



## STARTERS & SIDE SALADS

**Signature Spicy Shrimp Tower** - Prawns sautéed in white wine, garlic and piled high \$15

**Manila Clams** - Fresh clams sautéed with garlic and white wine \$15

**Caprese** - Fresh sliced roma tomatoes and fresh mozzarella, with balsamic vinegar, olive oil, oregano and fresh basil \$13

**Barts Famous Clam Chowder** Cup \$7 Bowl \$10      **Signature Tomato Soup** Cup \$5 Bowl \$8

**\*Classic Caesar** - Romaine and shaved parmesan in Barts own dressing (No Croutons) \$8

**Authentic Greek Salad** - English cucumbers, calamata olives, red onion, roma tomatoes in olive oil, fresh lemon juice and topped with feta \$9

**Sages Salad** - Baby mixed greens with dried cran-raisins, candied walnuts and gorgonzola cheese, Extra Virgin Olive Oil and balsamic vinegar (We use Gluten Free BelGioioso Gorgonzola cheese) \$8

## ENTREES - With the exception of Entree Caesar, the following are served with Fresh Veggies and Chefs Potatoes

**Wild Salmon or Grilled Chicken Caesar** - Entrée sized Caesar (No Croutons)  
with Wild Salmon \$20 / with Grilled Chicken Breast \$16

**Bart's Signature Chicken** - Stuffed with spinach and goat cheese, topped with sweet marsala mushroom sauce \$24

**\*\*Filet Mignon** - 8oz center cut, topped with port and peppercorn sauce \$38

**Wild Salmon** - Pan seared in creamy sauce with sundried tomatoes, basil, garlic, white wine and lemon \$26

**Pork Saltimbocca** - Sliced tenderloin pan seared with sage and prosciutto, finished in Marsala cream sauce \$22

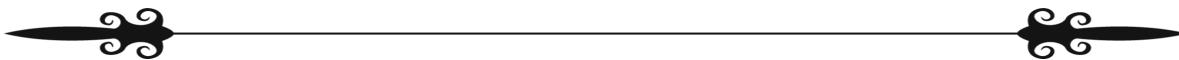
**Lemon Herb Chicken** - Breast of chicken, Italian parsley and dill in lemon butter sauce \$19

**Chicken Gorgonzola** - Chicken breast smothered in a rich gorgonzola sauce and button mushrooms. We use Gluten Free BelGioioso Gorgonzola \$21

**Veggie Plate** - Fresh veggies sautéed in garlic oil and served with chefs' potatoes, hummus and tomato garnish \$15

Please tell your waiter you are ordering from the Gluten Free Menu. All gluten products have been removed and all ingredients are gluten free. Please be aware that we are not an entirely gluten free restaurant, therefore it is possible that cross contamination may occur and we cannot be held responsible. We take extreme caution when handling all our ingredients.

Please consider this information in regards to your personal dietary needs.



### Bubbly

Prosecco (Split) \$9

Mumm Cuvee Napa, Brut Prestige, CA \$35

Taittinger Brut La Francaise, FR (Half Bottle) \$40

Taittinger Brut La Francaise, FR \$75

### Beer

Amstel Light - Birra Moretti - Heineken - Coors Light - Alaskan Amber

Pyramid Hefeweizen - Non-Alcoholic - GF Beer \$5

### Beverages

Pepsi, Coke, Diet Coke, Sprite, Lemonade, Milk, Iced or Hot Tea, Arnold Palmer \$3  
Pellegrino, Espresso \$4      Latte, Mocha, Cappuccino \$5

Parties of 6 or more are on one check & 18% gratuity is added. We reserve the right to refuse service to anyone.

\$10.00 food minimum charge per person - \$3.00 split charge - \$20 Corkage Fee (Max. 2 Bottles)

Sorry, We do not accept Checks. We accept all major Credit Cards.



### Cell Phone Policy

For the enjoyment and comfort of all of our guests, we kindly ask that cell phones be turned on mute and that you refrain from talking on them within the dining room. Please step outside should you need to use your phone. Thank You