

AIDA BISTRO ALL-DAY DINE-IN MENU SEPTEMBER 2020

STARTERS

- AIDA MEATBALLS ~9 (GF)** Marinara, Parmesan
- FLASH FRIED ROCK SHRIMP ~10 (GF)**
Garlic Chili Aioli, Butter Milk Dressing
- ROSEMARY PARMESAN FRIES & AIOLI ~8 (GF)**
- MARYLAND STYLE CRAB DIP ~15 (GF)** Breadsticks
- GARDEN PESTO FLAT BREAD ~ 11 (V+)** Tomatoes, Parmesan Cheese, Arugula ~ **Fresh Mozzarella: \$1.50**
- CRISPY BRUSSEL SPROUTS ~ 10 (V) (GF)**
Apple & Fig Vinaigrette, Toasted Hazelnuts
- CRISPY GNOCCHI ~11** Creamy Smoked Gouda, Crumbled Applewood Bacon.
- BREAD STICKS** Four Bread Sticks, Marinara ~5

AIDA BURGERS (On Brioche)

- BEEF BURGER ~ 15** Pickles, Lettuce, Bacon Marmalade
- BEYOND BURGER (V) ~ 15** Pickles, Lettuce, Focaccia.
~ **BURGER ADDS ~** Cheddar Cheese or Bacon \$2~

SANDWICHES & WRAPS

- BLACKENED SWORDFISH ~ 16 (GF+)** Pistachio Pesto, Lettuce, Tomato, Squeeze of Lemon, Brioche
- SHORT RIB GRILLED CHEESE ~ 16 (GF+)** Swiss Cheese, Black Pepper Dijonaise, Sautéed Onion, Sour Dough
- BLACKENED SALMON BLT SANDWICH 16 (GF+)**
Crispy Bacon, Tarragon Aioli, Lettuce, Tomato, Brioche
- TURKEY & CHEDDAR ~13 (GF+)** Griddled Sourdough, Smoked Cheddar, Turkey, Apple-Butter Mustard
- CHICKEN CAESAR WRAP~ 15** Chopped Romaine Caesar Dressing, Parmesan Cheese
- CRAB CAKE SANDWICH ~ 19 (GF+)** Lettuce, Tomato, Basil Tartar, Brioche Bun
- CHICKEN ~OR~ EGGPLANT PARM SUB ~15** Melted Provolone, Marinara
- ROCK SHRIMP PO BOY ~ 15 (GF+)** Garlic Thai Chili Aioli, Lettuce, Tomato, Sub
- AIDA CUBAN ~15 (GF+)** Roasted Pork, Italian Ham, Swiss, Pickles, Spicy Brown Mustard

~ Burgers & Sandwiches Include Choice of Side~
~ Gluten Free Bread Available~

SALADS

- GOAT CHEESE SALAD ~11 (V+) (GF)** Greens, Fried Goat Cheese, Berries, Sunflower Seeds, Citrus Vinaigrette
- AIDA ITALIAN SALAD ~ 12 (GF+)** Greens, Cured Meats Cheese, Tomatoes, Olives, Italian Dressing, Breadstick
- GRILLED CAESAR ~10 (V+)** Heart of Romaine, Caesar Dressing, Parmesan Cheese
- WATERMELON & LOCAL TOMATO SALAD ~ 10 (V+) (GF)** Fresh Basil, Peppery Arugula, Fig Balsamic, Feta

SALAD ADDITIONS ~ Grilled or Blackened
Chicken ~6 Salmon or Shrimp ~8 Crispy Chicken ~6

HOMEMADE PASTAS

- FETTUCINE ALL'AMATRICIANA ~ 22 (GF+)** Crispy Pork Belly, Roasted Local Tomatoes, EVOO, Roasted Onion, Garlic, Parmesan Cheese, Red Pepper Flakes
- SEAFOOD LINGUINE ~28 (GF+)**
Shrimp & Crab in a Tarragon-Lobster Cream Sauce, Fresh Spinach, Local Cherry Tomatoes
- CHICKEN ~OR~ EGGPLANT PARMIGIANA ~22/20 (GF+)** Homemade Pasta, Provolone, Marinara

- AIDA CACIO E PEPE ~ 20 (GF+)** Linguine, Parmesan & Black Pepper Sauce, Asparagus, Crispy Prosciutto
- SPAGHETTI ~ 11** Gluten Free Meatballs ~ **16.50**
Homemade Marinara or Garlic & Oil (V+) (GF+)

(Substitute Marinara on Any Pasta Dish upon Request)
(V=Vegan, V+=Vegan upon Request)
(GF=Gluten Free, GF+=Gluten Free with prep change)

ENTRÉES

- CHICKEN TUSCANY ~ 24 (GF)** Grilled & Crispy Chicken, Crusted With Parmesan Cheese, Layered With Italian Style Sautéed Spinach, Balsamic Glaze
- BEEF SHORT RIB ~26 (GF)** Roasted Root Vegetables, Asparagus, Red Wine Demi
- GRILLED SWORDFISH~26 (GF)** Zucchini, Eggplant, Onion, Pepper & Tomato Sauce, Pistachio Pesto Topping
- AIDA CRAB CAKES ~ 32 (GF)** Sautéed Spinach & Summer Succotash, Basil Tartar Sauce
- SEARED SALMON MARSALA ~ 26 (GF+)** Wild Mushrooms, Marsala Cream Sauce, Linguine
- TARRAGON & ASPARAGUS RISOTTO ~ 20 (GF) (V)**
Asparagus Tips, Confit Tomatoes

DESSERT

Ask Your Server for Today's Special Menu