

Breeze

WINTER LUNCH 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	
ADD TO ANY SALAD	
Grilled Chicken	8
Grilled Shrimp	10
Grilled Salmon	12
WARM CHICKEN SALAD N (GF)	18
grilled chicken breast fresh field greens mandarin segments toasted almonds scallions honey mustard	

BREEZE TASTER

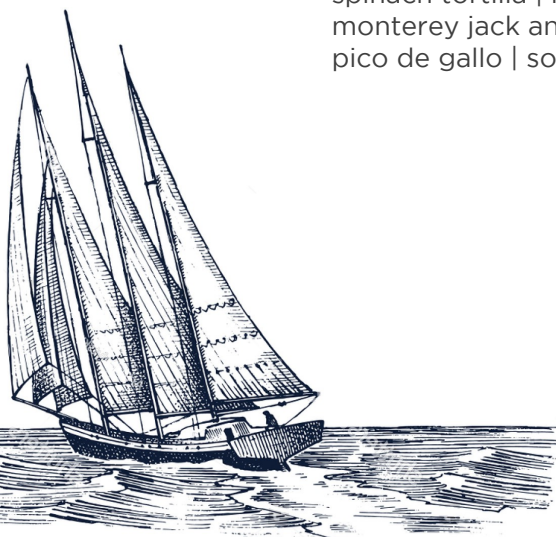
| CUP OF CLAM CHOWDER
| SIDE SALAD
| MINUTE SANDWICH
all three served together 19

MAINS

GRILLED THREE-CHEESE SANDWICH & TOMATO-BASIL SOUP (V)	14
cheddar-swiss-american-cheese garlic buttered white bread cream of tomato-basil soup	
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	
TURKEY CLUB N	17
shaved deli turkey apple smoked bacon vine ripe tomatoes roasted garlic aioli romaine lettuce sea salt curly fries	
BUILD YOUR QUESADILLA	
spinach tortilla mixed peppers sautéed onion monterey jack and cheddar cheese guacamole pico de gallo sour cream salsa	

BRISKET	14
CHICKEN	15
COD	18
LOBSTER	23

- 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