

# LUNCH

SERVED AT NOON

## SOUPS

CLASSIC LOBSTER BISQUE L'EUROPE 16

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 19

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

CAESAR SALAD 12

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

LOBSTER & SHRIMP SALAD 26

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 22

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 6,  
GULF SHRIMP 8, ATLANTIC SALMON 10,  
GROUPE 12

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  
TRADITIONAL: ENGLISH MUFFIN, CANADIAN BACON, HOLLANDAISE 15

## SANDWICHES

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

### **THE LUNCH COMBO 16**

*YOUR CHOICE OF TWO:*

½ SANDWICH DU' JOUR, ½ LIDO CORNED BEEF,  
BOURBON PECAN SALAD, CAESAR SALAD,  
LOBSTER BISQUE, SOUP DU' JOUR

### **CHEESEBURGER IN PARADISE 15**

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

### **CRUNCHY GROUPEL SANDWICH 24**

FRESH FLORIDA GROUPEL, LIGHTLY FRIED,  
PINEAPPLE SLAW & TARTAR

### **LIDO-STYLE CORNED BEEF 14**

POTATO PANCAKE SANDWICH, SWISS & HORSERADISH

### **NEW ENGLAND LOBSTER ROLL 26**

MAINE LOBSTER, NEW ENGLAND ROLL, COLE SLAW

## ENTREES

### **POTATO CRUSTED GROUPEL 24**

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 22**

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

### **\*\* SESAME AHI TUNA 22**

SEARED RARE, WAKAME SALAD,  
RICE NOODLES, WASABI AIOLI, SOY SAUCE

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# DINNER SERVED AT 4PM

## APPETIZERS

### GULF SHRIMP COCKTAIL

(4) GULF SHRIMP, LEMON, COCKTAIL SAUCE 18

### CRAB CAKE

LUMP CRAB CAKE, MEYER LEMON TARRAGON AIOLI 19

### ESCARGOT

FRENCH SNAILS BAKED IN GARLIC-HERB BUTTER,  
TOPPED WITH PARMESAN CHEESE 18

### CALAMARI FRITTÈ

CRISPY GOLDEN BROWN,  
HOT CHERRY PEPPERS & CREAMY AIOLI 17

### OYSTERS ROCKEFELLER

LOUISIANA OYSTERS, CREAMED SPINACH, APPLEWOOD  
SMOKED BACON, ONION, PARMESAN, BREAD CRUMBS,  
HOLLANDAISE SAUCE 20

### TABLESIDE SHRIMP PERNOD

JUMBO TIGER SHRIMP SAUTÉED IN GARLIC, SPINACH,  
SHALLOTS & LEMON, FLAMBÉED WITH PERNOD  
26 FOR ONE / 42 FOR TWO

### CAVIAR

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

## SOUPS & SALADS

### CLASSIC LOBSTER BISQUE 16

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 14

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 12

### THE WEDGE

CRISP ICEBERG LETTUCE, GRANNY SMITH APPLES,  
CANDIED APPLEWOOD SMOKED BACON,  
SPICY WALNUTS, BLEU CHEESE DRESSING 16

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## ENTREES

### FRENCH GROUPER

FRESH SAUTÉED GROUPER TOPPED WITH  
JUMBO CRABMEAT, SUN-DRIED TOMATOES &  
LEMON BEURRE BLANC 44

### POTATO CRUSTED GROUPER

FRESH BLACK GROUPER, SHREDDED POTATOES,  
DIJON BEURRE BLANC 39

### ATLANTIC SALMON

WILD SALMON, JASMINE RICE,  
BRANDIED BERRY COMPOTE & SAUCE BRIE 38

### VEAL PICCATA

VEAL SCALOPPINI, MUSHROOM MEDLEY,  
GARLIC, CAPERS, LEMON-WHITE WINE SAUCE 38

### CHICKEN MILANESE

LIGHTLY BREADED, PAN FRIED CHICKEN BREAST,  
TOPPED WITH ARUGULA, TOMATOES, SHAVED ASIAGO,  
BASIL E.V.O.O. & BALSAMIC GLAZE 32

### \*\*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 32

### AUSTRALIAN RACK OF LAMB

ESPRESSO ENCRUSTED, ROASTED FIG DEMI-GLACE 52

### OSSO BUCO

BRAISED VEAL SHANK, PARMESAN RISOTTO 42

### BRAISED SHORT RIBS

SLOW SIMMERED, CABERNET MUSHROOM  
DEMI-GLACÉ, PARMESAN RISOTTO 38

### \*\*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 135

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

### DOVER SOLE PICCATA 59

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

FILET MIGNON 8 OZ. 44

NEW YORK PRIME STRIP 12 Oz. 44

ADD A LOBSTER TAIL MARKET PRICE

## SIDES

TRUFFLE PARMESAN FRIES 8, STRING FRIES 7, CREAMED SPINACH 8, SAUTÉED WILD MUSHROOMS 10,  
CAULIFLOWER AU GRATIN 8, ASPARUGUS HOLLANDAISE 10

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# CAFÉ SPIRITS

## HAND-CRAFTED COCKTAILS

<b>CAFÉ FRENCH “75”</b> 12 LAVENDER EG VODKA, FRESH LEMON JUICE, CHAMPAGNE	<b>THE ELDERFLOWER SPRITZ</b> 12 SAN GIORGIO PINOT GRIGIO, ST. GERMAIN ELDERFLOWER & SODA
<b>ST. ARMAND MARTINI</b> 12 MALIBU COCONUT RUM, VANILLA VODKA & PINEAPPLE JUICE	<b>DIRTY GOOSE</b> 14 GREY GOOSE VODKA, OLIVE JUICE & BLEU CHEESE STUFFED OLIVES
<b>THE TITOS MULE</b> 14 TITOS VODKA, GINGER BAR & LIME JUICE	<b>CAFÉ NEGRONI</b> 13 TANQUERAY 10 GIN, APEROL & SWEET VERMOUTH
<b>BASIL PINK GRAPEFRUIT TINI</b> 12 BOMBAY SAPHIRE, ELDERFLOWER LIQUEUR, FRESH BASIL & GRAPEFRUIT ZEST	<b>HENDRICKS CUCUMBER BASIL COLLINS</b> 13 HENDRICKS GIN, FRSH BASIL, CUCUMBER & LEMON JUICE
<b>JALAPENO MARGARITA</b> 13 CAZADORES TEQUILA, AGAVE NECTAR, JALAPENOS & FRESH LIME	<b>WOODFORD OLD FASHION</b> 15 WOODFORD RESERVE & FILFTHY CHERRIES

## BOTTLED BEER

<b>BUDWEISER, BUD LIGHT, ST. PAULI GIRL</b> N/A 5
<b>MICH ULTRA</b> 6
<b>BECKS, CORONA, STELLA ARTOIS</b> 6.5
<b>MODELO NEGRA , HOEGAARDEN, GOOSE ISLAND IPA</b> 6.5

## WINES BY THE GLASS

### SPARKLING

<b>AVISSI PROSECCO, ITALY</b>	12
<b>J.P. CHENET, FRANCE</b>	12

### SAUVIGNON BLANC

<b>INNOCENT BYSTANDER, NEW ZEALAND</b>	13
<b>HENRI BOURGEOIS, SANCERRE, FRANCE</b>	16

### CHARDONNAY

<b>STEELE, SONOMA</b>	14
<b>DUCKHORN CHARDONNAY, NAPA VALLEY</b>	17

### L'EUROPE WHITES

<b>SAN GIORGIO, PINOT GRIGIO, ITALY</b>	13
<b>AIX ROSE, COTES DE PROVENCE FRANCE</b>	14
<b>HELFRICH RIESLING, VIN D'ALSACE, FRANCE</b>	14

### PINOT NOIR

<b>SEA SUN, NAPA VALLEY</b>	14
<b>BELLE GLOS, CLARK &amp; TELEPHONE</b>	19

### CABERNET

<b>BONANZA, NAPA VALLEY</b>	14
<b>BR COHN, NORTH COAST, CALIFORNIA</b>	16
<b>CAYMUS CABERNET, NAPA VALLEY</b>	28

### L'EUROPE REDS

<b>CORTE RIVIERI, CHIANTI CLASSICO, RISERVA</b>	14
TENUTA, ORSUMELLA	
<b>CALIGIORE, RESERVE MALBEC, ORGANIC</b>	14
MENDOZA ARGENTINA	

### HOUSE WINES

<b>IMPERO, PREMIUM COLLECTION, ITALY</b>	12
CHARDONNAY, PINOT GRIGIO, CABERNET, MERLOT	