

DESSERTS

CHOCOLATE TRIO Tart Chocolate Ice cream Chocolate Mousse	\$16
VEGAN SPECULAAS CHEESECAKE Served with an orange sorbet	\$16
CREME BRULEE Caramel & Vanilla	\$14
TARTE TARTIN Apple Sorbet	\$14
CHOCOLATE ECLAIR Baileys Cream Caramel Ice Cream	\$12
CHOCOLATE FONDANT Melting molten middle served with vanilla ice cream	\$14
ICE CREAM SCOOP Vanilla Strawberry Chocolate Rum & Raisin Banana Pistachio Hazelnut Caramel	\$6

KIDS MENU

12 years old and under

GRILLED CHICKEN BREAST Sauteed mixed vegetables & mushroom sauce	\$14
GRILLED CHEESEBURGER Hand-made beef patty and French Fries	\$16
PENNE PASTA Your choice of tomato or beef Bolognese sauce	\$14
TEMPURA BATTERED FISH & CHIPS tartar sauce & French fries	\$14
CRISPY FRIED CHICKEN TENDERS served with French fries	\$14



BREEZE

LUNCH MENU

Served from 12:00 PM until 3:00 PM



All menu items are inclusive of taxes



SOUP & SALADS

SOUP OF THE DAY \$10
Ask our waiters for the soup of the day

BREAD & SPREADS \$8
Chefs' selection of breads with homemade spreads

BEEF CARPACCIO \$20
Lettuce, parmesan, capers served with truffle dressing

CAESAR SALAD \$14
Crisp romaine lettuce, tossed in Caesar dressing, topped with parmesan & toasted croutons

Add on

Grilled Chicken \$6
Garlic Shrimp \$8

CHEF'S COBB SALAD \$19
Lettuce, bacon, chicken, tomatoes, blue cheese, avocado chives & boiled egg with ranch dressing

ROASTED BEETROOT SALAD \$16
Red & Yellow Beets, shredded apple, roasted walnuts, feta cheese, balsamic dressing and a pesto oil

CHEF'S SPECIAL

CHICKEN ALFREDO \$20
Cream, garlic, Chicken served with parmesan cheese
Choice of Penne or Spaghetti Pasta

SEAFOOD PASTA \$26
Fresh cream, mussels, shrimps, fish, garlic, lemon & white wine sauce, choice of Penne or Spaghetti Pasta

ISLAND JERK CHICKEN \$24
Island-style slow-cooked chicken leg, spicy jerk sauce & fried plantain and roasted pumpkin
served with your choice of French fries or rice and beans

SHRIMP RUNDOWN \$22
Sauteed shrimp in a Coconut Curry, peppers served with white rice, fried plantain and roasted pumpkin

STEWED LOCAL CURRY GOAT \$21
Stata Goat slow cooked and served with white rice, fried plantain and roasted pumpkin

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BURGER & SANDWICHES

ALL SERVED WITH FRENCH FRIES

CHARGRILLED CHEESEBURGER \$22
Home-made beef patty, red onion & bacon compote, lettuce, tomato, dill pickles with breeze sauce on a Brioche Bun

BREEZE VEGGIE BURGER \$19
Plant based Impossible patty, Vegan Cheese, lettuce, sliced onion, tomato, dill pickles with roasted bell pepper garlic Aioli

GRILLED FLANK STEAK WRAP \$21
Grilled flank steak sauteed with mushrooms, lettuce, red onion & bacon compote served with a blue cheese dressing

CLUB SANDWICH \$21
Grilled chicken, bacon, egg, lettuce, tomato & cheddar cheese with thousand island dressing

FROM THE GRILL

ALL SERVED WITH ONE SIDE AND CHOICE OF SAUCE

GRILLED MAHI MAHI \$30
Spiced rubbed

GRILLED TUNA STEAK \$32
Garlic and herb rubbed

WHOLE GRILLED LOBSTER \$55
Local lobster

SPATCHCOCK CHICKEN \$28
Whole baby chicken butterflied, garlic & spiced rub

RIBEYE 200g \$30
Dry aged ribeye steak

FILLET MIGNON \$32
Center cut aged tenderloin, 200G

BBQ PORK RIBS \$32
Sticky honey & bourbon glaze

Sauces: peppercorn, mushroom, BBQ, red wine, lobster sauce, saffron sauce, creole sauce & garlic butter

SIDES

FRENCH FRIES \$6

SWEET POTATO FRIES \$6

RICE & BEANS \$6

SAUTEED SEASONAL VEGETABLES \$8

CREAMY MASH POTATOES \$6

LOBSTER MAC & CHEESE \$14

GARDEN SALAD \$6

MAC & CHEESE \$8

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