

## Appetizers

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

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

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

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

**FRIED CALAMARI**  
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

**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 \$11

**TRIO OF SAUSAGE**  
soppressata, chicken sausage, italian sausage, bell peppers, kalamata olives, marinara & fresh mozzarella \$13

**SPINACH, MUSHROOM & BURRATA ~**  
mushroom, spinach, mozzarella, porcini mushroom sauce \$13

**BBQ CHICKEN**  
cilantro, mozzarella, caramelized onions, sweet & tangy BBQ sauce \$13

**PLUM, BURRATA, & PROSCIUTTO**  
arugula & extra virgin olive oil \$13

**BLACKENED CHICKEN FLATBREAD**  
pesto, mushrooms, fresh basil, mozzarella \$13

## Salads

**LIDO CONFETTI CHOPPED SALAD**  
organic mixed greens, garbanzo beans, celery, red onions, salami, vinaigrette, brie cheese croutons & homemade vinaigrette full \$12, half \$8

try it Lisa's way: no salami, no red onions, add- mushrooms, artichokes & avocado! full \$12, half \$8 ~

**GARDEN VEGETABLE CHOP**  
romaine, garbanzo beans, beets, tomato, avocado, cucumber, artichokes, hearts of palm, feta cheese, cilantro vinaigrette, homemade garden patty \$15.5

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

**RED ORGANIC QUINOA SALAD ~\***  
feta, pine nuts, cucumbers, cherry tomatoes, grilled seasonal vegetables on a bed of romaine lettuce cups, lemon vinaigrette, \$14  
add chicken \$4, add shrimp \$6, add garden patty \$4

**BLACKENED SHRIMP & CHICKEN \***  
organic mixed greens, walnuts, apples, raspberry vinaigrette \$16

**SEARED TUNA NICOISE SALAD \***  
organic spring mix, green beans, tomatoes, capers, potatoes, hard boiled egg, kalamata olives, lemon vinaigrette \$18.5

**GRILLED SALMON SALAD \***  
fresh spinach, avocado, grilled zucchini, asparagus, cherry tomato, cilantro vinaigrette \$17, sub wild Alaskan salmon add \$8

**ANGUS STEAK SALAD**  
organic mixed greens, spinach, gorgonzola, crispy onions, tomatoes, avocado, with homemade raspberry chipotle \$18

# 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 \$15

## HOMEMADE POTATO GNOCCHI ~

pan-fried with pesto, roasted tomatoes, caramelized onions garnished with crispy sweet potato \$15

## HOMEMADE CHICKEN SAUSAGE RIGATONI

sun-dried tomatoes, spinach, toasted pine nuts, mascarpone creamy garlic sauce \$16.5

## SPAGHETTI WITH HOMEMADE MEATBALLS

sherry wine spicy marinara \$16

## FRESH CRAB & ANGEL HAIR PASTA

garlic, basil, scallions, bell peppers, crushed red pepper, lobster reduction sauce \$21

## RISOTTO PESCATORE \*

shrimp, scallops, salmon, tossed with basil cream sauce \$19

## ITALIAN SAUSAGE LASAGNA

mushrooms, bell peppers, onions, ricotta, marinara, mozzarella cheese \$16.5

## PASTA PRIMAVERA

julienne seasonal vegetables, creamy garlic mascarpone sauce, spaghetti finished with black pepper \$14

## LIDO'S FAMOUS SPICY VODKA PASTA

prosciutto, basil, shallots, garlic, Lido's famous vodka sauce, crushed red peppers, tossed with penne \$16.5

# Sandwiches & Combos

*All sandwiches come with a choice of organic mixed greens salad, cup of soup, herb fries or sweet potato fries*

## EGGPLANT CAPRESE ~

roasted bell peppers, fresh mozzarella, tomato, balsamic reduction on ciabatta bread \$13.5

## BLACKENED CHICKEN MELT

pepper jack cheese, caramelized onions, mayonnaise, on homemade Italian egg bread \$14

## GOURMET TURKEY BLT

avocado, tomato, lettuce, bacon, pesto mayo on grilled ciabatta bread \$14

## TUNA MELT

lettuce, tomato, avocado, toasted whole wheat bread \$16

## FRENCH DIP

prime rib au jus, swiss cheese on french roll \$14.5

## LOBSTER WONTON TACOS & SOUP COMBO

fresh sauteed lobster meat, lettuce, red cabbage, cilantro vinaigrette, choice of tomato basil or soup du jour \$16

# Entrees

*Add a small salad or cup of soup to any entree \$3.5, \$2.5 split charge on shared entrees*

## 8 OZ BLACK ANGUS BURGER

melted manchego cheese, caramelized onions, thousand island, toasted brioche bun, herb fries \$14

## MARY'S FREE RANGE ORGANIC CHICKEN \*

marsala with creamy quinoa primavera \$20

## CHICKEN PARMESAN

fettuccine alfredo, green beans \$19

## SEASONAL WILD CAUGHT FISH

market price

## 10 OZ. PRIME NEW YORK STEAK

charbroiled, herb fries \$33

## FRESH CAUGHT TROUT

stuffed with spinach & mushrooms, citrus burre blanc & roasted garlic mashed potatoes \$20