

breeze

AT THE NANTUCKET HOTEL + RESORT

LUNCH

FIRST

CRISPY CAULIFLOWER (GF) - 10

Rice Flour, Asian Citrus Sauce,
Scallions

LOBSTER RAVIOLI - 22

Saffron Marinara, Baby Greens

BREEZE CLAM CHOWDER - 10

Crisp Pancetta, Fresh Herbs,
Oyster Crackers

CREAM OF TOMATO (V, GF) - 8

Himalayan Salt Creme Fraiche,
Basil Infused Olive Oil

SECOND

TRUFFLE FRITES (V, GF) - 14

Asiago Cheese, White Truffle Oil,
Fresh Herbs

LITTLE GEM GRILLED CHICKEN CAESAR - 22

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

WARM SPINACH SALAD (GF) - 18

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

QUINOA SALAD (V, GF) - 16

Roasted Butternut Squash, Cucumber,
Grilled Asparagus, Sweet Corn,
Poached Egg

THIRD

TURKEY REUBEN - 18

Smoked Turkey Breast, Gruyère Cheese,
Sauerkraut, House-made Russian Dressing

LOBSTER PANINNI - 28

Baby Spinach, Mascarpone, Provolone Cheese

SHORT RIB PANINNI - 20

Swiss Cheese, Asian BBQ Sauce

THREE CHESSE PANINI (V) - 16

Swiss -, Provolone - and Cheddar Cheese,
Heirloom Tomato

**CHOICE OF CREAM OF TOMATO
OR SEA SALT CURLY FRIES**

MINUTE FILET STEAK FRITES - 26

4 oz. Prime Filet, White Truffle Frites,
Chimichurri Sauce

LOBSTER ROLL - 29

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

BREEZE PRIME BURGER - 20

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

BLACK BEAN BURGER (V) - 16

Bibb Lettuce, Tomato, Onion,
Roasted Garlic Aioli, Pickle Spear,
Brioche Bun

ALBERT CANNITO, EXECUTIVE CHEF

JOHN MAYNARD, SOUS CHEF

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.*

Lunch 11/20/2020

