

LUNCH

SOUPS

CLASSIC LOBSTER BISQUE L'EUROPE 16

FRENCH ONION SOUP GRATINÉE 12

SALADS

ADD PROTEIN

ORGANIC CHICKEN BREAST 8

GULF SHRIMP 10

ATLANTIC SALMON 12

GROUPEL 16

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 21

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

LOBSTER & SHRIMP SALAD 28

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.

LUNCH

EGGS BENEDICT YOUR WAY

FLORIDA : CRAB CAKES, SLICED TOMATOES, HOLLANDAISE 19
TRADITIONAL: ENGLISH MUFFIN, CANADIAN BACON, HOLLANDAISE 16

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 18

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

CRUNCHY GROUPER SANDWICH 25

FRESH FLORIDA GROUPER, LIGHTLY FRIED, PINEAPPLE SLAW & TARTAR

LIDO-STYLE CORNED BEEF 16

POTATO PANCAKE SANDWICH, SWISS & HORSERADISH

NEW ENGLAND LOBSTER ROLL

MARKET PRICE

MAINE LOBSTER, NEW ENGLAND ROLL, COLE SLAW

ENTREES

POTATO CRUSTED GROUPER 28

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 24

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

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DINNER

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

PEQUILLO PEPPERS 24

CRAB STUFFED ROASTED PEQUILLO PEPPERS,
MUSTARD BEURRE BLANC

TABLESIDE SHRIMP PERNOD

JUMBO TIGER SHRIMP SAUTÉED IN GARLIC, SPINACH, SHALLOTS & LEMON, FLAMBÉED WITH PERNOD

28 FOR ONE / 48 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 42

FRESH BLACK GROUPER, SHREDDED POTATOES,
DIJON BEURRE BLANC

FRENCH GROUPER 44

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

BRANDIED DUCKLING L'EUROPE 42

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

RON'S BOLOGNESE 34

TRADITIONAL BOLOGNESE
MADE FROM VEAL, PORK & BEEF,
LOCALLY MADE PAPPARDELLE

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.O.O. & BALSAMIC GLAZE

**WHITE BEAN PESTO PASTA 26

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

OSSO BUCO 42

BRAISED VEAL SHANK, PARMESAN RISOTTO

CHATEAUBRIAND FOR TWO 140

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
TABLESIDE

GRILL & SURFSIDE

CHOICE OF SAUCE

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

AUSTRALIAN RACK OF LAMB 52

ESPRESSO ENCRUSTED, ROASTED MISSION FIG DEMI-GLACE

FILET MIGNON 8 OZ. 51

USDA PRIME RIB EYE 14OZ 49

SIDES

STRING FRIES 7, CREAMED SPINACH 9, TRUFFLE PARMESAN FRIES 9,
CAULIFLOWER AU GRATIN 10, ASPARAGUS HOLLANDAISE 12, SAUTÉED WILD MUSHROOMS 12

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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 TITO’S MULE 14

TITO’S VODKA, GINGER BEER & LIME JUICE

BASIL PINK GRAPEFRUIT TINI 12

BOMBAY SAPPHIRE, ELDERFLOWER LIQUEUR,
FRESH BASIL & GRAPEFRUIT ZEST

JALAPENO MARGARITA 13

CAZADORES TEQUILA, AGAVE NECTAR,
JALAPENOS & FRESH LIME

THE ELDERFLOWER SPRITZ 12

SAN GIORGIO PINOT GRIGIO,
ST. GERMAIN ELDERFLOWER & SODA

DIRTY GOOSE 14

GREY GOOSE VODKA,
OLIVE JUICE & BLEU CHEESE STUFFED OLIVES

CAFÉ NEGRONI 13

TANQUERAY 10 GIN,
APEROL APERITIF & SWEET VERMOUTH

HENDRICKS CUCUMBER BASIL COLLINS 13

HENDRICKS GIN, FRESH BASIL,
CUCUMBER & LEMON JUICE

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 NEGRO, 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

18

CHARDONNAY

STEELE, SONOMA

14

QUILT CHARDONNAY, NAPA VALLEY

16

L’EUROPE WHITES

SAN GIORGIO, PINOT GRIGIO, ITALY

13

AIX ROSE, COTES DE PROVENCE FRANCE

14

HELFRICH RIESLING, VIN D’ALSACE, FRANCE

14

PINOT NOIR

SEA SUN, NAPA VALLEY

14

BELLE GLOS, CLARK & TELEPHONE

19

CABERNET

BONANZA, NAPA VALLEY

14

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

12

CHARDONNAY, PINOT GRIGIO, CABERNET, MERLOT