

# LUNCH SERVED DAILY AT NOON

## SOUPS

CLASSIC LOBSTER BISQUE L'EUROPE 12  
FRENCH ONION SOUP GRATINÉE 12

## SALADS

CHICKEN SALAD L'EUROPE 14  
ORGANIC CHICKEN BREAST, RED GRAPES,  
TOASTED PISTACHIOS, FRESH FRUIT  
& HOUSE MADE BANANA NUT MUFFIN

MAINE LOBSTER & SHRIMP SALAD 24  
HEARTS OF PALM, CITRUS AIOLI, FRESH BERRIES,  
ORANGE, GRAPEFRUIT & CRÈME FRAÎCHE

\*\* SALADE NIÇOISE 18  
FRESH AHI TUNA, BABY GREENS, HAIRCOT VERT,  
RED POTATO, GRAPE TOMATO, EGG, KALAMAT OLIVES  
& DIJON MUSTARD VINAIGRETTE

CAESAR SALAD 10  
ROMAINE HEARTS, GRATED PARMESAN,  
HOUSE-MADE CROUTONS, CAESAR DRESSING  
ADD ORGANIC CHICKEN BREAST 14, ATLANTIC SALMON 16,  
FLORIDA GULF SHRIMP 16 OR SCALLOPS 18

SHRIMP & AVOCADO SALAD 18  
FLORIDA GULF SHRIMP, BABY FIELD GREENS,  
FRESH AVOCADO, TOMATO & CITRUS VINAIGRETTE

AVOCADO SUPREME LOUIE 18  
(2) AVOCADO HALVES, CRAB SALAD,  
HARD-BOILED EGG, PIQUILLO PEPPER, LOUIE VINAIGRETTE

## EGGS BENEDICT YOUR WAY

FLORIDA : CRAB CAKES, SLICED TOMATOES, HOLLANDAISE 19  
EAST COAST : SMOKED SALMON, SLICED TOMATO, RED ONION 16  
TRADITIONAL: ENGLISH MUFFIN, CANADIAN BACON, HOLLANDAISE 14

## SANDWICHES & ENTREES

CHEESEBURGER IN PARADISE 13  
8 OZ. CERTIFIED ANGUS BEEF WITH  
CHOICE OF CHEDDAR, PROVOLONE, SWISS,  
PEPPER JACK OR BLEU CHEESE. ADD BACON: 2

CHICKEN PHILLY SANDWICH 13  
PEPPERS, ONIONS, BASIL PESTO AIOLI & AMERICAN CHEESE

CRUNCHY GROUPER SANDWICH 19  
FRESH FLORIDA GROUPER, LIGHTLY FRIED,  
PINEAPPLE SLAW & TARTAR

POTATO CRUSTED GROUPER 22  
FRESH GROUPER, GRATED POTATO,  
VEGETABLES, MUSTARD BEURRE BLANC

FRENCH DIP SANDWICH 16  
THINLY SLICED PRIME RIB, PROVOLONE,  
AU JUS, HOAGIE ROLL

LIDO-STYLE CORNED BEEF 13  
POTATO PANCAKE SANDWICH, SWISS & HORSERADISH

NEW ENGLAND LOBSTER ROLL 24  
MAINE LOBSTER, SHREDDED LETTUCE, SPLIT-TOP ROLL

THE LUNCH COMBO 15  
*YOUR CHOICE OF TWO:*

½ FRENCH DIP, ½ LIDO CORNED BEEF,  
(1) CHICKEN FLORENTINE CRÊPE ,  
BOURBON PECAN SALAD, CAESAR SALAD,  
LOBSTER BISQUE, SOUP DU' JOUR

VEAL PICCATA 28  
MUSHROOMS, CAPERS, GARLIC, WHITE WINE

LIVER L'EUROPE 18  
SAUTÉED VEAL LIVER,  
APPLEWOOD BACON, CARAMELIZED ONIONS

STEAK FRITES 18  
CHIMICHURRI MARINATED PRIME TOP SIRLOIN,  
TRUFFLE PARM FRIES

MAPLE TERIYAKI SALMON 19  
ATLANTIC SALMON, BABY GREENS, RED ONION,  
ARTICHOKE HEART, KALAMATA OLIVES, GRAPE TOMATO

\*\* SESAME AHI TUNA 18  
SEARED RARE, WAKAME SALAD,  
RICE NOODLES, WASABI AIOLI, SOY SAUCE

OUR CHEFS WILL ACCOMMODATE ANY SPECIAL DIETARY NEEDS, RESTRICTIONS AND FOOD ALLERGIES.  
PLEASE LET YOUR SERVER KNOW. GLUTEN-FREE OPTIONS AVAILABLE.

*\*\*Consumption of raw or undercooked foods may increase the risk of food borne illnesses.*

*A 20% gratuity will be added to parties of 6 or more. A \$5 charge will be applied to split menu items.*

## DINNER SERVED DAILY AT 4PM

### APPETIZERS

#### TUNA TARTARE

AHI GRADE SASHIMI, AVOCADO, WONTON CRISPS,  
PICKLED GINGER & WAKAME SALAD 20

#### GULF SHRIMP COCKTAIL

(4) FLORIDA GULF SHRIMP,  
LEMON, COCKTAIL SAUCE 16

#### FRIED RAVIOLI

SPINACH & FOUR CHEESE STUFFED RAVIOLI,  
FRIED BABY SPINACH, ROMESCO SAUCE 15

#### \*\* SCOTTISH SMOKED SALMON

RED ONIONS, CAPERS, CHOPPED EGGS,  
CREAM CHEESE, TOAST POINTS 16

#### CRAB-STUFFED PIQUILLO PEPPERS

(4) PIQUILLO PEPPERS, JUMBO LUMP CRABMEAT,  
MIXED GREENS, DIJON MUSTARD BEURRE BLANC 20

#### ESCARGOT

FRENCH SNAILS BAKED IN GARLIC-HERB BUTTER,  
TOPPED WITH PARMESAN CHEESE 16

#### CALAMARI FRITTÈ

CRISPY GOLDEN BROWN,  
HOT CHERRY PEPPERS & CREAMY AIOLI 14

#### OYSTERS ROCKEFELLER

LOUISIANA OYSTERS, CREAMED SPINACH, APPLEWOOD  
SMOKED BACON, ONION, PARMESAN, BREAD  
CRUMBS, HOLLANDAISE SAUCE 19

#### TABLESIDE SHRIMP PERNOD

JUMBO TIGER SHRIMP SAUTÉED IN GARLIC, SPINACH,  
SHALLOTS & LEMON, FLAMBÉED WITH PERNOD  
22 FOR ONE / 39 FOR TWO

#### CAVIAR

OSETRA BLACK RUSSIAN CAVIAR, SMIRNOFF SHOT, TRADITIONAL ACCOUTREMENTS  
MARKET PRICE

### SOUPS & SALADS

#### CLASSIC LOBSTER BISQUE

LOBSTER MORSELS, CRÈME FRAÎCHE  
12

#### FRENCH ONION SOUP GRATINÉE

SERVED IN A WHOLE ONION  
12

#### SALADE L'EUROPE

BABY FIELD GREENS, ARTICHOKE HEARTS,  
BLACK OLIVES, GRAPE TOMATO, HOUSE DRESSING 10  
ADD STILTON BLEU CHEESE 2

#### \*\* CLASSIC CAESAR SALAD

ROMAINE HEARTS, GRATED PARMESAN,  
HOUSE-MADE CROUTONS, ANCHOVIES 10

#### BOURBON PECAN SALAD

BABY FIELD GREENS, CORNBREAD CROUTONS,  
STRAWBERRIES, CANDIED PECANS,  
BOURBON-MAPLE VINAIGRETTE 14

#### THE WEDGE

CRISP ICEBERG LETTUCE, GRANNY SMITH APPLES,  
CANDIED APPLEWOOD SMOKED BACON,  
SPICY WALNUTS, BLEU CHEESE DRESSING 15

#### GOAT CHEESE SALAD

PANKO CRUSTED CHÈVRE, BABY ARUGULA,  
ROASTED BEETS, CANDIED PECANS,  
PICKLED RED ONION & RASPBERRY VINAIGRETTE

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### ENTREES

#### HONEY-CURRY GLAZED SEA BASS

CHILEAN SEA BASS, CHARRED GRAPE TOMATOES  
JERUSALEM COOS COOS, SAFFRON BEURRE BLANC 39

#### FRENCH GROUPEL

FRESH SAUTÉED GROUPEL TOPPED WITH  
JUMBO CRABMEAT, SUN-DRIED TOMATOES &  
LEMON BEURRE BLANC 42

#### SEAFOOD PASTA

LOCALLY MADE PENNE, GULF SHRIMP,  
JUMBO SCALLOPS & CRABMEAT, TOMATOES,  
SCALLIONS, FETA & PESTO CREAM OR MARINARA 38

#### POTATO CRUSTED GROUPEL

FRESH BLACK GROUPEL, SHREDDED POTATOES,  
DIJON BEURRE BLANC 39

#### ATLANTIC SALMON

WILD SALMON, JASMINE RICE,  
BRANDIED BERRY COMPOTE & SAUCE BRIE 33

#### VEAL PICCATA

VEAL SCALOPPINI, MUSHROOM MEDLEY,  
GARLIC, CAPERS, LEMON-WHITE WINE SAUCE 29

#### BRANDIED DUCKLING L'EUROPE

MAPLE LEAF FARMS OVEN-ROASTED DUCK, CHOICE OF  
CHERRY COGNAC OR GRANDE MARNIER SAUCE 36

*(EXTRA CRISPY UPON REQUEST)*

#### CHICKEN MEDITERRANEAN

TWO CHICKEN MEDALLIONS, SAUTÉED WITH ONIONS,  
ARTICHOKES, SPINACH, MUSHROOMS, CAPERS,  
BASIL & LEMON BEURRE BLANC 29

#### RON'S BOLOGNESE

TRADITIONAL BOLOGNESE  
MADE FROM VEAL, PORK & BEEF,  
LOCALLY MADE PAPPARDELLE OR LINGUINI 29

#### AUSTRALIAN RACK OF LAMB

DIJON & HERB CRUSTED AUSTRALIAN LAMB,  
ROASTED FIG DEMI-GLACE 49

#### OSSO BUCO

BRAISED VEAL SHANK, SEASONAL VEGETABLES,  
PARMESAN RISOTTO 36

#### BRAISED SHORT RIBS

SLOW SIMMERED, CABERNET MUSHROOM  
DEMI-GLACÉ, PARMESAN RISOTTO 34

#### CHATEAUBRIAND FOR TWO 108

CERTIFIED ANGUS BEEF, VEGETABLE BOUQUETIÈRE,  
BORDELAISE & BÉARNAISE  
CARVED TABLESIDE

#### DOVER SOLE PICCATA 54

WHOLE DUTCH DOVER SOLE, CAPERS, MUSHROOMS  
& LEMON BEURRE BLANC SAUTÉED IN BROWN BUTTER  
CARVED TABLESIDE

### LAND & SEA

FILET MIGNON 8 Oz. 39

NEW YORK PRIME STRIP 12 Oz. 39

CHOICE OF SAUCE:

BORDELAISE, AU POIVRE, BLACK TRUFFLE BUTTER,  
BLEU CHEESE OR CABERNET-MUSHROOM DEMI-GLACÉ,

ADD A LOBSTER TAIL 16

TWIN LOBSTER TAIL DINNER 44

### SIDES

CREAMED SPINACH 8

TRUFFLE PARMESAN FRIES 7

ASPARAGUS WITH HOLLANDAISE 9

CAULIFLOWER AU GRATIN 8

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# WINE & SPIRITS

## HAND-CRAFTED COCKTAILS

### PERFECT MARGARITA 12

CAZADORES TEQUILA, AGAVE NECTAR & FRESH LIME

### ABSOLUTE PARADISE 12

ABSOLUT PEAR VODKA, ELDERFLOWER LIQUEUR & CHAMPAGNE

### FRESH PARADISE 12

EFFEN APPLE VODKA & STRAWBERRIES MUDDLED WITH FRESH LIME

### CAFÉ MOJITO 12

BACARDI RUM, FRESH LIME & MINT MUDDLED WITH SIMPLE SYRUP

### TITO'S MULE 12

TITO'S ALL AMERICAN HAND-CRAFTED VODKA, GINGER BEER & LIME

### DIRTY GOOSE 14

GREY GOOSE VODKA, OLIVE JUICE & BLEU CHEESE STUFFED OLIVES

### CUCUMBER FRESCA 12

ABSOLUTE ACAI VODKA, MUDDLED CUCUMBER, MINT, FRESH LIME & SIMPLE SYRUP

## BOTTLED BEER

BUDWEISER, BUD LIGHT, ST. PAULIE GIRL N/A 5

MICH ULTRA 6

BECKS, CORONA, STELLA ARTOIS 6.5

MODELO NEGRA, HOEGAARDEN 6.5

## WINES BY THE GLASS

### HOUSE WINES

ALBERTONI CHARDONNAY, CABERNET, MERLOT 12

### SPARKLING

AVISSI PROSECCO, ITALY 12

KENWOOD YULUPA, CALIFORNIA 12

### SAUVIGNON BLANC

INNOCENT BYSTANDER 12

MARLBOROUGH, NEW ZEALAND

EMMOLO, BY CAYMUS, NAPA VALLEY 14

SAGET DOM PERRIERE, SANCERRE, FRANCE 16

### CHARDONNAY

MAISON L'ENVOYE BOURGOGNE BLANC 14

BURGUNDY FRANCE

STEELE, SONOMA 14

### ECLECTIC WHITES

SAN GIORGIO, PINOT GRIGIO, ITALY 12

DOMAINE DU MOULIN DE VERDILLON ROSE 12

COTES DE PROVENCE, FRANCE

### PINOT NOIR

Z'IVO 'WHOLE CLUSTER', EOLA HILLS, OREGON 15

BELLE GLOS, CLARK & TELEPHONE 22

### MERLOT

EMMOLO, BY CAYMUS 18

### CABERNET

TUCK BECKSTOFFER '75', CALIFORNIA 15

COPPOLA'S DIRECTORS CUT, ALEXANDER VALLEY 16

CAYMUS, NAPA VALLEY 28

### ECLECTIC REDS

POGGIOTONDO CHIANTI SUPERIOR 14

TUSCANY, ITALY

DONA PAULA, ESTATE MALBEC, ARGENTINA 13

MONTEPULCIANO D'ABRUZZO, ITALY 12

# WHITE WINE BY THE BOTTLE

## SPARKLING AND CHAMPAGNE

100	AVISSI, PROSECCO, ITALY		44
102	ROEDERER ESTATE, ANDERSON VALLEY		85
104	VEUVE CLIQUOT BRUT, REIMS, FRANCE	HALF BOTTLE	75
105	VEUVE CLIQUOT BRUT, REIMS, FRANCE		125
106	DOM PERIGNON, CHAMPAGNE FRANCE		375
107	LOUIS ROEDERER CRISTAL, REIMS, FRANCE		295

## SAUVIGNON BLANC

200	INNOCENT BYSTANDER, MARLBOROUGH, NEW ZEALAND		44
201	EMMOLO, NAPA VALLEY, BY CAYMUS		52
202	SAGET DOM PERRIER, SANCERRE, FRANCE		56
203	CAKEBREAD CELLARS, NAPA VALLEY		69

## CHARDONNAY

300	ALBERTONI, CALIFORNIA		42
301	MAISON L'ENVOYE BOURGOGNE BLANC, BURGUNDY, FRANCE		52
302	STEELE, SONOMA, CALIFORNIA		52
303	JORDAN WINERY, RUSSIAN RIVER VALLEY		75
304	CAKEBREAD CELLARS, NAPA VALLEY, CALIFORNIA		95
305	NICKEL & NICKEL, STILING VINEYARD, NAPA VALLEY		95
306	KISTLER VINEYARDS, SONOMA COAST, CALIFORNIA		135
307	FAR NIENTE, NAPA VALLEY		125

## ECLECTIC WHITES

400	PINOT GRIGIO GARGANEGA, SAN GIORGIO, ITALY		42
401	DOMAINE DU MOULIN DE VERDILLON ROSE, COTES DE PROVENCE, FRANCE		44
402	DOMAINEs SCHLUMBERGER, RIESLING GRAND CRU, ALSACE, FRANCE		59
403	SANTA MARGHERITA, PINOT GRIGIO, ITALY		49
404	CANARD VINEYARDS ROSE, CALISTOGA, NAPA VALLEY		69

# RED WINE BY THE BOTTLE

## ECLECTIC REDS

801	DONA PAULA, MALBEC, MENDOZA, ARGENTINA	44
802	MONTEPULCIANO D'ABRUZZO, VICOLO, ITALY	39
803	POGGIOTONDO CHIANTI SUPERIOR, TUSCANY, ITALY	48
804	MAISON L'ENVOYE BOURGOGNE ROUGE, BURGUNDY FRANCE	52
805	GIRARD, OLD VINE ZINFANDEL, NAPA VALLEY, CALIFORNIA	75
806	PIERRE ROUGON, CHATEAUNEUF-DU-PAPE, RHONE, CHATEAUNEUF-DU-PAPE, FRANCE	90
807	PERTINACE BAROLO, DOCG, LA MORRA, ITALY	90
808	LUIGI RIGHETTI AMARONE DELLA VALPOLICELLA, DOCG VENTO, ITALY	99
809	BRUNELLO DI MONTALCINO PIAN DELLE VIGNE ANTINORI, ITALY	149

## MERLOT

500	ALBERTONI, CALIFORNIA	42
501	EMMOLO, NAPA VALLEY, BY CAYMUS	69

## PINOT NOIR

600	Z'IVO 'WHOLE CLUSTER', EOLA HILLS, OREGON	56
601	BELLE GLOS, CLARK AND TELEPHONE, SANTA MARIA VALLEY	85
602	EN ROUTE, LES POMMIERS, RUSSIAN RIVER VALLEY	89

## CABERNET

700	ALBERTONI, CALIFORNIA	42
701	COPPOLA'S DIRECTOR'S CUT, ALEXANDER VALLEY	59
703	TUCK BECKSTOFFER '75', CALIFORNIA	56
704	HONIG, NAPA VALLEY	85
705	HEITZ CELLAR, ST. HELENA, NAPA VALLEY	95
707	JOSEPH PHELPS, NAPA VALLEY	145
708	SILVER OAK, ALEXANDER VALLEY	159
709	CAYMUS, NAPA VALLEY	159
710	CAYMUS, NAPA VALLEY , LITRE	189
712	SILVER OAK, NAPA VALLEY	240
713	FAR NIENTE, OAKVILLE, NAPA VALLEY	275
715	DOMINUS, NAPA VALLEY	355
716	CAYMUS, SPECIAL SELECT CABERNET, NAPA VALLEY	285
717	OPUS ONE, PROPRIETARY RED, NAPA VALLEY	475

