

## AIDA BISTRO ALL-DAY DINE-IN MENU JUNE 2022

### STARTERS

- AIDA MEATBALLS ~9 (GF)** Marinara, Parmesan
- SAUSAGE & CURRIED 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, Balsamic ~ **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)** Grilled Asparagus,  
Crispy Fingerlings, Garlic-Herb Butter **(GF)**
- GRILLED LAMB RACK ~ 38 (GF)** Spinach, Fennel, Feta,  
Mint & Local Strawberry Salad, Balsamic Vinaigrette
- SAUTÉED CHICKEN TUSCANY ~ 24 (GF)** Parmesan  
Crusted, Italian Style Sautéed Spinach, Balsamic Glaze
- GRILLED PORK PORTERHOUSE ~ 24 (GF)** Crispy  
Brussel Sprouts, 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
- AIDA LUMP CRAB CAKE ENTRÉE~ 38 (GF)** Roasted  
Squash, Succotash and Spinach, Basil Tartar Sauce
- GRILLED SWORDFISH ~ 28 (GF)** Topped with Arugula  
Pesto, EVOO, Cherry Tomatoes, Garlic, Shallot, Linguine
- 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
- ASPARAGUS & SPRING PEA RISOTTO ~ 24 (GF)(V+)**  
Parmesan Cheese, Parsley ~ **Make it Vegan, Ask Us**