



Sages Gluten Free Dinner Menu

STARTERS & SIDE SALADS

Bart's Spicy Shrimp Tower - Prawns sautéed in white wine, garlic and piled high \$13

Manila Clams - Fresh clams sautéed with garlic and white wine \$13

Caprese - Fresh sliced roma tomatoes and fresh mozzarella, with balsamic vinegar, olive oil, oregano and fresh basil \$12

Sages Homemade Clam Chowder Cup \$7 Bowl \$9

Sages Tomato Soup Cup \$5 Bowl \$7

Classic Caesar - Romaine and shaved parmesan in Barts own dressing (No Croutons) \$7

Authentic Greek Salad - English cucumbers, calamata olives, red onion, roma tomatoes in olive oil, fresh lemon juice and topped with feta \$8

Sages Salad - Baby mixed greens with dried cran-raisins, candied pecans and gorgonzola cheese, Extra Virgin Olive Oil and balsamic vinegar \$8

ENTREES - Served with veggies and Chefs potatoes

Wild Salmon or Grilled Chicken Caesar - Entrée sized Caesar (No Croutons) Pan Seared Wild Salmon \$17 / Grilled Chicken Breast \$14

Bart's Signature Chicken - Stuffed with spinach and goat cheese, topped with sweet marsala mushroom sauce \$22

Cioppino - Salmon, clams, scallops and prawns in a tomato broth with garlic, white wine and basil \$24

****Filet Mignon** - 8-9 oz Midwest tender cut, topped with port and peppercorn sauce \$33

Wild Salmon Picatta - Pan seared with lemon, white wine and capers \$24

Pork Tenderloin - Medallions pan seared with sage, red onion and green apple in a creamy marsala sauce \$20

Lemon Herb Chicken - Breast of chicken, fresh basil, Italian parsley, dill and fresh lemon \$17

Chicken Gorgonzola - Chicken breast smothered in a rich gorgonzola sauce and Crimini mushrooms (We use Gluten Free BelGioioso Gorgonzola cheese) \$18

Veggie Plate - Fresh veggies sautéed in garlic oil and served with chefs potatoes \$11