



A HURON TRADITION SINCE 1979

Thank you for choosing Berardi's Restaurant in Huron. Berardi's has been in the business of delivering great food to the local community for four generations. Albert and Roseanne Berardi founded the restaurant in 1979, after making a name for themselves with their famous French fries at Cedar Point. For nearly 40 years, the thick, fresh cut, made to order French fries were a staple at Cedar Point. Al's parents, Secando and Eurosia (Mama) Berardi, were hardworking, inspirational Italian immigrants who knew how to make Old World style delicious food. Albert and Roseanne's son, Albert Berardi is the current owner and operator. He is joined by members of the third, fourth, and fifth generations of the Berardi family, who carry on the tradition of great service and delicious food.

At Berardi's we believe that food should not only be delicious but good for you too. Many of our products are free of hormones, steroids, and antibiotics. Currently we offer a variety of all natural products including Burgers, Meatloaf, Roast Beef, Wild caught Alaskan Salmon, Boneless Pork Chops and fresh Chicken. We are proud to serve organic, fair trade, locally roasted coffee. Depending on seasonal availability we have a variety of freshly harvested, all organic, local greens, including Romaine, and Mixed green salads. We hope you enjoy your experience at Berardi's and look forward to seeing you again soon.

SOUPS AND STARTERS

Seafood Bisque

Our signature creamy seafood bisque is prepared fresh in house with clams, shrimp and lobster 3.99/5.99

Potato Knoephle

Potatoes, homemade dumplings and onions in chicken broth 3.59/4.99

Daily Soup

Ask your server about Today's soup special 3.59/4.99

Berardi's French Fry Platter: Berardi's famous French fries began in 1942 at Cedar Point. Hand cut and made to order, our thick, fresh cut fries are sure to please the family 5.99

Berardi's Sampler: A variety of Berardi favorites including, Berardi's famous French fries, hand breaded sauerkraut balls, cheese sticks and onions rings 8.99

New! (3) Italian Meatballs: In Homemade Bolognese Sauce 4.49

Fried Foods prepared in Peanut Oil

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

Onion Rings: Crispy onion rings served with a side of bistro sauce 4.99

Cheese Sticks: Served with marinara sauce 4.99

Fried Clams: Homemade Cocktail Sauce 6.59

Bruschetta: Homemade bruschetta served on grilled ciabatta bread 5.99

Dressing Selections

Ranch, Sweet and Sour, Italian, Blue Cheese, French **G**, Greek **G**, Oil and Vinegar **G**, Raspberry Vinaigrette **G**, Caesar **G**, Thousand Island **G**

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 raspberry vinaigrette dressing. 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 8.99 **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 8.99 **G**

Add grilled chicken breast 1.99

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 7.99 **G**

Sides

1.99

Applesauce **G** Coleslaw
Orzo Rice

2.79

Broccoli Salad **G**
Cottage Cheese **G**
Fruit Cup **G**

2.99

Onion Rings
Tossed Salad **G**

3.99

Mac and Cheese

Potato Choice 2.99

Twice Baked Potato **G**
Baked Potato **G** (After 4 p.m.)
Sweet Potatoes (After 4 p.m.)

Berardi's Fries 3.29
Garlic Mashed Potatoes **G**
Mashed Potatoes **G**

Vegetables 2.59

Broccoli **G**
Green Beans **G**
Asparagus **G**

BREAKFAST ALL DAY

Two eggs, Toast and Homefries* 5.99 **G**
Two eggs, Toast, Meat and Homefries* 7.49 **G**
Homefry Heaven: Layered homefries, eggs any style, cheddar cheese topped with sausage gravy and served with biscuits* 9.99

Breakfast Croissant: Two eggs, over hard, American Cheese, lettuce, tomato, bacon and mayo. Served with homefries or fruit* 6.99
French Toast 5.79

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

ITALIAN

All Italian Entrees are served with complimentary warm ciabatta rolls and a tossed salad, substitutions are available, please ask your server. **Add Garlic Bread for 1.29 or Cheesy Garlic Bread for 1.79**

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

Spaghetti and Meatballs: Homemade Bolognese meat sauce served over spaghetti noodles with meatballs and parmesan cheese 10.99

Mama Berardi's Baked Lasagna: Made from scratch using Mama's original recipe, our lasagna is filled with layers of mozzarella, parmesan and ricotta cheese, topped with homemade Bolognese meat sauce 11.99

Chicken Parmesan: Hand breaded chicken breast topped with mozzarella cheese and homemade Bolognese meat sauce. Served with a side of spaghetti 11.99

New! Chicken Bruschetta Alfredo:

Homemade Alfredo sauce tossed in fettuccine noodles with grilled chicken and homemade bruschetta. Topped with parmesan cheese 12.99
Fettuccine Alfredo 10.99

New! Eggplant Parmesan: Hand breaded eggplant topped with mozzarella cheese and homemade marinara sauce. Served with a side of spaghetti 10.99

LAND and SEA

All land and sea entrees are served with complimentary warm ciabatta rolls and listed sides, substitutions are available please ask your server

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

Haddock Dinner: Cold water haddock, prepared either grilled or fried. Served with Berardi's French fries and creamy coleslaw 12.99

Lemon Wine Haddock: Grilled Haddock topped with lemon wine sauce and capers. Served over a bed of rice and choice of vegetable 13.79

Salmon: Grilled wild caught Alaskan salmon served over a bed of rice and choice of vegetable 14.99

Add a spicy Asian glaze for .99

Fried Clams: Jumbo breaded clam strips with Berardi's French fries and creamy coleslaw 9.99

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

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

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

Chop Sirloin Steak: 9 oz. Chop sirloin, topped with mushroom and onions. Served with mashed potatoes and choice of vegetable* 11.99 **G**

8 oz. Flat Iron Steak: Served with choice of potato and vegetable* 15.99 **G**

Boneless Pork Chop: 7 oz. Grilled boneless pork loin served with twice baked potato and choice of vegetable 12.59

Roasted Beef and Gravy Sandwich: Tender house roasted beef with mashed potatoes covered in gravy. Served with a choice of vegetable* 9.99

Liver and Onions: Beef liver topped with gravy and served with mashed potatoes and choice of vegetable* 9.99

Cabbage and Noodles: Kielbasa, sour cream and garlic bread 9.99

Lighter Plates

Perch Platter: 5 oz. Lake Erie yellow perch platter is served with Berardi's French fries and creamy coleslaw 14.99

Haddock: Grilled haddock served over a bed of rice and your choice of vegetable 9.99 **G**
Add lemon wine sauce .99

Notice: G, Items may be prepared gluten free. Please ask your server for details.

Chicken Breast: Grilled chicken over a bed of rice and choice of vegetable 9.99 **G**

Pierogies: Potato and cheddar stuffed pierogies served with grilled onions, kielbasa and garlic bread 9.99

Spaghetti and Meatball: Homemade Bolognese meat sauce served over spaghetti noodles with meatball and parmesan cheese. Served with tossed salad 8.99

SANDWICHES

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

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* 9.59

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

Veggie Melt: Homemade veggie and bean patty with fresh lettuce, tomato, avocado, red onion and Monterey jack cheese, on grilled white bread with 1000 island dressing on the side 8.99

Classic

New! Turkey Melt: Roasted turkey and bacon topped with mozzarella cheese on a grilled brioche bun. Served with lettuce, tomato, onion, avocado and mayo 9.59

Philly Cheesesteak: Tender beef with grilled mushrooms, onions and white American cheese on a grilled hoagie 8.99

Ultimate BLT: Grilled bacon topped with mozzarella and American cheese on a grilled croissant with lettuce, tomato and mayo 8.29

Haddock: 1/4lb. Cold water haddock, served either grilled or fried with lettuce, tartar sauce and lemon on a hoagie bun 9.59

New! Giant Meatball Sub: Grilled hoagie topped with meatballs, melted mozzarella cheese and our homemade Bolognese meat sauce 8.99

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

New! Turkey Reuben: Roasted turkey on grilled rye bread with sauerkraut and Swiss Cheese. Served with a side of thousand island dressing 8.99

Corned Beef Reuben: Tender corned beef on grilled rye bread with sauerkraut and Swiss Cheese. Served with a side of thousand island dressing 8.99

Tuna Melt: Grilled sourdough bread, cheddar cheese, bacon, tomato and tuna salad 8.59

Tuna Salad Croissant: Our homemade tuna salad is prepared with onion, celery and dill. Served on a grilled croissant with lettuce and mayo 8.29

Chicken Salad Croissant: Our homemade chicken salad is prepared with celery, apples and raisins. Served on a grilled croissant with lettuce and mayo 8.29

Chicken Parmesan: Hand breaded chicken breast topped with mozzarella cheese and a side of our homemade marinara sauce. Served on a grilled brioche bun 9.59

Pair it Up

Choose from our great selection of sandwiches, salads and sides

Choose any Two 7.59

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	Chips
Onion Rings	Coleslaw
Cup of Soup	Fresh Fruit
Broccoli Salad	Cottage Cheese
Applesauce	

BEER and WINE

Craft Beers

Chimay, Blue Label, Belgian Strong Belgium Ale: (9% ABV, Triple Fermented) 7.49 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

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

Youngs Double Chocolate Stout, England 4.99 bottle

Domestic

Yuengling Lager 3.49 bottle

Bud Light 3.49 bottle

Miller Lite 3.49 bottle

Coors Light 3.49 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

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, Wild Horse: Hints of blackberry and cherry with traces of cocoa and clove from California 7.99 glass / 25.99 bottle

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!

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

Ask your server about our

Fresh Seasonal Fruit Pies*

Cobblers and Puddings*

(*Items subject to availability)

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

Other Offerings

Texas Sheet Cake

Toft's Vanilla Ice Cream

New York Style Cheesecake

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 5.99

Grilled Cheese 4.99

Breaded Haddock Nuggets 5.99

Chicken Tenders 5.99

Macaroni and Cheese 6.29

Cheeseburger 6.29

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

BEVERAGES

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

Cold Drinks

New! Premium Sodas (Craft' 62)

Cola, Black Cherry, Crème Soda, Root Beer, Lemon-lime, Ginger Ale, Cherry Cola, Cherry Crème Soda 2.39

Diet Cola 2.39

Flavored Iced Tea: Blackberry, Raspberry, Peach 2.99

Iced Tea: Freshly brewed 2.39

New! Green Tea: (Craft' 62) 2.39

New! Sweet Tea: (Craft'62) 2.39

New! Flavored Lemonade: (Craft' 62)
Blackberry, Raspberry, Peach 2.99



Locally produced in Maple Heights, Ohio. Craft' 62 premium beverages uses only Pure Cane Sugar and no High Fructose Corn Syrup



Juices and Milk

Orange Juice 2.29/2.79

Apple Juice 2.29/2.59

Tomato Juice 2.29/2.79

Cranberry Juice 2.29/2.79

Milk 2.29/2.59

Chocolate Milk 2.29/2.59

Hot Drinks

Coffee 2.19 **Hot Apple Cider** 1.99

Decaf 2.19 **Hot Chocolate** 1.99