

APPETIZERS

Zucchini Chips

breaded and fried with authentic marinara sauce and house made buttermilk ranch dip

Grilled Quesadilla

cheddar cheese, cream cheese, green chilis, pico de gallo, cilantro, sour cream and guacamole
add chicken for \$2

Bruschetta with Vine Ripe Tomatoes

italian olive oil, buffalo mozzarella and balsamic glaze

Crab Cakes

seared blue claw crab cakes with avocado salad and creamy chipotle aioli

*Chicken Chili

crisp tortilla strips, sour cream and grated cheese

Anti Pasti Plate

olives, roasted peppers, assorted italian charcuterie and cheeses with crostinis

Crispy Calamari

marinara sauce and lemon aioli

*Sausage Stuffed Mushrooms

served with our house marinara and parmesan

Warm Crab & Artichoke Dip

served with crostinis and chips

Fish Tacos

grilled mahi mahi fillet on corn tortillas with chipotle coleslaw, pico de gallo, avocado and roasted bell peppers

Shrimp Cocktail

jumbo poached prawns and bay shrimp with cocktail sauce and louie dressing

Baked Brie with Roasted Garlic for Two

apple cranberry chutney served with crostinis

Chicken Wings

crispy buffalo wings served with vegetable sticks and house made buttermilk ranch dressing

SALADS

Southwest Chicken Salad*

corn, avocado, black beans, grilled chicken, tortilla strips, monterrey jack cheese, cheddar cheese, pico de gallo and mixed greens

Cobb Salad

bacon, blue cheese, hard-boiled egg, sliced olives, diced tomatoes, avocado and grilled chicken on a bed of mixed greens

Caesar Salad

romaine tossed in classic caesar dressing with parmesan and house made croutons
Add blackened salmon*, grilled chicken* or grilled shrimp \$4

Scottish Smoked Salmon

arugula tossed in tarragon vinaigrette, served with english cucumbers, crostinis and eoki mushrooms

Warm Spinach Salad

sauted baby spinach with crisp pancetta, portobello mushrooms, roasted peppers, sonoma goat cheese and balsamic vinaigrette

The Revere

baby greens tossed in pesto balsamic vinaigrette, candied walnuts, sun-dried cranberries, english cucumbers and goat cheese

The Wedge

crisp bacon, blue cheese, diced tomatoes and house-made ranch dressing on iceberg lettuce

FLATBREADS

Margarita

fresh tomatoes, roasted garlic, fresh basil and mozzarella cheese

Barbeque

barbeque sauce, chicken, roasted garlic, bell peppers, feta cheese and mozzarella cheese

Alfredo

portobello mushrooms, spinach, parmesan cheese, mozzarella cheese and white sauce

*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

BUCKMAN'S *Grille*

BURGERS & SANDWICHES

Served with choice of fries, sweet potato fries, slaw, potato salad, fruit or onion rings (add: \$1). Substitute veggie patty on any burger for \$1

*Seared Ahi Sandwich

ahi served medium rare with avocado mayo, radish sprouts on toasted focaccia

*Mushroom Burger

swiss cheese, sautéed mushrooms and garlic mayo

The Birdie

grilled turkey on marble rye, swiss cheese, coleslaw and russian dressing

Classic Reuben

braised corned beef, grilled marble rye, swiss cheese, sauerkraut and russian dressing

Traditional Club

turkey, crisp bacon, tomato, lettuce and mayo on three slices of toast

*California Chicken Club

grilled chicken breast, bacon, avocado, tomato and chipotle mayo

*BBQ Burger

crisp onions, sharp cheddar and house-made bbq sauce

*Sliders

3 USDA prime beef patties, caramelized bbq onions, horseradish and cheddar cheese blend

*Bleu Cheese Bacon Burger

maytag bleu cheese, crisp bacon and garlic mayo

*Hot Mediterranean French Dip

tender seared prime beef, caramelized onions, roasted red peppers and melted provolone on a soft steak roll with a rich dipping broth

REVERE SIGNATURES

Add a Small House or Caesar Salad for \$3

Basket of Belgium Beer Battered Fish & Chips

steak fries, coleslaw, tartar sauce and cocktail sauce

Crab Stuffed Trout Almandine

toasted sliced almonds and amaretto buerre blanc with lump crab meat, wild rice pilaf and seasonal vegetables

Melanzane Parmesan

breaded eggplant medallions and zucchini layered with marinara and mozzarella stacked on alfredo and marinara sauces

Angel Hair Primavera

broccoli, carrots, squash, zucchini and tomatoes tossed with angel hair pasta with choice of marinara, alfredo or rosa sauce
Add blackened salmon*, grilled chicken* or grilled shrimp \$4

*Yankee Pot Roast

tender braised beef roast with seasonal vegetables, pearl onions and garlic mashed potatoes

*Rosemary Chicken

chardonnay glazed grilled chicken breast, roasted rosemary fingerling potatoes and seasonal vegetables

*Grilled Kenai River Salmon

kenai river salmon with a creamy pesto topped with sautéed tomatoes on orzo pasta pomodoro

*Macadamia Crusted Halibut

citrus buerre blanc, angel hair pasta and seasonal vegetables

Basket of Chicken Tenders

battered chicken tenders, steak fries, coleslaw and house made bbq dipping sauce

*House Cut New York Steak

with duchess potatoes and seasonal vegetables and cappuccino glaze

Shrimp Scampi

shrimp, garlic and tomatoes sautéed in chardonnay cream sauce and angel hair pasta

SIDES

Garlic Mashed Potatoes

\$5

Macaroni & Cheese

\$6

Herb Roasted Fingerling Potatoes

\$6

Asparagus & Hollandaise

\$6