

AIDA BISTRO ALL-DAY DINE-IN MENU DECEMBER 2022

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 ~9.5 (GF)**
- CRISPY GNOCCHI ~12** Creamy Smoked Gouda,
Crumbled Applewood Bacon.
- RICOTTA PESTO FLAT BREAD** Tomatoes, Parmesan,
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 ~ 17** Pickles, Bacon Marmalade,
Lettuce & Tomatoes, Brioche
- ~ **BURGER ADDS** ~ Cheddar Cheese or Bacon **\$2 each**
- 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
- 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
- ~ **Burger, Wrap, 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 ~12 (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,
Sautéed Tomatoes Linguine, Garlic & Oil, Parsley
- (Substitute Marinara or GF Pasta 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 Pesto,
Rose' Sauce, Peas, Fettuccine
- SAUTÉED CHICKEN TUSCANY ~ 24 (GF)** Parmesan
Crusted, Italian Style Sautéed Spinach, Balsamic Glaze
- GRILLED PORK PORTERHOUSE ~ 24 (GF)** Brussels,
Butternut, Craisins, Fig Apple 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
- 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
- BUTTERNUT SQUASH & MUSHROOM RISOTTO ~ 24**
(GF) (V+) Parm, Herbs, White Wine, Microgreens