

Little Gem Cafe

DINNER MENU

DATE NIGHT!
Wednesdays + Thursdays
3 Course Dinner for 2
with a bottle of wine

Happy Hours
Sun-Thurs 4-6

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

AFTER DINNER DRINKS
Cocktails & Jazz
Right Next Door

Encore!
by little gem

Appetizers

Fig and Honey Brie Crostinis

triple cream mascarpone, mission fig 12

Caesar 14 w/Chicken + 6 w/Salmon + 14
romaine lettuce, parmesan, caesar dressing

Roasted Red and Golden Beets

creamy goat cheese 15

Mixed Field Greens

cucumbers, tomatoes, bermuda onions
champagne vinaigrette 12

Seasonal Soups

delicious soups of the day 8

Smoked Salmon Cucumber Wedges

(4) whipped herb cream cheese 15

Fried Calamari

cocktail dipping sauce, lemon 15

Prince Edward Island Mussels

white wine, garlic, shallots, herbs 18

Burrata Cheese Plate Basil Pesto

roasted heirloom tomatoes balsamic glaze 16

Baked French Onion Soup

a little gem classic
garlic crostini, provolone cheese 12

Entrees

New Zealand Lamb Chops *

roast potatoes, carrots, asparagus, rosemary jus 42

Braised Short Ribs

creamy polenta, crispy onions, brussel sprouts 34

Boneless, Slow Roasted Half Chicken

fresh herbs, roast potato, carrots, chicken jus 28

Pan Seared Salmon Filet *

served with ratatouille and baby arugula pesto 28

Shrimp Scampi Pasta (GF Available)

garlic, fresh herbs, butter, white wine 24

Seafood Risotto 32

Seasonal Vegetarian Risotto 24

Petite Filet Mignon Cabernet Demi *

sauteed broccoli, herb butter 38

Angus Hanger Steak Au Jus Reduction

black pepper, roast cauliflower, peas, carrots 34

Gouda Stuffed Pork Chop *

green beans, crispy yukon potato, chimichurri 30

Australian Sea Bass, Lemon Butter Sauce

capers, white wine, artichoke, asparagus 28

Orecchiette Pasta

crumbled italian sausage, basil arugula pesto 24

Vegan Plate, Seasonal Vegetables ^{MP}

Chef inspired vegan & vegetarian seasonal dishes

sides

Honey Brussel Sprouts 14 Mac n' 3 Cheese Pasta 15

Hand Cut Fries 8 Truffle Seasoned Fries 12

extras

Menu Substitutions ^{MP} Entree Split Plate 40%

A 20% auto gratuity is added to parties of 6 or more

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

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