

## DESSERTS

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

## KIDS MENU

12 years old and under

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

**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** \$22  
Cream, garlic, Chicken served with parmesan cheese  
Choice of Penne or Spaghetti Pasta

**SEAFOOD PASTA** \$28  
Fresh cream, mussels, shrimps, fish, garlic, lemon & white wine sauce, choice of Penne or Spaghetti Pasta

**ISLAND JERK CHICKEN** \$26  
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** \$28  
Sauteed shrimp in a Coconut Curry, peppers served with white rice, fried plantain and roasted pumpkin

**STEWED LOCAL CURRY GOAT** \$26  
Stata Goat slow cooked and served with white rice, fried plantain and roasted pumpkin

**SOFT FLOUR TORTILLA TACO'S** \$22  
Three tortillas filled with your choice of Crispy fish or chicken served with homemade slaw, cilantro, roasted red pepper drizzle.

**BEEF KOFTA ON NAAN BREAD** \$24  
Two homemade kofta kebabs grilled and served on naan bread with tzatziki sauce, pickled onions and cilantro

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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 STEAK SANDWICH** \$21  
Grilled 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** \$68  
Local lobster

**SPATCHCOCK CHICKEN** \$30  
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** \$34  
Sticky honey & bourbon glaze

*Sauces: peppercorn, mushroom, BBQ, red wine, lobster 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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