

Little Gem & Encore

AMERICAN BISTRO

APPETIZERS

Grilled Spanish Octopus 22
*pepper dews, pearl onions, andouille
sausage, yukon gold potatoes*

Chicken Skewer 13
garlic-herb yogurt dipping sauce

Lamb Kefta Kebab 18
atop a veal demi & cherry puree

Fried Calamari 18
*spicy tomato marinara
charred lemon wedge*

Honey Whipped Goat Cheese 16
*roasted almonds, green grapes
crispy herbed panko topping
served with either toasted
sourdough or pita bread*

Jumbo Shrimp Cocktail 18
*chilled, jumbo tiger shrimp
zesty cocktail sauce*

Fig & Brie Crostinis 14
*triple cream mascarpone
black mission fig, honey drizzle*

Hummus, Olives, Toasted Pita 15

SOUP AND SALADS

Add : Shrimp 14 Salmon 15 Chicken 10

Classic French Onion 14
a little gem favorite

Today's Soup 10

Romaine Salad 12
cucumber, tomato, sweet onion

Caesar Salad 14
signature caesar dressing

Red & Gold Beet Salad 16
*goat cheese mousse, baby arugula
pistachios, red wine vinaigrette*

Seafood Salad 22
shrimp, octopus, arugula

Chopped Salad 19
*avocado, bacon, boiled egg
tomatoes, bleu cheese*

ENTREES

Make Any Entree a Surf & Turf Add : Shrimp 14 or Chicken 10

Salmon Filet 34
ratatouille, baby arugula pesto

Angus Hanger Steak 42
french fries, chimichurri, fresh herbs

New Zealand Lamb Chops 44
potato, green beans, rosemary jus

P E I Mussels 28
*served with linguine
white wine, garlic and herbs*

Roast Half Chicken 28
*roast potatoes, carrots
lemon-butter-garlic, natural jus*

Braised Beef Short Ribs 42
*slow cooked, rich red wine sauce
creamy mashed potatoes*

Seafood Risotto 36
*dish, shrimp, clams, mussels
also offered as vegetarian 28*

Orecchiette Pasta 26
*crumbled italian sausage
basil arugula pesto*

Stuffed Pork Chop 36
*smoked gouda, roasted potatoes
green beans, chimichurri*

Branzino Whole Fish 35
*fennel, parsley, lemon, garlic
gremolata, cherry tomato, cucumber
arugula salad, citrus vinaigrette*

Gem Burger 24
*slagel farm beef, smoked bacon
cheddar or provolone cheese
lettuce, tomato, french fries, garlic ioli*

Side Dishes

Hand Cut Fries 12

Truffle Fries 14

Honey Brussels Sprouts 16

Roasted Vegetables 14

CHEF SPECIALS

seasonal favorites

PRIVATE PARTIES

- private dining available -

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness Especially if you have certain medical conditions.