.59 bottle

Bud Light 3.59 bottle

Miller Lite 3.59 bottle

Coors Light 3.59 bottle

White Wines

Moscato, Castello Del Poggio: Delicate sweet Italian wine that pairs well with desserts and fruit 6.49 glass / 18.99 bottle

White Blend, Apothic: A vibrant California blend of Chardonnay, Riesling, and Pinot Grigio 6.99 glass / 19.99 bottle

Riesling, Chateau St. Michelle: A refreshing and aromatic white wine from Washington State with traces of sweet lime and peach flavors 6.99 glass / 21.99 bottle

Pinot Grigio, Firelands: A local wine from the Isle of St. George, Ohio. Bright and citrusy wine with hints of green apple and herbal flavors 6.99 glass / 19.99 bottle

Chardonnay, Kendal Jackson: California oak aged with vivid peach and mango flavors 6.99 glass / 21.99 bottle

Blush Wines

White Zinfandel, Beringer: California fresh red berry, citrus and melon flavors with subtle hints of violet 5.99 glass / 14.99 bottle

BEVERAGES

Our house roasted coffee is a custom made, Fair Trade, Organic, Costa Rican medium blend with a hint of dark chocolate

Hot Drinks

Coffee 2.29 Hot Apple Cider 1.99

Decaf 2.29 Hot Chocolate 1.99



Cold Drinks

Soft Drinks: Coke, Diet Coke, Cherry Coke, Root beer, **New!** Coke Zero Sugar, Sprite, Lemonade 2.39

Flavored Iced Tea: Blackberry, Raspberry, Peach 2.99

Iced Tea: Freshly brewed unsweetened or sweetened 2.39

New! Flavored Lemonade: Blackberry, Raspberry, Peach 2.99

Juices and Milk

Orange Juice 2.79

Apple Juice 2.59

Milk 2.59

Tomato Juice 2.79

Cranberry Juice 2.79

Chocolate Milk 2.59

DESSERTS

Mama Berardi spent countless hours perfecting her homemade pies and won several awards along the way. After more than forty years we are proud to carry on her tradition by preparing many of her award winning pies to this day!

Freshly Baked Cookies

Chocolate Chip: Our thick, freshly baked chocolate chip cookies will leave you wanting more!

Sugar Cookies: Made from scratch and frosted daily

***New!* Ice Cream Sandwich:**

Toft's vanilla ice cream in between two of our thick, freshly baked chocolate chip cookies topped with whipped cream and a drizzle of chocolate

Daily Homemade Pies

Granny Smith Apple (Award Winning)

Cream Cheese Pecan: A layer of sweetened cream cheese improves this classic dessert

Coconut Custard Cream

Banana Custard Cream

Peanut Butter Chocolate Cream

Other Offerings

Texas Sheet Cake

Toft's Vanilla Ice Cream

Ask your server about our

Fresh Seasonal Fruit Pies*

Cobblers and Puddings*

Specialty Cakes or Cheesecake*

(*Items subject to availability)

JUNIOR MEALS

Sized for children 10 and under. Junior meals come with a side choice, beverage and complimentary chocolate chip cookie after the meal!

Meals

Spaghetti and Meatball 6.99

Grilled Cheese 6.99

Haddock Bites 6.99

Chicken Tenders 6.99

Macaroni and Cheese 7.99

Cheeseburger 6.99

Side Choices

Berardi's French Fries

Applesauce

Green Beans

Fruit Cup

Mashed Potatoes

Tossed Salad

Beverages

Fountain Drinks

Lemonade

Milk

Juice

*Milk and Juice Refills are .99

Breakfast All Day

Two eggs, Toast and Homefries* 5.99 **G**

Two eggs, Toast, Meat and Homefries* 7.59 **G**

Sausage Gravy and Biscuits 6.99

Oatmeal Breakfast: With Fruit and Muffin 6.59

French Toast 5.99

***New!* Steak and Eggs:** 6 oz. Beef Tenderloin Filet. Topped with Chef's compound butter. Served with two eggs, homefries and toast 21.99

Breakfast Croissant: Two eggs, over hard, American Cheese, lettuce, tomato, bacon and mayo. Served with homefries or fruit* 8.99

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness