

Dinner Menu

Roast Chicken

BONELESS ROAST HALF CHICKEN 28

ROAST POTATOES, PEAS AND CARROTS, CHICKEN GRAVY

Seafood

BRANZINO WHOLE FISH DEBONED 35

FENNEL PARSLEY LEMON GREMOLATA, ROASTED POTATOES
CHERRY TOMATO CUCUMBER ARUGULA SALAD
ROASTED GARLIC CITRUS CAPER VINAIGRETTE

PAN SEARED SEA SCALLOPS 42

CARROTS, MIREPOIX, PURPLE RICE

SEAFOOD PAELLA 46

SHRIMP, FISH, MUSSELS, CLAMS, POACHED LOBSTER
SAFFRON RISOTTO, GREEN PEAS, ANDOUILLE SAUSAGE

AUSTRALIAN SEA BASS 32

BARRAMUNDI, CAPERS, ARTICHOKE, PEAS, CARROTS
ROAST POTATOES, LEMON BUTTER SAUCE

SALMON FILET 32

RATATOUILLE, BABY ARUGULA PESTO

SHRIMP SCAMPI 26

PAN SEARED SHRIMP, TOMATO CONCASSE, SPINACH
MUSHROOMS, WHITE WINE, GARLIC HERB BUTTER SAUCE

Homemade Pasta & Risotto

BRAISED BEEF SHORT RIBS 40

HOME MADE RICOTTA CAVATELLI PASTA SERVED WITH
ROASTED MUSHROOMS, CREAM TRUFFLE BUTTER SAUCE

CAVATELLI PASTA 28

MUSHROOMS, CREAM, TRUFFLE OIL

ADD SHRIMP 14, ADD CHICKEN 10, ADD SCALLOPS 24

ORECCHIETTE PASTA 26

CRUMBLER ITALIAN SAUSAGE, BASIL ARUGULA PESTO

VEGETARIAN RISOTTO (V) 26

ZUCCHINI, SQUASH, MUSHROOMS, TOMATOES

Steaks & Chops

MAKE ANY ENTREE A SURF AND TURF

ADD	LOBSTER TAIL	MP
	SHRIMPS (4)	14
	SCALLOPS (3 LARGE)	24

PRIME RIB FRIDAYS & SATURDAYS (14OZ) 48

MASHED POTATOES, VEGETABLES, HORSE RADISH CREAM

ANGUS HANGER STEAK 40

PEAS, CARROTS, HAND MADE POTATO CROQUETS
CABERNET DEMI GLACÉ

FILET MIGNON 46

BROCCOLI, HERB BUTTER, ROAST POTATOES
RED WINE REDUCTION

NEW ZEALAND LAMB CHOPS 44

ROAST POTATOES, PEAS AND CARROTS
ROSEMARY JUS

STUFFED PORK CHOP 36

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

ENCORE BY LITTLE GEM

- NEW FORMAT -

EXCLUSIVE BAR SPECIALS
OPEN NIGHTLY SAME GREAT MENU

- PRIVATE DINING AVAILABLE -

Little Gem Cafe

CELEBRATING OUR 10TH YEAR ANNIVERSARY!

CHEF EDUARDO CALDERON 🍷