

Happy New Year!

And now we welcome the new year. Full of things that have never been!

Appetizers

MARYLAND BLUE CRAB CAKES
served with red bell pepper purée \$16

TRIO OF BRUSCHETTA
filet mignon with salsa verde, mushroom & goat
cheese, smoked salmon \$17

LOBSTER, SPINACH & ARTICHOKE DIP
served with toast points \$15

CHEESE RAVIOLI
Lido famous vodka sauce & shaved parmesan \$15

Starter Salads

ROMANA SALAD
romaine lettuce, roma tomatoes, hearts of palm, fried baby
artichoke hearts & warmed brie, with creamy italian dressing
\$14

LIDO HOLIDAY SALAD
shrimp, mixed greens, pomegranates, honey roasted
walnuts, feta crumbles, & pomegranate vinaigrette \$15

HEIRLOOM BEETS & BURRATA SALAD
red & golden beets, heirloom tomatoes, hazelnuts,
homemade burrata, arugula, citrus vinaigrette \$15

Entrees

GRILLED CHICKEN PENNE
asparagus, artichokes, sun-dried tomatoes & hearts of palm in a savory cream of mascarpone sauce \$25

MUSHROOM PAPARDELLE
porcini butter sauce, black truffle oil, basil, shaved parmesan \$24

6 OZ LOBSTER TAIL RISOTTO
green peas, roasted tomatoes, lobster reduction sauce \$39

MARY'S FREE RANGE CHICKEN MARSALA
marsala mushroom sauce, roasted fingerling potatoes & green beans \$29

CHILEAN SEA BASS
baked with lemon sake sauce on a bed of spinach, wild mushroom ravioli \$38

ROASTED LAMB SHANK
oven roasted with tomato herb sauce, saffron risotto & broccolini \$36

WILD SALMON
stuffed with shrimp & spinach, finished with citrus beurre blanc sauce, steamed asparagus & mashed potatoes \$36

CHARBROILED PRIME NEW YORK STEAK
scaloped potato, sautéed mushrooms & cabernet butter sauce \$38

AGED PRIME FILET MIGNON
roasted shallot cabernet sauce, gorgonzola mashed potatoes & asparagus \$39

Happy New Year!

\$65 ++/person includes DJ, Dancing & Champagne toast!

Three Course Celebration Menu

LIDO HOLIDAY SALAD

organic mixed greens, pomegranates, honey roasted walnuts, feta cheese crumbles
& pomegranate vinaigrette

Main

Choice of one entrée

HOMEMADE CHEESE RAVIOLI

Lido famous vodka sauce & shaved parmesan

MARY'S FREE RANGE CHICKEN MARSALA

marsala mushroom sauce, roasted fingerling potatoes & green beans

WILD SALMON

stuffed with shrimp & spinach, finished with a citrus cream sauce, steamed asparagus & mashed potatoes

CHARBROILED PRIME NEW YORK STEAK

scalloped potato, sautéed mushrooms & cabernet butter sauce

Dessert

Choice of one

HOMEMADE TIRAMISU

KAHLUA INFUSED BREAD PUDDING