

AIDA BISTRO ALL-DAY DINE-IN MENU DECEMBER 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
- CARAMELIZED ONION, APPLE & BRUSSEL SPROUT
FLAT BREAD~ 11 (V)** Arugula, 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

BURGERS & SANWICHES

- BEEF BURGER ~ 15** Pickles, Lettuce, Bacon Marmalade
- BEYOND BURGER (V) ~ 15** Pickles, Lettuce, Focaccia
~ **BURGER ADDS** ~ Cheddar Cheese or Bacon \$2 each
- CHICKEN CAESAR WRAP~ 15** Chopped Romaine
Caesar Dressing, Parmesan Cheese
- BLACKENED SALMON BLT SANDWICH 16 (GF+)**
Crispy Bacon, Tarragon Aioli, Lettuce, Tomato, Brioche
- CRAB CAKE SANDWICH ~ 20 (GF+)** Lettuce, Tomato,
Basil Tartar, Brioche Bun
- ROCK SHRIMP PO BOY ~ 16 (GF+)** Garlic Thai Chili
Aioli, Lettuce, Tomato, Sub
- ~ **Burgers & Sandwiches Include Choice of Side~**
~ **Sub Gluten Free Bread on any Sandwich~ \$1**

DESSERT

Ask Your Server for Today's Special Menu

SALADS

- GOAT CHEESE SALAD ~11 (V+) (GF)** Organic 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
- 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

- SEAFOOD LINGUINE ~28 (GF+)**
Shrimp & Crab in a Tarragon-Lobster Cream Sauce,
Fresh Spinach, Cherry Tomatoes
- CHICKEN ~OR~ EGGPLANT PARMIGIANA ~22/20
(GF+)** Homemade Pasta, Provolone, Marinara
- 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+=Vegetarian or Vegan upon Request)
(GF=Gluten Free, GF+=Gluten Free with prep change)

ENTRÉES

- CHICKEN TUSCANY ~ 24 (GF)** Seared Chicken, Crusted
with Parmesan Cheese, Layered with Italian Style
Sautéed Spinach, Balsamic Glaze
- BLACKENED MAHI ~ 24 (GF+)** Alfredo Sauce, Cherry
Tomatoes, Spinach, Fresh Fettuccine
- BRAISED BEEF SHORT RIB ~28 (GF)** Herbed Dijon
Mash, Red Wine Demi
- AIDA CRAB CAKES ~ 34 (GF)** Sautéed Spinach &
Succotash, Basil Tartar Sauce
- SEARED SALMON MARSALA ~ 26 (GF+)** Wild
Mushrooms, Marsala Cream Sauce, Linguine
- VEGAN BUTTERNUT SQUASH RISOTTO ~ 20 (GF) (V)**
Slow Roasted Squash, Fresh Herbs
(Ask server for non- Vegan preparation)