



## PRIVATE DINING MENU



## 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> Roasted Red Pepper Aioli	48
<b>Hanger Steak Skewers</b> Black Truffle Butter, Brandy-Peppercorn Sauce	50
<b>Roasted Shrimp</b> Herbed Bread Crumbs, Garlic Butter	60
<b>Shrimp Scampi</b> Sautéed, Lemon Herb Butter, Garlic, White Wine	60
<b>Lobster Arancini</b> Maine Lobster, Smoked Mozzarella, Tarragon Aioli	50

### CHILLED

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

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## STATIONARY APPETIZERS

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

<b>Artisan Cheese Platter</b>	<b>13</b>
Assorted Domestic Cheese, Fruit, Preserves, Breads, Crackers	
<b>Charcuterie</b>	<b>14</b>
Assorted Cured Meats, Marinated Olives, Mustard, Cornichons	
<b>Crudité</b>	<b>12</b>
Assorted Raw Vegetables and Dips	
<b>Fresh Fruit</b>	<b>12</b>
Assorted Seasonal Selection	
<b>Crispy Fried Berkshire Pork Belly</b>	<b>22</b>
Berkshire Pork Belly Confit, Butternut Squash Purée, Wild Mushrooms, Maple-Apple Cider Reduction	
<b>Seafood Tower</b>	<b>145</b>
West Coast Oysters, Pacific Shrimp Cocktail, Chilled Maine Lobster Salad, Hamachi Crudo, Snow Crab Clusters, Tuna Tartare, Crab Claws, Chef's Choice Preserved Seafood Tin (serves 4-6)	

## SOUPS & SALADS

*Please select up to two options.*

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

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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

<b>Miso Glazed Atlantic Salmon</b>	<b>47</b>
Lemongrass Coconut Basmati Rice, Sautéed Garlic Rapini, Lemon-Calabrian Chili Oil, Toasted Sesame	
<b>New England Sea Scallops</b>	<b>55</b>
Pan-Seared, Lemon Orzo with Fresh Basil, Braised Artichokes, Spring Peas, Toasted Pine Nuts, Basil Pesto	
<b>Poached Wild-Caught Alaskan Halibut</b>	<b>50</b>
Sweet Herb and Leek Risotto, Sautéed Asparagus, Mushrooms, Fava Beans, Crispy Leeks	

### LAND

<b>Pan-Seared Center-Cut Angus Filet Mignon</b>	<b>62</b>
Yukon Gold Potato Purée, Sautéed Green Beans, Béarnaise Sauce	
<b>Pan-Seared Angus Boneless Ribeye</b>	<b>70</b>
Grilled Asparagus, Braised Cipollini Onions, Smashed Fingerling Potatoes, Bourbon Demi-Glace	
<b>Chicken Milanese</b>	<b>36</b>
Thinly Pounded Chicken Breasts, Coated with Parmesan Breadcrumbs, Arugula, Lemon, Tomato-Caper Sauce, Fresh Oregano	
<b>Hand-Made Pappardelle Pasta</b>	<b>28</b>
Creamy Bufala Mozzarella, Bloomed Cherry Tomatoes, Basil, Wilted Arugula, Marcona Almond-Romesco Sauce ( <i>Vegetarian</i> )	
<b>Sweet Herb and Leek Risotto</b>	<b>34</b>
Braised Leeks, Sautéed Asparagus, Mushrooms, and Fava Beans, Crispy Leeks	

## COMBINATION ENTRÉES

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

<b>South African Lobster Tail</b>	<b>84</b>
<b>Lobster Oscar</b>	<b>82</b>
<b>Seared Sea Scallops</b>	<b>76</b>
<b>Grilled Shrimp</b>	<b>68</b>
<b>Grilled Salmon</b>	<b>74</b>
<b>Crab Cake</b>	<b>64</b>

## VEGETABLE SIDES

<b>Sautéed Green Beans 12</b>	<b>Grilled Asparagus 14</b>
<b>Sautéed Wild Mushrooms 14</b>	

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*HH-Private Dining Menu-2026-0521*



## 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>Door County Cherry Crumble</b> Spiced Oats, Vanilla Ice Cream ( <i>Gluten-Free</i> )	12
<b>Chocolate &amp; Hazelnut</b> Dark Chocolate Torte, Milk Chocolate Praline	12
<b>Boston Cream Pie</b> Vanilla Sponge Cake, Caramelized White Chocolate Pastry Cream, Dark Chocolate Ganache, Strawberries	12
<b>Crème Brûlée</b> Caramelized Vanilla Custard, Raspberries	12
<b>Sorbet Trio</b> Daily Selection ( <i>Gluten-Free</i> )	12
<b>Gelato Trio</b> Daily Selection ( <i>Gluten-Free</i> )	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> 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, gentle 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

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

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

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

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

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

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  
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