

# Breeze

## DINNER MENU

### SHAREABLES

Tuna Tataki 19  
grilled shishito, ginger mango &  
scallion grass, white shoyu

Wild Mushroom Flatbread 18 V  
naan bread, ricotta, mozzarella,  
crumbled goat cheese, truffled arugula

Lobster Tacos 28  
crushed avocado, truffle celery, crema,  
crispy quinoa, micro cress

Truffle Fries 18 V  
parmesan, chopped parsley, ketchup

Scallop Roll 34  
toasted split top brioche roll, lemon tarragon aioli,  
tomato jam

### SOUPS & SALADS

New England Clam Chowder 14  
clams, bacon, celery, cream

Caesar Salad 14  
organic kale, hearts of romaine,  
Caesar dressing, parmesan

add shrimp +13 , chicken +11  
scallops +22 , lobster +25

V = Vegetarian | GF = Gluten Free

Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of food-borne  
illnesses, especially if you have certain medical conditions.

### ENTRÉES

Skillet Pressed Chicken 34  
wild mushrooms, grilled broccolini,  
pecorino polenta, roasted chicken pan jus

Filet of Beef 45  
grilled asparagus, creamy mashed potatoes, port wine jus

Short Rib Bolognese 36  
tagliatelle, soffrito, tomato, white wine, cream  
toasted butter & parmesan crumbs

Grilled Autumn Veg 29  
eggplant, peppers, zucchini, yellow squash, spinach,  
smoked mozzarella, tomato, basil pesto

Lemon Grilled Swordfish 38  
papa bravas, wilted spinach  
veracruz sauce, cracked olive relish

### SWEETS

Flourless Chocolate 15  
toffee pecan sauce, raspberry

Warm Apple Tart 15  
vanilla gelato

Gelato (two scoops) 12  
Vanilla or Chocolate

Sorbet (two scoops) 12  
Raspberry or Strawberry Lime