

Bahama Breeze®

Lunch Menu



Wood-fired pizzas

Rustic hand-crafted thin crust

Margherita Sliced vine-ripened Roma tomatoes, Parmesan, mozzarella and fresh basil

Traditional With pepperoni, mushrooms and onions

Jerk Chicken With red onions, mozzarella and fresh thyme

Portobello & Goat Cheese With grilled onions and fresh pomodoro sauce



soups & side salads

Caesar Salad Crisp Romaine, creamy Caesar dressing and Parmesan cheese

Breeze Salad Cool greens, Roma tomatoes, cucumber ribbons, pumpkin seeds and tropical vinaigrette

Bahamian Conch Chowder In light tomato broth with fresh vegetables

Cuban Black Bean Soup with yellow rice

Sun-Ripened Tomato Salad A fresh selection of red grape, yellow pear and beefsteak tomatoes seasoned with citrus cilantro vinaigrette



tropical salads

Bahamian Grilled Chicken on Greens Skewered with fresh vegetables and tamarind glazed, vine-ripened tomatoes and tropical vinaigrette

Papaya, Mango and Avocado Salad Cool spring greens, papaya seed vinaigrette and honey-spiced cashews

Warm Tiger Prawns & Spring Greens Vine-ripened tomatoes, sweet peppers, crisp jicama with passion fruit vinaigrette

Fresh Ahi Tuna Salad * – Grilled rare with citrus dressed spring greens, red and yellow pear tomatoes, cucumber and peanut drizzle

Crispy Chicken Salad Fresh Roma tomatoes, sweet corn, black beans, citrus vinaigrette and creamy bleu cheese drizzle



lunch combinations

Soup & Salad Your choice of homemade soup and Breeze or Caesar salad

Bahama Club & Soup Half of our signature club with your choice of homemade soup

Bahama Club & Salad Half of our signature club with your choice of Breeze or Caesar salad



sandwiches

Served with your choice of French fries, Breeze slaw, fresh fruit stack or light pasta salad

Cuban Classic Hot pressed with roasted pork, ham, Swiss cheese, mustard and pickles

Oak-Fired Angus Burger With leaf lettuce, tomato and cheese

Bahama Club honey roasted turkey, ham, thick sliced bacon, smoked queso blanco and roasted pepper aioli

Ropa Joe Sandwich Richly spiced shredded beef simmered with peppers, onions and three cheeses

Wood-Grilled Chicken Sandwich Jerk spices and pepper-jack cheese

Sun-Drenched Portobello Sandwich Char-grilled with vine-ripened tomatoes and pepper-jack cheese



pastas

Jerk Chicken Pasta With fresh asparagus, mushrooms and herb cream sauce

Pan-Seared Salmon Pasta In passion fruit-thyme cream sauce, with sugar snap peas, tomatoes and mushrooms

Angel Hair Pomodoro With vine-ripened tomatoes, fresh basil and roasted garlic

Seafood Linguine Shrimp, scallops, mussels, fresh fish, mushrooms, spinach sautéed with roasted red pepper tomato sauce

Calypso Shrimp Linguine With garlic, scallions and creole spices

Bahama Breeze®

Dinner Menus



samplers

Island Onion Rings Coconut-breaded with chili-horseradish and citrus mustard dipping sauces

Calamari Sofrito With warm sauté of diced tomatoes, sweet peppers, onions and Spanish sausage

West Indies Patties Crisp-fried turnovers with seasoned beef and vegetables served with apple-mango salsa

Habanero Wings Jumbo spicy chicken wings crisply fried and tossed in habanero sauce

Roasted Cuban Bread With sliced vine-ripened tomatoes, cilantro, garlic and basil

Tostones con Pollo Home-fried plantains topped with chicken, mushrooms and cheese

Coconut Prawns Our guests' favorite! Marinated in Coco Lopez and crisp-fried with citrus mustard sauce

Jamaican Grilled Chicken Wings Spicy jerk seasoning with tangy dipping sauce

Creole Baked Goat Cheese In roasted red bell peppers served with fresh tomato salsa and garlic toast rounds

Fire-Roasted Jerk Shrimp Simmered in garlic-thyme butter with warm Cuban bread

Fresh Ahi Tuna Ceviche * In cool citrus juices and shredded coconut with mangoes and crisp malanga chips

Grilled Chicken and Vegetable Quesadillas With sweet peppers, red onion and squash and three cheeses
Also available: Grilled Vegetable Quesadillas



soups & side salads

Bahamian Conch Chowder In light tomato broth with fresh vegetables

Cuban Black Bean Soup with yellow rice

Caesar Salad Crisp Romaine, creamy Caesar dressing and Parmesan cheese

Breeze Salad Cool greens, Roma tomatoes, cucumber ribbons, pumpkin seeds and tropical vinaigrette

Sun-Ripened Tomato Salad A fresh selection of red grape, yellow pear and beefsteak tomatoes seasoned with citrus cilantro vinaigrette



sandwiches

Served with your choice of French fries, Breeze slaw, fresh fruit stack or light pasta salad

Sun-Drenched Portobello Sandwich Char-grilled with vine-ripened tomatoes and pepper-jack cheese

Wood-Grilled Chicken Sandwich Jerk spices and pepper-jack cheese

Cuban Classic Hot pressed with roasted pork, ham, swiss cheese, mustard and pickles

Oak-Fired Angus Burger With leaf lettuce, tomato and cheese
Also available: Jamaican Style with pepper-jack cheese, grilled onions and smokey barbeque sauce



tropical salads

Bahamian Grilled Chicken on Greens Skewered with fresh vegetables and tamarind glazed, vine-ripened tomatoes and tropical vinaigrette

Warm Tiger Prawns & Spring Greens Vine-ripened tomatoes, sweet peppers, crisp jicama with passion fruit vinaigrette

Crispy Chicken Salad Fresh Roma tomatoes, sweet corn, black beans, citrus vinaigrette and creamy bleu cheese drizzle

Fresh Ahi Tuna Salad * – Grilled rare with citrus dressed spring greens, red and yellow pear tomatoes, cucumber and peanut drizzle



pastas

Jerk Chicken Pasta With fresh asparagus, mushrooms and herb cream sauce

Pan-Seared Salmon Pasta In passion fruit-thyme cream sauce, with sugar snap peas, tomatoes and mushrooms

Angel Hair Martinique With vine-ripened tomatoes, fresh basil and roasted garlic

Seafood Linguine Shrimp, scallops, mussels, fresh fish, mushrooms, spinach sautéed with roasted red pepper tomato sauce

Calypso Shrimp Linguine With garlic, scallions and creole spices

beef & pork

Oak-Grilled Sirloin Palomilla Ginger-soy marinated Latin-cut with garlic herb mashed potatoes and Cuban black beans

Center-Cut Filet Mignon Oak-grilled with garlic herb mashed potatoes and grilled Portobello mushroom

Wood-Fired New York Strip Steak 12 ounce USDA-Choice with grilled asparagus and garlic herb mashed potatoes

Ropa Vieja Richly spiced shredded beef simmered with peppers, onions on yellow rice with black beans

Bahamian Grilled Beef Kabobs Tamarind glazed with mushrooms, onions, peppers, squash and yellow rice

seafood

Jumbo Sea Scallops with Chimichurri * Pan-seared medium with fresh lemon-cilantro pesto, asparagus and angel hair pasta

Fish in a Bag Baked in parchment with fresh seasonal vegetables and herbs, yellow rice with black beans

Tropical Tiger Prawns Passion fruit sizzled with roasted red pepper angel hair pasta and fresh squash

Jerk Painted Salmon Flame-grilled with medium spicy jerk barbeque sauce, apple-mango salsa, Jasmine rice with black beans

Seafood Paella Shrimp, mussels, fresh fish, Spanish sausage and chicken with saffron scented rice & vegetables

Fresh Ahi Tuna * Seared rare with wasabi cream, Jasmine rice and grilled asparagus

chicken

Bahamian Grilled Chicken Kabobs Tamarind glazed with mushrooms, onions, peppers, squash and yellow rice

Jamaican Grilled Chicken Breast With cinnamon yam mash, roasted squash and Cuban black beans

Ancho Rubbed Chicken Breast Grilled with fresh asparagus, crisp yucca and roasted pepper sauce

Pan-Seared Pork Tenderloin Medallions With fresh herbs, garlic herb mashed potatoes, rum demi glaze and creamed spinach

West Indies Ribs Slow-roasted with caramelized sweet guava glaze and French fries



Wood-fired pizzas

Rustic hand-crafted thin crust

Margherita Sliced vine-ripened Roma tomatoes, Parmesan, mozzarella and fresh basil

Traditional With pepperoni, mushrooms and onions

Jerk Chicken With red onions, mozzarella and fresh thyme

Portobello & Goat Cheese With grilled onions and fresh pomodoro sauce

desserts

Rebecca's Key Lime Pie Our original-homemade with brown sugar crust and golden meringue

José's Chocolate Tres Leches A chocolate twist on a traditional South American cake -- moist and rich, topped with a dark chocolate mousse and fresh strawberries

Icy Sorbet Cocktail Raspberry fat-free sorbet with fresh fruit salsa

Bananas Supreme Sliced bananas and vanilla ice cream on warm banana-nut bread with hot homemade butterscotch brandy sauce

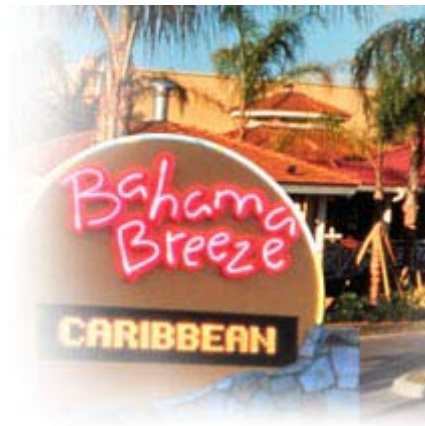
Piña Colada Bread Pudding Homemade every day with pineapple and coconut and served warm with rich coconut-rum sauce

Crème Brûlée Homemade amaretto crème brûlée capped with caramelized sugar and toasted almonds

Dulce de Leche Cheesecake Our special recipe marbled with Dulce de Leche cream caramel served with fresh Island fruit salsa

Kid's meals

Chicken Fingers
Small Cheese Pizza
Bowtie Mac 'n Cheese
Grilled Cheese Sandwich
Kid's Koolers
Kids' Shakes



island drinks

** Prices may vary per state due to taxes and surcharges.*

Bahamarita® Our signature frozen margarita with Cuervo Gold and real kiwi, mango and strawberry ices.

Bahama Mama Fresh squeezed orange juice, pineapple juice, Banana Liqueur, Malibu and Myers's Original Dark Rum.

Mojito Cubano A classic Cuban cocktail -- crushed spearmint, fresh lime, fresh squeezed sugar cane and Bacardi Light Rum.

Ultimate Piña Colada Our special twist -- swirled with strawberry ice and topped with Myers's Dark Rum.

Lemon Breeze (*non-alcoholic*) Made with fresh squeezed sugar cane and fresh lemons.

Rum Runner Myers's Original Dark Rum, Blackberry Brandy, Banana Liqueur, Grenadine and fresh squeezed orange juice.