

Bar @ Chesapeake

May 18th – June 13th

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.

(120 cal.) \$2.75

Spinach Stuffed Mushroom 🍎 🌿

Spinach, ricotta, mozzarella, parmesan with tomato confit sauce. \$4.00 (330 cal.)

Spinach & Potato Flan ★ 🍎 🌿

Spinach, red bliss potatoes, custard and gruyere cheese. (230 cal.) \$6.00

Vegetable Pasta Salad 🌿

Shell pasta with vegetables, cheese and Italian dressing. (70 cal.) \$4.00

★ New for May



Healthier Choice
(under 460 mg sodium, 4 g
saturated fat, 10 g added sugar)



Vegetarian

Bar @ Chesapeake

2nd Course

Fried Catfish w/ Collard Greens

Cajun spiced cornmeal crusted catfish filet served with braised collard greens. (190 cal.) \$6.00

Oyster Stew ★

Onions, oysters, cream, Worcestershire sauce, tabasco sauce, parsley and spices. (380 cal.) \$10.00

Tempura Vegetables 🌿

Batter fried yam, green beans, broccoli and mushroom with sriracha mayo dipping sauce. (450 cal.) \$8.00

Lamb Meatballs ★

Lamb, Italian sausage, parmesan cheese, rosemary, fennel, tomato sauce, toasted breadcrumbs.
(100 cal.) \$8.00

Chicken Liver w/ Caramelized Onions

Sautéed chicken livers, garlic oil, salt, pepper, caramelized onions and grilled baguette. (140 cal.) \$8.00

Suggested Cocktail:

Sunrise Mimosa

Prosecco, tequila, pineapple juice, and grenadine.



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3rd Course

Fried Calamari

Fried Squid, lemon and tomato sauce. (400 cal.) \$8.00

Firecracker Shrimp

Shrimp, paper, chili sauce, soy sauce and Asian coleslaw in a spring roll wrapper. (290 cal.) \$12.00

Sautéed Pierogies with Onions ★ 🌿

Traditional potato dumplings filled with potato and cheese served with sautéed onions. (100 cal.) \$6.00

Thai Chili Salmon

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

Beef Kofta ★

Spiced ground beef patties, hummus, lettuce, olives, cucumber, red onion and tomato with yogurt garlic sauce. (490 cal.) \$8.00

Suggested Cocktail:

Elder Flower Spritz

Prosecco Elder flower liqueur, simple syrup

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4th Course

Desserts

Raspberry Empanada★ (350 cal.) \$3.25
Flour, citrus, cottage cheese, raspberry preserves

Sour Cream Coffee Cake★ (470 cal.) \$4.25

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

**Please Ask Your Server
for Ice Cream Selection**

★ New for May



Healthier Choice
(under 460 mg sodium, 4 g
saturated 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.