

Little Gem & Encore

AMERICAN BISTRO

APPETIZERS

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

Aguachille Verde 15
*black tiger shrimp, jalapeño, serrano
tomatillo, lime, cilantro, w/tostadas*

Prince Edward Island Mussels 21
fresh herbs, white wine, garlic

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 15
toasted pita

SOUP AND SALADS

Add : Shrimp 14 Salmon 15 Chicken 10

Classic French Onion 14
a little gem favorite

Todays 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 21
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

Bouillabaisse 38
*shrimp, crab, octopus, calamari
mussels, seafood broth, tomato
fennel, saffron, sourdough toast*

Salmon Filet 34
ratatouille, baby arugula pesto

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

Vegetable Farro Risotto 26
*cremini mushrooms, zucchini, squash
roasted root vegetables
creamy butter, parmesan*

CHEF SPECIALS
seasonal favorites

Angus Hanger Steak 42
french fries, chimichurri, fresh herbs

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

Orecchiette Pasta 26
*crumbled italian sausage
basil arugula pesto*

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

PRIVATE PARTIES

- private dining available -

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

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

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

Side Dishes

Hand Cut Fries 12

Truffle Fries 14

Honey Brussels Sprouts 15

Roasted Vegetables 12