



### 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.**

**These selections are already Gluten Free or can be prepared Gluten Free.**

**We take extreme caution when handling all our ingredients and cooking vessels.**

**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.**

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