

# *Happy New Year 2018*

*\$45.00 Per Person (3 Course)*

## *Starter*

*Mixed Greens topped with aged Balsamic and extra virgin olive oil tossed with gorgonzola, cran raisins and candied pecans*

*Classic Caesar served with croutons, parmesan and tossed in Barts signature dressing*

*Homemade Potato Leek Soup*

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## *Entrée*

*Entrees are served with Chef Potatoes and Fresh Seasonal Veggies (Ravioli excluded)*

*Salmon Portuguese - Pan seared wild Salmon with artichoke hearts, calamata olives, roma tomatoes and basil in garlic white wine sauce*

*Spicy Double Cut Pork Chop - Grilled and finished with chilled basil puree*

*Jumbo Lobster Ravioli - Pasta pillows stuffed with Lobster and ricotta cheese, tossed in garlic, white wine and finished in a lemon dill cream sauce*

*Stuffed Chicken - Breast of chicken stuffed with prosciutto, spinach and mozzarella with ruby Marsala sauce*

*Jumbo Prawns - 8 jumbo Prawns sautéed in garlic, white wine and butter*

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## *Dessert*

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

*Pineapple Coconut Gourmet Ice Cream*

*Lemon Cheesecake Berry Swirl Gourmet Ice Cream*

*Sages Famous Tiramisu - Made with ladyfinger cookies and real whipped cream, layered and spiked with coffee liquor*

**Gluten Free Customers** – All Entrees are already GF or can be prepared GF with the exception of Ravioli. The salads are GF minus the croutons on the Caesar. Desserts are GF except the Tiramisu. Please be sure to tell your waiter you are GF and be aware that we are not an entirely GF restaurant, therefore it is possible that cross contamination may occur and we cannot be held responsible.

Please consider this info in light of your individual needs.