



STARTERS

local artisan bread ◦ rotating selection of spreads 5
artisan cheese board ◦ chef's selection cheese trio ◦ elsa's homemade jam ◦ dried fruit ◦ nuts *gfo* 23
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
seasonal oysters ◦ pink peppercorn mignonette ◦ cocktail sauce *gf* (ea) 4, (6) 18, (12) 32
PEI mussels ◦ shaved fennel ◦ garlic wine butter ◦ rendered bacon ◦ diced tomato ◦ garlic toast points *gfo* 18
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 crouete ◦ french brie ◦ puff pastry ◦ wilted arugula ◦ honey blackberry port reduction 19

GREENS

classic wedge salad ◦ bacon lardon ◦ diced tomato ◦ big rock blue cheese dressing *gf* 16
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* 16

ENTREES

brick jidori chicken ◦ ½ roasted chicken ◦ wild mushroom pilaf ◦ market veg ◦ sundried tomato butter *gfo* 30
coffee braised short ribs ◦ grilled asparagus ◦ wild mushroom risotto ◦ espresso demi-glace *gfo* 40
prawns al pesto genovese ◦ fettuccini ◦ garlic ◦ chili flake ◦ heirloom cherry tomatoes 35
wild salmon caprese ◦ fresh mozzarella & pesto risotto cake ◦ wilted spinach ◦ heirloom tomato basil relish ◦ balsamic reduction ◦ basil oil *gf* 39
crab stuffed sole ◦ balsamic & bell pepper gastrique ◦ wild mushroom pilaf ◦ market vegetable *gf* 40
pasta carbonara ◦ pancetta ◦ poached egg ◦ grana padano ◦ peas ◦ fresh cracked pepper ◦ chili basil oil 24
22oz bone-in ribeye ◦ red bliss smashed potato ◦ roasted vegetable medley ◦ herbed porcini butter *gf* 58
cioppino ◦ mussels ◦ 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
rack of lamb chops ◦ truffle-herb smashed red potatoes ◦ market vegetables ◦ blackberry port pan jus *gf* 53
market risotto ◦ seasonal vegetables ◦ tomato fumé ◦ manchego cheese ◦ fine herbs *gf* 23
day boat scallops ◦ amaretto brown butter ◦ tarragon-parmesan arancini ◦ carrot-ginger purée 42
lido burger ◦ teixeira ranch beef ◦ lettuce ◦ tomato ◦ brioche bun ◦ house 1000 ◦ pickles ◦ side salad *gfo* 16
impossible burger vegan patty +2

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

FOR THE TABLE

seasonal vegetable ◦ aioli ◦ lemon *gf* 10
truffle fries ◦ garlic ◦ aioli ◦ parsley ◦ grana padano 8
roasted potatoes ◦ garlic ◦ mixed herbs *gf* 8
brussel sprouts ◦ bacon ◦ caramelized onions ◦ blue cheese ◦ pomegranate basil vinaigrette *gf* 10