

LUNCH

SERVED UNTIL 4PM

SOUPS

CHEF'S SOUP DU'JOUR 10

CLASSIC LOBSTER BISQUE L'EUROPE 12

FRENCH ONION SOUP GRATINÉE 12

SALADS

CHICKEN SALAD L'EUROPE 16

ORGANIC CHICKEN BREAST, RED GRAPES,
TOASTED PISTACHIOS, FRESH FRUIT
& HOUSE MADE BANANA NUT MUFFIN

CAESAR SALAD 10

ROMAINE HEARTS, GRATED PARMESAN,
HOUSE-MADE CROUTONS, CAESAR DRESSING

BOURBON PECAN SALAD 14

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

SHRIMP & AVOCADO SALAD 18

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

FRESH MOZZARELLA SALAD 16

SLICED TOMATOES, BASIL,
OLIVE OIL, BALSAMIC GLAZE

AVOCADO SUPREME LOUIE 18

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

GOAT CHEESE SALAD 16

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

LOBSTER & SHRIMP SALAD 24

HEARTS OF PALM, CITRUS AIOLI, FRESH BERRIES,
ORANGE, GRAPEFRUIT & CRÈME FRAÎCHE

** SALADE NIÇOISE 18

FRESH AHI TUNA, BABY GREENS, HAIRCOT VERTS,
RED POTATO, GRAPE TOMATO, EGG,
KALAMATA OLIVES &
DIJON MUSTARD VINAIGRETTE

ADD ORGANIC CHICKEN BREAST 4,
ATLANTIC SALMON 6, GULF SHRIMP 6,

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.

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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

*SERVED WITH CHOICE OF TRUFFLE PARM FRIES,
FRENCH FRIES, STRING FRIES OR COLESLAW*

SANDWICH DU' JOUR 13
CHEF'S INSPIRATION

THE LUNCH COMBO 15
YOUR CHOICE OF TWO:

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

CHEESEBURGER IN PARADISE 14
8 OZ. CERTIFIED ANGUS BEEF WITH
CHOICE OF CHEDDAR, PROVOLONE, SWISS,
PEPPER JACK OR BLEU CHEESE. ADD BACON: 2

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

LIDO-STYLE CORNED BEEF 14
POTATO PANCAKE SANDWICH, SWISS & HORSERADISH

NEW ENGLAND LOBSTER ROLL 24
MAINE LOBSTER, NEW ENGLAND ROLL, COLE SLAW

ENTREES

POTATO CRUSTED GROUPEL 22
FRESH GROUPEL, GRATED POTATO,
MUSTARD BEURRE BLANC

CHICKEN FLORENTINE CREPES 17
MUSHROOMS, SPINACH, SHERRY & MASHED POTATO

SALMON PICCATA 22
MUSHROOMS, CAPERS, GARLIC, WHITE WINE

VEAL PICCATA 28
MUSHROOMS, CAPERS, GARLIC, WHITE WINE

LIVER L'EUROPE 19
SAUTÉED VEAL LIVER, APPLEWOOD SMOKED BACON,
CARMELIZED ONIONS & MASHED POTATO

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

MAPLE TERIYAKI SALMON 19
ATLANTIC SALMON, BABY GREENS, RED ONION,
ARTICHOKE HEARTS, KALAMATA OLIVES, GRAPE TOMATOES

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

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DINNER SERVED DAILY AT 4PM

APPETIZERS

CHARCUTERIE BOARD

PECORINO ROMANO P.D.O., MAYTAG BLEU CHEESE, SAGE DERBY CHEDDAR
DI PARMA PROSCIUTTO, SOPRESSATA, CHORIZO 24

GULF SHRIMP COCKTAIL

(4) GULF SHRIMP, LEMON, COCKTAIL SAUCE 16

CRAB CAKE

LUMP CRAB CAKE, MEYER LEMON TARRAGON AIOLI 16

** 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 15

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 12

LOBSTER MORSELS, CRÈME FRAÎCHE

FRENCH ONION SOUP GRATINÉE 12

SERVED IN A WHOLE ONION

SALADE L'EUROPE

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

THE WEDGE

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

** CLASSIC CAESAR SALAD

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

GOAT CHEESE SALAD

PANKO CRUSTED CHÈVRE, BABY ARUGULA,
ROASTED BEETS, CANDIED PECANS,
PICKLED RED ONION & RASPBERRY VINAIGRETTE 15

BOURBON PECAN SALAD

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

FRESH MOZZARELLA SALAD

SLICED TOMATOES, BASIL,
E.V.O.O. & BALSAMIC GLAZE 16

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ENTREES

SEA BASS

CHILEAN SEA BASS, CHARRED GRAPE TOMATOES
JASMINE RICE, CITRUS INFUSED E.V.O.O. 39

FRENCH GROUPER

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

SEAFOOD PASTA

LOCALLY MADE PENNE, GULF SHRIMP, GROUPER,
JUMBO SCALLOPS & CRABMEAT, TOMATOES,
SCALLIONS, FETA & PESTO CREAM OR MARINARA 44

POTATO CRUSTED GROUPER

FRESH BLACK GROUPER, 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 32

CHICKEN MILANESE

LIGHTLY BREADED, PAN FRIED CHICKEN BREAST,
TOPPED WITH ARUGULA, TOMATOES, SHAVED ASIAGO,
BASIL E.V.O.O. & BALSAMIC GLAZE 29

BRANDIED DUCKLING L'EUROPE

MAPLE LEAF FARMS OVEN-ROASTED DUCK, CHOICE OF
CHERRY COGNAC OR GRAND MARNIER SAUCE 38
(EXTRA CRISPY UPON REQUEST)

RON'S BOLOGNESE

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

DOMESTIC RACK OF LAMB

ESPRESSO ENCRUSTED, ROASTED FIG DEMI-GLACE 49

OSSO BUCO

BRAISED VEAL SHANK, SEASONAL VEGETABLES,
PARMESAN RISOTTO 42

BRAISED SHORT RIBS

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

**VEGETABLE TOWER

HEIRLOOM TOMATO, MARINATED WILD MUSHROOM,
BABY PEPPERS, ZUCHINNI, YELLOW SQUASH,
SWEET POTOTATO, BASIL E.V.O.O. 26

**WHITE BEAN PESTO PASTA

WHITE BEANS, ASPARAGUS, CHERRY TOMATO,
LINGUINE TOSSED IN PESTO 26

LAND & SEA

CHOICE OF SAUCE: BORDELAISE, AU POIVRE, BLACK TRUFFLE BUTTER, BLEU CHEESE, CABERNET-MUSHROOM DEMI-GLACÉ

FILET MIGNON 8 Oz. 39

NEW YORK PRIME STRIP 12 Oz. 39

RIB EYE 14 Oz. 44

ADD A LOBSTER TAIL 16

TWIN LOBSTER TAIL DINNER 44

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

SIDES

TRUFFLE PARMESAN FRIES, STRING FRIES 7

CREAMED SPINACH, SAUTÉED WILD MUSHROOMS, CAULIFLOWER AU GRATIN 8

ASPARUGUS AU GRATIN, PARMESAN RISOTTO 9

SPINACH WITH DRIED CRANBERRY, APPLEWOOD SMOKED BACON, TOASTED PISTACHIO & GOAT CHEESE 10

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CAFÉ SPIRITS

HAND-CRAFTED COCKTAILS

CAFÉ FRENCH “75” 12
LAVENDER EG VODKA,
FRESH LEMON JUICE, CHAMPAGNE

ST. ARMIND MARTINI 12
MALIBU COCONUT RUM,
VANILLA VODKA & PINEAPPLE JUICE

ABSOLUTE PARADISE 12
ABSOLUT PEAR VODKA,
ELDERFLOWER LIQUEUR & CHAMPAGNE

CAFÉ MOJITO 12
BACARDI RUM, FRESH LIME,
MINT MUDDLED WITH SIMPLE SYRUP

PERFECT MARGARITA 12
CAZADORES TEQUILA,
AGAVE NECTAR & FRESH LIME

BERRY MULE 12
TITO'S ALL AMERICAN HAND-CRAFTED VODKA,
HOUSE-MADE FRESH BERRY SYRUP, GINGER BEER

DIRTY GOOSE 14
GREY GOOSE VODKA,
OLIVE JUICE & BLEU CHEESE STUFFED OLIVES

NEGRONI 12
BOMBAY SAPPHIRE GIN,
CAMPARI & SWEET VERMOUTH

HENDRICKS CUCUMBER GIMLET 12
HENDRICKS GIN,
ELDERFLOWER LIQUEUR, FRESH LIME & CUCUMBER

WOODFORD OLD FASHIONED 12
WOODFORD RESERVE,
LUXARDO CHERRIES & ORANGE BITTERS

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 IPA 6.5

WINES BY THE GLASS

SPARKLING

AVISSI PROSECCO, ITALY 12
J.P. CHENET, FRANCE 12

SAUVIGNON BLANC

INNOCENT BYSTANDER 13
MARLBOROUGH, NEW ZEALAND
JAX VINEYARDS, Y 3, NAPA VALLEY 14

CHARDONNAY

STEELE, SONOMA 14
ZD CHARDONNAY, NAPA VALLEY 17

L'EUROPE WHITES

SAN GIORGIO, PINOT GRIGIO, ITALY 13
ELOUAN ROSE, OREGON 13
HELFRICH RIESLING, VIN D'ALSACE, FRANCE 14
MICHELE CHIARLO, NIVOLE MOSACATO 15

PINOT NOIR

Z'IVO 'WHOLE CLUSTER', EOLA HILLS, OREGON 15
BELLE GLOS, CLARK & TELEPHONE 19

CABERNET

RANCH 32, MONTEREY, CENTRAL COAST, CALIFORNIA 14
BR COHN, NORTH COAST, CALIFORNIA 16
CAYMUS CABERNET, NAPA VALLEY 28

L'EUROPE REDS

POGGIOTONDO CHIANTI SUPERIOR 14
TUSCANY, ITALY
DONA PAULA, ESTATE MALBEC, ARGENTINA 13

HOUSE WINES

IMPERO, PREMIUM COLLECTION, ITALY
CHARDONNAY, PINOT GRIGIO, CABERNET, MERLOT 12