

Bar @ Chesapeake

April 20th - May 16th

1st Course

- Soup of the Day** ★ A homemade specialty soup prepared in house. \$2.75
Carrot Ginger Soup ★ 🍎 Carrots, celery, onions, potatoes, sour cream, honey and ginger. (120 cal.) \$2.75
Hummus Platter ★ 🌿 Hummus, kalamata olives, warmed pita bread, and vegetables. \$4.00 (330 cal.)
Chicken Spring Roll ★ Chicken, oyster sauce, fish sauce, carrots and cabbage, in a spring roll, served with sweet chili sauce. (140 cal.) \$6.00
Vegetable Pasta Salad 🌿 🍎 Shell pasta with vegetables, cheese and Italian dressing. (70 cal.) \$4.00

2nd Course

- Fried Catfish w/ Collard Greens** ★ Cajun spiced cornmeal crusted catfish filet served with braised collard greens. (190 cal.) \$6.00
Shrimp Ceviche 🍎 Shrimp, onion, lemon, lime, orange, cucumber, jalapeno, avocado, tomato and olive oil. (150 cal.) \$6.00
Tempura Vegetables Batter fried, yam, green beans, broccoli and mushroom with sriracha mayo dipping sauce. (450 cal.) \$8.00
Korean Beef Taco ★ Sautéed soy sauce marinated beef, spicy coleslaw and sesame seeds on grilled flour tortillas with avocado. (270 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:

Appletini

Vodka, Apple Schnapps, sour mix and garnished with apple slice.

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
Stuffed Shells ★ House stuffed pasta shells with spinach, ricotta, mozzarella, egg and seasoning topped with tomato cream sauce. (340 cal.) \$10.00
Thai Chili Salmon Salmon filet, broccoli, peppers and onions with a sweet Thai chili sauce. (170 cal.) \$10.00
Meatloaf ★ With diced peppers, onion, ketchup, mustard, herbs and spices - with gravy. (230 cal.), Served with duchess potatoes (190 cal.) \$8.00

Suggested Cocktail:

Chocolate Bunny

Bailey's Irish Cream, Crème de Cacao, Vodka, heavy cream, garnished with chocolate shaving and whipped cream.

4th Course

- Orange Creamsicle** ★ (260 cal.) \$3.25
Peanut Butter Pie ★ (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 April -May | 🍎 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.