

Sages Restaurant



LUNCH Tuesday - Friday 11:30 - 2

DINNER Tuesday - Sunday 4:30 - Last Pickup 8:30



STARTERS

Signature Tomato Soup - Bowl \$8

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

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

SALADS

Sages Salad - Baby mixed greens with dried cran-raisins, candied walnuts and Gorgonzola cheese, tossed in olive oil and balsamic \$8

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

Classic Caesar - Romaine, croutons and shaved Parmesan in Bart's homemade dressing (No Croutons) \$8

Classic Caesar (Entree Size) (No Croutons) with Wild Salmon \$20 with Grilled Chicken Breast \$16

ENTREES

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

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

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

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

DESSERT

Chocolate Decadence - Rich in smooth in texture, spiked with rum and topped with Raspberry Puree \$7

Gelato - Espresso Chocolate Flake
1 Scoop \$4 2 Scoops \$7

Please inform us 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.