

Breeze

AT THE NANTUCKET HOTEL + RESORT

DINNER

FIRST

WILD MUSHROOM COBBLER (V) - 14

Exotic Wild Mushrooms, Truffle Butter,
Mascarpone Cheese, Buttermilk Biscuit

CRISPY CAULIFLOWER (GF) - 10

Rice Flour, Asian Citrus Sauce,
Scallions

MARYLAND CRAB CAKES - 16

Jicama-Mango Salad, Citrus Aioli

SAUTEED CALAMARI (GF) - 14

Kale Salad, Toasted Quinoa,
Shaved Parmesan Cheese,
Myer-Lemon Vinaigrette

TRUFFLE FRITES (V, GF) - 14

Asiago Cheese, White Truffle Oil,
Fresh Herbs

SECOND

BREEZE CLAM CHOWDER - 10

Crisp Pancetta, Fresh Herbs,
Oyster Crackers

WARM SPINACH SALAD (GF)- 18

Crispy Pancetta, Goat Cheese,
Spiced Pecans, Poached Pears,
Warm Pancetta Dressing

LITTLE GEM GRILLED CHICKEN CAESAR -22

Little Gem Lettuce, White Anchovies,
Herb Croutons, Shaved Parmesan

SHRIMP SCAMPI - 20

Angel Hair Pasta, Fresh Basil,
Heirloom Cherry Tomatoes,
Garlic-White Wine Cream Sauce

THIRD

HOUSE SPECIALS

LOBSTER ROLL - 29

Bibb Lettuce, Lemon-Tarragon Aioli,
Brioche Roll, Sea Salt Curly Fries

VEAL OSSO BUCO (GF) - 32

Red Wine Roasted Root Vegetables,
Creamy Mushroom Polenta

LAVENDER HONEY SALMON (GF) - 28

Shaved Fall Brussels Sprouts,
Mascarpone Cheese-Herb Polenta

FILET STEAK FRITES (GF) - 38

8 oz. Prime Filet, Broccolini,
White Truffle Frites, Chimichurri Sauce

CHICKEN PARMESAN - 29

Heirloom Cherry Tomato Caprese, Fresh Burrata

HERB CRUSTED SCALLOPS (GF) - 31

Crisp Pancetta, Roasted Butternut Squash Purée,
Creamy White Wine Risotto

BREEZE PRIME BURGER - 20

Bibb Lettuce, Tomato, Onion,
House-made Pimento Cheese,
Applewood-Smoked Bacon,
Pickle Spear, Brioche Bun

POTATO GNOCCHI (V, GF) - 28

Butter-braised Leeks, Roasted Tomatoes,
Wild Mushrooms, Baby Spinach,
Crispy Parmesan

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 food borne illness.

*18% gratuity will automatically be added to parties
8 or more.*

Dinner 11/20/2020

ALBERT CANNITO, EXECUTIVE CHEF
PETER HAMIL, EXECUTIVE SOUS CHEF