

# Little Gem & Encore

## AMERICAN BISTRO

### APPETIZERS

Fig and Honey Brie Crostinis 14  
*triple cream mascarpone*

Fried Calamari 17  
*spicy tomato sauce*

Ceviche Malanga Chips 16  
*shrimp, tomato, onion, cilantro*

Crispy Eggplant Caprese 16  
*eggplant, mozzarella, basil*

Hummus Pita and Olives 15  
*house made hummus*

PEI Mussels 22  
*fresh herbs, garlic, white wine*

### SOUPS AND SALADS

Add : Shrimp 14 Salmon 15 Chicken 10

Classic French Onion Soup 14  
*a little gem favorite*

Local Greens Salad 14  
*spiced pecans, apple*

Caesar Salad 15  
*signature caesar dressing*

Todays Soup 10  
*seasonal selections  
toasted crostini*

Chopped Salad 22  
*avocado, bacon, boiled egg  
tomatoes, bleu cheese*

Red & Gold Beet Salad 17  
*goat cheese mousse, baby arugula  
pistachios, red wine vinaigrette*

### LUNCH

Chicken Sandwich 18  
*lettuce, tomato, provolone, fries*

Steak Frites 42  
*chimichurri, fresh herbs*

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

B L T 18  
*bacon, lettuce, tomato  
house seasoned fries*

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

Braised Beef Short Ribs 40  
*slow cooked, rich red wine sauce  
creamy mashed potatoes*

Gem Burger 28 Or Beyond 22  
*slagel farm beef, smoked bacon  
fried egg, french fries, garlic ioli*  
Add : Cheese \$1

Salmon Filet 32  
*ratatouille  
baby arugula pesto*

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

Veggie Quiche 18  
*zucchini, squash, tomato  
petite salad or french fries*

Australian Sea Bass 32  
*cured cherry tomatoes  
roasted potatoes, basil evoo*

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

Hand Cut Fries 12 Truffle Fries 14  
Honey Brussels Sprouts 16  
Vegetable of The Day 14

Shrimp Scampi 28  
*garlic, white wine  
fresh herbs, linguine*

Orecchiette Pasta 26  
*crumbled sausage  
basil arugula pesto*