



A BARTOLOTTA STEAKHOUSE

MEQUON

PRIVATE DINING MENU

AMBER SCHMITZ, EXECUTIVE CHEF
JENNIFER ALBERS, SOUS CHEF



A BARTOLOTTA STEAKHOUSE

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 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.

*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.

MBM-Private Dining Menu-2026-0115



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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, Brandy-Cider Glaze	
Lobster Mac n' Cheese	26
Maine Lobster tossed with Cavatappi Pasta, Lobster Cheese Sauce, Garlic-Herb Breadcrumbs	
Jumbo Shrimp Cocktail	24
Jumbo Gulf Shrimp with Cocktail Sauce and Lemon	

PLATTERS

Charged per person.

Domestic Cheese Platter	12	Cured Meats	11
Selection of Domestic Cheeses with Traditional Accompaniments including Fresh Fruit, Preserves and Assorted Bread Basket		Chef's Selection of Charcuterie served with Whole Grain Mustard, Cornichons, and an Assorted Bread Basket	
Fruit Platter	7	Vegetable Crudités	8
Freshly Sliced Seasonal Fruit garnished with Fresh Berries and Grapes		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	14 17
Creamy Shellfish Soup	
BLT Wedge Salad	17
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, Anchovy 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, Miso-Honey Glaze, Farro, Roasted Cauliflower, and Shitake Mushroom	
Sea Scallops	52
Pan-Seared Sea Scallops with Sweet Potato Purée, Crispy Brussels Sprouts, Pecan Brown Butter and Brandy-Cider Reduction	
Wood-Oven Roasted Chicken	29
Semi-Boneless Bell and Evans Chicken with Potato Purée, Roasted Broccolini and Madeira 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. Host is to provide place cards indicating the selections.

Classic Filet Mignon 7oz Filet Mignon	62
Mr. B's Filet Mignon 10oz Filet Mignon	72
Angus New York Strip 14oz Full Flavored Angus Strip	64
Angus Ribeye 16oz Center-Cut Ribeye	69
Australian Lamb Chops 3 Double-Cut Lamb Chops (exact counts required)	58

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

Brussels Sprouts	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 Whipped Cream, Butterscotch Sauce	15
Crème Brûlée Traditional Vanilla Bean Custard with a Caramelized Sugar Crust and Fresh Raspberries	15
Sorbet or Gelato Seasonal Flavors from Baron's Gelato, Sheboygan, WI	10

MINI DESSERTS

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

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

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Restaurant: 262-790-7005
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