

# Lido Market

## Lido Dinner

BAKERY SHOP RISE	FLAT BREAD (OLIVE, HERB, TOMATO) • FOCACCIA (SAVORY & SUN DRIED TOMATO) • CHERRIE PIE • CHERRY CRISP • HAL SIGNATURE BREAD PUDDING • ASSORTED BREAD, ROLLS, PRETZELS
BREAD BOARD	<b>deli sandwiches</b> 3 CHEESE SANDWICH, CHALLA BRIOCHE ROMESCO (ROASTBEEF)* MADE TO ORDER SANDWICHES BREAD -baguette, ciabatta, pretzel, whole wheat <b>compound salad</b> apple, pear and pecan salad 🌿 • heart of palm, mango and avocado salad 🌿 <b>daily</b> bay shrimp cocktail, american and french cocktail sauce on the side • antipasto platter* <b>seasonal</b> caribbean roasted pork sandwich 6 kind of hot sauce • salsas • jalapeno corn bread • fried plantains • yaniqueque (fried dominican bread)
WILD HARVEST	<b>signature salads</b> CHOP CHOP 🌿 GF • CHICKEN CAESAR COBB • ASIAN SESAME WITH SEARED TUNA *
DISTANT LANDS ITALIAN	<b>pastas</b> PACCHERI WITH SPICY TOMATO SAUCE, SHRIMPS AND PARSLEY SPAGHETTI WITH BEEF AND RICOTTA MEAT BALLS, BASIL AND TOMATO BAKED VEGETARIAN LASAGNA <b>breads</b> garlic rolls • focaccia wheel <b>create your own pasta</b> marinara GF 🌿 • bolognese GF • alfredo 🌿 <b>salads</b> romanesco, golden raisin and chickpea salad 🌿 baby beet, orange, pistachio and basil salad 🌿 • antipasto salad 🌿
DISTANT LANDS ASIA	<b>A TASTE OF - THAILAND</b> <b>appetizer</b> THAI SEAFOOD SALAD • ASIAN BAY SHRIMPS SALAD <b>mains</b> PHAD THAI • PANDAN RICE YELLOW CURRY VEGETABLE KAENG KIAO WAN (seafood in green curry) KAENG PED KAI (chicken braised in red coconut) KAENG MASSAMAN (green beef curry, potatoes, pineapple) LAMB ROGAN JOSH*
ROASTING PAN	<b>soup</b> POTAGE A LA SOLFERINO 🌿 • CHICKEN PHO <b>carvery</b> ROASTED LAMB LEG, GREMOLATA * ROSTISSERIE CHICKEN <b>sauces</b> red wine gravy GF • bernaise GF • mushroom sauce <b>sides</b> green beans with almonds • vegetable medley • stir-fry vegetables sautéed spinach • sautéed chickpeas, black beans, fau beans • roasted sweet potato roasted potatoes GF • beechers mac n' cheese • yorkshire pudding
HOMESTEAD	<b>mains</b> 7OZ NEW YORK STRIP LOIN * 4 OZ SALMON TERIYAKI GLAZE 4OZ GRILLED SALMON WITH CAPERS AND DILL * FRIED CHICKEN   CAULIFLOWER STEAK 🌿 <b>comfort dish</b> CARIBBEAN LAMB CURRY <b>Chef's special:</b> FRESH SUMMER FRESH FLOUNDER FLAMANDE with tomato concassee* GLAZED BEEF TENDERLOIN WITH SHRIMP NEWBERG*   RACK OF LAMB* <b>sides</b> sauteed spinach • vegetable medley mashed potatoes GF • french fries • jasmine rice
SWEET SPOT	<b>desserts</b> GATEAU DE LAVE AU CHOCOLAT HOLLANDSE APPELTAART ALA MODE GATEAU AU FROMAGE BLUEBERRY NS CREPES MADE TO ORDER • SELECTION OF ICE CREAMS RUM BUTTER CARAMEL SAUCE WITH CHOICE OF FRESH FRUIT TOPPING

GF gluten-free   ND non-dairy   🌿 vegetarian   NS no sugar added

If you have a food allergy or intolerance, please inform your server before placing your order.

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\* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.