

Bar @ Chesapeake

September 15th – October 18th

1st 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. (260 cal.) \$2.75
- Grilled Peach & Pecan Salad** ★ 🍎 🌿 Grilled peaches, mixed greens, candied pecans, pickled onions and feta cheese, topped with a balsamic vinaigrette. \$4.00 (250 cal.)
- Philly Cheesesteak Eggroll** 🍎 Philly beef and sautéed onions in an eggroll shell with Sriracha cheese sauce. (340 cal.) \$6.00
- Baba Ghanoush** ★ 🍎 Grilled eggplant, tahini, garlic, lemon juice, lemon-garlic infused olive oil, diced tomatoes and fresh oregano. (190 cal.) \$4.00

2nd Course

- Crab Dip** ★ 🍎 Crab meat, mayonnaise, sour cream, cream cheese, lemon, old bay, Worcestershire and cheddar cheese served with Pita Chips. (120 cal.) \$6.00
- Sausage Stuffed Mushrooms** 🍎 Sausage, ricotta, mozzarella, parmesan with tomato sauce. (130 cal.) \$6.00
- Spaghetti Carbonara w/ Grilled Chicken** ★ 🍎 Spaghetti tossed with crispy bacon and a creamy sauce of parmesan and eggs. Topped with grilled chicken. (240 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
- Shrimp Imperial** ★ 🍎 Shrimp, white wine, crabmeat, mayonnaise, lemon and spices. (190 cal.) \$6.00

Suggested Paired Cocktail:

Apricotini– Vodka, Apricot Brandy, with a cinnamon sugar rim.

3rd Course

- Korean Beef Bulgogi** ★ 🍎 Sautéed soy sauce marinated beef, spicy coleslaw and sesame seeds on grilled corn tortillas with avocado. (140 cal.) \$10.00
- Mushroom Risotto Cake** ★ 🍎 🌿 Mushroom, mozzarella risotto cake served with tomato confit. (140 cal.) \$10.00
- Chicken Breast w/ Port wine Demi** ★ 🍎 Bone in roasted chicken breast, port wine, herbs and demi glace. (270 cal.) \$10.00
- Thai Chili Salmon** 🍎 Salmon filet, broccoli, peppers and onions with a sweet Thai chili sauce. (190 cal.) \$10.00
- Five Spiced Tuna** ★ 🍎 Spiced tuna filet, cabbage, radish, sesame, soy mayonnaise dressing. (100 cal.) \$10.00

Suggested Paired Cocktail:

Singapore Sling– Gin, Cherry Brandy, Lemon Juice, Grenadine and club soda.

4th Course

- Creamsicle Trifle** ★ (280 cal.) \$3.25
- Apple Dumpling** ★ \$4.25
- Butter Pecan Ice Cream** (200 cal.) \$3.25
- Raspberry Sorbet** ★ (100 cal.) \$3.25
- NSA Dessert of the Day** (Please ask your server) \$3.25

★ New for Sept-Oct | 🍎 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.