

Breeze

WINTER DINNER MENU 2018

STARTERS & SUCH

BREEZE SIGNATURE CLAM CHOWDER	10
crisp bacon fresh mixed herbs oyster crackers	
CRISPY FRIED BRUSSEL SPROUTS (GF)	8
bacon crumble bacon-maple-balsamic glaze	
ATLANTIC COD FISH N' CHIPS	18
crispy cisco beer batter hand cut coleslaw house tartar sauce sea salt curly fries	

SALADS AND ADD-ONS

POACHED PEAR SALAD N (V) (GF)	16
fall mixed greens goat cheese dried cranberries spiced pecans balsamic glaze	
CLASSIC CAESAR N	14
romaine salad shaved parmesan house-made toasted herb croutons white spanish boquerones anchovies caesar dressing	
ARTICHOKE SALAD N (V) (GF)	17
greek feta cheese kalamata olives yellow peppers cherry tomatoes onions extra virgin herb-olive oil	
FRESH FIG SALAD N (V) (GF)	18
hydroponic bibb lettuce gorgonzola cheese oven roasted tomatoes	
THE SAMPLAD (GF)	17
poached pear salad artichoke salad fresh fig salad	

ADD TO ANY SALAD

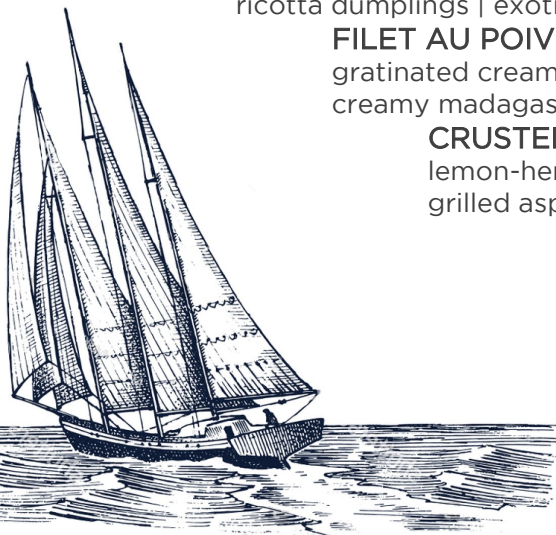
Grilled Chicken	8
Grilled Shrimp	10
Grilled Salmon	12

SANDWICHES & MORE

LOBSTER ROLL	28
lobster fresh tarragon mayo toasted brioche bun hydroponic bibb lettuce hand cut coleslaw sea salt curly fries	
BREEZE SIGNATURE BURGER	18
ground sirloin lettuce tomato onion house-made pimento cheese apple smoked bacon toasted brioche bun sea salt curly fries	
BLACK BEAN BURGER N (V)	16
house-made black bean-vegetable patty house-made roasted garlic dressing lettuce tomato onion toasted brioche bun sea salt curly fries	

MAINS

NANTUCKET BAY SCALLOP RISOTTO (GF)	30
snow peas rendered pancetta charred leeks	
CHICKEN SALTIMBOCCA N	28
prosciutto sage angel hair pasta capers cherry tomatoes	
MUSHROOM RAGOUT GNUDI N (V)	20
ricotta dumplings exotic mushroom ragout parmesan arugula	
FILET AU POIVRE (GF)	33
gratinated creamed spinach smashed baby potatoes creamy madagascar green peppercorn demi	
CRUSTED SALMON N	26
lemon-herb-panko crust creamy mascarpone-herb polenta grilled asparagus citrus hollandaise sauce	



- N** Recommended by The Nantucket Club
- (V)** Vegetarian
- (GF)** Gluten Free

We are committed to providing our guests with locally sourced ingredients when available. We are proud to serve local produce from Bartlett Farm, fresh seafood from Northeast Family Fisheries and fresh baked bread from Something Natural.

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of foodborne illness. For Parties of 8 or more, an 18% gratuity will be added to your bill. We appreciate your patronage.

10/25/2018

41°17'17.4"N 70°06'04.4"W