



\$60 Adults | \$25 Children

Three Course Brunch Includes: Coffee ° Tea ° Bottomless Mimosas

STARTERS

ROASTED TOMATO BASIL BISQUE

pesto ° micro basil ° herb oil *gf*

HEARTS OF ROMAINE

classic ceasar salad ° grana padano ° brown butter croutons ° white anchovy *gfo*

SEASONAL OYSTERS

pink peppercorn mignonette ° cocktail sauce *gf*

CRAB CAKES

saffron aioli ° baby greens ° hibiscus essence ° chive sticks *gf*

SALADE MAISON

heirloom tomato basil relish ° shaved fennel ° pickled onion ° cucumber ° balsamic *gf*

ENTREES

LIDO EGGS BENEDICT *gfo*

poached eggs ° english muffin
w/ ham and hollandaise *or*
w/ smoked salmon and béarnaise

SCRAMBLE FLORENTINE

tomatoes ° bacon ° spinach ° white cheddar *gf*

FRUTTI DE MARE OMELETTE

shrimp ° scallop ° crab ° diced tomato ° feta cheese *gf*

QUICHE LORRAINE

ham ° bacon ° gruyere ° cipollini onion ° baby greens *gf*

MARKET RISOTTO

seasonal vegetables ° tomato fumé ° manchego cheese ° fine herbs *gf*

SALMON CAPRESE

fresh mozzarella & pesto risotto cake ° wilted spinach ° heirloom tomato basil relish ° balsamic reduction ° basil oil *gf*

PRAWN TACOS

grilled prawns ° jicama slaw ° salsa ° cilantro ° guacamole *gfo*

PRIME RIB

asparagus ° green peppercorn sauce ° roasted fingerling *gf*

DESSERT

FLOURLESS CHOCOLATE TORTE

maple anglaise ° caramel *gf*

SEASONAL CRÈME BRÛLÉE

almond cookie *gf*

Executive Chef | Richard Pfaff

gf~ Prepared gluten free. *gfo*~ Can be prepared gluten free upon request