



A BARTOLOTTA STEAKHOUSE

BROOKFIELD

PRIVATE DINING MENU

AMANDA LANGLER, EXECUTIVE CHEF | LUIS CARBAJAL, EXECUTIVE 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)	
NY Steak Bites	40
Skewers of Oven-Roasted New York Steak. Served with Bearnaise Sauce	

CHILLED

Jumbo Shrimp Cocktail	38
Jumbo U12 Shrimp Lightly Poached with Cocktail Sauce	
Bruschetta Bites	24
Toasted Rustic Tuscan Bread with Tomato-Basil Salad	
Steak Tartare	36
Chopped Raw Filet Mignon with Dijon Mustard, Capers, Red Onion, and Aioli	
Deviled Eggs	20
Hard Boiled Egg, Dijon Mustard, Mayonnaise, Paprika, and Chives	
Oysters on the Half Shell	32
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

*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.



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APPETIZERS

Serves 3 - 4 guests.

Haystack Onion Rings	12
Lightly Fried, Thinly Sliced Spanish Onions Marinated in Buttermilk	
Bruschetta	9
Toasted Rustic Tuscan Bread with Tomato-Basil Salad	
Bartolotta's Signature Fried Calamari	14
Lightly Fried, Marinated in Garlic and Mint. Served with Marinara Sauce	
Steak-Cut Bacon	12
Served with Steak Sauce	
Steak Tartare	19
Chopped Raw Filet Mignon with Dijon Mustard, Capers, Red Onion, and Aioli	
Lobster Mac n' Cheese	18
Maine Lobster and Cavatappi Pasta with a Lobster Cheddar Cheese Sauce, and Herbed Bread crumbs	
Jumbo Shrimp Cocktail	18
Jumbo Gulf Shrimp with Cocktail Sauce and Lemon	

PLATTERS

Charged per person.

Domestic Cheese Platter	8	Cured Meats	10
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	6	Vegetable Crudités	5
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 one week prior to the reservation. Host is to provide place cards indicating the selections.

Shellfish Bisque	9 12
Creamy Shellfish Soup with Lobster, Shrimp, and Crab	
BLT Wedge	14
Iceberg Lettuce with Bacon Lardons, Buttermilk Dressing, Cherry Tomato, and Roth Blue Cheese Crumbles	
House Salad	10
Mixed Greens, Tomato, Cucumber, Red Onion, and Red Wine Vinaigrette	
Bartolotta Caesar Salad	12
Romaine Lettuce with an Anchovy-Romano Dressing, Croutons, and Parmesan Cheese	

ENTREES

Please select up to three options, plus a Vegetarian option.

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Salmon	34
Pan-seared, Potato Puree, Sauteed Spinach, Bearnaise Sauce	
Sea Scallops	39
Seasonal Preparation	
Roasted Chicken	27
Semi-boneless Chicken, Potato Puree, Button Mushrooms, and Mushroom Cream Sauce	
Mr. B's Burger	16
½ lb Angus Patty on a Buttered Sciortino's Bun with a choice of Cheddar or Swiss Cheese	

VEGETARIAN OPTION

Rigatoni Pasta	21
Seasonal Preparation	

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STEAKS & CHOPS

All Steaks are served with a choice of sauce and potato. For groups of 26 or more, counts are required for each selection one week prior to the reservation. Host is to provide place cards indicating the selections.

Table with 2 columns: Item Name and Price. Items include Classic Filet Mignon (43), Mr. B's Filet Mignon (48), Angus New York Strip (48), Angus Ribeye (48), and Australian Lamb Chops (45).

COMBOS

Served with Potato Puree and Sauteed Spinach

Table with 2 columns: Item Name and Price. Items include Filet Mignon and Scallop (8oz 53), Filet Mignon and Salmon (8oz 49), and Filet Mignon and Crab Cake (8oz 54).

SAUCE

Select one to be served with steak option

Bourbon Peppercorn | Cabernet Wine Sauce | Mr. B's Steak Sauce | Bearnaise

POTATOES

Select one to be served with steak option

Table with 2 columns: Item Name and Price. Items include Baked Potato, Potato Puree, and Bacon Roasted Potatoes.

SIDES

Select up to two to be served family-style

Table with 2 columns: Item Name and Price. Items include Roasted Brussels Sprouts (9), Sauteed Spinach (9), Creamed Spinach (9), and Roasted Button Mushrooms (9).

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DESSERTS

Select one dessert to be served.

For additional dessert selections, guest counts will be required.

Seasonal Cheesecake	9
Daily Selection	
Flourless Chocolate Cake	9
Macerated Berries and Whipped Cream	
Sorbet	8
Daily Selection	

MINI DESSERTS

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

Chocolate Brownies	26
Cookies	26
Choice of Chocolate Chip, Oatmeal Raisin, or Snickerdoodle	
Mini Cheesecake Bars	26
Mini Lemon Tart	26
Mini Chocolate Tart	26

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**TO PLACE AN ORDER, PLEASE CONTACT
ALYSON SANDSTROM**

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MRBSSTEAKHOUSE.COM