



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* 16
 - 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

PLATES

- two eggs** ◦ any style ◦ homefries ◦ toast *gfo* 12
 - oats** ◦ cinnamon ◦ brown sugar ◦ raisins 12
 - steak & eggs** ◦ 6 oz steak ◦ chive compound butter *gf* 29
 - scramble florentine** ◦ tomatoes ◦ spinach ◦ white cheddar ◦ homefries *gf* 16
 - 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
 - clam chowder** ◦ bacon ◦ garlic ◦ micro basil ◦ grilled bread ◦ side salad 12
 - patty melt** ◦ teixeira ranch beef ◦ sourdough ◦ caramelized onions ◦ mushrooms ◦ provolone ◦ side salad *gfo* 16
 - lido club** ◦ turkey ◦ bacon ◦ avocado ◦ lettuce ◦ tomato ◦ side salad 15
 - lido burger** ◦ teixeira ranch beef ◦ lettuce ◦ tomato ◦ house-made brioche bun ◦ house 1000 ◦ side salad *gfo* 16
 - impossible burger patty* +2
 - prawn tacos** ◦ escabeche slaw ◦ pico de gallo ◦ crema mexicana ◦ guacamole ◦ cilantro ◦ side salad *gfo* 18
- add cheese 1 ◦ add avocado 1.50 ◦ add bacon 4 ◦ add chicken-apple sausage 5*

DESSERTS

- seasonal chocolate torte 6
- bread pudding 6
- crème brûlée *gf* 6

SNACKS

- fritto misto 21
- shrimp cocktail 18
- artisan cheese board 23
- seasonal oysters (12) 32 ◦ (6) 18 ◦ (each) 4
- sweet potato fries 6 ◦ french fries 5 ◦ homefries 4
- lido baby back ribs 11
- cup of soup 6

EXECUTIVE CHEF | RICHARD PFAFF