MR. B'S

A BARTOLOTTA STEAKHOUSE

BROOKFIELD

PRIVATE DINING MENU

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

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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
Maryland Style Blue Crab Cake with Remoulade, Red Pear-Celery
Root Slaw and Lemon

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,
Crostini

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 2.5% 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.

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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, Maple-Bourbon Glaze

Jumbo Shrimp Cocktail 24
Jumbo Gulf Shrimp with Cocktail Sauce and Lemon

PLATTERS

Charged per person.

Domestic Cheese Platter 12
Selection of Domestic Cheeses with Traditional Accompaniments including Fresh Fruit, Preserves and Honey

Vegetable Crudités 8
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 18
Creamy Soup with Madeira Wine, Cremini Mushrooms and a hint of 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, Potato Purée, Roasted Brussels Sprouts, Carrots and Red Wine Butter Sauce

Sea Scallops 52
Creamy Orzo with Butternut Squash, Cremini Mushrooms, and Lemon Brown Butter

Wood-Oven Roasted Half Chicken 29
Semi-Boneless Bell and Evans Chicken with Potato Purée, Red Pear-Celery Root Slaw and Marsala 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 59
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

Sweet Potato Purée with Spiced Pepitas

Al Forno Potato Purée

SIDES

Select up to two to be served family-style

Roasted Carrots with Bourbon-Maple Glaze 15

Sautéed Spinach 12

Creamed Spinach 14

Roasted Button Mushrooms 15

Roasted Brussels Sprouts with Parmesan and Walnut Arugula Pesto 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

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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Restaurant: 262-790-7005
Sales@bartolottas.com

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MRBSSTEAKHOUSE.COM