## Bar @ Chesapeake

## March 18<sup>th</sup> - April 13<sup>th</sup>

## 1<sup>st</sup> Course

**Soup of the Day**  $\star$  A homemade specialty soup prepared in house. \$2.75 She Crab Soup t Crab, vegetables, cream, herbs and a touch of hot spice. (220 cal.) \$2.75

Antipasto Plate reaction Parmesan, Genoa salami, Prosciutto di Parma and fresh Mozzarella, served with a crostini. (460 cal.) \$4.00

Chili con Queso 7 De Fried tortilla chips with a sauce of cheddar and jack

cheeses, milk, onions, jalapeno and spices. (520 cal.) \$7.00 Mozzarella in Carrozza 🕂 🖉 🍎 Breaded Mozzarella, fried and served with Marinara dipping sauce. (170 cal.) \$4.00

Crab Dip 🕇 🍎 Crab meat, mayonnaise, sour cream, cream cheese, lemon, old bay, Worcestershire and cheddar cheese served with Pita Chips. (460 cal.) \$8.00

## 2<sup>nd</sup> Course

Bang Bang Shrimp Taco 🛑 Fried Bang Bang style shrimp and mango slaw in warm tortilla. (300 Cal) \$8.00 Korean Beef Bulgogi 🎽 Sautéed soy sauce marinated beef, spicy coleslaw and sesame seeds on grilled corn tortillas with avocado. (220 cal.) \$8.00 Mushroom Risotto Cake 7 Mushroom, mozzarella risotto cake served with tomato confit. (250 cal.) \$6.00 Tempura Vegetables 💋 Batter fried, yam, green beans, broccoli and mushroom with sriracha mayo dipping sauce. (490 cal.) \$6.00

Shrimp Imperial 🛨 🍎 White wine, crabmeat, mayonnaise, lemon and spices. (320 cal.) \$8.00



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