

# AIDA BISTRO ALL-DAY DINE-IN MENU NOVEMBER 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+) 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

**PICKLED GOLDEN BEET SALAD ~ 11 (GF)(V+)** Blue

Cheese, Craisins, Arugula, EVOO & Vinegar

**(Make it Vegan, Ask Your Server)**

**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 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 &

Succotash, Basil Tartar Sauce

**SEARED SALMON MARSALA ~ 26 (GF+)** Wild

Mushrooms, Marsala Cream Sauce, Linguine

**VEGAN AUTUMN SQUASH RISOTTO ~ 20 (GF) (V)**

Slow Roasted Squash, Sautéed Local Apples, Herbs

**(Ask server for non- Vegan preparation)**