

# ~ Little Gem Cafe ~

## Appetizers

**HUMMUS OLIVES AND PITA (VE) 15**

**FIG AND HONEY BRIE CROSTINI (V) 12**

*TRIPLE CREAM MASCARPONE, BLACK MISSION FIG*

**SPANISH MEATBALLS (3) 17**

*TOMATOES, SHISHITO PEPPERS, PANKO GARLIC BREADCRUMBS*

**BURRATA CHEESE PLATE (V) 16**

*ROASTED HEIRLOOM TOMATOES, PETITE GREEN SALAD*

*FRENCH BAGUETTE CROSTINI, BASIL PESTO, BALSAMIC*

**SEA SCALLOPS AU GRATIN 24**

*CREAMY GRUYÈRE CHEESE, GARLIC BREADCRUMB TOPPING*

**LITTLE GEM CEVICHE 16**

*SHRIMP, DICED TOMATOES, Avocado*

*ONIONS, CILANTRO, CITRUS OIL*

**SMOKED SALMON CUCUMBER WEDGES 15**

*WHIPPED HERB CREAM CHEESE, BABY ARUGULA*

**FRIED CALAMARI 17**

*SWEET CHILI SAUCE, CHARRED LEMON, BASIL OIL*

**PRINCE EDWARD ISLAND MUSSELS 22**

*FRESH HERBS, GARLIC, WHITE WINE, SHALLOTS*

*TOASTED CROSTINI*

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*AND THAT'S JUST FOR STARTERS!*  
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## Soups

**TODAYS SOUP 10**

**GEMS CLASSIC BAKED FRENCH ONION 14**

## Salads

**ADD : SHRIMP 14 SALMON 15 CHICKEN 10**

**THE LITTLE GEM WEDGE SALAD 18**

*LETTUCE WEDGE, HEIRLOOM CHERRY TOMATOES*

*RED ONIONS, CRUMBLLED BACON*

*HOUSE MADE BLEU CHEESE DRESSING*

**CITRUS BEET SALAD 16**

*ROASTED RED AND GOLD BEETS*

*AVOCADO, CITRUS DRESSING, QUESO BLANCO*

**CAESAR SALAD 15**

*HEART OF ROMAINE, FRESH PARMESAN CHEESE*

*TOASTED CROUTONS, SIGNATURE CAESAR DRESSING*

**CHOPPED SALAD 18**

*FIELD GREENS, AVOCADO, HEIRLOOM TOMATOES*

*CRISPY BACON, HARD BOILED EGG, BLEU CHEESE*

**LOCAL GREENS SALAD 12**

*SPICED PECANS, SHAVED APPLE, ENGLISH CUCUMBER*

*SWEET BERMUDA ONIONS, CHAMPAGNE VINAIGRETTE*

## Welcome

### Sit Back ~ Relax & Enjoy!

DEAR GUEST, THANK YOU FOR JOINING US TODAY  
IT IS SO GOOD TO SEE YOU AND YOU'VE BROUGHT FRIENDS!

SO WHAT'S IN STORE .....

CHEF HAS DAILY SOUPS AND NIGHTLY SPECIALS  
OUR WHOLE TEAM IS HERE AND READY TO SERVE  
WE PROMISE TO TAKE REAL GOOD CARE OF YOU!

**BON APPETITE 🍷**

# Dinner Menu

## Chicken

### BONELESS ROAST HALF CHICKEN 28

ROAST POTATOES, PEAS AND CARROTS  
NATURAL CHICKEN GRAVY

## Seafood

### BRANZINO 35

WHOLE FISH ROASTED AND DEBONED  
FENNEL PARSLEY LEMON GREMOLATA  
ROASTED FINGERLING POTATOES  
CHERRY TOMATO CUCUMBER ARUGULA SALAD  
ROASTED GARLIC CITRUS CAPER VINAIGRETTE

### SEARED SCALLOPS 40

BABY CARROTS MIREPOIX, PURPLE RICE  
YUZU HABANERO BEURRE BLANC

### PAELLA 42

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

### 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

### VEGETARIAN RISOTTO (V) 24

ZUCCHINI, SQUASH, MUSHROOMS, TOMATOES

### BRAISED SHORT RIBS 34

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

### CAVATELLI PASTA 26

MUSHROOMS, CREAM TRUFFLE OIL  
ADD SHRIMP 12, ADD CHICKEN 12, ADD SCALLOPS 24

### ORECCHIETTE PASTA 24

CRUMBLED ITALIAN SAUSAGE, BASIL ARUGULA PESTO

## Steaks & Chops

### MAKE ANY ENTREE A SURF AND TURF

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

### PRIME RIB FRIDAYS & SATURDAYS (14OZ) 48

MASHED POTATOES, MIXED VEGETABLES, HORSERADISH CREAM

### PETITE FILET MIGNON 44

HERB BUTTER, BROCCOLI, RED WINE REDUCTION

### NEW ZEALAND LAMB CHOPS 42

ROAST POTATOES, PEAS AND CARROTS  
ROSEMARY JUS

### STUFFED PORK CHOP 34

SMOKED GOUDA, CRISPY POTATO, CHIMICHURRI  
HONEY BRUSSEL SPROUTS

### STEAK 8OZ 38

CREAMED SPINACH, HOME MADE POTATO CROQUET  
SKIRT STEAK WITH CHIPOTLE BEARNAISE SAUCE

## Small Plates & Sides

### ROASTED SEASONAL VEGETABLES 14

### HONEY GLAZED CARROTS 10

### MASHED POTATOES OR POTATO CROQUETTES 10

### MAC AND CHEESE 15

### HONEY BRUSSELS SPROUTS 14

### HAND CUT FRIES 12 TRUFFLE FRIES 14

### GIARDINIERA WITH GARLIC CROSTINIS 8

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CHEF MARINO GIL 