

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

Today's 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*

ENTREES

Salmon Filet 32
ratatouille, baby arugula pesto

Steak Frites 42
chimichurri, fresh herbs

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

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

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*

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

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

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

PEI Mussels 28
*fresh herbs, garlic
white wine, pomme frites*

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

Orecchiette Pasta 26
*crumbled italian sausage
basil arugula pesto*

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

CHEF SPECIALS
*inquire with your server
about today's special*

PRIVATE PARTIES
*let us host your next special event
private dining available*