

CHEF'S GLOBAL SMALL PLATES

BBQ PORK EMPANADAS 8

CILANTRO, CRÈME FRAICHE, SLAW

POTATO GNOCCHI 6

PESTO, RICOTTA, PINE NUT

HOUSEMADE SAUSAGE 5

MOZZARELLA, PEPPERS

RUSTIC MEAT BALLS 8

SHERRY CREAM SAUCE

CLASSIC MINI BACON BURGER 9

1000 ISLAND, CHEDDAR, HOUSEMADE CHIPS

GRILLED BLACK MISSION FIGS 9

GOAT CHEESE, PANCETTA, BALSAMIC

BBQ BLACK COD 8

CASHEW CRUMBLE

CRAB CAKE 6

PETITE ARUGULA SALAD

CHORIZO CORN DOG 4

PICO DE GALLO, AVOCADO RANCH

FRIED CALAMARI FOR TWO 9

CHERMOULA, LEMON, GARLIC

THAI MUSSELS 7

GINGER, RED CURRY, COCONUT

GRILLED BABY ARTICHOKEs 6

CAPER VINAIGRETTE, KALAMATA OLIVES

GREEN BEANS AND PEPPERS 6

OLIVE OIL, GARLIC, CHILI FLAKE

SEAFOOD BAR

LIDO SEAFOOD PLATTER 45

PRAWN, CRAB, MUSSEL, OYSTER, SCALLOP CEVICHE

6 OYSTERS ON THE HALF SHELL 16

SAKE MIGNONETTE

3 OYSTERS LIDO STYLE 12

SERRANO HAM, LEEKS, HOLLANDAISE

PRAWN COCKTAIL 9

CUCUMBER, CELERY, HORSERADISH

PISTACHIO CRUSTED ABALONE 19

PETITE HERB SALAD, BLOOD ORANGE-BUTTER SAUCE

TUNA TARTAR 13

HARISSA, CUMIN, ALMOND, LEMON, DATE

DUNGENESS CRABCAKE 12

MICRO GREENS, HAZELNUT, ROAST PEPPER, GREEN APPLE

AHI SASHIMI 12

WASABI, AVOCADO, POMEGRANATE, GINGER

STEAMED CLAMS 12

SOFFRITO, SUN-DRIED TOMATO, CHILI FLAKE

APPETIZERS, SOUPS, SALADS

GRILLED QUAIL 12

BUTTERNUT-WALNUT-GOLDEN RAISIN RELISH, SPINACH

DUCK CONFIT HASH 12

CHANTERELLE, POACHED EGG, ROAST PEPPER, BÉARNAISE

KOBE BEEF TARTAR & CARPACCIO 16

QUAIL EGG, CAPER, PICKLED ONION, MUSTARD

CHILLED HEIRLOOM TOMATO GAZPACHO 9

AVOCADO, PEPPERS, CUCUMBER

BUTTERNUT SQUASH BISQUE 10

KENNEBEC, FENNEL, APPLEWOOD SMOKED BACON

FALL GREENS 9

BLUE CHEESE, POACHED PEAR, PECAN

THE BLT WEDGE 9

GREEN GODDESS DRESSING, BACON, TOMATO, RED ONION

HEARTS OF ROMAINE SALAD 9

CAESAR, CAPER, GARLIC PANKO, WHITE ANCHOVY

HEIRLOOM TOMATO SALAD 12

HOUSEMADE MOZZARELLA, CAPER, PICKLED ONION

ENTREES

ANGEL HAIR PASTA 12

HEIRLOOM TOMATO, BASIL, SPINACH

BAY SCALLOP LINGUINI 19

PANCETTA, BABY ARTICHOKE, LEMON, GARLIC

WILD MUSHROOM RISOTTO 14

MIDNIGHT MOON, ROAST GARLIC, CHIVE

BUTTER NUT SQUASH RAVIOLI 14

LEMON, BALSAMIC, BROWNED BUTTER, SAGE

SPAGHETTI AND MEATBALLS LIDO STYLE 17

FENNEL, MOZZARELLA, BACON, CHILE FLAKE

MEDITERRANEAN AHI TUNA SALAD 28

FETA, TOMATOES, OLIVES, PEPPERS, RED ONION

PRAWN TACOS 16

CARROT-JICAMA SLAW, AVOCADO, PICO DE GALLO

THE LIDO BURGER 14

FARMHOUSE CHEDDAR, PORK BELLY, BBQ AIOLI

SOUTHERN FRIED 1/2 CHICKEN 22

BRAISED GREENS, MUSHROOM-PAN GRAVY

CHEFS RUBEN 16

CARAMELIZED ONION, MOZZARELLA, 1000 ISLAND

PRIME SIRLOIN PEPPER STEAK 22

POTATO GRATIN, BEEF ESSENCE, ONION RINGS, BLUE BUTTER

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE