



A BARTOLOTTA STEAKHOUSE

MEQUON

PRIVATE DINING MENU

AMBER DORSZYNSKI, EXECUTIVE CHEF
JENNIFER LOVRINE, SOUS CHEF



A BARTOLOTTA STEAKHOUSE

HORS D'OEUVRES

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

WARM

Stuffed Mushrooms	36
Cremini Mushroom, Crab Filling, Garlic Bread crumbs	
Steak-Cut Bacon	26
Served with Steak Sauce	
Mini Maryland-style Crab Cakes	38
Bite-sized Servings of Our Signature Maryland-style Crab Cakes	
Fried Chicken Bites	30
Served with Ranch Dressing	
Classic Grilled Cheese	24
Wisconsin Cheddar Cheese and Pickle (add Bacon 26)	
NY Steak Bites	46
Skewers of Oven-Roasted New York Steak. Served with Bearnaise 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	
Steak Tartare	36
Chopped Raw Filet Mignon with Dijon Mustard, Capers, Red Onion, and Aioli	
Deviled Eggs	20
Hard Boiled Egg, Dijon Mustard, Mayonnaise, Paprika, and Chives	

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

*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.

MRBM-Private Dining Menu-2023-0428



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APPETIZERS

Serves 3 - 4 guests.

Haystack Onion Rings	13
Lightly Fried, Thinly Sliced Spanish Onions Marinated in Buttermilk	
Bruschetta	11
Toasted Rustic Tuscan Bread with Tomato-Basil Salad	
Bartolotta's Signature Fried Calamari	17.50
Lightly Fried, Marinated in Garlic and Mint. Served with Marinara Sauce	
Steak-Cut Bacon	18
Served with Steak Sauce	
Lobster Mac n' Cheese	25
Maine Lobster Tossed with Cavatappi Pasta, House-made Cheese Sauce. Topped with Herbed Breadcrumbs	
Jumbo Shrimp Cocktail	19.50
Jumbo Gulf Shrimp with Cocktail Sauce and Lemon	

PLATTERS

Charged per person.

Domestic Cheese Platter	12	Cured Meats	11
Selection of Domestic Cheeses with Traditional Accompaniments including Fresh Fruit, Preserves and Assorted Bread Basket		Chef's Selection of Charcuterie served with Whole Grain Mustard, Cornichons, and an Assorted Bread Basket	
Fruit Platter	7	Vegetable Crudités	8
Freshly Sliced Seasonal Fruit garnished with Fresh Berries and Grapes		Chef's Seasonal Vegetables. Served with a choice of Buttermilk Dressing, Herb Vinaigrette, or Blue Cheese	

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FIRST COURSE

Please select up to two options.

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

Shellfish Bisque	13 17
Creamy Shellfish Soup with Lobster, Shrimp, and Crab	
BLT Wedge	15
Iceberg Lettuce, Buttermilk Ranch Dressing, Cherry Tomatoes, Shaved Red Onion, Carr Valley Blue Cheese Crumbles, Bacon Lardons, Chives	
House Salad	13.50
Mixed Greens, Cucumber, Cherry Tomato, Shaved Red Onion, Carrot, Sarvecchio Parmesan Frico, Lemon-Basil Dressing	
Bartolotta Caesar Salad	13.50
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	39
Roasted Faroe Island Salmon, Fingerling Potatoes, Grilled Asparagus, Demi-Sec Tomatoes, Anchovy-Garlic Butter	
Sea Scallops	47
Pan-Seared Sea Scallops, Cauliflower Purée, English Peas, Fingerling Potatoes, Bacon Lardons, Petite Salad of Breakfast Radish and Micro-Greens, Lemon-Basil Aioli	
Roasted Airline Chicken	27.50
Semi-Boneless Bell and Evans Chicken with Potato Purée, Roasted Broccolini, Marsala Chicken Jus	
Mr. B's Burger	16.50
½ lb Angus Patty on a Buttered Sciortino's Bun with a choice of Cheddar or Swiss Cheese	

VEGETARIAN OPTION

Orecchiette Pasta	26
Orecchiette Pasta Tossed with Arugula-Pistachio Pesto, Asparagus, Shallots, English Peas, Sarvecchio Parmesan Frico, Pea Tendrils	

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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 8oz Filet Mignon	52
Mr. B's Filet Mignon 12oz Filet Mignon	62
Angus New York Strip 16oz Full Flavored Angus Strip	58
Angus Ribeye 18oz Center-Cut Ribeye	60
Australian Lamb Chops 3 Double-Cut Lamb Chops (exact counts required)	54

COMBOS

Served with Potato Puree and Sauteed Spinach

Filet Mignon and Scallop	8oz 74
Filet Mignon and Salmon	8oz 65
Filet Mignon and Crab Cake	8oz 69

SAUCE

Select one to be served with steak option

Bourbon-Peppercorn | Cabernet Wine Sauce | Mr. B's Steak Sauce | Béarnaise

POTATOES

Select one to be served with steak option

Baked Potato
Potato Purée
French Fries

SIDES

Select up to two to be served family-style

Roasted Broccolini with
Lemon-Chili Butter 14
Sautéed Garlic Spinach 11
Creamed Spinach 11

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DESSERTS

Select one dessert to be served.

For additional dessert selections, guest counts will be required.

Warm Chocolate Cake Baron's Crème Fraîche Gelato, Cherry-Port Syrup	11
Key Lime Parfait Tart Key Lime Curd, Raspberry Compote, House-Made Graham Crumble, Whipped Cream	11
Espresso Crème Brûlée Espresso Custard with a Caramelized Sugar Crust, Chocolate Covered Espresso Beans	12
Apple Crisp Granny Smith Apples Baked with Cinnamon and Sugar, Topped with a Brown Butter Oat Crumble and Baron's Ginger Gelato	13
Sorbet & Gelato Seasonal Selections from Baron's Gelato, Sheboygan, WI Served with a Vanilla Wafer Cookie	10

MINI DESSERTS

Prices are charged per dozen. Minimum order of two dozen each required.

Chocolate Brownies	26
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**TO PLACE AN ORDER, PLEASE CONTACT
THE BARTOLOTTA RESTAURANTS SALES TEAM**

Direct: 414-935-5003
Restaurant: 262-790-7005
Sales@bartolottas.com

11120 N. Cedarburg Road, Mequon, WI 53092

MRBSSTEAKHOUSE.COM