

AIDA BISTRO ALL-DAY DINE-IN MENU JUNE 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)

PESTO FLAT BREAD Cherry Tomatoes, Asparagus, Parmesan, EVOO (V+)(GF+) ~ 11 *Make it Vegan, Ask Us 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) Sautéed Chicken, Parmesan Crusted, Italian Style Sautéed Spinach, Balsamic Glaze

GRILLED PORK PORTERHOUSE ~ 22 (GF) Crispy Brussel Sprouts, Apple, Fig Balsamic Vinaigrette, Apple Butter

BLACKENED MAHI ~ 24 (GF+) Linguine with Garlic, Oil, Spinach & Roasted Tomatoes

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

AIDA LUMP CRAB CAKE ENTRÉE~ 36 (GF) Roasted Squash, Succotash and Spinach, Basil Tartar Sauce

GRILLED SWORDFISH~26 (GF+) With Arugula Pesto, Over Zesty Marinara, Roasted Mushrooms, Linguine

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

ASPARAGUS, SPINACH AND PARMESAN RISOTTO ~ 20 (GF) (V+) Fresh Herbs *Make it Vegan, Ask Us*