

# Bar @ Chesapeake

July 15<sup>th</sup> – August 17<sup>th</sup>

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

- Soup of the Day** ★ A homemade specialty soup prepared in house. \$2.75
- Tomato Fennel Bisque** ★🍃 Tomato, onion, basil, olive oil, balsamic reduction on grilled toast. (200 cal.) \$2.75
- Tempura Vegetables** 🍃 Batter fried, yam, green beans, broccoli, and mushroom with sriracha mayo dipping sauce. \$4.00 (485 cal.)
- Tomato Cucumber Salad** ★🍃🍏 Fresh tomatoes, cucumbers, red onion, basil and Italian dressing. (40 cal.) \$4.00
- Fried Green Tomato** ★🍃🍏 Cornmeal fried green tomatoes with remoulade sauce. (400 cal.) \$8.00

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

- Pierogis with Onions** 🍏🍃 Traditional potato dumplings filled with potato and cheese served with sautéed onions. (195 cal.) \$6.00
- Salmon Apple Brie** ★🍏 Salmon, apples, caramelized onions and brie cheese served with puff pastry. (400 cal.) \$8.00
- Fruitti Di Mare** ★🍏 Sautéed shrimp with mussels and clams finished in a spicy garlic, white wine and tomato sauce. Served over linguine. (260 cal.) \$6.00
- Tomato Bruschetta** ★🍃 Tomato, onion, basil, olive oil, balsamic reduction on grilled toast. \$4.00 (200 cal.)
- Cod Cake** 🍏 Cod, potato, breadcrumbs, lemon, capers, onions and mayonnaise, served with remoulade sauce. (260 cal.) \$6.00

*Suggested Paired Cocktail:*

**Summer Sangria** - White wine infused with fresh fruit, peach brandy and club soda.

## 3<sup>rd</sup> Course

- Shrimp Scampi with Tomatoes** 🍏 Sautéed shrimp in a white wine, spinach, cherry tomatoes, lemon and garlic, tossed with linguine pasta. (230 cal.) \$8.00
- Thai Salmon** ★🍏 Salmon filet, broccoli, peppers and onions with a sweet Thai chili sauce. (190 cal.) \$8.00
- Bourbon Chicken wings** 🍏 Crispy fried chicken wings with bourbon glaze. (300 cal.) \$10.00
- Shrimp Romesco** ★🍏 Battered and fried shrimp with a sauce of roma tomatoes, jalapenos, roasted red peppers, garlic, almonds and pine nuts, garnished with gremolata. (200 cal.) \$10.00
- Mussels Marinara** 🍏 Mussels, garlic, wine, tomatoes, fresh herbs, butter and a touch of spice with grilled toast. (270 cal.) \$8.00

*Suggested Paired Cocktail:*

**Creamsicle Crush** - Vanilla infused vodka, orange juice, triple sec, sprite.  
*Substitute club soda for a calorie friendly crush.*

## 4<sup>th</sup> Course

- Lemon Trifle** (240 cal.) \$4.25
- Cookies & Cream Pie** (400 cal.) \$3.25
- Mint Chocolate Chip Ice Cream** (190 cal.) \$3.25
- Passion Fruit Sorbet** (100 cal.) \$3.25
- NSA Dessert of the Day** (Please ask your server) \$3.25

★ New for July | 🍏 460mg sodium, 4g sat fat, 10 g added sugar | 🍃 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.