

LUNCH

SERVED AT NOON

SOUPS

CLASSIC LOBSTER BISQUE L'EUROPE 16

FRENCH ONION SOUP GRATINÉE 12

SALADS

ADD PROTEIN

ORGANIC CHICKEN BREAST 8

GULF SHRIMP 9

ATLANTIC SALMON 10

GROUPEL 14

CAESAR SALAD 12

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

BOURBON PECAN SALAD 14

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

CHICKEN SALAD L'EUROPE 16

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

SHRIMP & AVOCADO SALAD 18

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

AVOCADO SUPREME LOUIE 19

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

LOBSTER & SHRIMP SALAD 26

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

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, SOUP DU JOUR,
LOBSTER BISQUE, BOURBON PECAN SALAD, CAESAR SALAD

CHEESEBURGER IN PARADISE 16

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

CRUNCHY GROUPER SANDWICH 24

FRESH FLORIDA GROUPER, LIGHTLY FRIED, PINEAPPLE SLAW & TARTAR

LIDO-STYLE CORNED BEEF 14

POTATO PANCAKE SANDWICH, SWISS & HORSERADISH

NEW ENGLAND LOBSTER ROLL MARKET PRICE

MAINE LOBSTER, NEW ENGLAND ROLL, COLE SLAW

ENTREES

POTATO CRUSTED GROUPER 24

FRESH GROUPER, GRATED POTATOES,
MUSTARD BEURRE BLANC

LIVER L'EUROPE 19

SAUTÉED VEAL LIVER,
APPLEWOOD SMOKED BACON,
CAMELIZED ONIONS & MASHED POTATOES

VEAL PICCATA 28

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

MAPLE TERIYAKI SALMON 22

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

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DINNER SERVED AT 4PM

APPETIZERS

GULF SHRIMP COCKTAIL 18

(4) GULF SHRIMP, LEMON, COCKTAIL SAUCE

CRAB CAKE 19

LUMP CRAB CAKE, MEYER LEMON TARRAGON AIOLI

ESCARGOT 18

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

CALAMARI FRITTÈ 17

CRISPY GOLDEN BROWN,
HOT CHERRY PEPPERS & CREAMY AIOLI

OYSTERS ROCKEFELLER 20

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

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 14

BABY FIELD GREENS, ARTICHOKE HEARTS, BLACK OLIVES, TOMATOES, HOUSE DRESSING
ADD STILTON BLEU CHEESE 3

** CLASSIC CAESAR SALAD 12

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

BOURBON PECAN SALAD 14

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

THE WEDGE 16

CRISP ICEBERG LETTUCE, GRANNY SMITH APPLES, CANDIED APPLEWOOD SMOKED BACON,
SPICY WALNUTS & HOUSE-MADE BLEU CHEESE DRESSING

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ENTREES

POTATO CRUSTED GROUPER 39

FRESH BLACK GROUPER, SHREDDED POTATOES,
DIJON BEURRE BLANC

ATLANTIC SALMON 38

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

VEAL PICCATA 38

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

CHICKEN MILANESE 32

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

**WHITE BEAN PESTO PASTA 26

WHITE BEANS, ASPARAGUS, CHERRY TOMATOES
TOSSED WITH LINGUINI IN PESTO SAUCE

BRANDIED DUCKLING L'EUROPE 39

MAPLE LEAF FARMS OVEN-ROASTED DUCK,
TOPPED WITH CHERRY COGNAC SAUCE

(EXTRA CRISPY UPON REQUEST)

RON'S BOLOGNESE 32

TRADITIONAL BOLOGNESE
MADE FROM VEAL, PORK & BEEF,
LOCALLY MADE PAPPARDELLE OR LINGUINE 32

AUSTRALIAN RACK OF LAMB 52

ESPRESSO ENCRUSTED, ROASTED FIG DEMI-GLACE

BRAISED SHORT RIBS 38

SLOW SIMMERED, CABERNET MUSHROOM
DEMI-GLACÉ, PARMESAN RISOTTO

**GRILLED VEGETABLE PLATE 26

HEIRLOOM TOMATOES, WILD MUSHROOMS, ZUCCHINI,
SQUASH & OTHER SEASONAL VEGETABLES
BASIL E.V. OLIVE OIL & BALSAMIC GLAZE

LAND & SEA

CHOICE OF SAUCE

BORDELAISE, AU POIVRE, BLACK TRUFFLE BUTTER, BLEU CHEESE, CABERNET-MUSHROOM DEMI-GLACÉ

FILET MIGNON 8 OZ. 44

USDA PRIME RIB EYE 14 OZ. 46

LOBSTER TAIL *MARKET PRICE*

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

SIDES

STRING FRIES 7

CREAMED SPINACH 8

TRUFFLE PARMESAN FRIES 8

CAULIFLOWER AU GRATIN 8

ASPARAGUS HOLLANDAISE 10

SAUTÉED WILD MUSHROOMS 10

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CAFÉ SPIRITS

HAND-CRAFTED COCKTAILS

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

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

<u>SPARKLING</u>		<u>PINOT NOIR</u>	
AVISSI PROSECCO, ITALY	12	SEA SUN, NAPA VALLEY	14
J.P. CHENET, FRANCE	12	BELLE GLOS, CLARK & TELEPHONE	19
<u>SAUVIGNON BLANC</u>		<u>CABERNET</u>	
INNOCENT BYSTANDER, NEW ZEALAND	13	BONANZA, NAPA VALLEY	14
HENRI BOURGEOIS, SANCERRE, FRANCE	18	BR COHN, NORTH COAST, CALIFORNIA	16
		CAYMUS CABERNET, NAPA VALLEY	28
<u>CHARDONNAY</u>		<u>L'EUROPE REDS</u>	
STEELE, SONOMA	14	CORTE RIVIERI, CHIANTI CLASSICO, RISERVA	14
QUILT CHARDONNAY, NAPA VALLEY	16	TENUTA, ORSUMELLA	
<u>L'EUROPE WHITES</u>		CALIGIORE, RESERVE MALBEC, ORGANIC	14
SAN GIORGIO, PINOT GRIGIO, ITALY	13	MENDOZA ARGENTINA	
AIX ROSE, COTES DE PROVENCE FRANCE	14	<u>HOUSE WINES</u>	
HELFRICH RIESLING, VIN D'ALSACE, FRANCE	14	IMPERO, PREMIUM COLLECTION, ITALY	12
		CHARDONNAY, PINOT GRIGIO, CABERNET, MERLOT	