

# Bar @ Chesapeake

January 21<sup>st</sup> – February 15<sup>th</sup>

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

- Soup of the Day** ★ A homemade specialty soup prepared in house. \$2.75  
**French Onion Soup** ★ 🍎 Caramelized onions, sherry and beef broth, topped with a crostini of gruyere and Swiss cheese. (220 cal.) \$2.75  
**Pears & Cottage Cheese** 🍏 🍏 Sliced pears and cottage cheese. \$4.00 (70 cal.)  
**Corn & Black Bean Salad** ★ 🍏 Black beans, corn, pepper, lime, olive oil and spices. (115 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

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

- Spinach Stuffed Shells** ★ 🍏 House stuffed pasta shells with spinach, ricotta, mozzarella, egg and seasoning topped with tomato cream sauce. (680 cal.) \$6.00  
**Potato Masala** ★ 🍏 🍏 Potato, yogurt, garbanzo beans, green beans, tomato and spices. (100 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  
**Spicy Bison Sliders** ★ 🍏 Seared Bison burger, pepper jack cheese, sautéed jalapeno peppers and chipotle mayonnaise on a toasted brioche bun. (290 cal.) \$8.00  
**Crab Stuffed Jalapeño** ★ 🍏 Jalapeño, crab, cheese, bacon, berry sauce. (415 cal.) \$6.00

*Suggested Paired Cocktail:*

**Chesapeake Pine** – Juniper berry infused crème de menthe with cognac served on the rocks.

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

- Catfish w/Collard Greens** ★ 🍏 Cajun spiced cornmeal crusted catfish filet served with braised collard greens. (190 cal.) \$10.00  
**Bourbon Chicken Wings** ★ 🍏 Crispy fried chicken wings with bourbon glaze (300 cal.) \$10.00 Also available buffalo sauce.  
**Scallops w/ Spicy Tomato Jam** ★ 🍏 Pan seared in olive oil and butter then finished with lemon and spicy tomato jam. (250 cal.) \$8.00  
**Thai Chili Salmon** 🍏 Salmon filet, broccoli, peppers and onions with a sweet Thai chili sauce. (190 cal.) \$10.00  
**Shrimp Imperial** ★ 🍏 Shrimp, white wine, crabmeat, mayonnaise, lemon and spices. (380 cal.) \$6.00

*Suggested Paired Cocktail:*

**Chocolate Martini** – Chocolate liqueur with vanilla Smirnoff, chocolate syrup and cacao powder.

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

- Red Velvet Lava Cake** ★ (320 cal.) \$3.25  
**Flourless Chocolate Torte** ★ (360 cal.) \$4.25  
**Bourbon on the Rocks Ice Cream** ★ (180 cal.) \$3.25  
**Orange Sherbet** ★ (100 cal.) \$3.25  
**NSA Dessert of the Day** (Please ask your server) \$3.25

★ New for Jan-Feb | 🍏 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.