Joey Gerard's
A BARTOLOTTA SUPPER CLUB

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.

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Stationary Appetizers

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

Joey's Classic Relish Tray — **13.95**
A Classic Assortment of Crudité, Served with
House-Made Green Goddess Dressing (Gluten-Free, Vegetarian)

Cheese Curds — **13.75**
Wisconsin White Cheddar Curds, Hand-Breaded and Fried Crisp,
Served with House-Made Ranch Dressing (Vegetarian)

Wisconsin Lazy Susan — **23.50**
A Variety of Local Meats and Cheeses, Served with Traditional Accoutrements

Crab Artichoke Dip — **19.95**
Creamy Gouda and Fontina Cheeses Blended with Diced Artichoke Heart
and Lump Crab, Served with Crisp Ciabatta Crostini

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**
Hard-Boiled Egg Yolk Whipped with Mayonnaise, Dijon Mustard, and Honey,
Garnished with Josper Bacon Crumbles and Chives

Jumbo Shrimp Cocktail — **37.95**
Jumbo Citrus-Poached Gulf Shrimp, Served with Cocktail Sauce and Fresh Lemon

Mini Crab Cake & Old Bay Mayo — **37.95**
Fresh Meribelle Crab, Topped with House-Made Old Bay Mayo

Bacon-Wrapped Shrimp — **33.95**
Shrimp Wrapped in Bacon and Feuille de Brick, Fried Crisp,
Served with Spicy Remoulade

Rumaki — **39.95**
Bacon-Wrapped Water Chestnuts, Brushed with Sesame-Soy Glaze

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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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	**9.95**
Clam Chowder	**10.95**
French Onion Soup	**10.95**

Salads

Bartolotta's Classic Caesar Salad **15.95**
Chopped Romaine Lettuce Tossed in our Signature Caesar Dressing,
Topped with Freshly Grated Parmesan, Black Pepper, and House-Made Garlic Croutons

Joey's House Salad **13.95**
Mixed Mesclun Greens with Fresh Cucumber, Red Onion, Crisp Radishes,
Shaved Carrots, and Cherry Tomatoes, Served with Balsamic Vinaigrette (Gluten-Free, Vegetarian)

The Wedge **15.95**
Wedges of Iceberg Drizzled with House-Made Bleu Cheese Dressing,
Topped with Roth Bleu Cheese Crumbles, Crisp Bacon, and Red Onion (Gluten-Free, Vegetarian)

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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 tossed with vodka tomato cream sauce, confit tomatoes, and roasted peppers, topped with fresh basil and Pecorino cheese (Vegetarian)

Chicken Piccata — **33.95**
Two Thinly Pounded Chicken Breasts, Coated in Parmesan-Herb Breadcrumbs, Pan-Seared Until Crisp, Served with Garlic Mashed Potatoes, Sautéed Spinach, and Lemon-Caper Sauce

Beverly Mae's Ribs — **34.95**
Baby-Back Pork Ribs Broiled with Bartolotta's Signature BBQ Sauce, Served with Crinkle-Cut Fries and Cole Slaw (Gluten-Free)

Seafood

Honey-Mustard Crusted Salmon* — **41.95**
Baked Skin-On Atlantic Salmon Coated with Honey Mustard and Parmesan-Herb Breadcrumbs, Served with Buttered Red Bliss Potatoes and Sautéed Broccoli

Jumbo Sea Scallops* — **51.95**
Five Pan-Seared Sea Scallops, Served with Garlic Mashed Potatoes, Roasted Button Mushrooms, and Lemon-Butter Sauce

Steaks & Chops

Classic Filet Mignon — **60**
Served with Garlic Mashed Potatoes and Chef's Choice Vegetable, Topped with Brandy-Peppercorn Sauce (Gluten-Free)

Angus Beef Ribeye — **66**
Served with Garlic Mashed Potatoes and Chef's Choice Vegetable, Topped with Brandy-Peppercorn Sauce (Gluten-Free)

Grass-Fed New York Strip — **62**
Served with Garlic Mashed Potatoes and Chef's Choice Vegetable, Topped with Brandy-Peppercorn Sauce (Gluten-Free)

Combinations

Enhance your Steak Entrée by Incorporating a Surf Upgrade.

Shrimp	**12.75**
Salmon	**15.95**
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.

Crème Brûlée **13**
Bartolotta's Classic Vanilla Bean-Baked Custard,
Topped with a Caramelized Sugar Crust and Fresh Berries

Cherries Jubilee Cheesecake **14**
New York-Style Cheesecake, Topped with Kirschwasser Cherry and Whipped Cream

Chocolate Lava Cake **14**
House-Made Chocolate Cake with Molten Fudge Center,
Topped with Vanilla Bean Ice Cream, Swirled with Raspberry Coulis

Mini Schaum Torte **13**
Light Meringue Shell Filled with Macerated Strawberries
and Vanilla Bean Ice Cream, Topped with Whipped Chantilly Cream

Dessert Drinks

Choose Between Mini or Standard Size Options.

Brandy Alexander
Brandy and Crème de Cacao Blended with Vanilla Bean Ice Cream,
Topped with Whipped Cream and Nutmeg

Grasshopper
Crème de Menthe and Crème de Cacao Blended with Vanilla Bean Ice Cream,
Topped with Whipped Cream and Fresh Mint

Pink Squirrel
Crème de Noyeaux and Crème de Cacao Blended with Vanilla Bean Ice Cream,
Topped with Whipped Cream and a Maraschino Cherry

Pal Joey
Kahlua, Bailey's, Amaretto, and Crème de Cacao Blended with Vanilla Bean Ice Cream,
Topped with Whipped Cream and Brownie Crumbles

Minis 8 Regular 13

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

Direct: 414-935-5003
Restaurant: 414-858-1900
Sales@bartolottas.com

5601 Broad St, Greendale, WI 53129

JOEYGERARDS.COM