

# AIDA BISTRO ALL-DAY DINE-IN MENU NOVEMBER 2021

## STARTERS

- AIDA MEATBALLS ~9 (GF)** Marinara, Parmesan
- CURRIED SAUSAGE & LENTIL SOUP ~ 9 (GF)**
- FLASH FRIED ROCK SHRIMP ~12 (GF)**  
Garlic Chili Aioli, Butter Milk Dressing
- FLASH FRIED CALAMARI BLT ~ 14 (GF)** Bacon,  
Arugula, Tomatoes, Sweet Thai Sauce
- TRUFFLED BURRATA ~ 14 (GF+)** Roasted Tomatoes,  
Balsamic, Sea Salt, Truffle Oil, Toasted Focaccia
- ROSEMARY PARMESAN FRIES & AIOLI ~9 (GF)**
- CRISPY GNOCCHI ~11** Creamy Smoked Gouda,  
Crumbled Applewood Bacon.
- MARGHERITA FLAT BREAD** Tomatoes, Fresh  
Mozzarella, Basil EVOO (V+)(GF+)~ 12 *Make it Vegan,  
Ask Us Make It Homemade GF Flatbread +\$2*
- MARYLAND STYLE CRAB DIP ~22 (GF)** Focaccia
- CRISPY BRUSSEL SPROUTS ~ 10 (V) (GF)**  
Apple & Fig Vinaigrette, Toasted Hazelnuts
- ROSEMARY FOCACCIA BREAD, Olive Oil ~5.50 (V)**

## BURGERS & SANDWICHES

- BEEF BURGER ~ 16.5** Pickles, Bacon Marmalade
- BEYOND BURGER (V) ~ 16.5** Pickles, Focaccia
- ~ **BURGER ADDS** ~ Cheddar Cheese or Bacon \$2 each  
~ **All Burgers include Lettuce & Tomato**
- BLACKENED SALMON BLT SANDWICH 16.5 (GF+)**  
Crispy Bacon, Tarragon Aioli, Lettuce, Tomato, Brioche
- CHICKEN CAESAR WRAP~ 16** Chopped Romaine  
Caesar Dressing, Parmesan Cheese
- CRAB CAKE SANDWICH ~ 30 (GF+)** Lettuce, Tomato,  
Basil Tartar, Brioche Bun **(Subject to Availability)**
- ROCK SHRIMP PO BOY ~ 17 (GF+)** Garlic Thai Chili  
Aioli, Lettuce, Tomato, Sub
- AIDA CUBAN ~16 (GF+)** Roasted, Marinated Pork,  
Italian Ham, Swiss, Pickles, Spicy Brown Mustard
- SHORT RIB GRILLED CHEESE ~ 17 (GF+)** Swiss Cheese,  
Black Pepper Dijonaise, Sautéed Onions, Sour Dough
- ~ **Burgers & Sandwiches Include Choice of Side~**  
~ **Sub Gluten Free Bread on any Sandwich~ \$1**

## HOMEMADE DESSERT

Ask Your Server for Today's Special Menu

## SALADS

- GOAT CHEESE SALAD ~11 (V+) (GF)** Greens, Fried  
Goat Cheese, Berries, Sunflower Seed, Citrus Vinaigrette
- AIDA ITALIAN SALAD ~ 13 (GF+)** Greens, Cured Meats  
Cheese, Tomatoes, Olives, Italian Dressing, Focaccia
- GRILLED CAESAR ~10 (V+)** Heart of Romaine, Caesar  
Dressing, Parmesan Cheese
- LOCAL BEET & GREENS SALAD ~ 12 (GF)(V+)** Goat  
Cheese, Pistachio, Orange Segments, Blood Orange  
Vinaigrette
- SALAD ADDITIONS ~ Grilled or Blackened**  
Chicken ~7 Salmon or Shrimp ~9 Crispy Chicken ~7

## HOMEMADE PASTAS

- SEAFOOD LINGUINE ~28 (GF+)** Shrimp & Crab in a  
Tarragon-Lobster Cream Sauce, Spinach, Tomatoes
- CHICKEN ~OR~ EGGPLANT PARMIGIANA ~22 (GF+)**  
Homemade Pasta, Provolone, Marinara
- BRAISED BEEF BOLOGNESE & FETTUCINE ~24 (GF+)**
- FETTUCINE ALLA VODKA ~ 24 (GF+)** Sweet Peas,  
Rose Sauce, Crispy Prosciutto Garnish
- SPAGHETTI ~ 11** Gluten Free Meatballs ~ 16.50  
Homemade Marinara or Garlic & Oil (V+) (GF+)
- (Substitute Marinara on Any Pasta Dish)**  
(V=Vegan, V+=Vegetarian or Vegan upon Request)  
(GF=Gluten Free, GF+=Gluten Free with prep change)

## ENTRÉES

- GRILLED 12oz NY STRIP ~ 44 (GF)** Truffled Rosemary  
Parmesan Fingerlings, Garlic & Herb Butter
- SAUTÉED CHICKEN TUSCANY ~ 24 (GF)** Parmesan  
Crusted, Italian Style Sautéed Spinach, Balsamic Glaze
- GRILLED PORK PORTERHOUSE ~ 24 (GF)** Crispy  
Brussel Sprouts, Local Sweet Potatoes, Dried  
Cranberries, Fig Balsamic Vinaigrette, Apple Butter
- BLACKENED MAHI ~ 24 (GF+)** Linguine with Garlic,  
Oil, Spinach & Roasted Tomatoes
- BRAISED BEEF SHORT RIB ~29 (GF)** Dijon Herb Mash,  
Red Wine Demi
- GRILLED SWORDFISH PICCATA ~ 28 (GF+)** White  
Wine & Lemon Butter Sauce, Capers, Parsley, Linguine
- AIDA LUMP CRAB CAKE ENTRÉE~ 49 (GF)** Sweet  
Potato Puree, Sautéed Spinach, Basil Tartar Sauce
- SEARED SALMON MARSALA ~ 26 (GF+)** Wild  
Mushrooms, Marsala Cream Sauce, Linguine
- RATATOUILLE PENNE ~ 21 (GF) (V)** Squash,  
Eggplant, Red Bell Peppers, Marinara, Basil Pesto Oil
- CREMINI & CHANTERELLE RISOTTO ~ 24 (GF) (V+)**  
Parmesan Cheese, Sweet Peas, Fresh Herbs