---- Little Gem & Encore ----

AMERICAN BISTRO

APPETIZERS

Oysters Rockefella 4.95 ea.

Spanish Octopus 22

Chicken Kebab 13

Lamb Kefta Kebab 18

Hummus, Olives, Warm Pita 15

Classic French Onion 14

a little gem favorite

Todays Soup 10

Romaine Salad 12

cucumber, tomato, sweet onion

Fried Calamari 16 spicy tomato marinara

Honey Whipped Goat Cheese 16

roasted almonds, green grapes crispy herbed panko topping soft warm pita bread Jumbo Shrimp Cocktail 16 zesty cocktail sauce

Fig & Brie Crostinis 14

triple cream mascarpone black mission fig finished with a honey drizzle

SOUP AND SALADS

Add: Shrimp 14 Salmon 15 Chicken 10

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

Add: Shrimp 14

Salmon Filet 32 ratatouille, baby arugula pesto

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

Risotto of The Day MP chef inspired seasonal risotto can also be made vegetarian

Catch Of The Day MP seasonal accompaniments

CHEF SPECIALS

inquire with your server about today's specials

Steak Frites 42 chimichurri, fresh herbs

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

Little Gem Burger 24 slagel farm beef, smoked bacon cheddar or provolone, ff, garlic ioli

> Orecchiette Pasta 26 crumbled italian sausage basil arugula pesto

> > PRIVATE PARTIES

let us host your next event! - private dining available -

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

Braised Beef Short Ribs 40 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 16 Vegetable of The Day 14