



## 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.

<b>Joey's Classic Relish Tray</b>	<b>10.95</b>
Classic Joey's Crudites with Green Goddess Dressing (Gluten-Free, Vegetarian)	
<b>Cheese Curds</b>	<b>13.50</b>
A Wisconsin Favorite, Hand-Dipped and Fried White Cheddar Cheese Curds with Ranch Dressing (Vegetarian)	
<b>Lazy Susan Meats &amp; Cheeses</b>	<b>23.50</b>
A variety of Wisconsin Meats & Cheeses with Cornichons and Traditional Accoutrements	
<b>Crab Artichoke Dip</b>	<b>17.95</b>
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.

<b>Deviled Eggs</b>	<b>28.95</b>
with Dijon Mustard and Chives (Gluten-Free, Vegetarian)	
<b>Deviled Eggs with Caviar</b>	<b>38.95</b>
with Dijon Mustard, Chives, Caviar (Gluten-Free)	
<b>Jumbo Shrimp Cocktail</b>	<b>37.95</b>
Poached Jumbo Shrimp with Cocktail Sauce	
<b>Mini Crab Cake &amp; Old Bay Mayo</b>	<b>37.95</b>
Fresh Crab Meat with Old Bay Seasoning	
<b>Bacon-Wrapped Shrimp</b>	<b>33.95</b>
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 16 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  
For groups of 16 or more, counts are required for each selection seven business days prior to the reservation. Host is to provide place cards indicating the selections.

## Tavern Favorites

<b>Vegetarian Pasta</b>	<b>25.95</b>
Rigatoni pasta, zucchini, roasted peppers, confit tomatoes, fresh basil, vodka tomato cream sauce (Vegetarian)	
<b>Roasted Chicken Marsala</b>	<b>28.95</b>
Amish chicken breast, garlic mashed potatoes, spinach, Marsala mushroom sauce	
<b>Beverly Mae's Ribs</b>	<b>32.50</b>
Full baby back rack, slow-cooked and charred with house-made BBQ sauce, Served with crinkle-cut fries and coleslaw (Gluten-Free)	
<b>Short Rib Stroganoff</b>	<b>49.95</b>
Pearl onions and carrots, mushrooms, bacon, egg noodles	

## Seafood

<b>Honey Mustard-Crusted Salmon*</b>	<b>39.95</b>
Cedar-plank Coho salmon, buttered red bliss potatoes, glazed carrots, drawn butter	
<b>Jumbo Sea Scallop*</b>	<b>49.95</b>
Potato purée, caramelized mushrooms, lemon-butter sauce	

## Steaks & Chops

<b>8 oz Classic Filet Mignon</b>	<b>54</b>
Served with Yukon Gold mashed potatoes and Chef's choice seasonal vegetable (Gluten-Free)	
<b>18 oz Angus Beef Ribeye</b>	<b>62</b>
Served with Yukon Gold mashed potatoes and chef's choice seasonal vegetable (Gluten-Free)	

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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.

<b>Crème Brûlée</b> Bartolotta's Classic Vanilla Bean-Baked Custard with a Caramelized Sugar Crust	<b>11</b>
<b>Cherries Jubilee Cheesecake</b> New York-Style Cheesecake, topped with Kirschwasser Cherry and Whipped Cream	<b>10</b>
<b>Chocolate Lava Cake</b> A Rich House-Made Chocolate Cake, Molten Fudge Center, Raspberry Coulis, Vanilla Bean Ice Cream	<b>12</b>
<b>Espresso Panna Cotta</b> Raspberry Sauce and Fresh Raspberries Chocolate Pearls	<b>12</b>

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**TO PLACE AN ORDER, PLEASE CONTACT  
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