

Bar @ Chesapeake

October 20th – November 15th

1st Course

Soup of the Day ★ A homemade specialty soup prepared in house. \$2.75

Beer & Cheese Soup ★ Bacon, sharp cheddar cheese and lager beer in chicken broth. (260 cal.) \$2.75

Roasted Butternut Squash Salad ★ 🌿 Seasoned roasted butternut squash, dried cherries and arugula. \$4.00 (120 cal.)

Spanakopita ★ (280 cal.) \$6.00

Soft Pretzel ★ (180 cal.) \$4.00

2nd Course

Fettuccine Alfredo ★ Cream, garlic, parmesan and butter tossed with fettuccine pasta. (380 cal.) **Grilled Chicken** (220 cal.)

Egyptian Spiced Chicken Skewers ★ 🍏 Chicken breast, sesame seeds, herbs, spices and yogurt. (240 cal.) \$6.00

Mussels in Fennel Tomato Broth Mussels sautéed in wine, tomatoes, fennel, shallots, garlic, and herbs with grilled focaccia. (430 cal.) \$6.00

Firecracker Shrimp ★ Shrimp, paper, chili sauce, soy sauce and Asian coleslaw in a spring roll wrapper. (300 cal.) \$6.00

Shrimp Imperial ★ Shrimp, white wine, crabmeat, mayonnaise, lemon and spices. (480 cal.) \$6.00

Suggested Paired Cocktail:

Chocolate Martini- Vanilla Vodka, white and dark crème de cacao, cream.

3rd Course

Chicken Livers w/ Caramelized Onions ★ Sautéed chicken livers, garlic oil, salt, pepper, caramelized onions and grilled baguette. (220 cal.) \$10.00

Mushroom Risotto Cake- Mushroom, mozzarella risotto cake served with tomato confit. (280 cal.) \$10.00

Korean Beef Bulgogi Sautéed soy sauce marinated beef, spicy coleslaw and sesame seeds on grilled corn tortillas with avocado. (490 cal.) \$10.00

Butternut Squash Ravioli ★ Butternut squash ravioli tossed finished in a brown butter-sage cream sauce. (380 cal.) \$10.00

Five Spiced Tuna 🍏 Spiced tuna filet, cabbage, radish, sesame, soy mayonnaise dressing. (200 cal.) \$10.00

Suggested Paired Cocktail:

Apple Cider Sidecar- Apple cider, lemon juice, orange liqueur, apple brandy, angostura bitters

4th Course

Cheesecake Brownie ★ (360 cal.) \$3.25

Red Velvet Cake ★ (270 cal.) \$4.25

Egg Nog Ice Cream (180 cal.) \$3.25

Raspberry Sorbet (100 cal.) \$3.25

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

★ New for Oct-Nov | 🍏 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.