

AURA

RESTAURANT & BAR

DINE-IN MENU

Soups

FRENCH ONION SOUP WITH TOASTED BREAD AND SWISS CHEESE 10

Salads

THE AURA 22

APPLEWOOD SMOKED BACON, GOAT CHEESE, GRILLED ONIONS, CUCUMBER, DICED TOMATOES, CANDIED PECAN NUTS, DRIED CRANBERRIES AND MANDARINE ORANGE WITH A CREAMY WALNUT MUSTARD DRESSING. *Choice of CHICKEN or SHRIMP*

COBB SALAD 20

CHOPPED GREENS WITH HEIRLOOM TOMATOES, BOILED EGG, CRISP BACON, AVOCADO, BLUE CHEESE, GRILLED CHICKEN WITH A RED WINE VINAIGRETTE.

Appetizers

SLIDERS WITH CARAMELIZED ONIONS AND CHEDDAR CHEESE 14

THAI CHILI CALAMARI or CRISPY CALAMARI with MARINARA 20

SPINACH AND ARTICHOKE DIP WITH PITA CHIPS 16

CRISPY CHICKEN WINGS - SPICY THAI / PERI-PERI / BOURBON BBQ / BUFFALO 18

CRABCAKE WITH TARTAR SAUCE AND RED PEPPER COULIS 22

THAI CHILI CAULIFLOWER WITH ASSORTED PEPPERS AND SCALLIONS 18

GAMBAS AL AJILLO – SHRIMP, OLIVE OIL, LEMON ZEST, DRY SHERRY, PEPPER FLAKES 20

ARANCINI – CRISPY MUSHROOM RISSOTO BALLS 16

FLAT BREAD WITH CHICKEN, SUNDRIED TOMATO, ARTICHOKE, ONION & MOZZARELLA 16

AURA

RESTAURANT & BAR

Sandwiches

(Includes fries)

CHESAPEAKE BAY CRAB CAKE ON BRIOCHE	28
CHESAPEAKE BAY CRAB CAKE PATTY ON BRIOCHE BUN WITH LETTUCE, RED ONION, TOMATO COLESLAW AND TARTAR SAUCE.	
AURA SIGNATURE BURGER	28
AURA SIGNATURE BURGER, STUFFED WITH ASIAGO CHEESE, BACON, CARAMELIZED ONIONS, MUSHROOM ON A BRIOCHE BUN WITH PICKLED ONION.	
CHEF'S BURGER	24
CHEF'S BEEF BURGER WITH CARAMELIZED ONIONS AMERICAN CHEESE ON A BRIOCHE BUN	
PULLED PORK BOURBON BARBECUE ON A TOASTED BRIOCHE BUN	22
BOURBON WHISKEY BBQ GLAZED PULLED PORK, CARAMELIZED ONIONS, DILL PICKLES BRIOCHE BUN	
TURKEY BURGER	24
TURKEY BURGER WITH CARAMELIZED APPLES AND PROVOLONE CHEESE ON A BRIOCHE BUN	
AURA ITALIAN VEG SANDWICH	22
FRESH MOZZARELLA, HOT PEPPERS, SUN DRIED TOMATOES, GRILLED VEGETABLES, ARUGULA, FRESH BASIL PESTO AND BALSAMIC GLAZE ON A TOMATO FOCASSIA BREAD	
CHICKEN SANDWICH	24
SMOKED CHICKEN BREAST, HOT PEPPERS, SUN DRIED TOMATOES, ARTICHOKE, SWEET ROASTED PEPPERS, ARUGULA ON A TOMATO FOCASSIA BREAD	
VEGETARIAN BURGER	22
CHEF'S BLEND ASSORTED VEGGIE PATTY TOPPED WITH CARAMELIZED ONIONS, ASSORTED GREENS AND TOMATOES OVER BRIOCHE BUN	

AURA

RESTAURANT & BAR

Entrée

CHIMICHURRI ANGUS SKIRT STEAK	34
ANGUS SKIRT STEAK WITH A DRIZZLE OF FRESH CHIMICHURRI SERVED WITH MIXED GREENS VEGETABLES AND MASCARPONE MASHED POTATOES	
CHICKEN COQ AU VIN	32
BURGANDY BRAISED CHICKEN, COOKED TO A RICH, SAUCY, SAVORY STEW SERVED WITH GARLIC MASHED POTATOES CARROTS BACON AND MUSHROOMS	
STUFFED PORTABELLA MUSHROOMS	24
PORTABELLA MUSHROOM STUFFED WITH ASIAGO CHEESE SERVED WITH PARMESAN CRUSTED MASHED POTATOES AND GRILLED VEGETABLES	
HONEY GLAZED NORVEGIAN SALMON	29
PAN SEARED OVER BASMATI RICE AND MIXED VEGETABLES SERVED WITH A GINGER LIME BUTTER SAUCE	
RIGATONI WITH CHICKEN, FRESH BASIL PESTO, TOASTED PINE NUTS, CHERRY TOMATOES AND SUNDRIED TOMATOES	22
<i>(SHRIMP add \$4)</i>	
PENNE RIGATE WITH CHICKEN, CHERRY TOMATOES AND SHERRY CREAM SAUCE	22
<i>(SHRIMP add \$4)</i>	
ORECCHIETTE PASTA WITH ITALIAN SAUSAGE, BROCCOLI, MUSHROOMS SUNDRIED TOMATO AND GARLIC SAUCE	22
LINGUINE WITH CLAMS – CHOICE OF DELICATE WHITE WINE SAUCE OR RED SAUCE	24
PENNE WITH CHICKEN, CRUSHED TOMATOES, HINT OF FRESH BASIL WITH VODKA SAUCE	22
<i>(SHRIMP add \$4)</i>	
HOMEMADE POTATO GNOCCHI WITH BOLOGNESE SAUCE	28
WILD MUSHROOM RISSOTO WITH SHITAKE AND CHEFS BLEND OF MIXED MUSHROOM, WHITE TRUFFLE OIL AND PARMESAN CHEESE	26

Dessert (\$12)

MOUSSE CHOCOLATE SEMISPHERE | ORANGE PIE
AURA CHEESE CAKE | WALNUT PIE