

■...■ Dinner Menu ■...■

■ Roast Chicken ■

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

■ Seafood ■

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

Bouillabaisse 38
*shrimp, crab, octopus, calamari
chopped clams, mussels, tomato
fennel, saffron, grilled sourdough*

Salmon Filet 34
ratatouille, baby arugula pesto

■ Pasta & Risotto ■

Short Rib Stroganoff 38
*roasted portobello mushrooms
charred cipollini onions
sour cream, egg noodles, braised short rib*

Spicy Crab Linguine 34
*broccolini, red chillies, shellfish butter
toasted breadcrumb topping*

Orecchiette Pasta 26
*crumbled italian sausage
broccolini, basil arugula pesto*

Vegetable Farro Risotto 26
*cremini mushrooms, winter squash
roasted celery root and vegetables
creamy butter, parmesan*

■ Steaks & Chops ■

Steak Frites 42
*flat iron steak, brandy peppercorn sauce
herb butter, french fries*

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

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

Pork Chop 36
*white bean stew, honey crisp apple
lemon shallot vinaigrette*

Gem Burger 24
*smoked bacon, swiss cheese
cheddar or provolone, lettuce, tomato
french fries, garlic aioli*



■ Side Dishes ■

House Seasoned Fries 12 Truffle Fries 14

Mashed Potatoes 10

Honey Brussels Sprouts 15

Roasted Vegetables 12



SEASONAL SPECIALS

little gem favorites

CHEF

MICHAEL REID



PRIVATE DINING

- for all occasions -