

Good Morning!

FROM *the* GRIDDLE

2x2x2*

Two buttermilk pancakes, two eggs & choice of two bacon slices, two sausage links or one veggie sausage 12.95

FRENCH TOAST Three slices 10.95

BELGIAN WAFFLE 10.95

BUTTERMILK PANCAKES

Full Stack (three pancakes) 10.95

Short Stack (two pancakes) 8.95

One Pancake 4.95

BLUEBERRY PANCAKES

Full Stack (three pancakes) 12.95

Short Stack (two pancakes) 10.95

EGG BREAKFASTS

Served with your choice of home fries or hash browns and toast (choose white, wheat or sourdough).

THREE EGG BREAKFAST*

With your choice of bacon, ham or sausage 16.95

Substitute Reindeer Sausage or Veggie Sausage for 2

TWO EGG BREAKFAST*

With your choice of bacon, ham or sausage 15.95

Substitute Reindeer Sausage or Veggie Sausage for 2

OMELETS & SKILLET

Served with your choice of home fries or hash browns and toast (choose white, wheat or sourdough).

DENVER OMELET

Three-egg omelet with ham, cheddar, green pepper & onion 18.95

BCT OMELET

Three-egg omelet with bacon, cheddar & diced tomato 17.95

CALIFORNIA OMELET

Three-egg omelet with diced tomato, mushrooms & onion 14.95

DICED HAM SCRAMBLE OR SAUSAGE SCRAMBLE

Three-egg scramble with cheddar & your choice of ham or sausage 16.95

SAILOR'S SKILLET*

Two eggs prepared your way, sautéed green pepper, onion, & sausage 15.95

FAVORITES

Served with your choice of home fries or hash browns.

ROUND UP*

Classic steak & eggs! 8 oz. New York steak, two eggs & toast (choose white, wheat or sourdough) 28.95

CROISSANT SANDWICH*

With an egg, cheese & your choice of bacon, sausage, ham or veggie sausage (substitute reindeer sausage for 1.50 more) 15.95

CHICKEN FRIED STEAK*

Breaded & topped with gravy. With two eggs & toast (choose white, wheat or sourdough) 19.95

— MORE — FAVORITES

TOMATO BENEDICT*

Two poached eggs and tomato slices, on an English muffin with hollandaise sauce. With home fries or hash browns 13.95

HOT OATMEAL & TOAST

White, wheat or sourdough toast 9.95

EGGS BENEDICT*

Two poached eggs & ham on an English muffin with hollandaise sauce. With home fries or hash browns 16.95

BISCUITS & GRAVY

Half Order 9 • Full Order 16

BEVERAGES

MILK Small 2.95 • Large 4.95

CHOCOLATE MILK

Small 3.50 • Large 5

HOT CHOCOLATE 3.50

SOFT DRINKS

Coca-Cola products 3.50

COFFEE 2.95 • **HOT TEA** 3.50

ORANGE OR APPLE JUICE

Small 3.50 • Large 4.95

There will be an automatic 20% gratuity for groups of 6 or more.

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.



BREAKFAST MENU

SERVED UNTIL 10:45 AM

BREEZE INN HISTORY

First constructed in 1974, the original Breeze Motel was a modest two-story 28-room motel, with a connected restaurant run out of a converted trailer.

In 1978, Juris Mindenbergs was a 38 year old General Contractor working in Alaska, when a co-worker talked him into a business opportunity in Seward. Juris and his co-worker went in on the Breeze Motel together, but when his partner couldn't make payments, Juris eventually bought him out. Juris remained the sole proprietor of the Breeze (renamed Breeze Inn) for over 45 years, in time building the property into the 100-room hotel and full-service restaurant and lounge you see today.

In 1979, Juris was in Seward building what is known as Mountain Haven—the local senior care center. During this time, Juris's construction company made what would be the first of many additions to the Breeze property. The motivation for the first addition was a Breeze employee looking to hold a wedding reception in Seward. Juris thought it would be

nice to have a space large enough for his employee's family and friends to celebrate, so he built the lounge for the party. When the lounge first opened, it was also the area where people would check in for the motel. The bartenders not only served up food and drinks but also handled motel bookings.

In 1989, the Exxon Valdez Oil spill brought a bustle of activity to Seward with workers needed to clean up the spill. Suddenly, the motel and lounge were packed with customers. Without enough staff to support the sudden influx to the area, Juris found himself cleaning rooms, bussing tables and doing what he could to keep customers satisfied.

In the 1990's, the extra business generated by the Exxon oil spill cleanup, helped support construction of a three-story Hotel annex that faces Port Avenue next door to the lounge. The annex offers 20 hotel rooms, views of the harbor, and retail spaces below.

Still Juris dreamed of a beautiful hotel lobby. He loved the design of

the Talkeetna Lodge, and in 2007, he hired that same architect to design the stunning high-ceilinged, open-concept hotel lobby that guests enjoy today. This newest addition included 24 more hotel rooms.

Throughout his career as a general contractor and hotel/restaurant/lounge owner, Juris had many employees who stayed working for him throughout the decades. When asked how he managed to hold on to so many great staff, he will tell you that caring about your employees and treating them well is very important, as they are the key to everything.

In 2024, after 46 years in business, Juris passed on the legacy of the Breeze Inn to new local owners. New owners, Nicole, Colby, Pamela and Duke are proud to follow in Juris's footsteps with regular improvements to the property. They also plan to continue operating the hotel, restaurant and lounge year-round, with a focus on taking care of the amazing Breeze staff who make the Breeze a favorite spot among both locals and visitors.

HARBOR COMFORT FOOD, MADE IN-HOUSE FROM SCRATCH

TAKE-OUT AVAILABLE!

Take-out orders, add 1.00 per item

BREEZEINN.COM



BREEZEINN.COM

STARTERS & BASKETS

HALIBUT CEVICHE*

Marinated halibut & shrimp in a delicious house-made salsa; served with tortilla chips 17.95

WILD GAME SLIDERS*

A blend of elk, caribou, buffalo & venison. With grilled onions & feta
5.95 each • Four for 22.95

CHICKEN STRIPS

With fries 15.95

CHEESE CURDS

Beer battered in house.
Served with marinara 15.95

WINGS

One pound of your choice:
hot sauce, barbeque, lemon pepper, cajun, garlic parmesan or plain 20.95

CRAB CAKES

With southwest sauce 15.95

JALAPEÑO POPPERS

With southwest sauce 15.95

FRIES 7.95

ONION RINGS 11.95

SWEET POTATO FRIES 10.95

MOZZARELLA STICKS 14.95

DID YOU ENJOY YOUR MEAL?

Buy the cooks a round - 20

TAKE-OUT AVAILABLE!

Take-out orders add 1.00 per item.

LUNCH SERVICE BEGINS 11:30 AM

DINNER ENTRÉES

SERVED DAILY STARTING 4 PM

NEW YORK STRIP STEAK*

10 oz. strip steak. Served with mashed potatoes & brown gravy, vegetable of the day & King's Hawaiian roll 31.95

CHICKEN POT PIE

Stuffed with chicken, peas, carrots, celery, onion & potatoes.
Topped with golden puff pastry 25.95

PASTA ALFREDO*

Served with garlic bread 17.95

Add:

New York Steak 13.95 • Grilled or Blackened Chicken 8.95
Sautéed Shrimp 8.95 • Vegetable of the Day 3.95
Onions 95¢ • Mushrooms 1.25

CHICKEN FRIED STEAK

Served with mashed potatoes & sausage gravy,
vegetable of the day & King's Hawaiian roll 21.95

MEATLOAF DINNER

Made with smoked brisket. Served with mashed potatoes & brown gravy, vegetable of the day & King's Hawaiian Roll 29.95

SALMON FILET

Grilled or blackened Coho Salmon served with quinoa and chef's choice of vegetable 38.95

SALADS & SOUPS

COBB SALAD

Bacon, chicken breast, sliced hardboiled egg, tomato, swiss & blue cheese on a bed of fresh greens 22.95

CAESAR SALAD 16.95

Add Grilled or Blackened Chicken, Smoked Salmon, or Sautéed Shrimp for 8.95

CLAM CHOWDER

Bowl 9.95 • Cup 6.95

NEW YORK STEAK SALAD

4 oz. NY steak, sliced hardboiled egg, tomato, cheddar & onion on a bed of fresh greens 25.95

CHEF SALAD

Turkey, ham, egg, cheddar, swiss & tomato on a bed of fresh greens 18.95

FRENCH ONION SOUP

Bowl 6.95

SOUP OF THE DAY

Bowl 7.95 • Cup 5.95

SALAD DRESSINGS:

Blue Cheese, Italian, French, Thousand Island, Ranch, Honey Mustard, Balsamic Vinaigrette

Local 7% sales tax added - not part of gratuity.

Extra Sauce or Dressing .75

There will be an automatic 20% gratuity for groups of 6 or more.

*Contains (or may contain) raw or undercooked ingredients. Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

HARBOR COMFORT FOOD, MADE IN-HOUSE FROM SCRATCH

SANDWICHES

Served with fries.

Substitute Onion Rings or Sweet Potato Fries +1.95 •

Cup of Soup of the Day +3.95 • Seafood Chowder or Side Salad +4.95

FRENCH DIP

Tender slices of roast beef, sautéed onions & provolone on a hoagie roll. With au jus 22.95

PHILLY CHEESE STEAK

Top round with melted cheese, onion & green pepper on a hoagie roll 21.95

REUBEN

Corned beef, swiss & sauerkraut on rye 21.95

B.L.T.

Bacon, lettuce, tomato & mayo 15.95

CLUB HOUSE

Tender turkey, bacon, lettuce, tomato & cheddar triple-stacked on your choice of bread 21.95

GRILLED TURKEY & BACON

Tender turkey, crisp bacon, tomato & swiss on sourdough 19.95

GRILLED CHICKEN BREAST

With ham & swiss on a bun 20.95

SPICY CHICKEN

Dill pickle chicken breast, pepper jack, jalapeños & chipotle ranch sauce on a bun 21.95

FAVORITES

HALIBUT CHUNKS

Locally sourced halibut, beer battered in house, 5 pieces. Served with fries 28.95

COD & CHIPS

Locally sourced cod, beer battered in house, 5 pieces. Served with fries 18.95

SHRIMP BASKET

Beer battered in house, 6 pieces. Served with fries 18.95

QUINOA BOWL

Warm Quinoa and chef's choice veggies with balsamic vinaigrette 15.95
Add grilled or blackened chicken, halibut, cod, sautéed shrimp, or smoked salmon 8.95
+8.95 for double protein

TASTY BURGERS

Served with fries. Substitute Onion Rings or Sweet Potato Fries +1.95

Cup of Soup of the Day +3.95 • Seafood Chowder or Side Salad +4.95

6-OUNCE HAND PRESSED, 100% BEEF BURGERS

BACON CHEESEBURGER*

Classic! Topped with American cheese & two bacon slices. With lettuce, mayo, onion, tomato 18.95

CHEESEBURGER*

With American cheese, lettuce, mayo, onion, tomato 16.95

HAMBURGER*

With lettuce, mayo, onion, tomato 15.95

RODEO BURGER*

Burger topped with two ounces of smoked brisket & barbeque sauce, jalapeños, pepper jack cheese & an onion ring. With lettuce, mayo, onion, tomato & grilled onions 23.95

RAILROAD BURGER*

With ham, bacon, cheddar & pepper jack cheese, lettuce, mayo, onion, tomato 21.95

THE BIG NAC*

Double burger with American cheese & thousand island dressing. With lettuce, mayo, onion, tomato 24.95

MT. MARATHON BURGER*

With ham, mushrooms & pepper jack cheese. With lettuce, mayo, onion, tomato 19.95

THE HANGOVER*

Topped with sautéed onions, cheddar & a fried egg. With lettuce, mayo, onion, tomato 18.95

MAC N' CHEESE BURGER*

Topped with house-made mac n' cheese. With lettuce, mayo, onion, tomato. 18.95

Add Bacon for 3 or Jalapeños for .50

GRILLED CHEESE SANDWICH BURGER*

Best of both worlds! A burger in a grilled American cheese sandwich. 15.95

PATTY MELT*

With sautéed onions & melted swiss; served on rye bread 17.95

BEYOND BURGER

Plant-based burger goodness. With lettuce, mayo, onion, tomato 17.95
Add Cheese for 1.50

BEVERAGES

MILK Small 2.95 • Large 4.95

CHOCOLATE MILK

Small 3.50 • Large 5

HOT CHOCOLATE 3.50

SOFT DRINKS

Coca-Cola products 3.50

COFFEE 2.95

HOT TEA 3.50

ORANGE OR APPLE JUICE

Small 3.50 • Large 4.95

KIDS MENU

BREAKFAST

7-11AM

ONE EGG, 1 SLICE BACON, HASHBROWNS.....\$7.95

TWO SLICES FRENCH TOAST.....\$7.95

½ WAFFLE.....6.95

ONE PANCAKE.....\$4.95



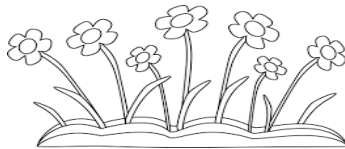
LUNCH/DINNER

11AM-CLOSE

*\$5.95 EACH **

*OTTER DOG W/ FRIES

*GRILLED CHEESE W/ FRIES



*\$8.50 EACH**

*OTTER BURGER W/FRIES

ADD CHEESE\$1.00

*CHICKEN STRIPS W/FRIES

*MAC N CHEESE

*CHEESE QUESADILLA

