



315-924-7575

<http://www.keukatogo.com>

Keuka Breeze

SOFT DRINKS

Provided by Keuka To Go

12oz. Mountain Dew	\$1.79
12oz. Pepsi	\$1.79
12oz. Diet Pepsi	\$1.79
12oz. Sierra Mist	\$1.79
Bottled Water	\$1.89
12oz. Root Beer	\$1.79
12oz. Wild Cherry Pepsi	\$1.79
12oz. LEMON Brisk Iced Tea	\$1.79
12oz. Hawaiian Punch	\$1.79
12oz. Orange Crush	\$1.79
Pure Leaf Sweet Tea	\$2.99
18.5 oz.	
Pure Leaf Black Tea	\$2.99
18.5 oz UNSWEETENED	
Bubly Spring Water	\$2.99
Black Berry Water	

Appetizers

Outlet Charcuterie Board	\$23.40
<i>Local aged meats and cheeses, toasted flatbread, hummus, and house-made jalapeno jam.</i>	
Mussels	\$20.80
<i>White wine braised mussels with chiles, red bell pepper and creme fraiche served over our hand cut fries</i>	
Pan Fried Mozzarella	\$15.60
<i>Served with house made marinara sauce</i>	
Nachos	\$20.80
<i>tri-color tortilla chips, tomato, red onion, shredded cheddar and pepper jack cheeses, fire roasted salsa, black olives, smashed avocado, and sour cream. With your choice of protein.</i>	
Jumbo Shrimp Cocktail	\$23.40
<i>4 jumbo gulf shrimp with cocktail sauce and lemon</i>	
French Onion Soup	\$16.90
<i>slow roasted caramelized red and yellow onions in a savory broth of brandy, vermouth, beef stock and thyme; with house made herbed crouton, gruyere and parmesan cheeses</i>	

Salad

Burrata Salad	\$19.44
<i>locally grown tomatoes, burrata cheese, peaches, cherries and toasted pistachio. Dressed with a citrus basil infused oil and sea salt.</i>	
Spring on the Lake	\$16.84
<i>local spring mixed greens, asparagus, cucumber, goat cheese, toasted walnuts, roasted chickpea and avocado. Dressed with a tangy lemon vinaigrette.</i>	

Daily Specials

House Made Dessert of the Day

Dessert of the day	\$10.40
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From the Fryer

Fries	\$3.25
Sweet Potato Fries	\$3.25

Kids Menu

Cheeseburger Sliders	\$11.70
<i>2 Hand formed patties with American cheese on toasted house made brioche buns. Served with our hand cut fries.</i>	
Popcorn Chicken	\$11.70
<i>Hand breaded, buttermilk fried chicken nuggets with choice of ranch dressing or BBQ sauce.</i>	
Hot Dog	\$10.40
<i>Grilled Hoffman hot dog on New England style hot dog roll. Served with our hand cut fries.</i>	

Sandwiches

All sandwiches are served with hand cut fries

Breeze Classic Burger	\$19.44
<i>8 oz. hand pressed burger, chargrilled with American cheese, lettuce, tomato, and red onion. Served on a toasted brioche bun.</i>	
Cowboy Burger	\$23.34
<i>8 oz. hand pressed burger, chargrilled. Roasted jalapeno, thick sliced bacon, BBQ sauce, crispy onion straws and pepper jack cheese. Served on toasted brioche bun.</i>	
Chicken, Bacon, Ranch Wrap	\$19.44
<i>Grilled chicken breast, thick cut smoked bacon, romaine lettuce, tomatoes, and red onion served on a 12' flour tortilla with a side of hand cut fries.</i>	
Italian Meatball Hoagie	\$22.10
<i>house made meatballs in our own marinara sauce with mozzarella cheese and basil pesto on Italian hoagie roll.</i>	
Monte Cristo	\$20.74
<i>country white bread, black forest ham, deli turkey, and gruyere dipped in French toast batter and grilled to a golden buttery brown.</i>	

Dinner Entrees

available after 4:00PM
served with house made brioche breadsticks and herbed olive oil.

Honey Bourbon Glazed Salmon	\$36.40
<i>grilled Atlantic salmon with a honey bourbon glaze. Served with oven roasted red potato and sautéed green beans</i>	
Chicken and Andouille	\$31.20
Scarpariello	
<i>house made rigatoni, pan roasted chicken and andouille sausage, potato, peppadew peppers and rosemary in a mild broth.</i>	
Chicken and Broccoli Alfredo	\$24.70
<i>House made pasta, alfredo sauce, grilled chicken breast and tender broccoli.</i>	
Grilled NY Strip Steak	\$41.60
<i>10oz. hand cut NY Strip, char grilled. Served with wild mushroom and parmesan risotto and sautéed asparagus</i>	
Grilled Pork Tenderloin	\$33.80
<i>Maple-Dijon marinated grilled pork tenderloin, garlic mashed potato and oven roasted carrots</i>	
Whole Roasted Stuffed Cauliflower	\$28.60
<i>Kale, scallion, Muenster, parmesan and pine nut puree piped into cauliflower head and then slow roasted to caramelized golden brown.</i>	

Canned Drinks

Sierra Mist	\$3.25
Orange Crush	\$3.25
Root Beer	\$3.25
Pepsi	\$3.25

Previous

Broiled Cajun Halibut	\$24.64
<i>Served with red pepper coulis, garlic mashed potatoes and oven roasted carrots.</i>	
Bucatini and Meatballs	\$19.00
<i>House made pasta, freshly made meatballs, marinara and freshly grated parmesan cheese.</i>	
Deep Fried Brownie Blondie Sundae	\$10.40
<i>House made blondie brownies, deep fried with vanilla ice cream, chopped walnuts and house made caramel sauce.</i>	
Eggplant Parmesan	\$23.34
<i>Hand breaded eggplant with our house made marinara, shredded parmesan and mozzarella cheese over bed of house made linguini.</i>	
Grilled Ribeye Filet	\$23.00
<i>10oz. ribeye served with garlic mashed potatoes, green beans and a garlic brown butter pan sauce</i>	
Mac and Cheese	\$12.00
<i>House made pasta, white cheddar and asiago cheese, seasoned bread crumbs</i>	
Patty Melt	\$15.95
<i>grilled 8oz. smash burger with caramelized onion and swiss cheese on grilled marble rye bread. Served with hand cut fries.</i>	
Reuben	\$14.95
<i>Corned beef, sauerkraut, 1000 island dressing, swiss cheese on marble rye. Served with sweet potato fries and honey.</i>	
Taco Salad	\$14.00
<i>House made tortilla bowl with crisp romaine lettuce, tomatoes, red onion, black olives, black beans, corn, fire roasted salsa, smashed avocado and sour cream.</i>	
Turkey Avocado Wrap	\$14.00
<i>Roasted turkey breast, avocado, lettuce, tomato, red onion, and a roasted red pepper coulis. Served with hand cut fries. Substitute sweet potato fries for \$2.00 extra.</i>	
Winter Harvest Salad	\$11.95
<i>Roasted beets, goat cheese, grape tomatoes, golden raisins over a heritage lettuce blend served with balsamic vinaigrette</i>	