MR. B'S
A BARTOLOTTA STEAKHOUSE

MEQUON

PRIVATE DINING MENU

EXECUTIVE CHEF AMBER SCHMITZ
SOUS CHEF JENNIFER ALBERS

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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)

New York Steak Bites 46
Skewers of Oven-Roasted New York Steak. Served with Béarnaise 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 48
Chopped Raw Filet Mignon with Dijon Mustard, Capers, Red Onion, Aioli

Deviled Eggs 20
Hard Boiled Egg, Dijon Mustard, Mayonnaise, Paprika, Chives

Oysters on the Half Shell 36
Mignonette and Cocktail Sauce

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. A 2.5% credit card convenience fee will be applied for all charged amounts. No fee is charged if paid by cash, check, EFT/ACH, or wire transfer.

*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.

Haystack Onion Rings 16
Thinly-Sliced Spanish Onions Marinated in Buttermilk, Lightly-Floured and Fried. Served with Ranch Dressing

Bruschetta 11
Toasted Rustic Tuscan Bread with Tomato-Basil Salad

Bartolotta's Fried Calamari 19
Calamari Marinated in Garlic, Mint, and Lemon, Lightly Floured & Fried. Served with Marinara Sauce

Wood Oven-Roasted Bacon 20
Daily's Honey Cured Steak Cut Bacon Roasted in our Wood Ovens, Bourbon-Maple Glaze

Lobster Mac n' Cheese 26
Maine Lobster tossed with Cavatappi Pasta, Lobster Cheese Sauce, Garlic-Herb Breadcrumb

Jumbo Shrimp Cocktail 24
Jumbo Gulf Shrimp with Cocktail Sauce and Lemon

PLATTERS

Charged per person.

Domestic Cheese Platter 12
Selection of Domestic Cheeses with Traditional Accompaniments including Fresh Fruit, Preserves and Assorted Bread Basket

Fruit Platter 7
Freshly Sliced Seasonal Fruit garnished with Fresh Berries and Grapes

Cured Meats 11
Chef's Selection of Charcuterie served with Whole Grain Mustard, Cornichons, and an Assorted Bread Basket

Vegetable Crudités 8
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 seven business days to the reservation. Host is to provide place cards indicating the selections.

Shellfish Bisque 15 | 26
Creamy Shellfish Soup

BLT Wedge Salad 18
Iceberg Lettuce with Buttermilk Ranch Dressing, Cherry Tomatoes, Shaved Red Onion, Carr Valley Blue Cheese Crumbles, Honey-Cured Bacon Lardons, Chives

House Salad 16
Mixed Greens, Cucumber, Shaved Fennel, Red Onion, Radish, Shaved Carrots, Dill, Champagne Vinaigrette

Bartolotta Caesar Salad 17
Crisp Romaine Lettuce with an Anchovy-Romano Dressing, Croutons, and Sartori Parmesan Cheese

ENTRÉES

Please select up to two options, plus a vegetarian entrée.
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Salmon 42
Roasted Faroe Island Salmon, Potato Purée, Roasted Brussels Sprouts, Carrots and Red Wine Butter Sauce

Sea Scallops 52
Pan-Seared Sea Scallops with Creamy Orzo with Butternut Squash, Cremini Mushrooms and Lemon Brown Butter

Wood-Oven Roasted Chicken 29
Semi-Boneless Bell and Evans Chicken with Potato Purée, Red Pear-Celery Root Slaw and Marsala Chicken Jus

VEGETARIAN OPTION

Rigatoni Pasta 28
Caramelized Eggplant, Basil, Fresh Mozzarella Pearls, Sartori Parmesan, Pomodoro Sauce

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STEAKS & CHOPS

All steaks are served with Yukon Gold potato purée and bourbon-peppercorn sauce.
Please note, all steaks are cooked medium-rare to medium For groups of 26 or more, counts are required for each selection seven business days to the reservation.
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Classic Filet Mignon 62
7oz Filet Mignon

Mr. B's Filet Mignon 72
10oz Filet Mignon

Angus New York Strip 64
14oz Full Flavored Angus Strip

Angus Ribeye 69
16oz Center-Cut Ribeye

Lamb Chops 59
Double-Cut Lamb Chops (exact counts required)

COMBOS

Served with Potato Puree and Sauteed Spinach

Filet Mignon and Scallop 76

Filet Mignon and Salmon 67

Filet Mignon and Crab Cake 72

SAUCE

Select one to be served with steak option

Bourbon-Peppercorn | Cabernet Wine Sauce | Mr. B's Steak Sauce | Béarnaise

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

Roasted Brussels Sprouts with Parmesan & Walnut-Arugula Pesto 15

Sautéed Garlic Spinach 12

Creamed Spinach 14

Roasted Button Mushrooms 15

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DESSERTS

Select one dessert to be served.
For additional dessert selections, guest counts will be required.

Warm Chocolate Cake 15
Whipped Cream, Butterscotch Sauce

Crème Brûlée 15
Traditional Vanilla Bean Custard with a Caramelized Sugar Crust and Vanilla Butter Cookie

Sorbet or Gelato 10
Seasonal Flavors from Baron's Gelato, Sheboygan, WI

MINI DESSERTS

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

Chocolate Brownies 26

Cookies 26
Choice of Chocolate Chip, Oatmeal Raisin, or Snickerdoodle

Mini Cheesecake Bars 26

Mini Lemon Tart 26

Mini Chocolate Tart 26

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TO RESERVE A PRIVATE ROOM, PLEASE CONTACT
THE BARTOLOTTA RESTAURANTS SALES TEAM

Direct: 414-935-5003
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MRBSSTEAKHOUSE.COM