

WINTER MENU 2017

LIGHT FARE

BREEZE SIGNATURE CLAM CHOWDER	10
crisp bacon fresh herbs oyster crackers	
GF N TURKEY SALAD	13
turkey breast seasonal mixed greens tomato cucumber radish carrots mango vinaigrette	
GF V CRISPY FRIED BRUSSEL SPROUTS	11
house sweet thai chili sauce	
GF V BUTTER NUT SQUASH SALAD	14
roasted butter nut squash arugula spicy pinto beans cran-raisins candied pecans parmesan cheese honey-thyme vinaigrette	
N GRILLED CAESAR	13
romaine salad shaved parmesan toasted herb croutons white anchovies caesar dressing	
V GRILLED THREE-CHEESE SANDWICH	14
cheddar-swiss-american-cheese garlic buttered white bread creamed tomato soup	

ENTREES

PROSCIUTTO WRAPPED CHICKEN BREAST	29
angel hair pasta mushrooms parmesan-alfredo sauce	
GRILLED STEAK FILET	34
grilled zucchini steak fries A-1 steak sauce reduction	
ORGANIC GRILLED SALMON	29
crystallized ginger lo mein baby bok choy exotic mushrooms "smoke-and-fire" aioli	
WARM CHICKEN SALAD	19
grilled chicken breast field greens toasted almonds scallions honey mustard dressing	
GF V N QUINOA VEGETABLE RAGOUT	21
quinoa seasonal vegetables exotic mushrooms	
N PACIFIC POKE BOWL	21
limu seaweed avocado red onion sea salt sesame seed oil shoyu ginger calrose rice	
LOBSTER ROLL	22
lobster fresh herb mayo toasted brioche bun french fries	
ATLANTIC COD FISH N' CHIPS	19
cisco beer batter coleslaw house tartar sauce french fries	
BREEZE BURGER	16
ground sirloin l.t.o. chipotle-caramelized onion sauce cheddar cheese toasted brioche bun french fries	

SIDES

GF V N SEASONAL VEGETABLES	7
V N SWEET POTATO FRIES	7
sea salt	
TRUFFLE FRIES	9
parmesan cheese truffle oil	

We are committed to providing our guests with the freshest farm-to-table ingredients available. We therefore source local products such as produce from Bartlett Farm, fresh seafood from Northeast Family Fisheries and Something Natural.