

# 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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