

Little Gem Cafe

DINNER MENU

Welcome to The Little Gem Cafe - It's Time to Sit Back Relax and Enjoy!

starters

Fig and Honey Brie Crostinis

triple cream mascarpone, mission fig 12

Fried Calamari

cocktail dipping sauce, lemon 15

Prince Edward Island Mussels

fresh garden herbs, garlic, shallots
white wine, rustic toasted crostinis 17

Smoked Salmon Cucumber Wedges

(4) whipped herb cream cheese baby arugula 15

soups

Daily Seasonal Soup 8

Baked French Onion Soup 12

French Baguette Toasted Garlic Crostinis 4

salads

Caesar 12 w/Chicken + 6 w/Salmon + 14 *

romaine lettuce, parmesan, caesar dressing

Mixed Field Greens

cucumbers, tomatoes, bermuda onions
champagne vinaigrette 10

Red and Gold Beets

roasted beets, creamy goat cheese
pickled onion, arugula, champagne vinaigrette 14

Imported Burrata Cheese Plate

toasted crostinis, roasted heirloom tomatoes
basil pesto, balsamic glaze 16

side dishes

Honey Brussel Sprouts 14 Truffle Fries 7

Mac n' 3 Cheese Pasta 14 Mixed Vegetables 9

extras

Menu Substitutions MP Entree - Split Plate Charge 40%
An auto serve 20% gratuity is added to parties of 6 or more.

main course

New Zealand Lamb Chops *

roast potato, carrots, asparagus, rosemary jus 37

Petite Filet Mignon Cabernet Demi *

sautéed broccoli, herbed butter 36

Angus Hanger Steak Au Jus Reduction *

black pepper, roasted cauliflower, peas, carrots 32

Braised Boneless Short Ribs

creamy polenta, crispy onions, brussel sprouts 30

Gouda Stuffed Pork Chop *

green beans, crispy yukon potato, chimichurri 28

Boneless, Slow Roasted Half Chicken

fresh herbs, roast potato, carrots, chicken jus 26

Orecchiette Pasta

crumbled italian sausage, basil arugula pesto 22

Seafood Risotto

fresh fish, shrimp p.e.i mussels, tomatoes 28

Australian Sea Bass

capers, artichokes, asparagus
lemon butter white wine sauce 28

Pan Seared Salmon Filet *

served with ratatouille and baby arugula pesto 26

Shrimp Scampi Pasta (GF Available)

garlic, fresh herbs, butter, white wine 24

Linguine Mussels (GF Available)

white wine garlic, shallots, fresh herbs 24

Vegetarian Risotto

zucchini, squash, mushrooms, asparagus
topped with crispy onions 21

* Consuming raw or undercooked meats, poultry, seafood
Shellfish or eggs may increase your risk of food borne illness.
Especially if you have certain medical conditions.

Encore! by Little Gem

A New Restaurant & Private Event Space Featuring
World Class LIVE JAZZ Thursday to Saturday No Cover