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A BARTOLOTTA STEAKHOUSE

MEQUON

## PRIVATE DINING MENU

AMBER DORSZYNSKI, EXECUTIVE CHEF  
JENNIFER LOVRINE, SOUS CHEF



A BARTOLOTTA STEAKHOUSE

## HORS D'OEUVRES

Prices are charged per dozen. Minimum order of two dozen each required.  
Recommended 4 pieces per person, per hour.

### WARM

<b>Stuffed Mushrooms</b>	36
Cremini Mushroom, Crab Filling, Garlic Bread crumbs	
<b>Steak-Cut Bacon</b>	26
Served with Steak Sauce	
<b>Mini Maryland-style Crab Cakes</b>	38
Bite-sized Servings of Our Signature Maryland-style Crab Cakes	
<b>Fried Chicken Bites</b>	30
Served with Ranch Dressing	
<b>Classic Grilled Cheese</b>	24
Wisconsin Cheddar Cheese and Pickle (add Bacon 26)	
<b>NY Steak Bites</b>	46
Skewers of Oven-Roasted New York Steak. Served with Bearnaise Sauce	

### CHILLED

<b>Jumbo Shrimp Cocktail</b>	42
Jumbo U12 Shrimp Lightly Poached with Cocktail Sauce	
<b>Bruschetta Bites</b>	24
Toasted Rustic Tuscan Bread with Tomato-Basil Salad	
<b>Steak Tartare</b>	36
Chopped Raw Filet Mignon with Dijon Mustard, Capers, Red Onion, and Aioli	
<b>Deviled Eggs</b>	20
Hard Boiled Egg, Dijon Mustard, Mayonnaise, Paprika, and Chives	

Menu items reflect the freshest ingredients for the season and are subject to change. Menus are required one week prior to the scheduled event. Prices do not include service charge nor tax and are subject to change

\*In compliance with Wisconsin Food Code 3-603.11: Wisconsin Food and Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone.

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## APPETIZERS

Serves 3 - 4 guests.

<b>Haystack Onion Rings</b>	14
Lightly Fried, Thinly Sliced Spanish Onions Marinated in Buttermilk	
<b>Bruschetta</b>	11
Toasted Rustic Tuscan Bread with Tomato-Basil Salad	
<b>Bartolotta's Signature Fried Calamari</b>	18
Lightly Fried, Marinated in Garlic and Mint. Served with Marinara Sauce	
<b>Steak-Cut Bacon</b>	17
Served with Steak Sauce	
<b>Lobster Mac n' Cheese</b>	21
Maine Lobster and Cavatappi Pasta with a Lobster Cheddar Cheese Sauce, and Herbed Bread crumbs	
<b>Jumbo Shrimp Cocktail</b>	19
Jumbo Gulf Shrimp with Cocktail Sauce and Lemon	

## PLATTERS

Charged per person.

<b>Domestic Cheese Platter</b>	11	<b>Cured Meats</b>	10
Selection of Domestic Cheeses with Traditional Accompaniments including Fresh Fruit, Preserves and Assorted Bread Basket		Chef's Selection of Charcuterie served with Whole Grain Mustard, Cornichons, and an Assorted Bread Basket	
<b>Fruit Platter</b>	6	<b>Vegetable Crudités</b>	7
Freshly Sliced Seasonal Fruit garnished with Fresh Berries and Grapes		Chef's Seasonal Vegetables. Served with a choice of Buttermilk Dressing, Herb Vinaigrette, or Blue Cheese	

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## FIRST COURSE

Please select up to two options.

For groups of 26 or more, counts are required for each selection one week prior to the reservation. Host is to provide place cards indicating the selections.

<b>Shellfish Bisque</b>	13   17
Creamy Shellfish Soup with Lobster, Shrimp, and Crab	
<b>BLT Wedge</b>	14
Iceberg Lettuce, Ranch Dressing, Cherry Tomatoes, Shaved Red Onion, Roth Blue Cheese Crumbles, Bacon and Rye Crumble, Fresh Herbs	
<b>House Salad</b>	13
Mixed Greens, Cucumber, Shaved Red Onion, Carrot, Cherry Tomatoes, Soft-Boiled Egg, White Wine Herb Vinaigrette	
<b>Bartolotta Caesar Salad</b>	13
Romaine Lettuce with an Anchovy-Romano Dressing, Croutons, and Parmesan Cheese	

## ENTREES

Please select up to three options, plus a Vegetarian option.

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<b>Salmon</b>	39
Seasonal Preparation	
<b>Sea Scallops</b>	46
Seasonal Preparation	
<b>Roasted Chicken</b>	28
Semi-Boneless Bell and Evans Chicken with Potato Purée, Seasonal Mushrooms, and Chicken Jus	
<b>Mr. B's Burger</b>	16
½ lb Angus Patty on a Buttered Sciortino's Bun with a choice of Cheddar or Swiss Cheese	

### VEGETARIAN OPTION

<b>Rigatoni Pasta</b>	24
Seasonal Preparation	

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## STEAKS & CHOPS

All Steaks are served with a choice of sauce and potato.  
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<b>Classic Filet Mignon</b>	<b>51</b>
8oz Filet Mignon	
<b>Mr. B's Filet Mignon</b>	<b>61</b>
12oz Filet Mignon	
<b>Angus New York Strip</b>	<b>58</b>
16oz Full Flavored Angus Strip	
<b>Angus Ribeye</b>	<b>61</b>
18oz Center-Cut Ribeye	
<b>Australian Lamb Chops</b>	<b>53</b>
3 Double-Cut Lamb Chops (exact counts required)	

### COMBOS

Served with Potato Puree and Sautéed Spinach

<b>Filet Mignon and Scallop</b>	<b>8oz 73</b>
<b>Filet Mignon and Salmon</b>	<b>8oz 64</b>
<b>Filet Mignon and Crab Cake</b>	<b>8oz 68</b>

### SAUCE

Select one to be served with steak option

**Bourbon Peppercorn | Cabernet Wine Sauce | Mr. B's Steak Sauce | Bearnaise**

### POTATOES

Select one to be served with steak option

<b>Baked Potato</b>
<b>Potato Purée</b>
<b>Bacon Roasted Potatoes</b>

### SIDES

Select up to two to be served family-style

<b>Roasted Asparagus</b>	<b>12</b>
<b>Sautéed Spinach</b>	<b>10</b>
<b>Creamed Spinach</b>	<b>10</b>
<b>Roasted Button Mushrooms</b>	<b>10</b>

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## DESSERTS

Select one dessert to be served.

For additional dessert selections, guest counts will be required.

<b>Crème Brûlée</b>	14
Classic Vanilla Custard with Caramelized Sugar Crust	
<b>Meyer Lemon Parfait</b>	10
Lemon Curd, Chantilly Cream, Layered with Almond Shortbread Crumble and Macerated	
<b>Warm Chocolate Cake</b>	11
Rich Chocolate Cake made with Valrhona Guanaja 70% Cacao, Mint Gelato, White Chocolate Sauce	
<b>Sorbet</b>	8
Daily Selection	

### MINI DESSERTS

Prices are charged per dozen. Minimum order of two dozen each required.

<b>Chocolate Brownies</b>	26
<b>Cookies</b>	26
Choice of Chocolate Chip, Oatmeal Raisin, or Snickerdoodle	
<b>Mini Cheesecake Bars</b>	26

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BROOKFIELD

**TO PLACE AN ORDER, PLEASE CONTACT  
ALYSON SANDSTROM**

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