

Appetizers

BAKED EGGPLANT ROLL ~*
marinara, mozzarella & parmesan cheese \$9

LIDO HOMEMADE TOMATO SOUP ~*
or soup du jour, cup \$5.5, bowl \$8

STEAMED MUSSELS & CLAMS *
roasted red pepper, tomato sauce \$13

HEIRLOOM BURRATA CAPRESE *
fresh basil, cracked pepper, extra virgin olive oil & balsamic reduction \$12

FRIED CALAMARI
served with Green Goddess dressing \$10

GRILLED BABY ARTICHOKEs *
shaved parmesan, gremolata, lemon oil & arugula served with lemon aioli \$11

SEARED SCALLOPS *
sweet corn succotash, bell peppers, tarragon oil \$13

ARTISAN CHEESE PLATE ~
three cheeses, quince, spanish fried almonds, organic honey, ciabatta crackers \$13

TUNA TARTAR
avocado, cucumber, cilantro, soy sauce, garlic chili paste, served with wontons \$14

LOBSTER WONTON TACOS
fresh sauteed lobster meat, lettuce, red cabbage, cilantro vinaigrette \$14

TRIO BRUSCHETTA (6 PIECES)
wild mushroom & goat cheese
filet mignon with salsa verde
smoked salmon with herb cream cheese and tomato chutney \$15

BUTTERNUT SQUASH RAVIOLI ~
sage & browned butter \$12

LOBSTER QUESADILLA \$14
brie, mozzarella, chipotle ranch & pico di gallo

~ *Indicates vegetarian*

* *Indicates gluten free*

Flat Breads

MARGHERITA RUSTICA ~
roasted cherry tomatoes, fresh mozzarella, pomodoro, fresh basil, extra virgin olive oil \$12

TRIO OF SAUSAGE
soppressata, chicken sausage, italian sausage, bell peppers, kalamata olives, marinara & fresh mozzarella \$14

SPINACH, MUSHROOM & BURRATA ~
mushroom, spinach, mozzarella, porcini mushroom sauce \$14

BBQ CHICKEN
cilantro, mozzarella, caramelized onions, sweet & tangy BBQ sauce \$14

PLUM, BURRATA, & PROSCIUTTO
arugula & extra virgin olive oil \$14

BLACKENED CHICKEN FLATBREAD
pesto, mushrooms, fresh basil, mozzarella \$14

Starter Salads

BEET SALAD ~*
red & golden beets, hazelnuts, goat cheese, arugula, citrus vinaigrette \$15

HOUSE SALAD *
organic mixed greens salad, tomato, artichokes, blue cheese, homemade vinaigrette, full \$8.5, half \$6.25

LIDO CONFETTI CHOPPED SALAD
chopped gourmet organic mixed greens, garbanzo beans, celery, red onions, salami, vinaigrette, with brie cheese croutons, homemade vinaigrette, full \$13, half \$8.5
try it Lisa's way: no salami, no red onions, add- mushrooms, artichokes & avocado! full \$13, half \$8.5~

CAESAR SALAD
romaine, shaved parmesan, croutons, homemade caesar dressing full \$10, half \$7

Entrée Salads

BLACKENED SHRIMP & CHICKEN *
organic mixed greens, walnuts, apples, raspberry vinaigrette \$17

GRILLED SALMON SALAD *
fresh spinach, avocado, grilled zucchini, asparagus, cherry tomato, cilantro vinaigrette \$18.5, sub wild Alaskan salmon add \$8.5

ANGUS STEAK SALAD
gourmet organic mixed greens, spinach, gorgonzola, crispy onions, tomatoes, avocado, homemade raspberry chipotle \$18.5

Pasta

Some pastas can be ordered in half portions. Most of the pastas can be substituted for gluten free penne or spaghetti \$1.75, julienne zucchini \$2. All pastas sprinkled with freshly grated parmesan cheese.

MUSHROOM PAPARDELLE ~

porcini butter sauce, black truffle oil, basil, shaved parmesan \$18.5

CHARBROILED CHICKEN LINGUINI

sun-dried tomato, spinach, asparagus, garlic & olive oil \$16.5

HOMEMADE POTATO GNOCCHI ~

pan-fried with pesto, roasted tomatoes, caramelized onions garnished with crispy sweet potato \$17

FILET MIGNON RIGATONI

wild mushrooms, spinach tossed with gorgonzola cream sauce \$21

HOMEMADE CHICKEN SAUSAGE

sun-dried tomatoes, spinach, toasted pine nuts, mascarpone creamy garlic sauce, rigatoni pasta \$17.5

SPAGHETTI WITH HOMEMADE MEATBALLS

sherry wine spicy marinara \$17

LIDO'S FAMOUS SPICY VODKA PASTA

prosciutto, basil, shallots, garlic, Lido's famous vodka sauce, crushed red peppers, tossed with penne \$17.5

FRESH CRAB & ANGEL HAIR PASTA

garlic, chili, basil, scallions, bell peppers, crushed red pepper, lobster reduction sauce \$23

SEAFOOD COMBO

fresh clams, mussels, calamari, shrimp, scallops in a spicy fra diavolo sauce, homemade linguini \$26

RISOTTO PESCATORE *

shrimp, scallops, salmon, basil cream sauce \$21

ITALIAN SAUSAGE LASAGNA

mushrooms, bell peppers, onions, ricotta, marinara, mozzarella cheese \$18

TORTELLINI IN VICO

mushrooms, prosciutto, alfredo sauce \$18

Entrees

All entrees come with your choice of one side dish, \$3 split charge on shared entrees

8 OZ BLACK ANGUS BURGER

melted manchego cheese, caramelized onions, thousand island, toasted brioche bun \$16

MARY'S FREE RANGE ORGANIC CHICKEN *

marsala \$23.5

CHICKEN PARMESAN

fettuccine alfredo \$19.5

WILD CAUGHT HERB CRUSTED ALASKAN SALMON *

sauteed spinach, lemon caper sauce \$30

SEARED WILD AHI *

wasabi mashed potatoes, tomato chutney \$28

SEASONAL WILD CAUGHT FISH

ask your server, market price

OVEN ROASTED DUCK

cherry pinot noir sauce, roasted shallots \$28

OSSO BUCCO

oven roasted veal shank, tomatoes, carrots, onions, sherry wine sauce \$30

ROASTED RACK OF LAMB

port wine mint reduction sauce \$34

12 OZ PRIME NEW YORK STEAK

charbroiled served with a side of cabernet butter sauce & spicy scheszwan sauce \$38

8 OZ PRIME FILET

charbroiled and served with cabernet butter sauce & spicy scheszwan sauce \$39

GRILLED RAINBOW TROUT

stuffed with fresh crabmeat, citrus burre blanc, roasted garlic mashed potatoes \$25

Sides

SCALLOPED POTATOES • GORGONZOLA MASHED POTATOES • CREAMY QUINOA PRIMAVERA
HERB FRIES • GARLIC SAUTEED SPINACH • ROASTED FINGERLING POTATOES • BROCCOLINI
CAULIFLOWER WITH CAPER & PARMESAN • TRUFFLE MAC & CHEESE \$7.5