

Breeze

WINTER DINNER MENU 2019

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 blue 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 | |
| BEET SALAD N (V) (GF) | 17 |
| quinoa patties candied walnuts mixed greens champagne vinaigrette yogurt | |
| FRESH FIG SALAD N (V) (GF) | 18 |
| hydroponic bibb lettuce goat cheese oven roasted tomatoes | |
| THE SAMPLAD (GF) | 17 |
| poached pear salad classic caesar 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 | |

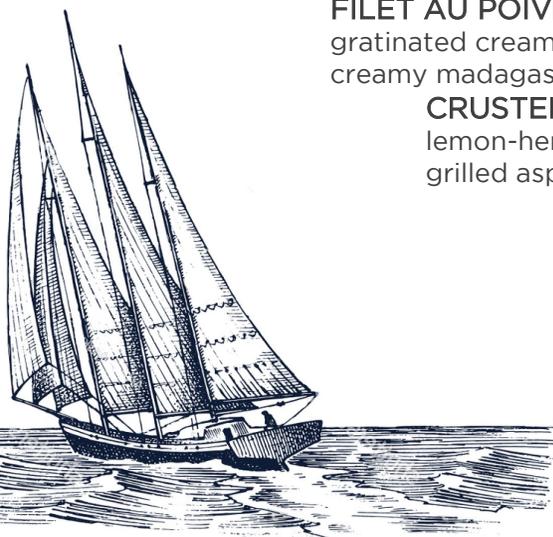
MAINS

| | |
|--|----|
| 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 madagascan 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. 12/16/2018



41°17'17.4"N 70°06'04.4"W