

~ Little Gem Cafe ~

Appetizers

HUMMUS OLIVES AND PITA (VE) 15

FIG AND HONEY BRIE CROSTINI (V) 12

TRIPLE CREAM MASCARPONE, BLACK MISSION FIG

SPANISH MEATBALLS (3) 17

TOMATOES, SHISHITO PEPPERS, PANKO GARLIC BREADCRUMBS

BURRATA CHEESE PLATE (V) 16

ROASTED HEIRLOOM TOMATOES, PETITE GREEN SALAD

FRENCH BAGUETTE CROSTINI, BASIL PESTO, BALSAMIC

SEA SCALLOPS AU GRATIN 24

CREAMY GRUYÈRE CHEESE, GARLIC BREADCRUMB TOPPING

LITTLE GEM CEVICHE 16

SHRIMP, DICED TOMATOES, Avocado

ONIONS, CILANTRO, CITRUS OIL

SMOKED SALMON CUCUMBER WEDGES 15

WHIPPED HERB CREAM CHEESE, BABY ARUGULA

FRIED CALAMARI 17

SWEET CHILI SAUCE, CHARRED LEMON, BASIL OIL

PRINCE EDWARD ISLAND MUSSELS 22

FRESH HERBS, GARLIC, WHITE WINE, SHALLOTS

TOASTED CROSTINI

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AND THAT'S JUST FOR STARTERS!
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Soups

TODAYS SOUP 10

GEMS CLASSIC BAKED FRENCH ONION 14

Salads

ADD : SHRIMP 14 SALMON 15 CHICKEN 10

THE LITTLE GEM WEDGE SALAD 18

LETTUCE WEDGE, HEIRLOOM CHERRY TOMATOES

RED ONIONS, CRUMBLLED BACON

HOUSE MADE BLEU CHEESE DRESSING

CITRUS BEET SALAD 16

ROASTED RED AND GOLD BEETS

AVOCADO, CITRUS DRESSING, QUESO BLANCO

CAESAR SALAD 15

HEART OF ROMAINE, FRESH PARMESAN CHEESE

TOASTED CROUTONS, SIGNATURE CAESAR DRESSING

CHOPPED SALAD 18

FIELD GREENS, AVOCADO, HEIRLOOM TOMATOES

CRISPY BACON, HARD BOILED EGG, BLEU CHEESE

LOCAL GREENS SALAD 12

SPICED PECANS, SHAVED APPLE, ENGLISH CUCUMBER

SWEET BERMUDA ONIONS, CHAMPAGNE VINAIGRETTE

Welcome

Sit Back ~ Relax & Enjoy!

DEAR GUEST, THANK YOU FOR JOINING US TODAY
IT IS SO GOOD TO SEE YOU AND YOU'VE BROUGHT FRIENDS!

SO WHAT'S IN STORE

CHEF HAS DAILY SOUPS AND NIGHTLY SPECIALS
OUR WHOLE TEAM IS HERE AND READY TO SERVE
WE PROMISE TO TAKE REAL GOOD CARE OF YOU!

BON APPETITE 🍷

Dinner Menu

Chicken

BONELESS ROAST HALF CHICKEN 28

ROAST POTATOES, PEAS AND CARROTS
NATURAL CHICKEN GRAVY

Seafood

BRANZINO 35

WHOLE FISH ROASTED AND DEBONED
FENNEL PARSLEY LEMON GREMOLATA
ROASTED FINGERLING POTATOES
CHERRY TOMATO CUCUMBER ARUGULA SALAD
ROASTED GARLIC CITRUS CAPER VINAIGRETTE

SEARED SCALLOPS 40

BABY CARROTS MIREPOIX, PURPLE RICE
YUZU HABANERO BEURRE BLANC

PAELLA 42

SAFFRON RISOTTO, GREEN PEAS, ANDOUILLE SAUSAGE
SHRIMP, FISH, MUSSELS, CLAMS, POACHED LOBSTER

SALMON FILET 32

RATATOUILLE, BABY ARUGULA PESTO

SHRIMP SCAMPI 26

PAN SEARED SHRIMP, TOMATO CONCASSE, SPINACH
MUSHROOMS, WHITE WINE, GARLIC, HERB BUTTER SAUCE

Homemade Pasta & Risotto

VEGETARIAN RISOTTO (V) 24

ZUCCHINI, SQUASH, MUSHROOMS, TOMATOES

BRAISED SHORT RIBS 34

HOME MADE RICOTTA CAVETELLI PASTA SERVED WITH
ROASTED MUSHROOMS, CREAM TRUFFLE BUTTER SAUCE

CAVETELLI PASTA 26

MUSHROOMS, CREAM TRUFFLE OIL
ADD SHRIMP 12, ADD CHICKEN 12, ADD SCALLOPS 24

ORECCHIETTE PASTA 24

CRUMBLED ITALIAN SAUSAGE, BASIL ARUGULA PESTO

Steaks & Chops

MAKE ANY ENTREE A SURF AND TURF

ADD	LOBSTER TAIL	MP
	SHRIMPS (4)	14
	SCALLOPS (3)	24

PRIME RIB FRIDAYS & SATURDAYS (14OZ) 48

MASHED POTATOES, MIXED VEGETABLES, HORSERADISH CREAM

PETITE FILET MIGNON 44

HERB BUTTER, BROCCOLI, RED WINE REDUCTION

NEW ZEALAND LAMB CHOPS 42

ROAST POTATOES, PEAS AND CARROTS
ROSEMARY JUS

STUFFED PORK CHOP 34

SMOKED GOUDA, CRISPY POTATO, CHIMICHURRI
HONEY BRUSSEL SPROUTS

STEAK 8OZ 38

CREAMED SPINACH, HOME MADE POTATO CROQUET
SKIRT STEAK WITH CHIPOTLE BEARNAISE SAUCE

Small Plates & Sides

ROASTED SEASONAL VEGETABLES 14

HONEY GLAZED CARROTS 10

MASHED POTATOES OR POTATO CROQUETTES 10

MAC AND CHEESE 15

HONEY BRUSSELS SPROUTS 14

HAND CUT FRIES 12 TRUFFLE FRIES 14

GIARDINIERA WITH GARLIC CROSTINIS 8

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CHEF MARINO GIL 