

FOR THE TABLE

CRISPY CALIFORNIA AVOCADO

calabrian chili mayo, puffed corn (12)

1/2 DOZEN DESIGNER OYSTERS

thai chili mignonette (18)

SPICY TUNA

olive oil, grilled bread, crushed tomato paste (16)

MAYOR'S CRUDITE

amazing local vegetables & fun surprises from the garden (23)

DAILY GRILLED VEGETABLE

selections change daily, ask your server (9)

CAVIAR FRIES

creme fraiche, caviar, herbs, sieved egg (32)

SOUP & SALADS

THE DUFFY BOAT SALAD

local baby greens, blackberry and goat cheese preserve, candied almonds, ice wine vinaigrette (14)

CALIFORNIA CAESAR

pistachio puree, dill, tarragon, chervil, house ceasar dressing (13)

HEIRLOOM TOMATO

red pepper, cucumber, feta, red onion, olive oil, sea salt (14)

PACIFIC SEAFOOD CHOWDER

wood grilled seafood, bacon bisque (16)

STEAK SALAD

heirloom tomato, arugula, crispy fingerlings, grilled onions, blue cheese vinaigrette (24)

SUMMER CHICKEN CHOP SALAD

grilled little gem, cherry tomatoes, quail eggs, watermelon, smoked cucumber, pickled onion (18)

ENTRÉES

NEWPORT FISH & CHIPS

chips, smooth black garlic dipping sauce (22)

SEARED AHI TUNA

corn, green beans, fresno, mint, cilantro, basil (22)

CALIFORNIA LOBSTER ROLL

warm lobster, butter lettuce, celery, charred pearl onions (24)

ALL NATURAL CHEESEBURGER

lido house blended burger, fries (18)

CACCIO E PEPE

housemade bucatini pasta, forest mushroom, pecorino, black pepper (16)

OVEN ROASTED CHICKEN

shishito, goat cheese, peaches, sherry gastrique (24)

SALMON

charred snap peas, asparagus, fine herb creme fraiche, smoked trout roe, shaved cucumber (24)

SWORDFISH SANDWICH

lettuce, heirloom tomato, avocado, seeded bun, grilled asparagus (22)

1/2 SANDWICH 1/2 SALAD

changes weekly, ask your server (16)

DESSERTS

VALHRONA CHOCOLATE CAKE

cherry blossom meringue, chocolate pudding, cherries (16)

HOUSEMADE SEASONAL PIE

ice cream (14)

VANILLA BEAN CHEESECAKE

graham cracker ice cream, fresh fruit (10)

LOCAL STRAWBERRY SHORTCAKE

citrus marinated strawberries, biscuit, whipped cream (13)

BREAKFAST

housemade cereal, milk ice cream (8)

LUNCH

18% GRATUITY WILL BE ADDED FOR PARTIES OF 8 OR MORE // SUBSTITUTIONS AND MODIFICATIONS POLITELY DECLINED //
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
EXECUTIVE CHEF PARTNER RILEY HUDDLESTON // EXECUTIVE CHEF JANINE FALVO