



A BARTOLOTTA STEAKHOUSE

VALENTINE'S DAY MENU

APPETIZERS

Crab Cake Maryland-Style Blue Crab Cake with Roasted Garlic Aioli, Petite Watercress Salad	26	Lobster Mac n' Cheese Maine Lobster tossed with Cavatappi Pasta, House-made Cheese Sauce, topped with Herbed Breadcrumbs	26
Bartolotta's Fried Calamari Calamari Marinated in Garlic, Mint, and Lemon, Lightly Floured and Fried. Served with Marinara Sauce	19	Haystack Onion Rings Thinly-Sliced Spanish Onions Marinated in Buttermilk, Lightly Floured, and Fried. Served with Ranch Dressing	15
Oven-Roasted Bacon Daily's Honey-Cured Steak Cut Bacon, Calabrian Chili-Maple Glaze	20	Wisconsin Cheese Plate Three Selections of WI Artisanal Cheeses, Steve's Bees Honey, Roasted Marcona Almonds, Seasonal Preserves, Fresh Fruit, Cranberry Focaccia	28
Jumbo Shrimp Cocktail Jumbo Gulf Shrimp with Cocktail Sauce and Lemon	21		

SOUPS & SALADS

Shellfish Bisque Creamy Shellfish Soup with Lobster, Shrimp, and Crab	17	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, Sartori Parmesan Cheese	16		

SPECIALTIES

Salmon Roasted Faroe Island Salmon, Sweet Potato Purée, Pomegranate-Glazed Brussels Sprouts, Hazelnut Brown Butter	39	Cauliflower Steak Fennel-Crusted Cauliflower with Butternut Squash, Wild Mushrooms, Brussels Sprouts, Pomegranate Glaze, Petite Salad of Watercress, Pomegranate Seeds, Marcona Almonds	27
Sea Scallops Pan-Seared Sea Scallops with Creamy Orzo, Butternut Squash, Wild Mushrooms, White Wine Butter Sauce	49	Rigatoni Pasta Caramelized Eggplant, Basil, Fresh Mozzarella Pearls, Sartori Parmesan, Pomodoro Sauce	28
Twin Lobster Tails Two 5oz South African lobster Tails with Sautéed Spinach, Potato Purée, Drawn Butter	72		

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

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
16 oz Angus NY Strip	61
18 oz Angus Ribeye	63

MR. B'S COMBOS

All combos come with your choice of potato and sauce

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

STEAK TOPPINGS

Jumbo Lump Crab, Béarnaise	21
Sautéed Mushrooms & Onions	10
Garlic al Forno Breadcrumbs	7
Carr Valley Bleu Cheese	9
Au Poivre	4

POTATOES

Salt-Crusted Baked Potato	8
French Fries	8
Truffle Fries	21
Bacon-Roasted Potatoes	9
Yukon Gold Potato Purée	9
Loaded Baked Potato	12
Sweet Potato Purée with Spiced Pecans	9

SIDES

Brussel Sprouts with Pomegranate Glaze	15
Sautéed Spinach with Garlic	12
Creamed Spinach with Garlic Breadcrumbs	14
Roasted Button Mushrooms	15
Baby Carrots with Calabrian Chili-Maple Glaze	14

SAUCES

(ADDITIONAL SAUCE +4)

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

The Bartolotta Restaurants
EST. 1983

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



CHEF DE CUISINE LUIS RIOS RAMOS | SOUS CHEF TYLER HUNT | SOUS CHEF SEBASTIAN BAHR

*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.