

Bar @ Chesapeake

December 16th – January 18th

1st Course

- Soup of the Day** ★ A homemade specialty soup prepared in house. \$2.75
- Cream of Crab Soup** ★ 🍎 Crab, vegetables, cream, herbs and a touch of hot spice (70 cal.) \$2.75
- Pears & Cottage Cheese** 🍏 🍏 Sliced Pears and cottage cheese \$4.00 (70 cal.)
- Beet Goat Cheese & Pecans** ★ 🍏 🍏 Roasted beets, onions, candied pecans and goat cheese with a shallot vinaigrette (250 cal.) \$4.00
- Vegetable Egg Roll** ★ 🍏 🍏 Crispy egg roll wrapper stuffed with bok choy, bamboo shoots, carrots, celery, and water chestnuts. (140 cal.) \$8.00

2nd Course

- Vegetable Tempura** 🍏 Batter fried, yam, green beans, broccoli and mushroom with sriracha mayo dipping sauce. (490 cal.) \$6.00
- Crab Stuffed Jalapeno** ★ 🍏 Jalapeno, crab, cheese, bacon, berry sauce. (200 cal.) \$8.00
- Chicken Carbonara** ★ 🍏 Spaghetti tossed with crispy bacon and a creamy sauce of parmesan and eggs. Topped with grilled chicken. (450 cal.) \$6.00
- Cross Creek Slider** ★ 🍏 Two smashed burger patties with melted gouda cheese, lettuce, tomato, topped with our secret sauce (290 cal.) \$8.00
- Mussels Marinara** 🍏 Mussels, garlic, wine, tomatoes, fresh herbs, butter and a touch of spice with grilled toast. (270 cal.) \$6.00

Suggested Paired Cocktail:

Whiskey Sangaree – Port wine, soda water, simple syrup dusted with nutmeg, served over ice.

3rd Course

- Lamb Meatballs** 🍏 Lamb, Italian sausage, parmesan cheese, rosemary, fennel, tomato sauce, toasted breadcrumbs (210 cal.) \$10.00
- Chicken Wings** ★ 🍏 Crispy fried chicken wings with bourbon glaze or buffalo sauce (300 cal.) \$10.00
- Shrimp Imperial** ★ 🍏 Shrimp, white wine, crabmeat, mayonnaise, lemon and spices. (380 cal.) \$8.00
- Thai Chili Salmon** 🍏 Salmon filet, broccoli, peppers and onions with a sweet Thai chili sauce. (190 cal.) \$10.00
- Chicken Livers with Onions** 🍏 Sautéed chicken livers, garlic oil, salt, pepper, caramelized onions and grilled baguette. (220 cal.) \$6.00

Suggested Paired Cocktail:

Winter Cosmopolitan – White Cranberry juice, vodka, orange liqueur and fresh citrus. Served over ice.

4th Course

- Peppermint Infused Chocolate Panna Cotta** ★ (320 cal.) \$3.25
- Molten Lava Cake** ★ (360 cal.) \$4.25
- Egg Nog Ice Cream** ★ (180 cal.) \$3.25
- Passion Fruit Sorbet** (100 cal.) \$3.25
- NSA Dessert of the Day** (Please ask your server) \$3.25

★ New for December | 🍏 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.

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Specials

12.23 - 12.28

Beef Bulgogi- Thinly sliced beef marinated in ginger, garlic, soy and apples seared and served over rice. \$6.00 (140 cal.)

Turkey Egg Roll egg roll wrapper stuffed with turkey, mashed potato, stuffing and cranberry sauce served with poultry gravy (cal 190) \$10.00

12.30 - 1.4

Seared Scallops served with pea puree and a fennel vinaigrette (500 cal.) \$10.00

XXXXXXX Sautéed shrimp in a white wine, spinach, cherry tomatoes, lemon and garlic, tossed with linguini pasta (230 cal.) \$7.00

1.6 - 1.11

XXXXXXX Shrimp, paper, chili sauce, soy sauce and Asian coleslaw in a spring roll wrapper. (540 cal.) \$8.00

XXXX Eggs, cream, onion, spinach and feta cheese, baked in a pie shell (370 cal.) \$10.00

1.13 - 1.18

XXXXXXX Shrimp, paper, chili sauce, soy sauce and Asian coleslaw in a spring roll wrapper. (540 cal.) \$8.00

XXXX Eggs, cream, onion, spinach and feta cheese, baked in a pie shell (370 cal.) \$10.00

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★ New for Nov. | 🍏 460mg sodium, 4g sat fat, 10 g added sugar | 🌿 Vegetarian

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