

# breeze

## DINNER

### STARTERS

TRUFFLE FRITES (V, GF) – 12  
sea salt curly fries | asiago cheese | white truffle oil

CRISPY FRIED BRUSSELS SPROUTS (V) – 10  
ponzu sauce

BUFFALO CHICKEN SPRING ROLLS (3) – 14  
slow braised pulled chicken | buffalo sauce | celery | great hill blue cheese

CRISPY CALAMARI – 14  
kalamata olives | micro cilantro | house-made marinara

### FROM THE GARDEN & SOUP

BREEZE CLAM CHOWDER – 10  
crispy pancetta | fresh herbs | oyster crackers

BREEZE SIGNATURE SALAD (V, GF) – 16  
grilled zucchini - squash - corn - asparagus | roasted tomatoes | cilantro vinaigrette

CLASSIC CAESAR (V) – 14  
baby romaine | white anchovies | herb croutons | shaved parmesan

### SALAD ENHANCEMENTS

GRILLED SHRIMP – 11      GRILLED SALMON – 12      SEARED SCALLOPS – 14

### FROM THE LAND AND THE SEA

PAN PRESSURED CHICKEN – 26  
haricots verts | baby carrots | potato puree | natural jus

STEAK FRITES – 35  
8 oz. prime filet | gratinated creamed spinach | white truffle frites | chimichurri sauce

PISTACHIO CRUSTED RACK OF LAMB – 29  
fork mashed sweet potato | roasted root vegetables | demi-glace

LAVENDER-HONEY ROASTED SALMON – 26  
shaved brussels sprouts | mascarpone-herb polenta

SEARED SCALLOPS – 30  
fresh herbs | sweet pea risotto

### FROM THE EARTH

MUSHROOM RAGOUT GNOCCHI (V) – 23  
potato dumplings | foraged mushrooms | roasted tomato | natural jus

### DINNER ENHANCEMENTS

GRATINATED CREAMED SPINACH – 5  
FORK MASHED POTATOES WITH WHITE TRUFFLE BUTTER – 6  
SEASONAL VEGETABLES – 5

SPLIT PLATE CHARGE – 4

Proud to call Nantucket Island Home

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.

Executive Chef Albert Cannito | Executive Sous Chef Peter Hamil