

Bar @ Chesapeake

September 21st – October 17th

1st Course

Soup of the Day ★

A homemade specialty soup prepared in house. \$2.75

Potato Leek Soup ★ 🍏

Leeks, potato, garlic, vegetable broth and cream.
(150 cal.) \$2.75

Waldorf Salad ★ 🍏 🌿

Diced apples, grapes, celery and toasted walnuts,
tossed in a classic Waldorf dressing. (210 cal.) \$4.00

Black Bean Sliders ★ 🌿

House made black bean burgers topped with
provolone cheese, chipotle and avocado mayonnaise
on slider buns. (360 cal.) \$4.00



New for September



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



Vegetarian

Bar @ Chesapeake

2nd Course

Margherita Flatbread ★ 🌿

Parmesan, olive oil, mozzarella, basil, pizza sauce. (550 cal.) \$10.00

Philly Cheesesteak ★

Philly beef and sautéed onions in an eggroll shell with Sriracha cheese sauce. (340 cal.) \$8.00

Oyster Po Boy ★

Fried Oysters topped with coleslaw, remoulade and tomatoes on a sub roll. (300 cal.) \$10.00

Lox and Cucumber ★

Smoked salmon (100 cal.) Pickled Onions (6 cal.)
Cucumber (2 cal.) Cream cheese (50 cal.)
Capers (cal.) \$10.00

Suggested Cocktail:

Solstice

Campari, gin, triple sec, lemon, simple syrup

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3rd Course

Shrimp Scampi with Tomatoes ★

Sautéed shrimp in a white wine, spinach, cherry tomatoes, lemon and garlic, tossed with linguini pasta. (230 cal.)
\$12.00

Vietnamese Shaking Beef ★

Teriyaki marinated beef with green onion, butter and jalapeno. (390 cal.) \$12.00

Thai Salmon ★

Salmon filet, broccoli, peppers and onions with a sweet Thai chili sauce. (190 cal.) \$12.00

Sautéed Chicken Liver ★

Sautéed chicken livers, garlic oil, salt, pepper, caramelized onions and grilled baguette. (360 cal.) \$10.00

Suggested Cocktail:

St. Amant

Bourbon, spiced cherry syrup



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4th Course

Desserts

Berry Clafoutis★

(240 cal.) \$3.25

NSA Dessert of the Day

(Please ask your server) \$3.25

**Please Ask Your Server
for Ice Cream Selection**



New for September |



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Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.