

AIDA BISTRO ALL-DAY DINE-IN MENU APRIL 2022

STARTERS

- AIDA MEATBALLS ~9 (GF)** Marinara, Parmesan
- HOMEMADE SAUSAGE & LENTIL SOUP ~ 10 (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 ~12** Creamy Smoked Gouda,
Crumbled Applewood Bacon.
- APPLE & CARAMELIZED ONION FLAT
BREAD** Cheddar, Arugula, EVOO ~ **13 (V+)(GF+)**
~ **Make It Homemade GF Flatbread +\$2**
- MARYLAND STYLE CRAB DIP ~21 (GF)** Focaccia
- CRISPY BRUSSEL SPROUTS ~ 12 (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) ~ 17.5** 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~ 16.5** Chopped Romaine
Caesar Dressing, Parmesan Cheese
- CRAB CAKE SANDWICH ~ 26 (GF+)** Lettuce, Tomato,
Basil Tartar, Brioche Bun
- ROCK SHRIMP PO BOY ~ 17 (GF+)** Garlic Thai Chili
Aioli, Lettuce, Tomato, Sub
- AIDA CUBAN ~16.5 (GF+)** Roasted, Marinated Pork,
Italian Ham, Swiss, Pickles, Honey Whole Grain 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+) (GF)** Heart of Romaine,
Caesar Dressing, Parmesan Cheese
- BEET SALAD ~12 (GF)(V+)** Greens, Goat Cheese,
Pistachio, Orange Segments, Blood Orange Vinaigrette
- SALAD ADDITIONS ~ Grilled or Blackened**
Chicken ~8 Salmon or Shrimp ~9 Crispy Chicken ~8

HOMEMADE PASTAS

- LINGUINE ~** Homemade Marinara or Garlic & Oil **(V+)**
(GF+) **12** Gluten Free Meatballs ~ **18**
- CHICKEN ~OR~ EGGPLANT PARMIGIANA ~22 (GF+)**
Homemade Pasta, Provolone, Marinara
- BRAISED BEEF BOLOGNESE & FETTUCINE ~24 (GF+)**
- SAUTÉED SHRIMP SCAMPI & FETTUCINE ~ 24 (GF+)**
White Wine, Lemon Butter Sauce, Parsley, Red Pepper
- SEAFOOD LINGUINE ~29 (GF+)** Shrimp & Crab,
Tarragon-Lobster Cream Sauce, Spinach, Tomato
- (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 RIBEYE ~ 46 (GF)** Fingerlings, Roasted
Red Peppers, Caramelized Onions, Garlic-Herb Butter
- SAUTÉED CHICKEN TUSCANY ~ 24 (GF)** Parmesan
Crusted, Italian Style Sautéed Spinach, Balsamic Glaze
- GRILLED PORK PORTERHOUSE ~ 24 (GF)** Fingerlings,
Green Beans, Caramelized Red Onion, Cherry Tomatoes,
Persillade
- BLACKENED MAHI ~ 24 (GF+)** Linguine with Garlic,
Oil, Spinach & Roasted Tomatoes
- BRAISED BEEF SHORT RIB ~29 (GF)** Dijon Herb Mash,
Red Wine Demi
- AIDA LUMP CRAB CAKE ENTRÉE~ 38 (GF)** Roasted
Squash, Succotash and Spinach, Basil Tartar Sauce
- GRILLED SWORDFISH PICCATA ~ 28 (GF)** Creamy
Polenta, Piccata Sauce, Fresh Parsley
- 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 & BUTTERNUT SQUASH RISOTTO ~ 24
(GF)(V+)** Parmesan Cheese, Spinach, Marsala, Herbs