

AIDA BISTRO ALL-DAY DINE-IN MENU JANUARY 2021

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)

CARAMELIZED ONION, APPLE & PORK BELLY FLAT

BREAD Bleu Cheese, Arugula ~ **11 (GF+)(V+)**

Make It Homemade GF Flatbread +\$2

(Make Vegan, Ask Us)

MARYLAND STYLE CRAB DIP ~15 (GF) Breadsticks

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**

BLACKENED SALMON BLT SANDWICH 16 (GF+)

Crispy Bacon, Tarragon Aioli, Lettuce, Tomato, Brioche

SHORT RIB GRILLED CHEESE ~ 16 (GF+) Swiss Cheese,

Black Pepper Dijonaise, Sautéed Onions, Sour Dough

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

GOLDEN BEET SALAD ~ 12 (GF)(V+) Blue Cheese,

Craisins, Arugula, EVOO & Vinegar

(Make it Vegan, Ask Us)

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 & FETTUCINE ~24 (GF+)

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) Grilled Chicken, Crusted

With Parmesan Cheese, Layered With Italian Style

Sautéed Spinach, Balsamic Glaze

BRAISED BEEF SHORT RIB ~28 (GF) Dijon Herb Mash,

Red Wine Demi

GRILLED SWORDFISH~26 (GF) Zucchini, Eggplant,

Onion, Pepper & Tomato Sauce, Pistachio Pesto Topping

AIDA CRAB CAKES ~ 34 (GF) Sweet Potato Fries,

Sautéed Spinach, Basil Tartar Sauce

SEARED SALMON MARSALA ~ 26 (GF+) Wild

Mushrooms, Marsala Cream Sauce, Linguine