

APPETIZERS

BERMUDA FISH CHOWDER 11.75

black rum, sherry pepper

SOUP OF THE DAY 10.50

ask your waiter about today's special

SCOTTISH SMOKED SALMON 18

horseradish cream, celeriac, traditional garnish

PRINCE EDWARD ISLAND MUSSELS 17/26

white wine, saffron, cream, crusty bread

LARGE STEAMED SHRIMPS 9 each

spicy tequila flavored cocktail sauce

MARINATED SPANISH OCTOPUS SALAD 18

Arugula, avocado, roasted garlic

CRISPY CALAMARI 18

spicy Marinara sauce or roasted garlic mayo

PIZZA, PASTA & RISOTTO

PIZZA MARGHERITA 18 (V)

additional toppings 1.50 each :
mushrooms, ham, bell peppers, pepperoni,
olives, artichokes, pineapple

MUSSEL & CLAMS LINGUINE 20/28

white wine, cherry tomatoes, peperoncino

BUCATINI ALL'AMATRICIANA 19/27

house cured pork cheeks, onions,
peperoncino, tomato, herbs

BRAISED SHORT RIB & SPINACH RAVIOLI 20/27

orange flavored jus, shaved Pecorino

MEZZE RIGATONI BOLOGNESE 19/26

house made meat sauce, red wine, herbs, tomato

RISOTTO PRIMAVERA 19/26 (V)

vegetables, herbs, Parmigiano

SALADS, SANDWICHES & MORE...

CLASSIC CAESAR 16 / 20

Romaine, aioli, Parmesan, garlic croutons (V) I add grilled chicken or steamed shrimps +5

KALE & SPINACH 15 / 22 (V)

citrus-honey dressing, orange segments, candied walnuts

CUMIN ROASTED RED BEET SALAD 17 / 26 (V)

Bermuda Tuckers Farm fresh goat cheese

BURRATA AND HEIRLOOM TOMATO SALAD 18 (V)

Arugula, basil oil and balsamic reduction

CHICKEN MANGO 20 / 26

spinach, grilled chicken, mango, strawberries, grapes, avocado, curry dressing

GRILLED VEGETABLES, QUINOA, HERB CREAM CHEESE, JALAPENO WRAP 22 (V)

crispy fries or house salad

GRILLED CHEESE SANDWICH & SOUP 23

soup of the day or fish chowder

LIDO BURGER 20

crispy bacon, Cheddar, crispy fries or house salad

GRILLED FISH & AVOCADO CIABATTA BREAD 26

crispy fries or house salad

SHREDDED BBQ PORK SLIDERS 23

ancho mayo, tomato chutney, crispy fries or house salad

RANCHERO RUB, SKIRT STEAK SANDWICH 27

toasted baguette, caramelized onion, sun dried tomato mayo, crispy fries or house salad

MAIN COURSE

"ORA" SALMON AND VEGETABLE STIR FRY 30

egg & scallion fried rice

SEAFOOD VOL-AU-VENT 30

shrimps, scallops, fish, lobster sauce,
in a puff pastry case

CHICKEN "STROGANOFF" 31

roasted bell pepper, mash potatoes,
mustard and paprika sauce

VEAL SCALLOPINE 31

wild mushrooms & white wine sauce,
truffle pappardelle

Prices are subject to 17% service charge. Prices and availability are subject to change without prior notice.
(V) = Vegetarian