

Happy Mother's Day

3 Course ~ \$38 per person

**** Sages Salad** - Baby mixed greens with dried cran-raisins, candied pecans and gorgonzola cheese, tossed in Extra Virgin Olive Oil and balsamic vinegar

**** Classic Caesar** - Served with croutons, shaved parmesan and tossed in our homemade Caesar dressing

**** Barts Homemade Clam Chowder**

With the exception of Linguini,
entrees come with Chefs Potatoes and Fresh Veggies

**** Wild Salmon Portuguese** with artichokes, roma tomatoes, capers, and calamata olives in garlic white wine and basil

**** Veal Medallions** with wild mushrooms, garlic, white wine, fresh herbs and finished with a touch of cream

**** Spicy Double Cut Chop** topped with chilled basil puree

**** Stuffed Chicken Breast** filled with spinach, prosciutto and mozzarella in a creamy Marsala sauce

Wild Prawn Lemon Linguine with fresh lemon juice, garlic, olive oil, parmesan, cream and parsley

**** Chocolate Decadence** - Rich and smooth in texture, spiked with rum and topped with raspberry puree

Signature Tiramisu - Ladyfinger cookies and real whipped cream layered and spiked with coffee liquor

Ice Cream - Made fresh from a local dairy, garnished with a wafer cookie

****Pistachio Cherry Chocolate Chip**

OR

**** Espresso Gelato with Chocolate Flakes**

**** Gluten Free Options**

These items are already GF or can be prepared GF.
Please tell your waiter if you are ordering GF.