

# Bar @ Chesapeake

August 18<sup>th</sup> – September 13<sup>th</sup>

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

**Soup of the Day** ★ A homemade specialty soup prepared in house. \$2.75  
**Minestrone** ★ 🍎 🌿 Carrot, celery, onion, tomato, cabbage, fresh herbs, kidney beans, parmesan cheese and Ditalini pasta in tomato and vegetable broth. (80 cal.) \$2.75

**Couscous Fruit Salad** ★ 🍎 🌿 Couscous pasta, toasted almonds, apricots, raisins and dry cranberries tossed with fresh lemon and oil. \$4.00 (160 cal.)

**Philly Cheesesteak Eggroll** ★ 🍎 Philly beef and sautéed onions in an eggroll shell with Sriracha cheese sauce. (340 cal.) \$6.00

**Chili Con Queso** ★ 🍎 Fried tortilla chips with a sauce of cheddar and jack cheeses, milk, onions, jalapeno and spices. (520 cal.) \$4.00

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

**Mozzarella in Carrozza** ★ 🍎 Breaded mozzarella, fried and served with Marinara dipping sauce. (180 cal.) \$6.00

**Summer Vegetable Gratin** 🍎 🌿 (115 cal.) \$6.00

**Mussels Marinara** 🍎 Mussels, garlic, wine, tomatoes, fresh herbs, butter and a touch of spice with grilled toast. (280 cal.) \$6.00

**Sausage Stuffed Mushrooms** ★ 🍎 🌿 Sausage, ricotta, mozzarella, parmesan with tomato sauce. (250 cal.) \$6.00

**Scallops w/ Spicy Tomato Jam** ★ 🍎 Pan seared in olive oil and butter then finished with lemon and spicy tomato jam. (100 cal.) \$6.00

*Suggested Paired Cocktail:*

**Chesapeake Sidecar** - Cognac, Orange Liqueur, and Lemon Juice

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

**Bourbon Wings** 🍎 Crispy fried chicken wings with bourbon glaze. (300 cal.) \$10.00

**Five Spiced Salmon w/ Asian Slaw** ★ 🍎 Spiced salmon filet, cabbage, radish, sesame, soy mayonnaise dressing. (150 cal.) \$10.00

**Lamb Meatballs** ★ 🍎 Lamb, Italian sausage, parmesan cheese, rosemary, fennel, tomato sauce, toasted breadcrumbs. (200 cal.) \$10.00

**Thai Chili Salmon** 🍎 Salmon filet, broccoli, peppers and onions with a sweet Thai chili sauce. (190 cal.) \$10.00

**Pulled Pork Sliders** ★ 🍎 Barbeque pork shoulder topped with fried onions and horseradish sauce on a toasted brioche bun. (370 cal.) \$10.00

*Suggested Paired Cocktail:*

**Hugo Spritz** - Elderflower Liqueur and Prosecco. Garnished with Mint

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

**Sticky Bun** ★ (280 cal.) \$3.25

**Lemon Sorbet w/ Prosecco** ★ \$4.25

**Banana Split Ice Cream** (200 cal.) \$3.25

**Lemon Sorbet** ★ (100 cal.) \$3.25

**NSA Dessert of the Day** (Please ask your server) \$3.25

★ New for Aug-Sep | 🍎 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.