

3 - COURSE CHAMPAGNE BRUNCH \$39

choice of: fruit & green ◦ plate ◦ dessert
includes bottomless mimosas
+\$10 for steak & eggs plate

FRUITS & GREENS

fruit plate ◦ seasonal fruit ◦ nuts *gfo* 12

fruit parfait ◦ vanilla yogurt ◦ granola ◦ seasonal fruit *gfo* 9

watercress salad ◦ beets ◦ candied pecans ◦ big rock blue cheese ◦ pomegranate-basil vinaigrette *gf* 16

salade maison ◦ baby greens ◦ heirloom tomato basil relish ◦ shaved fennel ◦ pickled red onion ◦ cucumber balsamic vinaigrette *gf* 14

hearts of romaine ◦ house-made caesar dressing ◦ brown butter croutons ◦ shaved grana padano *gfo* 16

chopped cobb salad ◦ egg ◦ blue cheese ◦ avocado ◦ onion ◦ bacon 15

add shrimp (5) +11 ◦ add chicken breast +5

clam chowder ◦ bacon ◦ garlic ◦ micro basil ◦ grilled bread ◦ side salad 12

PLATES

two eggs ◦ any style ◦ homefries ◦ toast *gfo* 12

oats ◦ cinnamon ◦ brown sugar ◦ raisins 12

steak & eggs ◦ 6 oz steak ◦ chive compound butter ◦ homefries *gf* 29

scramble florentine ◦ tomatoes ◦ spinach ◦ white cheddar ◦ homefries *gf* 16

croque madame ◦ griddled ham ◦ gruyere ◦ béchamel ◦ grainy mustard ◦ fried egg ◦ homefries 17

brioche french toast ◦ banana ◦ cinnamon ◦ candied pecans ◦ maple syrup 14

duck hash ◦ poached egg ◦ sautéed spinach ◦ celery root purée ◦ homefries *gf* 17

classic bagel & smoked salmon ◦ tomato ◦ shaved red onion ◦ cream cheese ◦ capers *gfo* 15

eggs benedict ◦ poached eggs ◦ english muffin ◦ hollandaise ◦ homefries *gfo*

ham 17 ◦ sautéed spinach and mushroom 17 ◦ smoked salmon 19 ◦ soft shell crab 19

patty melt ◦ local beef ◦ sourdough ◦ caramelized onions ◦ mushrooms ◦ provolone ◦ salad or fries *gfo* 16

lido club ◦ turkey ◦ bacon ◦ avocado ◦ lettuce ◦ tomato ◦ salad or fries 15

lido burger ◦ local beef ◦ lettuce ◦ tomato ◦ house-made brioche bun ◦ house 1000 ◦ salad or fries *gfo* 16

impossible burger patty +2

tacos ◦ prawns or carnitas ◦ escabeche slaw ◦ pico de gallo ◦ crema ◦ guac ◦ cilantro ◦ salad or fries *gfo* 18

add cheese +1 ◦ *add avocado* +1.50 ◦ *add bacon* +4 ◦ *add chicken-apple sausage* +5

DESSERTS

chocolate torte ◦ chantilly 6

seasonal bread pudding 6

seasonal crème brûlée ◦ almond cookie *gf* 6



STARTERS

shrimp cocktail ° housemade cocktail sauce ° lemon *gf* 18

seasonal oysters (12) 32 ° (6) 18 ° (each) 4

artisan cheese board ° chef's selection cheese trio ° elsa's homemade jam ° dried fruit ° nuts *gfo* 23

fritto misto ° calamari ° shrimp ° scallops ° citrus slices ° tomato basil beurre blanc ° fresh lemon *gf* 21

clam chowder ° bacon ° garlic ° micro basil ° grilled bread 12

lido baby back ribs ° barbecue sauce ° cashews ° cilantro *gf* 11

truffle fries ° garlic ° aioli ° parsley ° grana padano 8

SALADS

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 ° housemade caesar dressing ° brown butter croutons ° shaved grana padano *gfo* 16

lobster chop ° cold-water lobster ° arugula & spinach ° caramelized shallot ° roasted red pepper ° heirloom tomato ° sherry-tarragon vinaigrette ° toasted pine nuts *gfo* 23

salade maison ° baby greens ° heirloom tomato basil relish ° shaved fennel ° pickled red onion ° cucumber balsamic vinaigrette *gf* 14

chopped cobb salad ° egg ° blue cheese ° avocado ° onion ° bacon 16

add shrimp (5) +11 ° add chicken breast +5

PLATES

all plates are served with side salad or french fries ° sweet potato fries +2 ° truffle fries +3

pastrami reuben ° housemade pastrami ° gruyere ° sauerkraut ° marble rye ° house 1000 17

fried buffalo chicken sandwich ° big rock blue cheese ° peppered bacon ° greens ° tomato ° onion *gfo* 16

croque madame ° griddled ham ° gruyere ° béchamel ° grainy mustard ° fried egg 17

patty melt ° local beef ° sourdough ° caramelized onions ° mushrooms ° provolone *gfo* 16

lido club ° turkey ° bacon ° avocado ° lettuce ° tomato ° side salad ° mayo *gf* 16

tacos ° prawns or carnitas ° escabeche slaw ° pico de gallo ° crema ° guacamole ° cilantro *gfo* 18

lido burger ° local beef ° lettuce ° tomato ° brioche bun ° housemade pickles ° house 1000 *gfo* 16

impossible burger patty +2 gluten free bun +2

add cheese +1 ° add avocado +1.50 ° add bacon +4

EXECUTIVE CHEF | RICHARD PFAFF

gf~ Prepared gluten free ° *gfo*~ Can be prepared gluten free upon request ° *no*~ vegan option
💧 In the spirit of water conservation water is by request only