

Dinner Menu

Roast Chicken

CRISPY BONELESS ROAST HALF CHICKEN 28
POTATOES, CARROTS. LEMON-BUTTER-GARLIC
NATURAL CHICKEN JUS

Seafood

BRANZINO WHOLE FISH DEBONED 35
PARSLEY, LEMON, GARLIC GREMOLATA
FENNEL MINT SALAD

MUSSELS LINGUINE 28
GARLIC, HERBS, WHITE WINE, SHALLOTS, CROSTINIS

SEAFOOD PAELLA 46
FISH, SHRIMP, CLAMS, MUSSELS AND LOBSTER TAIL
SAFFRON RISOTTO, GREEN PEAS, ANDOUILLE SAUSAGE

PAN SEARED SALMON 32
ATLANTIC SALMON FILET
RATATOUILLE, BABY ARUGULA PESTO

AUSTRALIAN SEA BASS 32
BARRAMUNDI, CAPER SAGE LEMON-BUTTER SAUCE
ROASTED CARROTS, CRISPY POTATOES

LINGUINE SHRIMP SCAMPI 28
BUTTERY GARLIC SHRIMP, WHITE WINE
FINE HERBS, TOASTED GARLIC CROSTINIS

Home Made Pasta

RICOTTA CAVATELLI 28
ROASTED MUSHROOMS, CREAMY TRUFFLE BUTTER SAUCE

Risotto

PARMESAN BASKET 28
ROASTED SEASONAL VEGETARIAN RISOTTO

SEAFOOD RISOTTO 42
PARMESAN BASKET, MIXED SEAFOOD RISOTTO

Steaks & Chops

PRIME RIB FRIDAYS & SATURDAYS (14OZ) 48
HORSE RADISH CREAM, VEGETABLES, MASHED POTATOES

MAKE ANY ENTREE A SURF AND TURF
Add Shrimp 14, Salmon 15, Lobster Tail MP

FILET MIGNON 46
HERB BUTTER, BROCCOLI, CRISPY POTATO
RED WINE REDUCTION

ANGUS HANGER STEAK 40
POTATO CROQUETS, ROASTED CARROTS

NEW ZEALAND LAMB CHOPS 44
ROASTED POTATOES, GREEN BEANS
ROSEMARY JUS

BRAISED BEEF SHORT RIBS 40
SLOW COOKED IN A RICH RED WINE SAUCE
SERVED OVER MASHED POTATOES

STUFFED PORK CHOP 36
SMOKED GOUDA STUFFED PORK CHOP
CRISPY POTATO, CHIMICHURRI, GREEN BEANS

ORECCHIETTE PASTA 26
CRUMBLLED ITALIAN SAUSAGE, BASIL ARUGULA PESTO

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- PRIVATE DINING AVAILABLE -

ENCORE LITTLE GEM ~ GREAT MENU ~ LIVE JAZZ
.....

Little Gem Cafe

CELEBRATING OUR 10TH YEAR ANNIVERSARY

CHEERS TO YOU & OUR CHEF

🍷 EDUARDO CALDERON 🍷