

THE GRILLE

at *Revere*

STARTERS

Warm Crab & Artichoke Dip served with crostini	11
Baked Brie with Roasted Garlic for Two apple cranberry chutney	11
Italian Sausage & Peppers in an arrabiata sauce	14
Anti Pasti Plate olives, roasted peppers, assorted italian charcuterie and cheeses with crostinis	12
Seared Special House Recipe Crab Cake* seared blue claw crab cake with avocado salad and creamy chipotle aioli	10
Crisp Calamari marinara sauce and lemon aioli	9
Bruschetta with Vine Ripe Tomato italian olive oil, buffalo mozzarella, and balsamic glaze	7
Italian Sausage Stuffed Mushrooms our house prepared marinara and parmesan	8
Shrimp Cocktail* jumbo poached prawns and bay shrimp with cocktail sauce and louie dressing	10

SALAD

Warm Spinach sautéed with crisp pancetta, portabella, roasted peppers, sonoma goat cheese and balsamic vinaigrette	7
Scottish Smoked Salmon* arugula with tarragon vinaigrette english cucumbers, dijon cream and crostini	10
Caesar Salad crisp romaine and house prepared herb croutons tossed in classic caesar dressing with reggiano parmesan	7
The Revere winter baby greens topped with house prepared pepper candied walnuts, sun-dried cranberries, english cucumbers and goat cheese	6

PASTA

Shrimp Scampi* sautéed shrimp in garlic in a light creamy sauce with angel hair pasta	20
Angel Hair Primavera broccoli, carrots, italian squash, zucchini, tomatoes, tossed with angel hair pasta and choice of marinara, alfredo or rosa sauce <i>add grilled chicken or shrimp 4</i>	16

ENTRÉES

Crab Stuffed Trout Almondine* toasted sliced almonds and amaretto buerre blanc with lump crab meat, wild rice pilaf and winter vegetables	23
Macadamia Nut Crusted Halibut with citrus buerre blanc, angel hair pasta and fresh vegetables	24
Grilled Kenai River Salmon* seared kenai river salmon with creamy pesto topped with sauteed tomatoes on orzo pasta pomodoro	21
Grilled Swordfish with roasted pepper coulis, balsamic glaze and roasted rosemary red potatoes	25
Crisp Polenta Cakes and Eggplant with wild mushrooms and grilled winter vegetables	21
Melanzane Parmesan grilled eggplant medallions layered with grilled zucchini, mozzarella cheese on both marinara and alfredo sauces	21
Seared Medallions of Pork Tenderloin with jim beam apple glaze with caramelized onion	23
Roast Rack of Lamb* roasted garlic merlot glaze with sweet potato purée and assorted winter vegetables	24
House Cut New York Steak with cappuccino glaze with duchess potatoes and vegetables	24
Grilled Filet of Beef Tenderloin with butter poached crab, asparagus, roasted garlic béarnaise and fingerling potatoes	25
Yankee Pot Roast tender braised beef roast with carrots, wine, pearl onions and garlic mashed potatoes	21
Rosemary Chicken* chardonnay glazed bone-in chicken, roasted rosemary potatoes and seasonal vegetables	21

SIDES

Sautéed Mushrooms	5
Asparagus & Hollandaise	6
Garlic Mashed Potatoes	5
Herb Roasted Fingerling Potatoes	6
Macaroni & Cheese	6
Large Loaded Baked Potato	6

**Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.*

*20% Gratuity/Service Charge will be Added to Parties of 8 or More.
There is a \$3 Split Fee for Entrees*