

THE
LITTLE GEM
CAFE



OAK PARK

LUNCH MENU

APPETIZERS

- French Onion Soup 14
- Soup of The Day 11
- Brie Crostinis, Seasonal Jam (4) 14
- Roasted Carrots, Whipped Feta 17
hazelnuts, fresh herbs
- Fried Calamari, Spicy Marinara 18
- Mussels Marinière 24
- Tomato & Anchovy Bruschetta 16
white anchovies, basil, garlic (3)
- Honey Whipped Goat Cheese 18
beets, pistachios, green herb oil

BURGER & SANDWICHES

- Gem Burger 24
*cheddar, caramelized onions, garlic aioli
miso mayo, house pickles, french fries*
- Steak Haché 24
*grilled beef patty, whipped potatoes
cipollini onions, house peppercorn sauce*
- Grilled Ribeye Salad 26
*red cabbage, corn, cucumber, celery
fresh herbs, red wine vinaigrette*
- Turkey Sandwich Multigrain Bread 22
avocado mayo, bacon, lettuce, pickles
- Tuna Melt with House Salad 22
cheddar, pickled onions, seeded bread

SALADS

- Caesar Salad 14
crispy capers, classic caesar dressing
- Grilled or Fried Chicken Salad 24
*red cabbage, romaine, cucumber
celery, fresh herbs, yogurt ranch dressing*
- Cobb Salad 24
*bacon, avocado, tomato, soft egg
sliced white cheddar, yogurt ranch*
- Pan Seared Salmon Niçoise 34
*fingerling potatoes, green beans
tomatoes, olives, egg, lemon vinaigrette*

ENTREES

- Chicken Piccata, Lemon Caper Sauce 28
fingerlings potatoes
- Slow Cooked Braised Beef Short Ribs 42
creamy mashed potatoes, rich red wine sauce
- Mediterranean Cod Gremolata 36
tomatoes, olives, fresh herbs, salsa verde
- Green Farro Risotto Straciattella (v) 26
seasonal vegetables, fresh herbs, parmesan
- Salmon Filet 34
fermented lemon hollandaise, vegetables
- Rigatoni Alla Vodka 28
choice of italian sausage or straciattella
- Lemon Chicken Alfredo 33
lemon butter sauce, pistachios, parmesan

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."