

# BUCKMAN'S *Grille*

## APPETIZERS

<b>Chicken Chili</b> crisp tortilla strips, cilantro sour cream, and grated cheese		\$6
<b>Zucchini Chips</b> beer battered, fried zucchini served with house made marinara and ranch dressing		\$8
<b>Sliders</b> three prime beef patties with American cheese, 1000 island dressing, and grilled onion on toasted buns		\$12
<b>Grilled Quesadilla</b> cheddar and jack cheeses, cream cheese, green chilis, pico de gallo, guacamole, cilantro, and sour cream <i>add chicken \$2</i>		\$10
<b>Pork Belly Buns</b> pork belly with pickled carrots, cilantro, and red and green cabbage, stuffed in steamed buns with teriyaki dipping sauce		\$11
<b>Chicken Wings</b> crispy buffalo wings served with vegetable sticks and house made ranch dressing		\$10
<b>Shrimp &amp; Grits</b> four grilled cajun shrimp, creamy polenta, micro cilantro, and BBQ sauce		\$9
<b>Grilled Artichoke</b> with remoulade dipping sauce		\$9
<b>Crispy Calamari</b> marinated calamari strips breaded and fried with fingerling potatoes, served with fresh arugula, house made marinara, and lemon aioli		\$11
<b>Shrimp Cocktail</b> jumbo poached prawns and bay shrimp with cocktail sauce and louie dressing		\$10
<b>Sausage Stuff Mushrooms</b> served with our house made marinara sauce and parmesan cheese		\$10
<b>Chicken Chili Nachos</b> tortilla chips, melted cheddar and jack cheese, house made chicken chili, salsa, and guacamole		\$10
<b>Fish Tacos</b> fresh grilled mahi mahi on flour tortillas, pico de gallo, avocado, roasted bell peppers, and chipotle coleslaw		\$13
<b>Crab Cakes</b> crisp blue claw crab cakes with avocado salad and creamy chipotle aioli		\$12
<b>Basket of Chicken Tenders</b> battered chicken tenders, steak fries, coleslaw, and house made bbq dipping sauce		\$13
<b>SALADS</b>		
<b>Caesar Salad</b> romaine tossed in classic caesar dressing with parmesan cheese and house made croutons <i>Add 6oz blackened salmon*, grilled chicken* or grilled shrimp \$6</i>	HALF \$8	FULL \$12
<b>Southwest Chicken Salad</b> corn, avocado, black beans, grilled chicken, tortilla strips, monterrey jack cheese, cheddar cheese, pico de gallo, and mixed greens	\$9	\$14
<b>Scottish Smoked Salmon</b> arugula tossed in tarragon vinaigrette, served with english cucumbers, crostinis, and eoki mushrooms	\$12	\$16
<b>Cobb Salad</b> bacon, bleu cheese, hard-boiled egg, sliced olives, cherry tomatoes, avocado, and grilled chicken on a bed of mixed greens	\$10	\$15
<b>The Revere</b> mixed greens tossed in pesto balsamic vinaigrette, candied walnuts, sun-dried cranberries, english cucumbers, and goat cheese <i>Add 6oz blackened salmon*, grilled chicken* or grilled shrimp \$6</i>	\$8	\$13
<b>Warm Spinach Salad</b> sautéed baby spinach with pork belly, shimeji mushrooms, bell peppers, goat cheese, and warm balsamic vinaigrette dressing	\$8	\$13
<b>The Wedge</b> crisp bacon, bleu cheese, cherry tomatoes, shaved red onion, and housemade ranch dressing on iceberg lettuce		\$12

## PIZZA

<b>Margarita</b> pesto sauce, fresh mozzarella, marinated tomatoes, and fresh basil	\$9
<b>Pepperoni</b> house made marinara, mozzarella, and parmesan cheese	\$10
<b>BBQ Chicken</b> BBQ sauce, chicken, bell peppers, cheddar and jack cheeses, sliced jalapenos, and fresh cilantro	\$9

## BURGERS & SANDWICHES

Served with choice of fries, steak fries, curly fries, sweet potato fries, slaw, potato salad, or fruit (add: \$1). Substitute black bean patty on any burger for \$1

<b>*Seared Ahi Sandwich</b> 6oz sesame seared ahi tuna with avocado mayo, pickled onions, pickled cucumber, and daikon sprouts on toasted ciabatta bun	\$16
<b>The Birdie</b> grilled turkey on marble rye, swiss cheese, coleslaw, and louie dressing	\$13
<b>Classic Reuben</b> braised corned beef, grilled marble rye, swiss cheese, sauerkraut, and louie dressing	\$13
<b>Traditional Club</b> turkey, crisp bacon, tomato, lettuce, and mayo on three slices of toast	\$13
<b>*California Chicken Club</b> grilled chicken breast, bacon, avocado, tomato, and chipotle mayo	\$14
<b>*Bleu Cheese Bacon Burger</b> bleu cheese, crisp bacon, and garlic mayo	\$15
<b>*French Dip</b> slow roasted sliced prime rib, sauteed peppers and onions, melted provolone cheese on toasted crusty roll with au jus	\$14
<b>*Buckman's Burger</b> choice of cheese, lettuce, tomato, and red onion	\$10
<b>*Build Your Own Burger</b> <b>Cheese:</b> american, cheddar, swiss, provolone, bleu, pepper jack, monterey jack <b>Sauce:</b> mayo, mustard, bbq, chipotle mayo, garlic mayo, 1000 island, buffalo, ranch <b>Additional:</b> bacon \$2   avocado \$2   jalapeno \$1   crispy onions \$1   grilled onions \$1   mushrooms \$1   fried egg \$2   guacamole \$1.50   extra patty \$4	\$10

## REVERE SIGNATURES

add a Small House or Caesar Salad for \$3

<b>Basket of Belgium Beer Battered Fish &amp; Chips</b> steak fries, coleslaw, tartar sauce, and cocktail sauce	\$15
<b>Pesto Gnocchi</b> potato gnocchi sauteed with cippolini onions, cherry tomatoes, peas, tossed in creamy pesto sauce and parmesan cheese	\$16
<b>Angel Hair Primavera</b> broccoli, carrots, squash, zucchini, and tomatoes tossed with angel hair pasta with choice of marinara, alfredo, or rosa sauce <i>Add blackened salmon*, grilled chicken* or grilled shrimp \$4</i>	\$16
<b>Alantic Salmon</b> pan seared salmon with cilantro rice, sauteed garlic spinach, and pineapple salsa	\$21
<b>Boneless Beef Short Rib</b> red wine braised short rib with mashed potatoes, seasonal vegetables, and red wine demi-glace	\$21
<b>Sea Bass</b> pan seared sea bass with mashed potatoes, seasonal vegetables, and lemon thyme beurre blanc	\$21
<b>Macadamia Crusted Halibut</b> macadamia crusted halibut with toasted coconut rice, grilled asparagus, and soy ginger glaze	\$23
<b>Airline Chicken</b> pan seared 10oz airline chicken breast, tri colored fingerling potatoes, broccolini, and chicken demi-glace	\$21
<b>1/2 Rack Baby Back Ribs</b> slow roasted baby back ribs glazed in smokey BBQ sauce served with steak fries and coleslaw	\$18
<b>*Prime Flat Iron Steak</b> grilled 8oz prime flat iron steak with crispy potato cakes, grilled asparagus, and Argentinian chimichurri sauce	\$24

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