

Bar @ Chesapeake

January 19th – February 14th

1st Course

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

Potato Leek Soup ★  Leeks, potato, garlic, vegetable broth and cream. (140 cal.) \$2.75

Pear & Arugula Salad ★  Sliced pears, toasted almonds and dried cranberries, served over arugula lettuce. \$4.00 (180 cal.)

Stuffed Jalapeno ★  (110 cal.) \$6.00

Spinach Strawberry Feta Salad ★  Baby spinach with strawberries, toasted almonds, dried cranberries and feta cheese. (120 cal.) \$4.00

2nd Course

Cheese Ravioli w/ Marinara  Cheese stuffed ravioli tossed in our marinara sauce then finished with parmesan cheese. (200 cal.) \$10.00

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

Hawaiian Shrimp Kabob ★ Skewer of Asian marinated grilled shrimp, peppers, pineapple and red onion. (120 cal.) \$6.00

Shrimp Scampi ★ Sautéed shrimp tossed with linguine pasta then finished with white wine, lemon, and garlic. (220 cal.) \$6.00

Meatball Sliders Two pork and beef meatballs, tomato sauce and parmesan on slider buns. (230 cal.) \$8.00

Suggested Paired Cocktail:

Spiced Cranberry Margarita

Tequila, lime juice, cranberry juice, spiced simple syrup, agave and triple sec.

3rd Course

Cilantro Lime Scallops ★  Sea Scallops, lime, cilantro, mango chutney and sour cream. (160 cal.) \$6.00

Cross Creek Sliders ★ Two smash style griddle seared beef burgers with shredded lettuce, tomato and onion, on toasted slider buns. (270 cal.) \$10.00

Bang Bang Shrimp Fried Bang Bang style shrimp and mango slaw in warm tortilla. (170 cal.) \$10.00

Thai Chili Salmon ★  Salmon filet, broccoli, peppers and onions with a sweet Thai chili sauce. (170 cal.) \$10.00

Bourbon Glazed Wings Crispy fried chicken wings with bourbon glaze. (150 cal.) \$10.00

Suggested Paired Cocktail:

Cognac Sling

Cognac, orange juice, triple sec, bitters, simple syrup

4th Course

Flourless Chocolate Cake ★ (330 cal.) \$3.25

Cherry Cream Pie ★ (360 cal.) \$4.25

Sweet & Salty Caramel Pretzel Ice Cream ★ (210 cal.) \$3.25

Passion Fruit Sorbet ★ (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.