



A BARTOLOTTA STEAKHOUSE

OPEN MONDAY - SUNDAY, 4 - 9 | PM

HOLIDAY BRUNCH MENU

Price is based on entrée selection
Menu subject to change based on availability of ingredients

FIRST COURSE

a choice of

Crab Cake

Maryland-Style Blue Crab Cake with Roasted Garlic Aioli, Petit Salad, Lemon | \$5 Supplement

Candied Bacon

Thick-Cut Roasted Slab Bacon, Calabrian Chili-Maple Glaze

Jumbo Shrimp Cocktail

Jumbo Gulf Shrimp with Cocktail Sauce and Lemon

Shellfish Bisque

Cup of Creamy Shellfish Soup Garnished with Poached Lobster, Crab, Shrimp

Fruit and Yogurt Parfait

Vanilla Yogurt, Mixed Berries, Honey, Granola

BLT Wedge

Crisp Iceberg Lettuce with Bacon Lardons, Cherry Tomatoes, Red Onion, Chives, Carr Valley Blue Cheese Crumbles, Buttermilk Ranch Dressing

Bartolotta's Caesar Salad

Crisp Romaine Lettuce with an Anchovy-Romano Dressing, Croutons, Sartori Parmesan Cheese

Smoked Salmon Bruschetta

Smoked Salmon, Marble Rye, Horseradish Cream, Goat Cheese Crumbles, Capers, Pickled Red Onions, Dill | \$5 Supplement

SECOND COURSE

a choice of

RARE: Very red, cool center | MEDIUM RARE: Red, warm center | MEDIUM: Pink center | MEDIUM WELL: Slightly pink center | WELL: Cooked through, no pink

Steak & Eggs

6 oz Filet Mignon with Sunny Side Up Eggs, Herb-Roasted Potatoes, Choice of Sauce

72

Power Bowl

Quinoa, Roasted Brussels Sprouts, Seasonal Mushrooms, Roasted Sweet Potato, Spinach, Poached Eggs, Black Truffle Vinaigrette

59

Caramel Apple Brioche French Toast

Thick-Cut Brioche Bread Dipped in Vanilla and Spice Egg Custard, Cinnamon Apples, Whipped Cream, Caramel-Rum Syrup, Thick-Cut Bacon

58

Eggs Benedict

Shaved Ham, Toasted English Muffin, Poached Eggs, Hollandaise Sauce, Herb-Roasted Potatoes | Substitute Crab +\$10

58

Seafood & Leek Omelette

Three Egg Omelette Filled with Butter-Poached Seafood, Sautéed Leeks, Hook's White Cheddar Cheese. Topped with Fresh Herbs and Served with a Petit Salad

68

Filet Mignon

8 oz Filet served with Potato Puree, Wild Mushrooms and Choice of Sauce

84

Chef's Special Cut

Potato Purée, Wild Mushrooms, Choice of Sauce

98

Roasted Salmon

Oven-Roasted Salmon, Herb-Roasted Potatoes, Brussels Sprouts, Hollandaise Sauce

68

SAUCES

(ADDITIONAL SAUCE +4)

Bourbon-Peppercorn Cream
Cabernet Wine Sauce
Hollandaise Sauce
Mr.B's Steak Sauce

SIDES FOR THE TABLE

Herb-Roasted Potatoes 9
French Fries 8
Potato Purée 9
Roasted Brussels Sprouts 14
Thick-Cut Bacon 15
Wild Mushrooms 14

DESSERT COURSE

a choice of

Crème Brûlée

Traditional Vanilla Custard with a Caramelized Sugar Crust and a Raspberry Garnish

Brown Butter Cake

Rich Brown Butter Cake, Port Wine Poached Pears, Dulce de Leche Caramel, Pine Nut Crumble, Whipped Cream

Flourless Chocolate Cake

Rich Dark Chocolate Cake, Orange Marmalade, Whipped Cream, Cocoa Nib Tuile

Chocolate Peppermint Cheesecake

Chocolate Graham Crust, Semi-Sweet Chocolate-Peppermint Filling, Crushed Peppermint Candies, Whipped Cream

Gelato or Sorbet

Three Scoops of Peppermint- Chocolate Gelato or Strawberry Sorbet

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.