



A BARTOLOTTA STEAKHOUSE

BROOKFIELD

PRIVATE DINING MENU

AMANDA LANGLER, EXECUTIVE CHEF | LUIS CARBAJAL, EXECUTIVE 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 Mushrooms, Cream Spinach, Garlic Breadcrumbs	
Crispy Bacon Bites	26
Crispy Bacon Tossed in Sherry Gastrique	
Mini Maryland-style Crab Cakes	38
Bite-sized Servings of Our Signature Maryland-style Crab Cakes	
Pimento Grilled Cheese	24
Lightly Toasted Bread Filled with Pimento Cheese	
Sirloin Steak Bites	46
Skewers of Oven-Roasted Top Sirloin 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	
Deviled Eggs	20
Hard-Boiled Egg, Dijon Mustard, Mayonnaise, Paprika, and 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

*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.

MRBB-Private Dining Menu-2022-0502



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APPETIZERS

Serves 3 - 4 guests.

Haystack Onion Rings	14
Lightly Fried, Thinly Sliced Spanish Onions Marinated in Buttermilk	
Bruschetta	11
Toasted Rustic Tuscan Bread with Tomato-Basil Salad	
Bartolotta's Signature Fried Calamari	18
Lightly Fried, Marinated in Garlic and Mint. Served with Marinara Sauce	
Steak-Cut Bacon	17
Wood-Oven Roasted Bacon Served with Corn and Zucchini Succotash, Tomato Jam, Sherry Gastrique	
Jumbo Shrimp Cocktail	19
Steak-Cut Bacon Roasted in our Wood Ovens. Served with Corn and Zucchini Succotash, Tomato Jam, Sherry Gastrique	

PLATTERS

Charged per person.

Domestic Cheese Platter	11	Vegetable Crudités	7
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 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	14
Iceberg Lettuce, Ranch Dressing, Cherry Tomatoes, Shaved Red Onion, Roth Blue Cheese Crumbles, Bacon and Rye Crumble, Fresh Herbs	
House Salad	13
Mixed Greens, Cucumber, Shaved Red Onion, Carrot, Cherry Tomatoes, Soft-Boiled Egg, White Wine Herb Vinaigrette	
Bartolotta Caesar Salad	13
Romaine Lettuce with an Anchovy-Romano Dressing, Croutons, and Sartori Parmesan Cheese	

ENTREES

Please select up to three options, plus a Vegetarian option.

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Salmon	39
Seasonal Preparation	
Sea Scallops	46
Seasonal Preparation	
Roasted Chicken	28
Semi-Boneless Bell and Evans Chicken with Potato Purée, Seasonal Mushrooms, and Chicken Jus	

VEGETARIAN OPTION

Rigatoni Pasta	24
Seasonal Preparation	

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STEAKS & CHOPS

Please select up to two options.

All Steaks are served with a choice of sauce and potato.

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Classic Filet Mignon	51
8oz Filet Mignon	
Mr. B's Filet Mignon	61
12oz Filet Mignon	
Angus New York Strip	58
16oz Full Flavored Angus Strip	
Angus Ribeye	61
18oz Center-Cut Ribeye	
Australian Lamb Chops	53
3 Double-Cut Lamb Chops (exact counts required)	

COMBOS

Served with Potato Puree and Sautéed Spinach

Filet Mignon and Scallop	8oz 73
Filet Mignon and Salmon	8oz 64
Filet Mignon and Crab Cake	8oz 68

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 Puree

Bacon Roasted Potatoes

SIDES

Select up to two to be served family-style

Roasted Asparagus 14

Sautéed Spinach 10

Creamed Spinach 10

Roasted Button Mushrooms 10

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DESSERTS

Select one dessert to be served.

For additional dessert selections, guest counts will be required.

Seasonal Cheesecake	13
Daily Selection	
Flourless Chocolate Cake	13
Rich Chocolate Cake with Espresso Gelato and White Chocolate Hazelnut Crumble	
Crème Brûlée	14
Caramelized Sugar Crust and Fresh Raspberries (Exact Counts Required)	
Sorbet	11
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 PLACE AN ORDER, PLEASE CONTACT
ALYSON SANDSTROM**

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MRBSSTEAKHOUSE.COM