



A BARTOLOTTA STEAKHOUSE

VALENTINE'S DAY MENU

APPETIZERS

Crab Cake Maryland-Style Blue Crab Cake with Roasted Garlic Aioli, Petite Watercress Salad, Honey-Dijon Vinaigrette, Lemon	26	Haystack Onion Rings Thinly-Sliced Spanish Onions Marinated in Buttermilk, Lightly-Floured and Fried. Served with Ranch Dressing	15
Bartolotta's Fried Calamari Calamari Marinated in Garlic, Mint, and Lemon, Lightly-Floured and Fried. Served with Marinara Sauce	19	Beef Carpaccio Thinly-Sliced Raw New York Strip served with Four Peppercorn Aioli, SarVecchio® Parmesan, Fresh Horseradish, Fried Capers, Arugula, Cocktail Rye Bread	24
Jumbo Shrimp Cocktail Jumbo Gulf Shrimp with Cocktail Sauce and Lemon	21	Josper Oven-Roasted Bacon Daily's Honey-Cured Steak Cut Bacon, Roasted in our Josper Ovens, Calabrian Chili-Maple Glaze	20
Lobster Mac n' Cheese Maine Lobster tossed with Cavatappi Pasta, Lobster Cheese Sauce, Garlic-Herb Breadcrumbs	26	Wagyu Meatballs Snake River Farms, Marinara, Whipped Ricotta, Sartori Parmesan, Basil	30
B's Truffle Fries Black Truffle Salt, Hook's Truffle Cheddar, Truffle Aioli	19		

SOUPS & SALADS

Shellfish Bisque Creamy Shellfish Soup with Lobster, Shrimp, Crab	17	House Salad Mixed Greens, Cucumber, Cherry Tomato, Shaved Red Onion, Radish, Shredded Carrots, Croutons, Balsamic Vinaigrette	15
BLT Wedge Iceberg Lettuce with Buttermilk Ranch Dressing, Cherry Tomatoes, Shaved Red Onion, Carr Valley Blue Cheese Crumbles, Daily's Honey-Cured Bacon Lardons, Chives	17	Bartolotta's Caesar Crisp Romaine Lettuce with an Anchovy-Romano Dressing, Croutons, Anchovy and Sartori Parmesan Cheese	16

SPECIALTIES

Salmon Roasted Faroe Island Salmon, Sweet Potato Purée, Pomegranate-Glazed Brussels Sprouts, Hazelnut Brown Butter	39	Sea Scallops Pan-Seared Sea Scallops with Creamy Orzo, Butternut Squash, Wild Mushrooms, Beurre Blanc	49
Twin Maine Lobster Tails Two 5 oz Cold Water Tails, Sautéed Spinach, Potato Purée, Drawn Butter	72	Rigatoni Pasta Caramelized Eggplant, Basil, Fresh Mozzarella Pearls, Sartori Parmesan, Pomodoro Sauce	28

CLASSIC CHOPS & STEAKS

All steaks come with your choice of potato and sauce

12 oz Mr B's Filet Mignon	65
8 oz Classic Filet Mignon	55
14 oz Bone-in Filet	71
16 oz Angus NY Strip	61
18 oz Angus Ribeye	63
Double-Cut Lamb Chops	58

MR. B'S COMBOS

All combos come with your choice of potato and sauce

8 oz Filet & Scallops	76
8 oz Filet & Salmon	67
8 oz Filet & Crab Cake	72
Classic "Surf & Turf"	
8 oz Filet & Maine Lobster Tail	82

STEAK TOPPINGS

Jumbo Lump Crab, Béarnaise	22
Sautéed Mushrooms and Onions	10
Garlic al forno Breadcrumbs	7
Carr Valley Buttermilk Blue Cheese	9
Au Poivre	4

POTATOES

Salt-Crusted Baked Potato	8
French Fries	8
B's Truffle Fries	19
Yukon Gold Potato Purée	9
Loaded Baked Potato	12
Sweet Potato Purée with Spiced Pecans	9

SIDES

Brussels Sprouts with Pomegranate Molasses Glaze	15
Sautéed Garlic Spinach	12
Creamed Spinach with Garlic Breadcrumbs	14
Wood Oven-Roasted Button Mushroom	15
Lobster Mac & Cheese	26
Roasted Baby Button Mushrooms	15

SAUCES

(ADDITIONAL SAUCE +4)

Bourbon Peppercorn Cream | Cabernet Wine Sauce | Classic Béarnaise Sauce | Mr. B's Steak Sauce | Horseradish Cream

The Bartolotta Restaurants
EST. 1993

PROUD TO BE PART OF THE GREATER MILWAUKEE AREA FOR OVER 30 YEARS
SEE OUR FULL STORY AT BARTOLOTTAS.COM



AMBER SCHMITZ, EXECUTIVE CHEF | JENNIFER ALBERS, SOUS CHEF

*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.