

# ■...■ 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*

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## ■ 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 -