

# LUNCH

SERVED AT NOON

## SOUPS

CLASSIC LOBSTER BISQUE L'EUROPE 14

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

AVOCADO SUPREME LOUIE 18

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

CAESAR SALAD 10

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

LOBSTER & SHRIMP SALAD 24

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

BOURBON PECAN SALAD 14

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

\*\* SALADE NIÇOISE 18

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

SHRIMP & AVOCADO SALAD 18

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

ADD

ORGANIC CHICKEN BREAST 5,  
GULF SHRIMP 6, ATLANTIC SALMON 7,  
GROUPE 9

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 18  
TRADITIONAL: ENGLISH MUFFIN, CANADIAN BACON, HOLLANDAISE 15

## SANDWICHES

## ENTREES

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

### **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

### **POTATO CRUSTED GROUPEL 22**

FRESH GROUPEL, GRATED POTATO,  
MUSTARD BEURRE BLANC

### **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,  
CARAMELIZED ONIONS & MASHED POTATO

### **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

### GULF SHRIMP COCKTAIL

(4) GULF SHRIMP, LEMON, COCKTAIL SAUCE 16

### CRAB CAKE

LUMP CRAB CAKE, MEYER LEMON TARRAGON AIOLI 18

### ESCARGOT

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

### CALAMARI FRITTÈ

CRISPY GOLDEN BROWN,  
HOT CHERRY PEPPERS & CREAMY AIOLI 16

### 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  
24 FOR ONE / 39 FOR TWO

### CAVIAR

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

## SOUPS & SALADS

### CLASSIC LOBSTER BISQUE 14

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 12

ADD STILTON BLEU CHEESE 3

### BOURBON PECAN SALAD

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

### \*\* CLASSIC CAESAR SALAD

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

### THE WEDGE

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

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## ENTREES

### FRENCH GROUPER

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

### POTATO CRUSTED GROUPER

FRESH BLACK GROUPER, SHREDDED POTATOES,  
DIJON BEURRE BLANC 39

### ATLANTIC SALMON

WILD SALMON, JASMINE RICE,  
BRANDIED BERRY COMPOTE & SAUCE BRIE 35

### VEAL PICCATA

VEAL SCALOPPINI, MUSHROOM MEDLEY,  
GARLIC, CAPERS, LEMON-WHITE WINE SAUCE 35

### CHICKEN MILANESE

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

### \*\*WHITE BEAN PESTO PASTA

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

### BRANDIED DUCKLING L'EUROPE

MAPLE LEAF FARMS OVEN-ROASTED DUCK,  
TOPPED WITH CHERRY COGNAC SAUCE 39  
*(EXTRA CRISPY UPON REQUEST)*

### RON'S BOLOGNESE

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

### AUSTRALIAN RACK OF LAMB

ESPRESSO ENCRUSTED, ROASTED FIG DEMI-GLACE 49

### OSSO BUCO

BRAISED VEAL SHANK, PARMESAN RISOTTO 39

### BRAISED SHORT RIBS

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

### \*\*GRILLED VEGETABLE PLATE

HEIRLOOM TOMATO, WILD MUSHROOMS, ZUCCHINI,  
SQUAH & OTHER SEASONAL VEGETABLES BASIL E.V.  
OLIVE OIL & BALSAMIC GLAZE 26

## LAND & SEA

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

### CHATEAUBRIAND FOR TWO 108

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

### DOVER SOLE PICCATA 55

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

FILET MIGNON 8 OZ. 39

NEW YORK PRIME STRIP 12 Oz. 39

ADD A LOBSTER TAIL 16

## SIDES

TRUFFLE PARMESAN FRIES 7, STRING FRIES 7, CREAMED SPINACH 8, SAUTÉED WILD MUSHROOMS 8,  
CAULIFLOWER AU GRATIN 8, ASPARUGUS HOLLANDAISE 9

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# CAFÉ SPIRITS

## HAND-CRAFTED COCKTAILS

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

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

**THE PAMA GRANATE MARTINI 12**  
TITO'S, PAMA LIQUEUR, ELDERFLOWER LIQUEUR,  
SPASH OF CRABERRY & PROSECCO

**BASIL PINK GRAPEFRUIT TINI 12**  
BOMBAY SAPHIRE, ELDERFLOWER LIQUEUR,  
FRESH BASIL & GRAPEFRUIT ZEST

**JALAPENO MARGARITA 12**  
CAZADORES TEQUILA, MUDDLED JALAPENOS,  
AGAVE NECTAR & FRESH LIME

**THE APPLE BOURBON MULE 12**  
CROWN APPLE, APPLE CIDER,  
GINGER BEER, FRESH LIME & SPRIG OF MINT

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

**NEGRONI 12**  
BOMBAY SAPHIRE GIN,  
CAMPARI & SWEET VERMOUTH

**HENDRICK'S BERRY JAM 14**  
HENDRICKS GIN, ELDERFLOWER LIQUEUR,  
BERRY COMPOTE, LEMON & ROSEMARY

**ST. ARMAND'S FASHION 14**  
FOUR ROSES BOURBON, MUDDLED ORANGE, FILTHY  
DIRTY CHERRIES, RHUBARB BITTERS & MAPLE SYRUP

## BOTTLED BEER

BUDWEISER, BUD LIGHT, ST. PAULI 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, NEW ZEALAND 13  
HENRI BOURGEOIS, SANCERRE, FRANCE 16

### CHARDONNAY

STEELE, SONOMA 14  
DUCKHORN CHARDONNAY, NAPA VALLEY 17

### L'EUROPE WHITES

SAN GIORGIO, PINOT GRIGIO, ITALY 13  
ELOUAN ROSE, OREGON 13  
HELFRICH RIESLING, VIN D'ALSACE, FRANCE 14

### PINOT NOIR

FIRESTEED, WILLAMETTE VALLEY, OREGON 15  
BELLE GLOS, CLARK & TELEPHONE 19

### CABERNET

BR COHN, NORTH COAST, CALIFORNIA 16  
CAYMUS CABERNET, NAPA VALLEY 28

### L'EUROPE REDS

CORTE RIVIERI, CHIANTI CLASSICO, RISERVA 14  
TENUTA, ORSUMELLA  
CALIGIORE, RESERVE MALBEC, ORGANIC 14  
MENDOZA ARGENTINA

### HOUSE WINES

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