

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 | GOUPER 16

CAESAR SALAD 12

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

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

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

THE LUNCH COMBO 16

YOUR CHOICE OF TWO

½ SANDWICH DU JOUR | ½ LIDO CORNED BEEF,
SOUP DU JOUR, LOBSTER BISQUE | CAESAR SALAD

CHEESEBURGER IN PARADISE 18

8 OZ. CERTIFIED ANGUS BEEF WITH

CHOICE OF:

CHEDDAR | PROVOLONE | SWISS | PEPPER JACK | BLEU CHEESE.

ADD BACON: 2

CRUNCHY GROUPEL SANDWICH 25

FRESH FLORIDA GROUPEL, LIGHTLY FRIED,
PINEAPPLE SLAW & TARTAR

LIDO-STYLE CORNED BEEF 16

POTATO PANCAKE SANDWICH, SWISS & HORSERADISH

SANDWICHES SERVED WITH CHOICE OF:
FRENCH FRIES | TRUFFLE PARM FRIES | STRING FRIES | COLESLAW

ENTREES

POTATO CRUSTED GROUPEL 28

FRESH GROUPEL, GRATED POTATOES,
MUSTARD BEURRE BLANC

MAPLE TERIYAKI SALMON 24

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

LIVER L'EUROPE 19

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

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DINNER

APPETIZERS

GULF SHRIMP COCKTAIL 18

(4) GULF SHRIMP, LEMON, COCKTAIL SAUCE

CRAB CAKE 19

LUMP CRAB, 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

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 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

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

BRANDIED DUCKLING L'EUROPE 42

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

FRENCH GROUPER 44

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

CHICKEN MILANESE 32

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

ATLANTIC SALMON 38

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

RON'S BOLOGNESE 34

TRADITIONAL BOLOGNESE TOSSED IN PAPPARDELLE
MADE FROM VEAL, PORK & BEEF

VEAL PICCATA 38

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

**GRILLED VEGETABLE PLATE 26

SEASONAL VEGETABLES, BASIL E.V.O.O.
& BALSAMIC GLAZE

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 54

ESPRESSO ENCRUSTED, ROASTED MISSION FIG DEMI-GLACE

FILET MIGNON 8 OZ. 56

USDA PRIME RIB EYE 16OZ 58

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 HAND-CRAFTED COCKTAILS

CAFÉ FRENCH "75" 14
LAVENDER EG VODKA,
FRESH LEMON JUICE, CHAMPAGNE

AVIATION 16
HENDRICKS GIN, MARASCHINO LIQUEUR,
CRÈME DE VIOLETTE, FRESH LEMON
& AMARENA CHERRY

BASIL PINK GRAPEFRUIT TINI 15
BOMBAY SAPPHIRE, ELDERFLOWER LIQUEUR,
FRESH BASIL, FRESH GRAPEFRUIT & ZEST

ST. ARMAND MARTINI 14
MALIBU COCONUT RUM,
VANILLA VODKA & PINEAPPLE JUICE

JALAPENO MARGARITA 14
CAZADORES TEQUILA, AGAVE NECTAR,
JALAPENOS & FRESH LIME

BASIL BOURBON SMASH 15
FOUR ROSES, FRESH MUDDLED LEMONS & BASIL

CAFÉ HEMMINGWAY 15
AGED WHITE RUM, MARASCHINO LIQUEUR
& FRESH LIME JUICE

JAMES BOND 16
BOMBAY SAPPHIRE, GREY GOOSE & LILLET BLANC
"SHAKEN NOT STIRRED"

SPICED PEAR MARTINI 15
KETTLE ONE VODKA, FRESH LEMON,
ST. GEORGE SPICED PEAR LIQUEUR & GINGER SYRUP

PAMA GINGER-TINI 14
GREY GOOSE, PAMA POMEGRANATE LIQUEUR
& HINT OF GINGER

BLOOD ORANGE APEROL SPRITZ 14
CANELLA BLOOD ORANGE PROSECCO,
APEROL, ANGOSTURA ORANGE BITTERS
& SPLASH OF SODA

WOODFORD OLD FASHIONED 16
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

BABICH MARLBOROUGH SAUV BLANC 13
JACQUES DUMONT SANCERRE FRANCE 18

CHARDONNAY

MER SOLEIL UNOAKED MONTEREY CALIFORNIA 13
STEELE SONOMA 14
A BICHOT MACON-VILLAGES EURGUNDY FRANCE 16

L'EUROPE WHITES

SAN GIORGIO PINOT GRIGIO ITALY 13
AIX ROSE COTES DE PROVENCE FRANCE 14
VILLA SPARINA GAVI DI GAVI PIEDMONT ITALY 14

PINOT NOIR

SEA SUN NAPA VALLEY 14
BELLE GLOS CLARK & TELEPHONE CALIFORNIA 19
ALBERT BICHOT EURGUNDY FRANCE 19

CABERNET

BONANZA CALIFORNIA 14
JUSTIN PASO ROBLES CALIFORNIA 16
CAYMUS CABERNET NAPA VALLEY 28

L'EUROPE REDS

CORTE RIVIERI CHIANTI CLASSICO TENUTA ITALY 14

HOUSE WINES

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