

Bar @ Chesapeake

December 15th - Jan 17th

1st Course

- Soup of the Day** ★ A homemade specialty soup prepared in house. \$2.75
Tomato Basil Soup ★ 🍎 🌿 Tomato, garlic, onion and fresh herbs in a vegetable broth (90 cal.) \$2.75
Pears & Cottage Cheese Salad ★ 🍎 🌿 Sliced Pears and cottage cheese. \$4.00 (130 cal.)
Beef Wellington ★ 🍎 (70 cal.) \$6.00
Meat Board 🍎 Artichoke, roasted peppers, salami, prosciutto and olives, served with ciabatta bread. (420 cal.) \$4.00

2nd Course

- Cheese Ravioli w/ Marinara** ★ 🍎 🌿 Cheese stuffed ravioli tossed in our marinara sauce then finished with parmesan cheese. (400 cal.) \$10.00
Grilled Cheese ★ 🍎 🌿 Traditional sandwich with buttered and griddled white bread and American cheese. (320 cal.) \$6.00
Bang Bang Shrimp ★ 🍎 Fried Bang Bang style shrimp and mango slaw in warm tortilla. (340 cal.) \$6.00
Seafood Newburg 🍎 Shrimp, scallops, crab, fresh herbs, garlic and shallots in seafood cream sauce. (150 cal.) \$6.00
Chicken & Waffles ★ 🍎 Crispy fried chicken served on a warm Belgian style waffle with hot maple syrup (340 cal.) \$6.00

Suggested Paired Cocktail:

Let It Snow - Gin, crème de cacao, simple syrup, half & half, egg white.

3rd Course

- Meatball Sliders** ★ 🍎 Pork and Beef Meatballs, tomato sauce and parmesan on slider buns (460 cal.) \$6.00
Steak Quesadilla 🍎 Flour Tortilla, cheddar cheese, grilled skirt steak, peppers, onions and spicy chipotle mayo with guacamole, pico de gallo and sour cream (140 cal.) \$10.00
Shrimp All' Amatriciana 🍎 Spaghetti, Shrimp, bacon, garlic, onion, red pepper, marinara, parmesan. (180 cal.) \$10.00
Honey Garlic Salmon 🍎 Salmon with soy, ginger, garlic and honey reduction garnished with sesame seeds. (240 cal.) \$10.00
Bourbon Glazed Wings 🍎 Crispy fried chicken wings with bourbon glaze (150 cal.) \$10.00

Suggested Paired Cocktail:

Christmas Spirt - Bourbon, spiced simple syrup, butterscotch schnapps.

4th Course

- Cheesecake** ★ (260 cal.) \$3.25
Lemon Meringue ★ (280 cal.) \$4.25
Banana Ice Cream ★ (190 cal.) \$3.25
Passion Fruit Sorbet ★ (100 cal.) \$3.25
NSA Dessert of the Day (Please ask your server) \$3.25

★ New for Dec-Jan | 🍎 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

12.22 - 12.27

Crab Rangoon Crabmeat, cream cheese, soy sauce, green onions and sweet chili sauce. (180 cal.) \$8.00

Thai Chili Salmon Salmon filet, broccoli, peppers and onions with a sweet Thai chili sauce (190 cal.) \$8.00

Fruit of the Week: Half Grapefruit

12.29- 1.3

Cod Dijonnaise Baked Cod brushed with a creamy horseradish dijonnaise and topped with breadcrumbs and parmesan cheese (400 cal.) \$12.00

Chicken Pot Pie Chicken breast slowly cooked in a savory cream sauce then topped with a flaky pie crust and baked. (400 cal.) \$10.00

Fruit of the Week: Clementine

1.5- 1.10

Eggplant Rollatini Eggplant, ricotta, spinach, parmesan, mozzarella and tomato sauce . (280 cal.) \$12.00

Butter Chicken Chicken thigh, yogurt, garam masala, cumin, cinnamon, ginger, garlic, onion, tomato, jalapeno pepper, chicken broth, heavy cream and cilantro. (200 cal.) \$10.00

Fruit of the Week: Banana

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