

Bar @ Chesapeake

June 15th – July 18th

1st Course

Soup of the Day ★

A homemade specialty soup prepared in house. \$2.75

Creamy Chicken & Wild Rice Soup ★ 🍏

Chicken, wild rice, carrots, celery, onions and fresh herbs in a poultry cream broth. (250 cal.) \$2.75

Pakora Vegetable Fritters ★ 🍏 🌿

Vegetable fritters. (90 cal.) \$6.00

Crudité Salad ★ 🍏 🌿

Cucumber, carrot, celery and tomato with ranch dressing. (260 cal.) \$4.00



★ New for June

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

🌿 Vegetarian

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2nd Course

Armadillo Eggs ★

Cheddar, cream cheese, bacon, jalapeno and BBQ sauce.
(380 cal.) \$10.00

Fried Green Tomatoes ★ 🌿 🍎

Cornmeal fried green tomatoes with remoulade sauce.
(450 cal.) \$8.00

Mushroom Risotto Cake ★ 🌿

Mushroom, mozzarella risotto cake served with
tomato confit. (100 cal.) \$8.00

Pickel Brined Fried Chicken ★

Chicken breast, pickle brine, flour, corn starch and
seasonings. (120 cal.) \$8.00

Suggested Cocktail:

Prosecco Margarita

Prosecco, lemonade, lime juice, agave.

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3rd Course

Mussels Marinara ★

Mussels, garlic, wine, tomatoes, fresh herbs, butter and a touch of spice with grilled toast. (140 cal.) \$8.00

Cod Cake ★

Cod, potato, breadcrumbs, lemon, capers, onions and mayonnaise, served with remoulade sauce. (130 cal.)
\$12.00

Pulled Pork Sliders ★

Barbeque pork shoulder topped with fried onions and horseradish sauce on a toasted brioche bun. (170 cal.)
\$10.00

BBQ Chicken Wings ★

Crispy fried chicken wings with BBQ sauce. (150 cal.)
\$8.00

Suggested Cocktail:

House Sangria

Made with seasonal fruit juices, wine and brandy

