

Bar @ Chesapeake

October 19th – November 14th

1st Course

Soup of the Day ★

A homemade specialty soup prepared in house. \$2.75

Roasted Garlic Cauliflower Soup ★ 🍏

Cauliflower, potato, garlic, vegetable broth and cream.
(140 cal.) \$2.75

Pear Bleu Cheese & Walnut Bruschetta ★ 🍏 🌿

Poached pear, walnuts, baguette, honey and olive oil.
(430 cal.) \$6.00

Spinach & Mushroom Salad ★ 🌿 🍏

Spinach, mushrooms, cherry tomatoes, onions and
candied walnuts. (110 cal.) \$4.00

ASK YOUR SERVER WHICH ENTREES CAN BE “SIMPLY PREPARED”



New for October



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



Vegetarian

Bar @ Chesapeake

2nd Course

Crab Dip ★

Crab meat, mayonnaise, sour cream, cream cheese, lemon, old bay, Worcestershire and cheddar cheese.
Served with Pita Chips (280 cal.) \$10.00

Loaded Potato Skins ★

Bacon, cheddar stuffed potatoes skins with sour cream and chives. (610 cal.) \$10.00

Prosciutto Fig & Goat Cheese Flatbread ★

Prosciutto ham, goat cheese, figs, caramelized onion, balsamic reduction, arugula and fresh lemon.
(230 cal.) \$8.00

Philly Cheesesteak Eggroll ★

Philly beef and sautéed onions in an eggroll shell with Sriracha cheese sauce. (340 cal.) \$8.00

Suggested Cocktail:

Vanilla Dream

Spiced rum, Drambuie, lemon juice, simple syrup.

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3rd Course

Pan Roasted Monkfish with Romesco ★

Monkfish, butter, rosemary, garlic and romesco sauce.
(200 cal.) \$8.00

Beef Stir Fry ★

Marinated beef with carrots, onions, peppers, asparagus, snow peas and bourbon in a hoisin sauce with white rice.
(280 cal.) \$12.00

Thai Salmon ★

Salmon filet, broccoli, peppers and onions with a sweet Thai chili sauce. (190 cal.) \$10.00

Scallops with Butternut Squash ★

Scallops, butternut squash, apple cider, sugar, butter and cream. (240 cal.) \$8.00

Suggested Cocktail:

Blue Lagoon

Blue curacao, white rum, tequila, simple syrup, lime juice

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4th Course

Desserts

Pumpkin Cheesecake Trifle

(360 cal.) \$3.25

NSA Dessert of the Day

(Please ask your server) \$3.25

Please Ask Your Server for Ice Cream Selection



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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.