

Bar @ Chesapeake

July 20th – August 15th

1st Course

Soup of the Day ★

A homemade specialty soup prepared in house. \$2.75

Italian Wedding Soup ★ 🍎

Carrots, celery, onion, garlic, fresh herbs and seasoning with meatballs and pasta in chicken broth.
(180 cal.) \$2.75

Tomato Bruschetta ★ 🍎 🌿

Tomato, onion, basil, olive oil, balsamic reduction on grilled toast. (100 cal.) \$6.00

Chorizo Queso ★ 🍎

Chorizo, jalapeno, onion, spices and tortilla chips.
(220 cal.) \$4.00



New for July



Healthier Choice
(under 460 mg sodium, 4 g
saturated fat, 10 g added sugar)



Vegetarian

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2nd Course

Sautéed Pierogies ★ 🌿

Traditional potato dumplings filled with potato and cheese served with sautéed onions. (100 cal.) \$10.00

Potato Masala ★ 🌿

Potato, yogurt, garbanzo beans, green beans, tomato and spices. (100 cal.) \$8.00

Tempura Vegetables ★ 🌿

Batter fried, yam, green beans, broccoli and mushroom with sriracha mayo dipping sauce. (450 cal.) \$8.00

Korean Beef Bulgogi ★

Sautéed soy sauce marinated beef, spicy coleslaw and sesame seeds on grilled flour tortillas with avocado. (270 cal.) \$8.00

Suggested Cocktail:

Hippie Tea

Lemonade, watermelon vodka, rum & triple sec.

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3rd Course

Chicken Pork Spezzatino ★

Italian sausage, chicken breast, peppers, onions, garlic, herbs, wine, butter and balsamic vinegar with potatoes.
(200 cal.) \$8.00

Spinach & Feta Quiche ★ 🌿

Eggs, cream, onion, spinach and feta cheese, baked in a pie shell. (230 cal.) \$12.00

Korean Salmon Taco ★

Salmon, spicy coleslaw and sesame seeds on grilled flour tortilla. (270 cal.) \$10.00

Bourbon Glazed Chicken Wings ★

Crispy fried chicken wings with bourbon glaze.
(150 cal.) \$8.00

Suggested Cocktail:

Strawberry Daiquiri

Strawberry mix, Rum, lime juice blended.

