

AIDA BISTRO ALL-DAY DINE-IN MENU OCTOBER 2020

STARTERS

CHEF'S SOUP OF THE DAY ~ 8

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

MARGHERITA FLAT BREAD ~ 11 (V+) Local Tomatoes,
Homemade Mozzarella Cheese, Fresh Basil, EVOO

Make It 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

CHICKEN CAESAR WRAP~ 15 Chopped Romaine
Caesar Dressing, Parmesan Cheese

CRAB CAKE SANDWICH ~ 20 (GF+) Lettuce, Tomato,
Basil Tartar, Brioche Bun

ROCK SHRIMP PO BOY ~ 16 (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~**

DESSERT

Ask Your Server for Today's Special Menu

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

SAUTÉED SHRIMP SCAMPI & FETTUCINE ~ 24 (GF+)
White Wine, Lemon Butter Sauce, Parsley, Red Pepper

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

BRAISED BEEF BOLOGNESE ~ 24 (GF+) Fettuccine

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

BRAISED BEEF SHORT RIB ~28 (GF) Roasted Root
Vegetables, Red Wine Demi

GRILLED SWORDFISH~26 (GF) Zucchini, Eggplant,
Onion, Pepper & Tomato Sauce, Pistachio Pesto Topping

AIDA CRAB CAKES ~ 34 (GF) Sautéed Spinach &
Summer Succotash, Basil Tartar Sauce

SEARED SALMON MARSALA ~ 26 (GF+) Wild
Mushrooms, Marsala Cream Sauce, Linguine

AUTUMN SQUASH RISOTTO ~ 20 (GF) (V) Slow
Roasted, Sautéed Local Apples, Seasonal Herbs