

ALL DAY MENU

11AM - CLOSE

APPETIZERS

WARM MARINATED OLIVES 8
citrus, thyme, cumin seeds, turmeric

LOCAL MUSSELS 19
solvang lager, 'nduja, grilled baguette

CHEESE & CHARCUTERIE BOARD 26
cow, goat, & blue cheeses, salami & cured ham, seasonal compote & garnishes, crackers & crostini

CRISPY MASALA SHRIMP 14
squid ink, black garlic, masala aioli, grilled meyer lemon

HALIBUT & CRAB CEVICHE* 20
black lime, cara cara orange, fresno chili, red onion, micro cilantro, espelette, blue corn chips

LIDO FRIES 9
french fries, crumbled feta, ras el hanout, pickled onions, herbs

TRUFFLED FRIES 12
parmesan, cilantro, parsley, white truffle oil, garlic aioli

HOUSE FRIES 7

SALADS

LITTLE GEM LETTUCE 12
avocado green goddess, mint, pine nuts, manchego, spiced breadcrumbs

TUSCAN KALE SALAD 15
cherry tomatoes, pickled red onion, feta, cucumber, olive, mint, citrus vinaigrette

add: chicken 6, salmon 8, shrimp 8

MEDITERRANEAN CHICKEN SALAD 15
red romaine, tomato, italian parsley, radish, persian cucumber, sourdough croutons, sumac dressing

SALMON NIÇOISE SALAD 18
seared salmon, crisp potato, cherry tomato, radish, pickled red onion, red gem, olives, haricots vert, soft boiled egg, citrus vinaigrette

SOUPS

SOUP OF THE SEASON mp

TOMATO BISQUE 5 cup/9 bowl
roasted san marzano tomatoes, sherry, basil, cream

SANDWICHES & BURGER

comes with choice of salad, chips, or fries

FRIED CHICKEN SANDWICH 16
buttermilk fried chicken, garlic aioli, curtido, butter lettuce, pretzel bun

LIDO BURGER* 19
california cheddar, tomato, avocado, grilled onion, pickle, remoulade, potato brioche

PROSCIUTTO & BURRATA 15
arugula pesto, baguette

CALIFORNIA GRILLED CHICKEN SANDWICH 15
avocado, cucumber, arugula, pickled red onion, swiss cheese, honey dijon, rosemary focaccia

GRILLED CHEESE & TOMATO BISQUE 16
smoked mozzarella, cheddar, swiss

MAINS

RIGATONI POMODORO 21
cherry tomato pomodoro, fresh basil, burrata, california olive oil

FISH & CHIPS 18
beer-battered cod, salt & vinegar fries, tartar sauce

STEAK & TRUFFLED FRIES* 24
pink peppercorn-crust new york steak, chimichurri

HARISSA-CRUSTED LAMB CHOPS* 30
warm couscous salad, charred asparagus, herb gremolata



DESSERTS

APPLE COBBLER 9
salted caramel ice cream

SEASONAL BREAD PUDDING 9

A 20% service charge (received by the employee providing service to you), and applicable CA sales tax will be added to your order.

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

