

Bar @ Chesapeake

February 16th – March 14th

1st Course

- Soup of the Day** ★ A homemade specialty soup prepared in house. \$2.75
Lentil & Ham Soup ★ Ham, celery, onion, carrot, tomato and lentils in chicken broth. (100 cal.) \$2.75
Kale Bleu Cheese & Bacon Salad ★ Crispy bacon, sliced apples, dried cranberries, candied pecans, blue cheese and kale with choice of dressing. \$4.00 (100 cal.)
Corned Beef Ryebean Eggroll ★ Corned beef, sauerkraut, Swiss cheese in an eggroll shell with thousand island dressing on the side. (200 cal.) \$6.00
Caprese Salad ★ 🍃 Sliced tomato and fresh mozzarella with olive oil and balsamic vinegar reduction. (240 cal.) \$4.00

2nd Course

- Chicken & Mushroom Linguine** ★ 🍏 Sautéed chicken breast, garlic, shallots, portabella, shitake and crimini mushrooms, tossed with olive oil, rosemary, parmesan cheese and linguine. (300 cal.) \$6.00
Salmon Apple w/ Brie ★ Salmon, apples, and brie cheese served with puff pastry. (400 cal.) \$6.00
Hawaiian Shrimp Kabob Skewer of Asian marinated grilled shrimp, peppers, pineapple and red onion. (240 cal.) \$8.00
Shrimp Scampi Sautéed shrimp tossed with linguine pasta then finished with white wine, lemon, and garlic. (430 cal.) \$8.00
Crab Stuffed Jalapeno ★ Jalapeno, crab, cheese, bacon, berry sauce. (200 cal.) \$8.00

Suggested Paired Cocktail:

Valentine Spritz

Vodka, Prosecco, club soda, rosemary, fresh strawberry

3rd Course

- Spaghetti Carbonara w/ Grilled Chicken** ★ Spaghetti tossed with crispy bacon and a creamy sauce of parmesan and eggs. Topped with grilled chicken. (160 cal.) \$6.00
Maryland Crab Cake ★ Classic crab cake made with lump crab, mayonnaise, lemon and breadcrumbs sautéed in butter. (280 cal.) \$15.00 (*Limit one per guest*)
Beef Brisket Barbacoa Taco ★ Smoked brisket taco topped with guacamole, pickled onions & radish, sour cream and served with fresh lime. (300 cal.) \$10.00
Thai Chili Salmon 🍏 Salmon filet, broccoli, peppers and onions with a sweet Thai chili sauce. (350 cal.) \$10.00
Bolognese over Linguine ★ A classic savory Italian sauce with ground veal and pork simmered with bacon, thyme, white wine, milk and tomato, over pasta. (260 cal.) \$8.00

Suggested Paired Cocktail:

Cherry Collins

Gin, fresh lemon, club soda, simple syrup and cherries.

4th Course

- Cheesecake** ★ (260 cal.) \$3.25
Chocolate Mousse ★ (240 cal.) \$4.25
Key Lime Ice Cream ★ (170 cal.) \$3.25
Cookie Dough Chip Ice Cream ★ (Non-Dairy) (100 cal.) \$3.25
NSA Dessert of the Day (Please ask your server) \$3.25

★ New for Feb -Mar 2026 | 🍏 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.