



PRIVATE DINING MENU

MICHAEL GENRE, EXECUTIVE CHEF | MARTIN DELGADILLO, CHEF DE CUISINE



PASSED APPETIZERS

*Priced per dozen. Minimum order of two dozen each required.
Recommended three to four pieces per person, per hour.*

WARM

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| Miniature Maryland-Style Crab Cakes Roasted Red Pepper Aioli | 48 |
| Hanger Steak Skewers Black Truffle Butter, Brandy-Peppercorn Sauce | 50 |
| Roasted Shrimp Herbed Bread Crumbs, Garlic Butter | 60 |
| Shrimp Scampi Sautéed, Lemon Herb Butter, Garlic, White Wine | 60 |
| Lobster Arancini Maine Lobster, Smoked Mozzarella, Tarragon Aioli | 50 |

CHILLED

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| Tuna Tartare #1 Ahi Tuna, Sesame Seed Cornet, Sesame Soy Vinaigrette, Wasabi Tobiko <i>(Gluten-Free without Sesame Seed Cornet)</i> | 48 |
| Spicy Tuna Tartare #1 Ahi Tuna, Sesame Seed Cornet, Avocado, Roasted Red Pepper Aioli, Wasabi Tobiko <i>(Gluten-Free without Sesame Seed Cornet)</i> | 48 |
| Classic Shrimp Cocktail Zesty Cocktail Sauce, Lemon <i>(Gluten-Free)</i> | 60 |
| Miniature Lobster Rolls Prepared Connecticut-Style or Maine-Style | 96 |
| Bruschetta Whipped Burrata, Cherry Tomatoes, Basil <i>(Gluten-Free without Baguette)</i> | 38 |
| Smoked Salmon & Cucumber Canapés Dill Cream Cheese, Lemon | 48 |
| Smoked Salmon Cornet Dill Cream Cheese, Lemon, Chives | 48 |
| Goat Cheese Tartlet Caramelized Onion, Fig | 39 |

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 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.

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STATIONARY APPETIZERS

Prices indicated below are per person. Minimum of 8 guests per selection.

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| Artisan Cheese Platter Assorted Domestic Cheese, Fruit, Preserves, Breads, Crackers | 13 |
| Charcuterie Assorted Cured Meats, Marinated Olives, Mustard, Cornichons | 14 |
| Crudité Assorted Raw Vegetables and Dips | 12 |
| Fresh Fruit Assorted Seasonal Selection | 12 |
| Crispy Fried Berkshire Pork Belly Berkshire Pork Belly Confit, Butternut Squash Purée, Wild Mushrooms, Maple-Apple Cider Reduction | 22 |
| Seafood Tower Snow Crab Clusters, Octopus Ceviche, Tuna Tartare, Gulf Shrimp, Crab Claws, Chilled Maine Lobster Salad and Chef's Choice Oysters <i>(serves 4-6)</i> | 120 |

SOUPS & SALADS

Please select up to two options.

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| Bartolotta's Signature Caesar Salad Crisp Romaine Lettuce, Garlic Croutons, Parmesan, Creamy Anchovy Dressing (Gluten Free without Croutons) | 16 |
| Garden Salad Fresh Local Mesclun Greens, La Clare Farms Goat Feta, Fresh Strawberries, Cucumber, Spiced Walnuts, Poppy Seed-Mint Vinaigrette | 18 |
| Chopped Salad Crisp Romaine Lettuce, Nueske's Bacon, Tomatoes, Shaved Red Onions, Penta Crème Blue Cheese, Bacon Breadcrumbs <i>(Gluten-Free without Croutons)</i> | 16 |
| New England Clam Chowder East Coast Chowder Clams, Nueske's Smoked Bacon, Sweet Leeks, Idaho Potatoes | 15 |
| Maine Lobster Bisque Creamy Lobster Bisque, Tomato, Brandy, Tarragon | 15 |

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ENTRÉES

Please select up to two options, plus a vegetarian entrée.

Please note, all steaks cooked medium-rare to medium

For groups of 20 or more guests, counts are required for each entrée seven business days prior to the reservation, Host is to provide place cards clearly indicating the entrée selection.

FISH & SHELLFISH

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| Atlantic Salmon | 47 |
| Pan-Seared, Topped with Lump Crab, Yukon Gold Potato Purée, Sautéed Broccolini, Tomato-Caper Sauce with Fresh Oregano | |
| New England Sea Scallops | 55 |
| Butternut Squash Risotto, Roasted Cauliflower, Fried Brussels Sprout Leaves, Maple-Apple Cider Reduction | |
| Atlantic Skate Wing | 50 |
| Lightly Pan-Seared, Parsnip and Yukon Gold Potato Purée, Sautéed Green Beans, Lemon-Caper Brown Butter, Sage | |

LAND

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| Pan-Seared Center-Cut Angus Filet Mignon | 62 |
| Yukon Gold Potato Purée, Sautéed Green Beans, Béarnaise Sauce | |
| Pan-Seared Angus Boneless Ribeye | 70 |
| Sautéed Broccolini, Smashed Fingerling Potatoes, Classic Brandy-Peppercorn Sauce | |
| Chicken Milanese | 36 |
| Thinly Pounded Chicken Breasts, Coated with Parmesan Breadcrumbs, Arugula, Lemon, Tomato-Caper Sauce, Fresh Oregano | |
| Hand-Made Pappardelle Pasta | 28 |
| Creamy Bufala Mozzarella, Bloomed Cherry Tomatoes, Marcona Almond-Romesco Sauce, Basil, Wilted Arugula (Vegetarian) | |

COMBINATION ENTRÉES

Served with 6 oz Filet Mignon, Yukon Gold Potato Purée, Green Beans, Béarnaise Sauce.

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| South African Lobster Tail | 84 |
| Lobster Oscar | 82 |
| Seared Sea Scallops | 76 |
| Grilled Shrimp | 68 |
| Grilled Salmon | 74 |
| Crab Cake | 64 |

VEGETABLE SIDES

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| Sautéed Green Beans 12 | Sautéed Broccolini (seasonal) 14 |
| Sautéed Wild Mushrooms 14 | |

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DESSERTS

Please select up to two choices.

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| Key Lime Pie Graham Cracker Crust, Honey Meringue | 12 |
| Carrot Cake Candied Pecans, Cream Cheese Frosting | 12 |
| Door County Cherry Crumble Spiced Oats, Vanilla Ice Cream (<i>Gluten-Free</i>) | 12 |
| Chocolate & Hazelnut Dark Chocolate Torte, Milk Chocolate Praline | 12 |
| Crème Brûlée Caramelized Vanilla Custard, Raspberries | 12 |
| Sorbet Trio Daily Selection (<i>Gluten-Free</i>) | 12 |
| Gelato Trio Daily Selection (<i>Gluten-Free</i>) | 12 |
| Trio of Miniature Desserts Key Lime Pie, Flourless Chocolate Cake, Carrot Cake | 12 |

CHILDREN'S MENU

Ages 12 and under. Children's entrées served with Fresh Fruit Cup.

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| Fish & Chips Beer Battered Cod, Fries, Tartar Sauce | 21 |
| Beer Battered Shrimp Fries, Cocktail Sauce | 21 |
| Pasta with Butter Parmesan | 21 |
| Pasta with Marinara Parmesan | 21 |
| Chicken Tenders Fries, Ranch | 21 |
| Petite Filet Mignon 4 oz Steak, Potato Purée, Green Beans | 32 |

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SEAFOOD SPECIALTIES

CAVIARS

Buckwheat blini, chopped egg, red onion, crème fraîche

Platinum Ossetra

(Acipenser Gueldenstaedtii) Siberian Sturgeon, Netherlands distinctive color, firm texture, nutty flavor, gentile briny aftertaste, and a buttery mouthfeel

150 | 28g

Ossetra Noir

(Acipenser Gueldenstaedtii) Diamand Sturgeon, Netherlands mild and buttery notes, golden pearls, firm pop

100 | 28g

Amber Kaluga

(Acipenser Schrencki) Kaluga Sturgeon, Netherlands medium-sized, amber colored pearls, smooth, nutty, and fruity. Clean and buttery with a fantastic pop and mouthfeel

85 | 28g

RAW BAR & OYSTERS

Maine Lobster

MKT | each

Tuna Tartare

48 | 1lb

King Crab Legs

MKT | 1lb

East / West Coast Oysters

3.25 each | 38 dozen

Chef Reserve Oysters

4.25 each | 50 dozen

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WINE

SPARKLING & WHITES

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| 2023 Elmstone Sauvignon Blanc, New Zealand | 80 |
| 2022 Elena Walch Pinot Grigio, Alto-Adige | 70 |
| 2021 Sandhi Chardonnay, Central Coast, CA | 62 |
| 2019 Smith-Madrone Chardonnay, Napa Valley | 110 |
| Rotating Sancerre, Loire Valley | 92 |
| 2023 Sourgal Moscato d'Asti (sweet), Italy | 65 |
| NV Bisol Prosecco, Italy | 88 |

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| 2019 Ink Grade Sauvignon Blanc, Napa Valley | 155 |
| 2020 Bien Nacido, Estate Chardonnay, Santa Maria Valley | 145 |
| 2022 Chateau de Beurenard, Chateauneuf du Pape Blanc, Southern Rhône | 140 |
| 2017 Huet Le Mont Vouvray Moelleux (sweet), Loire Valley | 144 |
| NV Legras & Haas, Grand Cru, Blanc de Blancs, Champagne | 180 |

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| 2021 Jonata, Flor, Sauvignon Blanc, Ballard Canyon | 190 |
| 2010 Daniel-Etienne Defaix, Les Lys, Chablis 1er Cru (Chardonnay), Burgundy | 210 |
| 2021 Staglin Family, Estate Chardonnay, Napa Valley | 257 |
| NV Laurent Perrier, Grand Siecle, No. 25 Champagne Brut, France | 300 |

REDS

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| 2022 Alchemist Pinot Noir, Willamette Valley | 73 |
| 2017 Pied a Terre, Cabernet Sauvignon, Sonoma | 90 |
| 2020 Felsina, Berardenga, Chianti Classico, Tuscany | 84 |
| 2019 Green & Red, Petite Syrah, Napa Valley | 110 |
| 2022 Thevenet, Les Clos, Bourgogne Rouge (Pinot Noir), Burgundy | 70 |

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| 2021 Dubreil, Les Paulands, Aloxe-Corton 1er Cru, Burgundy | 190 |
| 2022 Bergstrom, Silice, Pinot Noir, Willamette Valley | 225 |
| 2019 Smith-Madrone, Cabernet Sauvignon, Napa Valley | 180 |
| 2021 Le Puy, Emilien, Bordeaux | 170 |
| 2020 Chateau Simain, Le Traversier, Chateauneuf-du-Pape, Rhone Valley | 120 |

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| 2019 Morlet, Joli Coeur, Pinot Noir, Fort-Ross-Seaview, Sonoma | 240 |
| 2017 Ink Grade, Cabernet Sauvignon, Howell Mountain, Napa Valley | 355 |
| 2018 Stonestreet, Cabernet Sauvignon, Alexander Valley, Sonoma | 225 |
| 2015 Chene Bleu, Heloise, Grenache Blend, Rhone Valley | 220 |

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

Direct: 414-935-5003
Restaurant: 414-395-4900
Fax: 414-395-4911
Sales@bartolottas.com

550 N. Harbor Drive, Milwaukee, WI 53202

HARBORHOUSEMKE.COM