

AIDA BISTRO ALL-DAY DINE-IN MENU APRIL 2021

STARTERS

- CHEF'S SOUP OF THE DAY ~ 9**
- AIDA MEATBALLS ~9 (GF)** Marinara, Parmesan
- FLASH FRIED ROCK SHRIMP ~10 (GF)**
Garlic Chili Aioli, Butter Milk Dressing
- TRUFFLED BURRATA ~14 (GF+)** Roasted Tomatoes, Balsamic, Sea Salt, Toasted Focaccia
- ROSEMARY PARMESAN FRIES & AIOLI ~8 (GF)**
- HERBED RICOTTA, ROASTED ZUCCHINI FLAT BREAD** Pesto, Fresh Herbs, Balsamic ~ **11 (V+)**
Make It Homemade GF Flatbread +\$2
- 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
- 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, Marinated Pork, Italian Ham, Swiss, Pickles, Spicy Brown Mustard
- SHORT RIB GRILLED CHEESE ~ 16 (GF+)** Swiss Cheese, Black Pepper Dijonaise, Sautéed Onions, Sour Dough
- ~ **Burgers & Sandwiches Include Choice of Side**~
~ **Sub Gluten Free Bread on any Sandwich**~

HOMEMADE 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+)** Feta Cheese, Figs, Red Onion, Arugula, Myer Lemon Vinaigrette
(Make it Vegan, Ask Us)

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, Spinach, 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

- GRILLED 12oz NY STRIP ~ 36 (GF)** Truffled Rosemary Parmesan Fingerlings, Garlic & Herb Butter
- CHICKEN TUSCANY ~ 24 (GF)** Grilled Chicken, Parmesan Crusted, Italian Style Sautéed Spinach, Balsamic Glaze
- BLACKENED MAHI ~ 24 (GF+)** Linguine with Garlic, Oil, Spinach & Roasted Tomatoes
- BRAISED BEEF SHORT RIB ~28 (GF)** Dijon Herb Mash, Red Wine Demi
- GRILLED SWORDFISH~26 (GF+)** With Arugula Pesto, Linguine with Garlic, Oil, Spinach & Roasted Tomatoes
- AIDA CRAB CAKES ~ 34 (GF)** Sweet Potato Fries, Sautéed Spinach, Basil Tartar Sauce
- SEARED SALMON MARSALA ~ 26 (GF+)** Wild Mushrooms, Marsala Cream Sauce, Linguine
- SPRING PEA & PARMESAN RISOTTO ~ 20 (GF) (V+)**
Fresh Herbs **(GF) Make it Vegan, Ask Us**