

# 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

### Basil Pesto Burrata Cheese Plate

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 44

### 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

### Seasonal Risotto

vegetables 22 + shrimp 12 + mixed seafood 14

### 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 <sup>MP</sup>

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 <sup>MP</sup> Entree Split Plate 40%

auto gratuity of 20% 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.