



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

Miniature Maryland-Style Crab Cakes Roasted Red Pepper Aioli	48
Hanger Steak Skewers Black Truffle Butter, Brandy-Peppercorn Sauce	50
Roasted Shrimp Herbed Bread Crumbs, Garlic Butter	60
Shrimp Scampi Sautéed, Lemon Herb Butter, Garlic, White Wine	60
Lobster Arancini Maine Lobster, Smoked Mozzarella, Tarragon Aioli	50

CHILLED

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

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STATIONARY APPETIZERS

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

Artisan Cheese Platter	13
Assorted Domestic Cheese, Fruit, Preserves, Breads, Crackers	
Charcuterie	14
Assorted Cured Meats, Marinated Olives, Mustard, Cornichons	
Crudité	12
Assorted Raw Vegetables and Dips	
Fresh Fruit	12
Assorted Seasonal Selection	
Crispy Fried Berkshire Pork Belly	22
Berkshire Pork Belly Confit, Butternut Squash Purée, Wild Mushrooms, Maple-Apple Cider Reduction	
Seafood Tower	120
Snow Crab Clusters, Octopus Ceviche, Tuna Tartare, Gulf Shrimp, Crab Claws, Chilled Maine Lobster Salad and Chef's Choice Oysters (serves 4-6)	

SOUPS & SALADS

Please select up to two options.

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

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

LAND

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

COMBINATION ENTRÉES

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

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

VEGETABLE SIDES

Sautéed Green Beans 12	Grilled Asparagus 14
Sautéed Wild Mushrooms 14	

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HH-Private Dining Menu-2026-0326



DESSERTS

Please select up to two choices.

Key Lime Pie Graham Cracker Crust, Honey Meringue	12
Carrot Cake Candied Pecans, Cream Cheese Frosting	12
Door County Cherry Crumble Spiced Oats, Vanilla Ice Cream (<i>Gluten-Free</i>)	12
Chocolate & Hazelnut Dark Chocolate Torte, Milk Chocolate Praline	12
Boston Creme Pie Vanilla Sponge Cake, Caramelized White Chocolate Pastry Cream, Dark Chocolate Ganache, Strawberries	12
Crème Brûlée Caramelized Vanilla Custard, Raspberries	12
Sorbet Trio Daily Selection (<i>Gluten-Free</i>)	12
Gelato Trio Daily Selection (<i>Gluten-Free</i>)	12
Trio of Miniature Desserts Key Lime Pie, Flourless Chocolate Cake, Carrot Cake	12

CHILDREN'S MENU

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

Fish & Chips Beer Battered Cod, Fries, Tartar Sauce	21
Beer Battered Shrimp Fries, Cocktail Sauce	21
Pasta with Butter Parmesan	21
Pasta with Marinara Parmesan	21
Chicken Tenders Fries, Ranch	21
Petite Filet Mignon 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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