



## 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

<b>Miniature Maryland-Style Crab Cakes</b> Remoulade Sauce	<b>48</b>
<b>Hanger Steak Skewers</b> Black Truffle Butter, Brandy-Peppercorn Sauce	<b>50</b>
<b>Roasted Shrimp</b> Herbed Bread Crumbs, Garlic Butter	<b>60</b>
<b>Shrimp Scampi</b> Sautéed, Lemon Herb Butter, Garlic, White Wine	<b>60</b>

### CHILLED

<b>Tuna Tartare</b> Crispy Wontons, Sesame Soy Vinaigrette, Wasabi Tobiko (Gluten-Free without Wontons)	<b>48</b>
<b>Salmon Rillettes</b> Smoked Salmon Pâté, Lemon Mayo, Dill (Crostitini or Gluten-Free on Endive)	<b>42</b>
<b>Classic Shrimp Cocktail</b> Zesty Cocktail Sauce, Lemon (Gluten-Free)	<b>60</b>
<b>Miniature Lobster Rolls</b> Prepared Connecticut-Style or Maine-Style	<b>96</b>
<b>Bruschetta</b> Whipped Burrata, Cherry Tomatoes, Basil (Gluten-Free without Baguette)	<b>38</b>
<b>Smoked Salmon &amp; Cucumber Canapés</b> Dill Cream Cheese, Lemon	<b>48</b>
<b>Goat Cheese Tartlet</b> Caramelized Onion, Fig	<b>39</b>

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## STATIONARY APPETIZERS

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

<b>Artisan Cheese Platter</b> Assorted Domestic Cheese, Fruit, Preserves, Breads, Crackers	<b>13</b>
<b>Charcuterie</b> Assorted Cured Meats, Marinated Olives, Mustard, Cornichons	<b>14</b>
<b>Crudité</b> Assorted Raw Vegetables and Dips	<b>12</b>
<b>Fresh Fruit</b> Assorted Seasonal Selection	<b>12</b>
<b>Seafood Tower</b> Snow Crab Clusters, King Crab Legs, Tuna Tartare, Gulf Shrimp, Crab Claws, Chilled Maine Lobster Salad and Chef's Choice Oysters (serves 4-6)	<b>120</b>

## SOUPS & SALADS

*Please select up to two options.*

<b>Bartolotta's Caesar Salad</b> Crisp Romaine, Parmesan, Croutons, Anchovy Dressing (Gluten Free without Croutons)	<b>16</b>
<b>Black Truffle Burrata</b> Poached Rhubarb, Grilled Asparagus, Fig, Arugula, Aged Balsamic, Lavender Marcona Almonds (Gluten Free)	<b>20</b>
<b>Mixed Greens Salad</b> Spring Lettuces, Carrot Ribbons, Red Onions, Demi-Sec Tomatoes, Roasted Lemon and Herb Vinaigrette	<b>13</b>
<b>Chopped Salad</b> Nueske's Bacon, Cherry Tomatoes, Red Onions, Penta Crème Blue Cheese, Bacon Breadcrumbs (Gluten Free without Croutons)	<b>16</b>
<b>New England Clam Chowder</b> Bacon, Potatoes	<b>13</b>
<b>Shellfish Bisque</b> Blended, Lobster, Shrimp, Crab, Cream	<b>14</b>

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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 26 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

<b>Bay of Fundy Salmon</b>	<b>40</b>
Lemon-Asparagus Risotto, Sweet Herbs	
<b>Hudson Canyon Sea Scallops</b>	<b>49</b>
Sunchoke, Tuscan Kale, Pancetta, Lobster Vinaigrette	
<b>Rainbow Trout</b>	<b>37</b>
Artichokes, Cherry Tomatoes, Sweet Onions, Lemon-Caper Brown Butter	
<b>Grilled Swordfish</b>	<b>48</b>
Smashed Fingerling Potatoes, Grilled Asparagus, Cauliflower Caponata	

### LAND

<b>8 oz Black Angus Filet Mignon</b>	<b>55</b>
Yukon Gold Potato Purée, Sautéed Green Beans, Béarnaise Sauce	
<b>18 oz Black Angus Ribeye</b>	<b>64</b>
Grilled Asparagus, Smashed Fingerling Potatoes, Bourbon-Mushroom Demi-Glace	
<b>8 oz Prime Black Angus Filet Mignon</b>	<b>79</b>
Yukon Gold Potato Purée, Sautéed Green Beans, Béarnaise Sauce	
<b>Roasted Chicken</b>	<b>28</b>
Yukon Gold Potatoes, Mushrooms, Grilled Asparagus, Lemon-Chili Oil	
<b>Pappardelle Pasta</b>	<b>28</b>
Ricotta, Lemon, Spring Peas, Asparagus, Mushrooms, Arugula (Vegetarian)	

## COMBINATION ENTRÉES

*Served with 8 oz Filet Mignon, Yukon Gold Potato Purée, Green Beans, Béarnaise Sauce.*

<b>South African Lobster Tail</b>	<b>82</b>
<b>Lobster Oscar</b>	<b>80</b>
<b>Seared Sea Scallops</b>	<b>76</b>
<b>Grilled Shrimp</b>	<b>64</b>
<b>Herb-Roasted Salmon</b>	<b>64</b>
<b>Crab Cake</b>	<b>64</b>

## VEGETABLE SIDES

<b>French Green Beans</b>	<b>Sautéed Mushrooms</b>
<b>Grilled Asparagus (seasonal)</b>	<b>Lemon-Asparagus Risotto (seasonal)</b>

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## DESSERTS

Please select up to two choices.

<b>Key Lime Pie</b> Graham Cracker Crust, Honey Meringue	12
<b>Carrot Cake</b> Candied Pecans, Cream Cheese Frosting	12
<b>Butter Cake</b> Apple Cider Caramel, Crème Fraîche Ice Cream	12
<b>Strawberry Rhubarb Crumble</b> Spiced Oats, Grand Marnier Ice Cream (Gluten Free)	12
<b>Chocolate &amp; Hazelnut</b> Dark Chocolate Torte, Milk Chocolate Praline	12
<b>Sorbet Trio</b> Daily Selection (Gluten Free)	12
<b>Ice Cream Trio</b> Daily Selection (Gluten Free)	12
<b>Trio of Miniature Desserts</b> Key Lime Pie, Flourless Chocolate Cake, Carrot Cake	12

## CHILDREN'S MENU

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

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

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## SEAFOOD SPECIALTIES

### CAVIARS

<b>Calvisius Oscietra Royal</b> <i>(Acipenser Gueldenstaedtii)</i> Russian Sturgeon, Italy complex & persistent, hazelnut, butter, sea urchin notes, brown to dark brown with warm amber tones pearls, velvety & firm texture	<b>150 / 28g</b>
<b>Calvisius Oscietra Classic</b> <i>(Acipenser Gueldenstaedtii)</i> Russian Sturgeon, Italy complex, rich, nutty, creamy, sea flavors, dark brown pearls, velvety & firm	<b>125 / 28g</b>
<b>Calvisius Tradition Prestige</b> <i>(Acipenser Transmontanus)</i> White Sturgeon, Italy fruity, nutty & buttery notes, large dark grey to black pearls, compact & smooth	<b>90 / 28g</b>
<b>Bemka Royal Ossetra</b> <i>(Acipenser Baerii)</i> Siberian Sturgeon, USA clean, crisp nutty flavors, medium dark brown pearls, firm texture	<b>75 / 28g</b>

### RAW BAR AND OYSTERS

<b>Maine Lobster</b>	<b>MKT / each</b>
<b>Tuna Tartare</b>	<b>48 / 1lb</b>
<b>King Crab Legs</b>	<b>MKT / 1lb</b>
<b>East / West Coast Oysters</b>	<b>3 each   33 / dozen</b>
<b>Chef Reserve Oysters</b>	<b>4 each   45 / dozen</b>

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

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