

# **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 -*