

AIDA BISTRO ALL-DAY DINE-IN MENU SEPTEMBER 2022

STARTERS

AIDA MEATBALLS ~9 (GF) Marinara, Parmesan

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 ~9.5 (GF)

CRISPY GNOCCHI ~12 Creamy Smoked Gouda,

Crumbled Applewood Bacon.

MARGHERITA FLAT BREAD Tomatoes, Homemade

Mozzarella, Basil, 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 ~ 17 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 17 (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 ~12 (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

LOCAL BEET SALAD ~12 (GF)(V+) Greens, Goat
Cheese, Pistachio, Orange, 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

FRUTTI DI MARE ~ 29 (GF+) Crab, Shrimp, Spinach,

Sauteed Tomatoes Linguine, Garlic & Oil, Parsley

(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) Truffled Rosemary
Parmesan Fries, Garlic-Herb Butter

**VEAL SCALLOPINI ~ 34 (GF+) CHOOSE PICCATA OR
MARSALA SAUCE ~** Fresh Linguine, Microgreens

GRILLED SWORDFISH ~ 30 (GF+) Topped with
Arugula Pesto, Puttanesca Sauce, Fettuccine

SAUTÉED CHICKEN TUSCANY ~ 24 (GF) Parmesan
Crusted, Italian Style Sautéed Spinach, Balsamic Glaze

GRILLED PORK PORTERHOUSE ~ 24 (GF) Fingerlings,
Red Peppers, Caramelized Red Onion, Basil Pesto

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

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

RATATOUILLE PENNE ~ 22 (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**