



## STARTERS

- brussel sprouts** ° bacon ° caramelized onions ° blue cheese ° pomegranate basil vinaigrette *gf* 10
- clam chowder** ° bacon ° garlic ° micro basil ° grilled bread 12
- crab cakes** ° sautéed lump crab cakes ° saffron aioli ° baby greens ° hibiscus vinaigrette ° chive oil *gf* 22
- hamachi crudo** ° fennel cured ° saffron aioli ° capers ° citrus zest ° tarragon ° arugula *gf* 21
- seasonal oysters** ° pink peppercorn mignonette ° cocktail sauce *gf* (ea) 4, (6) 18, (12) 32
- truffle fries** ° garlic ° aioli ° parsley ° grana padano 8
- beef carpaccio** ° dijon aioli ° capers ° shaved grana padano *gf* 22
- fritto misto** ° calamari ° shrimp ° scallops ° citrus slices ° tomato basil beurre blanc ° fresh lemon *gf* 21
- shrimp cocktail** ° cocktail sauce ° lemon *gf* 18
- baked brie en croute** ° french brie ° puff pastry ° wilted arugula ° honey blackberry port reduction 19
- pastrami devils** ° shaved pastrami ° frizzled onions ° paprika aioli *gf* 15

## GREENS

- stone-fruit & burrata** ° heirloom tomatoes ° fresh burrata ° crispy prosciutto ° hibiscus vinaigrette *gf* 18
- watercress salad** ° beets ° candied pecans ° big rock blue cheese ° pomegranate-basil vinaigrette *gf* 16
- hearts of romaine** ° house-made caesar dressing ° brown butter croutons ° shaved grana padano *gfo* 16
- salade maison** ° baby greens ° heirloom tomato basil relish ° shaved fennel ° pickled red onion ° cucumber balsamic vinaigrette *gf* 14
- lobster chop** ° cold-water lobster ° arugula & spinach ° caramelized shallot ° roasted red pepper ° heirloom tomato ° sherry-tarragon vinaigrette ° toasted pine nuts *gfo* 23

## PIZZAS

- sicilian** ° tomato sauce ° mozzarella ° pepperoni ° sausage 16
- seasonal pizza** ° chef's selection 16
- caprese** ° heirloom cherry tomato ° mozzarella ° basil ° garlic olive oil ° balsamic reduction 16
- vegan** ° tomato-leek jam ° tomato sauce ° garlic sauce ° spinach ° avocado 16

Executive Chef Richard Pfaff



## ENTRÉES

- brick jidori chicken** ° half roasted chicken ° mushroom pilaf ° market veg ° sundried tomato butter *gf* 30
- kurobuta pork chop** ° chargrilled chop ° roasted peach gelée ° fava bean ° roasted brussel sprouts *gf* 40
- wild salmon caprese** ° fresh mozzarella & pesto risotto cake ° wilted spinach ° heirloom tomato basil relish ° balsamic reduction ° basil oil *gf* 39
- local halibut** ° pan roasted ° pineapple relish ° harissa israeli couscous ° stone-fruit purée *gfo* 40
- 22oz bone-in ribeye** ° red bliss smashed potato ° roasted vegetable medley ° herbed porcini butter *gf* 58
- cioppino** ° clams ° lobster ° crab ° salmon ° shrimp ° scallops ° squid ° tomato & fennel fumé ° garlic toast points *gfo* 48
- 8oz filet mignon** ° roasted fingerling potatoes ° grilled asparagus ° mushroom bordelaise *gf* 48
- diver scallops** ° amaretto brown butter ° tarragon-parmesan arancini ° carrot-ginger purée 42
- lido burger** ° local beef ° lettuce ° tomato ° brioche bun ° house 1000 ° pickles ° side salad *gfo* 16
- impossible burger vegan patty* +2

## PASTA

- linguini alle vongole** ° clams ° shallots ° roasted garlic ° white wine butter ° garlic toast ° fine herbs *gf* 30
- pasta carbonara** ° pancetta ° poached egg ° grana padano ° peas ° fresh cracked pepper ° chili basil oil 24
- prawns al pesto genovese** ° fresh fettuccini ° garlic ° chili flake ° heirloom cherry tomatoes 35
- market risotto** ° seasonal vegetables ° tomato fumé ° manchego cheese *gf* 23

## ADD-ON'S

- broiled maine lobster tail** ° drawn butter mp
- alaskan king crab legs** ° lemon ° drawn butter mp
- diver scallops** ° chili pepper beurre blanc 17
- wild grilled prawns** ° cilantro-garlic marinade ° lemon 17

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