



Private Dining Menu

*In compliance with Food Code 3-603.11 Wisconsin Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood, poses a health risk. For further information, please contact your physician or public health department.



Stationary Appetizers

Small, individually plated portions.
Serves 3-4 guests.

Joey's Classic Relish Tray A Classic Assortment of Crudit�, Served with House-Made Green Goddess Dressing (Gluten-Free, Vegetarian)	10.95
Cheese Curds Wisconsin White Cheddar Curds, Hand-Breaded and Fried Crisp, Served with House-Made Ranch Dressing (Vegetarian)	13.50
Wisconsin Lazy Susan A Variety of Local Meats and Cheeses, Served with Traditional Accoutrements	23.50
Crab Artichoke Dip Creamy Gouda and Fontina Cheeses Blended with Diced Artichoke Heart and Lump Crab, Served with Crisp Ciabatta Crostini	17.95



Tray-Passed Appetizers

Prices are charged per dozen. Minimum order of two dozen each required.
Recommended 4-5 pieces per person, per hour.

Deviled Eggs Hard-Boiled Egg Yolk Whipped with Mayonnaise, Dijon Mustard, and Honey, Garnished with Jospers Bacon Crumbles and Chives	30.95
Jumbo Shrimp Cocktail Jumbo Citrus-Poached Gulf Shrimp, Served with Cocktail Sauce and Fresh Lemon	37.95
Mini Crab Cake & Old Bay Mayo Fresh Meribelle Crab, Topped with House-Made Old Bay Mayo	37.95
Bacon-Wrapped Shrimp Shrimp Wrapped in Bacon and Feuille de Brick, Fried Crisp, Served with Spicy Remoulade	33.95
Rumaki Bacon-Wrapped Water Chestnuts, Brushed with Sesame-Soy Glaze	39.95

Menu items reflect the freshest ingredients for the season and are subject to change. Menus are required two weeks prior to your scheduled event. Prices do not include service charge and 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.



Soup & Salad

Please Select up to Two Options.

For Groups of 21 or More, Counts are Required for Each Selection Seven Business Days Prior to the Reservation. Host is to Provide Place Cards Indicating the Selections.

Soups

Soup du Jour	9.95
Glam Chowder	10.95
French Onion Soup	10.95

Salads

Bartolotta's Classic Caesar Salad	15.95
Chopped Romaine Lettuce Tossed in our Signature Caesar Dressing, Topped with Freshly Grated Parmesan, Black Pepper, and House-Made Garlic Croutons	
Joey's House Salad	13.50
Mixed Mesclun Greens with Fresh Cucumber, Red Onion, Crisp Radishes, Shaved Carrots, and Cherry Tomatoes, Served with Balsamic Vinaigrette (Gluten-Free, Vegetarian)	
The Wedge	15.95
Wedges of Iceberg Drizzled with House-Made Bleu Cheese Dressing, Topped with Roth Bleu Cheese Crumbles, Crisp Bacon, and Red Onion (Gluten-Free, Vegetarian)	

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Entrées

Please Select up to Two Options, Plus a Vegetarian Entrée.
 Please Note, All Steaks are Cooked Medium-Rare to Medium
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Tavern Favorites

Vegetarian Pasta	25.95
Rigatoni Pasta tossed with vodka tomato cream sauce, zucchini, confit tomatoes, and roasted peppers, topped with fresh basil and Pecorino cheese (Vegetarian)	
Chicken Piccata	33.95
Two Thinly Pounded Chicken Breasts, Coated in Parmesan-Herb Breadcrumbs, Pan-Seared Until Crisp, Served with Garlic Mashed Potatoes, Sautéed Spinach, and Lemon-Caper Sauce	
Beverly Mae's Ribs	32.50
Baby-Back Pork Ribs Broiled with Bartolotta's Signature BBQ Sauce, Served with Crinkle-Cut Fries and Cole Slaw (Gluten-Free)	

Seafood

Honey-Mustard Crusted Salmon*	41.95
Baked Skin-On Atlantic Salmon Coated with Honey Mustard and Parmesan-Herb Breadcrumbs, Served with Buttered Red Bliss Potatoes and Sautéed Broccoli	
Jumbo Sea Scallops*	51.95
Five Pan-Seared Sea Scallops, Served with Garlic Mashed Potatoes, Roasted Button Mushrooms, and Lemon-Butter Sauce	

Steaks & Chops

Classic Filet Mignon	60
Served with Garlic Mashed Potatoes and Seasonal Vegetable, Topped with Brandy-Peppercorn Sauce (Gluten-Free)	
Angus Beef Ribeye	66
Served with Garlic Mashed Potatoes and Seasonal Vegetable, Topped with Brandy-Peppercorn Sauce (Gluten-Free)	
Grass-Fed New York Strip	62
Served with Garlic Mashed Potatoes and Seasonal Vegetable, Topped with Brandy-Peppercorn Sauce (Gluten-Free)	

Combinations

Enhance your Steak Entrée by Incorporating a Surf Upgrade.

Shrimp	12.50
Salmon	15.50
Scallops	19.95
Lobster	26.95

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Dessert

Please Select up to Two Choices.
Dessert Counts Are Required Seven Business Days Prior to the Reservation,
with a Maximum of Two Dessert Selections.

Crème Brûlée Bartolotta's Classic Vanilla Bean-Baked Custard, Topped with a Caramelized Sugar Crust and Fresh Berries	13
Cherries Jubilee Cheesecake New York-Style Cheesecake, Topped with Kirschwasser Cherry and Whipped Cream	14
Chocolate Lava Cake House-Made Chocolate Cake with Molten Fudge Center, Topped with Vanilla Bean Ice Cream, Swirled with Raspberry Coulis	14
Mini Schaum Torte Light Meringue Shell Filled with Macerated Strawberries and Vanilla Bean Ice Cream, Topped with Whipped Chantilly Cream	13

Dessert Drinks

Choose Between Mini, Mini Flight or Standard Offering.

Brandy Alexander Brandy and Crème de Cacao Blended with Vanilla Bean Ice Cream, Topped with Whipped Cream and Nutmeg	
Grasshopper Crème de Menthe and Crème de Cacao Blended with Vanilla Bean Ice Cream, Topped with Whipped Cream and Fresh Mint	
Pink Squirrel Crème de Noyeaux and Crème de Cacao Blended with Vanilla Bean Ice Cream, Topped with Whipped Cream and a Maraschino Cherry	
Pal Joey Kahlua, Bailey's, Amaretto, and Crème de Cacao Blended with Vanilla Bean Ice Cream, Topped with Whipped Cream and Brownie Crumbles	

Minis 8 Regular 13

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**TO RESERVE A PRIVATE ROOM, PLEASE CONTACT
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