



A BARTOLOTTA STEAKHOUSE

BROOKFIELD

PRIVATE DINING MENU

EXECUTIVE CHEF LUIS RIOS RAMOS
SOUS CHEF SEBASTIAN BAHR
SOUS CHEF RICKY VILLA-SERRANO



A BARTOLOTTA STEAKHOUSE

HORS D'OEUVRES

Prices are charged per dozen. Minimum order of two dozen each required.
Recommended three to four pieces per person, per hour.

WARM

Stuffed Mushrooms	36
Cremini Mushrooms, Creamy Spinach, Garlic Breadcrumbs	
Arancini Balls	30
Classic Parmesan Risotto, Lightly-Breaded and Fried, Served with Marinara Sauce	
Crispy Bacon Bites	26
Crispy Bacon served with Mr. B's Sauce	
Mini Maryland-Style Crab Cakes	38
Bite-sized Servings of our Signature Maryland-style Crab Cakes	
Sirloin Steak Bites	46
Skewers of Oven-Roasted Top Sirloin Steak. Served with Béarnaise Sauce	

CHILLED

Jumbo Shrimp Cocktail	42
Jumbo U12 Shrimp Lightly-Poached with Cocktail Sauce	
Bruschetta Bites	24
Toasted Rustic Tuscan Bread with Tomato-Basil Salad	
Beef Tartar Bites	48
Hand-Cut Beef Filet Mignon, Capers, Shallots, Cured Egg Yolks, Dijon, Crosthini	
Deviled Eggs	20
Hard-Boiled Egg, Dijon Mustard, Mayonnaise, Paprika, Chives	
Oysters on the Half Shell	36
Mignonette, Cocktail Sauce, Lemons	

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. A 3% 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.

*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.

MBB-Private Dining Menu-2026-0115



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APPETIZERS

Serves 3 - 4 guests.

Haystack Onion Rings	16
Thinly-Sliced Spanish Onions Marinated in Buttermilk, Lightly-Floured and Fried. Served with Ranch Dressing	
Bruschetta	11
Toasted Rustic Tuscan Bread with Tomato-Basil Salad	
Bartolotta's Signature Fried Calamari	19
Calamari Marinated in Garlic, Mint, and Lemon, Lightly Floured & Fried. Served with Marinara Sauce	
Wood Oven-Roasted Bacon	20
Daily's Honey Cured Steak Cut Bacon Roasted in our Wood Ovens, Brandy-Cider Glaze	
Jumbo Shrimp Cocktail	24
Jumbo Gulf Shrimp with Cocktail Sauce and Lemon	

PLATTERS

Charged per person.

Domestic Cheese Platter	12	Vegetable Crudités	8
Selection of Domestic Cheeses with Traditional Accompaniments including Fresh Fruit, Preserves and Honey		Chef's Seasonal Vegetables. Served with Buttermilk Dressing and Herb Vinaigrette	

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FIRST COURSE

Please select up to two options.

For groups of 26 or more, counts are required for each selection seven business days to the reservation. Host is to provide place cards indicating the selections.

Shellfish Bisque	14 17
Creamy Shellfish Soup	
Mushroom Soup	15
Smooth and Creamy Mushroom Soup with a Hint of Madeira Wine and Black Truffle Oil	
House Salad	16
Mixed Greens, Cucumber, Shaved Fennel, Red Onion, Radish, Shaved Carrots, Dill, Champagne Vinaigrette	
Bartolotta Caesar Salad	17
Crisp Romaine Lettuce with an Anchovy-Romano Dressing, Croutons, Sartori Parmesan Cheese	

ENTRÉES

Please select up to two options, plus a vegetarian entrée.

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Salmon	42
Roasted Faroe Island Salmon, Miso-Honey Glaze, Farro, Roasted Cauliflower, and Shitake Mushrooms	
Sea Scallops	52
Pan-Seared Sea Scallops with Sweet Potato Purée, Crispy Brussels Sprouts, Pecan Brown Butter and Brandy-Cider Reduction	
Wood-Oven Roasted Half Chicken	29
SSemi-Boneless Bell and Evans Chicken with Potato Purée, Roasted Broccolini and Madeira Chicken Jus	

VEGETARIAN OPTION

Rigatoni Pasta	28
Caramelized Eggplant, Basil, Fresh Mozzarella Pearls, Sartori Parmesan, Pomodoro Sauce	

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STEAKS & CHOPS

All Steaks are served with a choice of sauce and potato.
Please note, all steaks are cooked medium-rare to medium
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Classic Filet Mignon	62
7 oz Filet Mignon	
Mr. B's Filet Mignon	72
10 oz Filet Mignon	
Angus New York Strip	64
14 oz Full-Flavored Angus Strip	
Angus Ribeye	69
16 oz Center-Cut Ribeye	
Australian Lamb Chops	58
3 Double-Cut Lamb Chops (exact counts required)	

COMBOS

Served with Potato Puree and Sauteed Spinach

Filet Mignon & Scallop	76
Filet Mignon & Salmon	67
Filet Mignon & Crab Cake	72

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

Salt-Crusted Baked Potato
Potato Purée
Bacon-Roasted Potatoes

SIDES

Select up to two to be served family-style

Brussel Sprouts	15
Sautéed Spinach	12
Creamed Spinach	14
Roasted Button Mushrooms	15

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DESSERTS

Select one dessert to be served.

For additional dessert selections, guest counts will be required.

Cheesecake	14
Seasonal Preparation	
Flourless Chocolate Cake	15
Foster Caramel Sauce, Vanilla Chantilly, Banana Chips	
Crème Brûlée	15
Classic Vanilla Bean Custard with Caramelized Sugar Crust and Fresh Raspberries (Exact Counts Required)	
Sorbet	10
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

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

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MRBSSTEAKHOUSE.COM