

The Little Gourmet Grown-Up Dinner Menu

The Little Gourmet Grown-Up Starter

Whole Leaf Caesar Salad 5.00

The Little Gourmet Grown-Up Entrees

Pan-Seared Chicken Breast

Balsamic Vinegar, Sweet Red and Yellow Peppers, Wild Rice Pilaf **15.95**

Saute'ed Fresh Salmon

Steamed Broccoli, Buttermilk Mashed Potatoes, Mint Choron Sauce **18.95**

Red Wine Braised Beef Short Ribs

Roasted Root Vegetables, Buttermilk Mashed Potatoes **19.95**

Pan-Seared Pork Tenderloin Medallions

Brazilian Black Bean BBQ Sauce, Fresh Corn Salsa, Wild Rice Pilaf **18.95**

Pasta with Grilled Portobello Mushrooms and Tomatoes

Organic Basil, Garlic, Parmesan Cheese **14.95**

Roast Beef French Dip Panini

Honey Wheat Texas Toast, Horseradish Mayonnaise, Roasted Root Vegetables, Buttermilk Mashed Potatoes
13.95

Pacific Coast Bay Shrimp Salad with Avocado

Cucumber, Radish, Romaine Lettuce, Homemade Croutons, Creamy Tomato Relish Dressing **14.95**

The Little Gourmet Chicken Caesar Salad

Southwestern Grilled Chicken Breast, Whole Leaf Romaine, Salsa Fresca **13.95**

Grown-up Kid's Menu (Grown-up Choices from our 12 & under Menu!)

Snakes 'n Worms

Soy & Peanut-marinated Chicken "snakes" rest atop warm Soba Noodle "worms" with fresh veggies diced inside. A pool of Peanut Butter "mud" sits on the side for them to slither into when they want! **11.95**

Nest o' Bird's Eggs

Housin-glazed Organic Ground Beef Meatball "eggs" are waiting to hatch in a yummy bird's nest that's perched on a bed of steamed Wild Rice Pilaf. Celery and Carrots complete the nest **12.95**

Wagon Wheels Alfredo

Its home on the range for this dish. Pasta wagon wheels in a creamy, cheesy Alfredo sauce with Western shapes even grown-up cowboys and cowgirls will love **10.95**

The Little Gourmet is open for Lunch and Dinner Tuesday-Saturday

Lunch: 11:30 'til 2:00

Dinner: 5:30 'til 8:30