

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

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 CITRON 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, GOOSE ISLAND 6.5

WINES BY THE GLASS

SPARKLING

AVISSI PROSECCO, ITALY 12

KENWOOD YULUPA, CALIFORNIA 12

PINOT NOIR

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

BELLE GLOS, CLARK & TELEPHONE 19

SAUVIGNON BLANC

INNOCENT BYSTANDER 12

MARLBOROUGH, NEW ZEALAND

JAX VINEYARDS, Y 3, NAPA VALLEY 14

CABERNET

RANCH 32, MONTEREY, CENTRAL COAST, CALIFORNIA 14

BR COHN, NORTH COAST, CALIFORNIA 16

ZD CABERNET, NAPA VALLEY 25

CHARDONNAY

STEELE, SONOMA 14

ZD CHARDONNAY, NAPA VALLEY 17

ECLECTIC REDS

POGGIOTONDO CHIANTI SUPERIOR 14

TUSCANY, ITALY

DONA PAULA, ESTATE MALBEC, ARGENTINA 13

ECLECTIC WHITES

SAN GIORGIO, PINOT GRIGIO, ITALY 12

GERARD BERTRAND, COTE DES ROSES, FRANCE 12

HELFRICH RIESLING, VIN D'ALSACE, FRANCE 14

HOUSE WINES

ALBERTONI

CHARDONNAY, CABERNET, MERLOT 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	125
106	DOM PERIGNON, CHAMPAGNE FRANCE	375

SAUVIGNON BLANC

200	INNOCENT BYSTANDER, MARLBOROUGH, NEW ZEALAND	44
201	JAX VINEYARDS, Y 3, NAPA VALLEY	52
203	CAKEBREAD CELLARS, NAPA VALLEY	69

CHARDONNAY

300	ALBERTONI, CALIFORNIA	42
308	ZD CHARDONNAY, NAPA VALLEY	59
301	MAISON L'ENVOYE BOURGOGNE BLANC, BURGUNDY, FRANCE	52
302	STEELE, SONOMA, CALIFORNIA	52
304	CAKEBREAD CELLARS, NAPA VALLEY, CALIFORNIA	95
305	NICKEL & NICKEL, STILING VINEYARD, NAPA VALLEY	95
306	KISTLER VINEYARDS, SONOMA COAST, CALIFORNIA	135

ECLECTIC WHITES

400	PINOT GRIGIO GARGANEGA, SAN GIORGIO, ITALY	42
401	GERARD BERTRAND, COTE DES ROSES, FRANCE	45
402	HELFRICH RIESLING, VIN D'ALSACE, ALSACE FRANCE	54
403	SANTA MARGHERITA, PINOT GRIGIO, ITALY	49

If You Wish To Bring Your Own Special Wine to Café L'Europe, a \$25 Corkage Fee Per Bottle (Maximum 2 Bottles Per Table) Will Be Applied To Your Bill. The Wine Must Not Be Available On Our List.

Due To the Complexity of Our Wine List, All Vintages & Bottles May Not Be Available.

RED WINE BY THE BOTTLE

ECLECTIC REDS

801	DONA PAULA, MALBEC, MENDOZA, ARGENTINA	44
803	POGGIOTONDO CHIANTI SUPERIOR, TUSCANY, ITALY	48
804	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
500	ALBERTONI MERLOT, CALIFORNIA	42

PINOT NOIR

600	Z'IVO 'WHOLE CLUSTER', EOLA HILLS, OREGON	56
601	BELLE GLOS, CLARK AND TELEPHONE, SANTA MARIA VALLEY	85

CABERNET

700	ALBERTONI, CALIFORNIA	42
714	RANCH 32, MONTEREY, CENTRAL COAST, CALIFORNIA	52
701	BR COHN, NORTH COAST, CALIFORNIA	59
702	ZD CABERNET, NAPA VALLEY	95
705	JOSEPH PHELPS, NAPA VALLEY	159
708	SILVER OAK, ALEXANDER VALLEY	165
710	CADE ESTATE, HOWELL MOUNTAIN	210
712	SILVER OAK, NAPA VALLEY	240
713	FAR NIENTE, OAKVILLE, NAPA VALLEY	275
716	CAYMUS, SPECIAL SELECT CABERNET, NAPA VALLEY	285
717	OPUS ONE, PROPRIETARY RED, NAPA VALLEY	475

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