



Private Dining Menu

*In compliance with Food Code 3-603.11 Wisconsin Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood, poses a health risk. For further information, please contact your physician or public health department.



Stationary Appetizers

Small, individually plated portions.
Serves 3-4 guests.

Joey's Classic Relish Tray	10.95
Classic Joey's Crudites with Green Goddess Dressing (Gluten-Free, Vegetarian)	
Cheese Curds	13.50
A Wisconsin Favorite, Hand-Dipped and Fried White Cheddar Cheese Curds with Ranch Dressing (Vegetarian)	
Lazy Susan Meats & Cheeses	23.50
A Variety of Wisconsin Meats & Cheeses with Cornichons and Traditional Accoutrements	
Crab Artichoke Dip	17.95
Creamy and Rich, with Smoked Gouda and Fontina Cheese. Served with Grilled Ciabatta	



Tray-Passed Appetizers

Prices are charged per dozen. Minimum order of two dozen each required.
Recommended 4-5 pieces per person, per hour.

Deviled Eggs	30.95
Dijon Mustard, Honey, Mayonnaise, Topped with Chives and Jospers Bacon Crumbles	
Jumbo Shrimp Cocktail	37.95
Poached Jumbo Shrimp with Cocktail Sauce	
Mini Crab Cake & Old Bay Mayo	37.95
Fresh Crab Meat with Old Bay Seasoning	
Bacon-Wrapped Shrimp	33.95
Crispy Feuille de Brick-Wrapped Shrimp with Bacon. Served with Sauce Remoulade	

Menu items reflect the freshest ingredients for the season and are subject to change. Menus are required two weeks prior to your scheduled event. Prices do not include service charge and tax and are subject to change. A 3% 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.



Soup & Salad

Please Select up to Two Options.

For Groups of 21 or More, Counts are Required for Each Selection Seven Business Days Prior to the Reservation. Host is to Provide Place Cards Indicating the Selections.

Soups

Soup du Jour

A Cup of our Seasonal Soup

9.95

Salads

Bartolotta's Classic Caesar Salad

Seasoned Romaine Lettuce with Parmesan Cheese and Garlic Croutons

Tossed in our House-Made Caesar Dressing

Add roast chicken +9.50 | Add shrimp +12.50

14.95

Joey's House Salad

Mesclun Greens with Cucumbers, Red Onion, Radish, Marinated Cherry Tomato,

Shaved Carrot and Dressed in our House-Made Vinaigrette (Gluten-Free, Vegetarian)

11.95

The Wedge

Crisp Boston Lettuce with Bacon, Blue Cheese, Red Onion and Fresh Herbs,

Dressed with Buttermilk Blue Cheese Dressing (Gluten-Free, Vegetarian)

14.95

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Entrées

Please Select up to Two Options, Plus a Vegetarian Entrée.
Please Note, All Steaks are Cooked Medium-Rare to Medium
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Tavern Favorites

Vegetarian Pasta	25.95
Rigatoni pasta, Roasted Peppers, Confit Tomatoes, Fresh basil, Vodka Tomato Cream Sauce (Vegetarian)	
Roasted Chicken Marsala	28.95
Amish Chicken Breast, Garlic Mashed Potatoes, Spinach, Marsala Mushroom Sauce	
Beverly Mae's Ribs	32.50
Full Baby Back Rack, Slow-Cooked and Charred with House-Made BBQ Sauce, Served with Crinkle-Cut Fries and Coleslaw (Gluten-Free)	

Seafood

Coho Salmon*	39.95
Buttered Red Bliss Potatoes, Sautéed Broccoli, Dill	
Jumbo Sea Scallops*	49.95
Potato Purée, Caramelized Mushrooms, Lemon-Butter Sauce	

Steaks & Chops

8 oz Classic Filet Mignon	54
Served with Yukon Gold Mashed Potatoes and Chef's Choice Seasonal Vegetable (Gluten-Free)	
18 oz Angus Beef Ribeye	62
Served with Yukon Gold Mashed Potatoes and Chef's Choice Seasonal Vegetable (Gluten-Free)	
16oz Grass-Fed New York Strip	60
Served with Yukon Gold Mashed Potatoes and Chef's Choice Seasonal Vegetable (Gluten-Free)	

Combinations

Enhance your Steak Entrée by Incorporating a Surf Upgrade.

Shrimp	12.50
Scallops	19.95
Lobster	26.95

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Dessert

Please Select up to Two Choices.
Dessert Counts Are Required Seven Business Days Prior to the Reservation,
with a Maximum of Two Dessert Selections.

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| Crème Brûlée
Bartolotta's Classic Vanilla Bean-Baked Custard with a Caramelized Sugar Crust | 11 |
| Cherries Jubilee Cheesecake
New York-Style Cheesecake, Topped with Kirschwasser Cherry and Whipped Cream | 10 |
| Chocolate Lava Cake
A Rich House-Made Chocolate Cake, Molten Fudge Center, Raspberry Coulis,
Vanilla Bean Ice Cream | 12 |

Dessert Drinks

Choose Between Mini, Mini Flight or Standard Offering.

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| Brandy Alexander
Brandy, Crème de Cacao, Vanilla Ice Cream Topped with Whipped Cream and a Sprinkle of
Nutmeg | |
| Grasshopper
Crème de Menthe, Crème de Cacao, Vanilla Ice Cream Topped with Whipped Cream and Fresh
Mint | |
| Pink Squirrel
Crème de Cacao, Crème de Noyaux, Vanilla Ice Cream, Topped with Whipped Cream and a
Cherry | |
| Pal Joey
Kahlua, Bailey's, Crème de Cacao, Amaretto, Vanilla Ice Cream, Topped with Whipped Cream
and Blondie or Brownie Crumble | |

Minis 8 Regular 13 Flight 32

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**TO RESERVE A PRIVATE ROOM, PLEASE CONTACT
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