

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, Arugula ~ **Homemade GF Flatbread +\$2**

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 Onions, 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~**

~ **Sub Gluten Free Bread on any Sandwich~**

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

AIDA CAPRESE SALAD ~ 11 (GF) Homemade Mozzarella, Local Tomatoes, Basil, Balsamic, EVOO

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