



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

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

CHILLED

Jumbo Shrimp Cocktail	42
Jumbo U12 Shrimp Lightly Poached with Cocktail Sauce	
Bruschetta Bites	24
Toasted Rustic Tuscan Bread with Tomato-Basil Salad	
Steak Tartare	36
Chopped Raw Filet Mignon with Dijon Mustard, Capers, Red Onion, and Aioli	
Deviled Eggs	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.

MRBM-Private Dining Menu-2022-1013



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APPETIZERS

Serves 3 - 4 guests.

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

PLATTERS

Charged per person.

Domestic Cheese Platter	11	Cured Meats	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	
Fruit Platter	6	Vegetable Crudités	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.

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

ENTRÉES

Please select up to two options, plus a vegetarian entrée.

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Salmon	39
Pan-Seared, Potato Purée, Sautéed Spinach, Béarnaise Sauce	
Sea Scallops	46
Pan-Seared, Parsnip Purée, Roasted Brussels Sprouts and Pearl Onions, Apple Mostarda, Hazelnut Brown Butter	
Roasted Airline Chicken	28
Potato Purée, Roasted Broccoli Rabe, Chicken Jus	
Mr. B's Burger	16
½ lb Angus Patty on a Buttered Sciortino's Bun with a choice of Cheddar or Swiss Cheese	

VEGETARIAN OPTION

Gemelli Pasta	24
Gemelli Pasta Tossed with Broccoli Rabe Pesto, Roasted Mushrooms, Pearl Onions, Kale. Topped with Toasted Hazelnuts and Cauliflower Crumble	

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STEAKS & CHOPS

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

COMBOS

Served with Potato Puree and Sautéed Spinach

Filet Mignon and Scallop	8oz 73
Filet Mignon and Salmon	8oz 64
Filet Mignon and Crab Cake	8oz 68

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

Baked Potato
Potato Purée
French Fries

SIDES

Select up to two to be served family-style

**Caramelized Brussels Sprouts with
Maple-Bacon Agrodolce** 12
Sautéed Spinach 10
Creamed Spinach 10

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DESSERTS

Select one dessert to be served.

For additional dessert selections, guest counts will be required.

Warm Chocolate Cake	11
Baron's Crème Fraîche Gelato, Cherry-Port Syrup	
Key Lime Parfait	11
Tart Key Lime Curd, Raspberry Compote, House-Made Graham Crumble, Whipped Cream	
Espresso Crème Brûlée	12
Espresso Custard with a Caramelized Sugar Crust, Chocolate Covered Espresso Beans	
Apple Crisp	13
Granny Smith Apples Baked with Cinnamon and Sugar, Topped with a Brown Butter Oat Crumble and Baron's Ginger Gelato	
Sorbet & Gelato	10
Seasonal Selections from Baron's Gelato, Sheboygan, WI Served with a Vanilla Wafer Cookie	

MINI DESSERTS

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**TO PLACE AN ORDER, PLEASE CONTACT
THE BARTOLOTTA RESTAURANTS SALES TEAM**

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Restaurant: 262-790-7005
Sales@bartolottas.com

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MRBSSTEAKHOUSE.COM