



## 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

**New! Arancini:** Hand breaded crispy fried risotto balls with marinara sauce 6.99

**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 5.99

## 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 blackberry peppercorn 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*

**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, Sweet and Sour, French, Greek, Caesar, Thousand Island, Italian, Blue Cheese Oil & Vinegar, **New!** Blackberry Peppercorn Vinaigrette

- 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**  
**New!** Brussel Sprouts **G**

### Miscellaneous

Homemade Applesauce **G**  
Broccoli Salad **G**  
Fresh Fruit Cup **G**  
Orzo Rice Pilaf  
Cottage Cheese **G**  
Onion Rings

**Other Sides:** Coleslaw 1.99 Tossed Salad 3.79 Berardi's Famous Fries 4.29 Macaroni and Cheese 5.29

# 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! 5 oz. Beef Tenderloin Filet:** Topped with Chef's compound butter sauce and crispy onion ring. Served with choice of potato and salad\* 19.99 **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

# 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

Tomato Juice 2.79

Apple Juice 2.59

Cranberry Juice 2.79

Milk 2.59

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:** 5 oz. Beef Tenderloin Filet. Topped with Chef's compound butter. Served with two eggs, homefries and toast 19.99

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