



APPETIZERS & SALADS

House dressings: Caesar, ranch, greek vinaigrette, citrus honey vinaigrette

Make any salad into a wrap (+2), Add Simply Grilled chicken* (+5), shrimp* (+8) or salmon* (+8)

Shrimp Cocktail* (GF) | 10

Old bay poached shrimp, cocktail sauce, cucumber avocado salsa

Cobb Salad* | 13

Organic butter lettuce, marinated citrus chicken, bacon, egg, avocado, cherry tomatoes, ranch dressing

Fried Cheese Ravioli (VG) | 8

Marinara sauce

Beet Salad (VG) | 10

Red and yellow beets, feta cheese, toasted pecans, citrus honey vinaigrette

Caesar Salad (VG) | 9.5

Chopped romaine, parmesan snow, herb croutons, Caesar dressing

Greek Salad (VG) | 9

Romaine, feta cheese, Kalamata olive, cucumber, tomato, red onion, greek vinaigrette

Spinach & Fall Squash Salad (VG) | 10

Almonds, blue cheese crumbles, dried cranberries, roasted butternut squash

KITCHEN FAVORITES

Add soup or house salad (+2)

Spinach Ravioli (VG) | 15

Pesto cream sauce, cherry tomatoes, pine nuts, garlic bread
Add Simply Grilled shrimp* (+8) or salmon* (+8)

Fish & Chips | 15

Beer battered cod, dill tartar sauce, house made potato chips

Linguine Boscaiola | 16

Cremeni mushrooms, porcini mushrooms, Italian sausage sauce, served with broccolini and garlic bread

The Revel Burger* | 13

Angus beef or all-white turkey burger, brioche bun, lettuce, tomato, onions, pickle and french fries
Upgrade to beyond burger (+3)
Add bacon (+2), avocado (+2), jalapeños (+1.5), sautéed mushrooms (+1.5), cheese (blue, cheddar, swiss, pepper jack, +1.5), fried egg (+1.5)

Salmon & Penne Pasta* | 18

Spinach, sundried tomatoes, white wine, garlic, herb sauce

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

(VG) Vegetarian (V) Vegan (GF) Gluten Free

SECONDS

Includes house salad or Caesar salad and choice of two sides
Ask your server for information on reduced portion availability and split entrées

Filet Mignon* (GF) | 29

Demi Glace
Split entrée available for (+3)

Seared Salmon* | 27

Beurre blanc sauce
Split entrée available for (+3)

Domestic Lamb Chops
Provencal* | 29

Seared, pan jus
Split entrée available for (+3)

Simply Grilled* | 13 | 21 | 24

Vegetable (VG), Chicken (GF) or Salmon (GF)

Rainbow Trout* | 24

Grilled, lemon herb butter

Bistro Steak* | 28

Chimichurri sauce

SIDES

Options without gluten available upon request

Baked Potato | 3

Baked Yam | 3

Broccolini | 3

Brussels Sprouts | 3

French Fries | 4

Jasmine Rice | 2

Jumbo Asparagus | 3

Haricot Vert | 3

Heirloom Baby Carrot | 3

Mashed Potatoes | 3

Onion Rings | 4

Rainbow Cauliflower | 3

Sautéed Mushrooms | 3

DESSERTS

Vanilla Crème Brûlée | 6

Vanilla bean cream, fresh berries

Lemon Meringue | 6

Warm Apple Pie | 6

Cheesecake | 6

House cheesecake, strawberry compote,
graham cracker

Ice Cream | 3

Ask your server for today's selections

WINE LIST

SPARKLING & ROSE		Glass	Bottle
Meiomi Rose, CA,	2021	8	30
Zonin Prosecco, Verona, Italy		8	30
Ruffino Moscato, Italy	2021	8	31
WHITE			
Wente Chardonnay, Monterey, CA	2020	8	30
McManis Chardonnay, Stanislaus County, CA	2020	6	21
Bogle Chardonnay, Clarksburg, CA	2021	5.5	21
Wente Riesling, Central Coast, CA	2021	6	23
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	2021	8	31
Chloe Pinot Grigio, Italy	2021	6	22
RED			
Josh Cabernet Sauvignon, Paso Robles, CA	2020	7	27
Bogle Cabernet Sauvignon, Clarksburg, CA	2019	5.5	21
Federalist Zinfandel, Mendocino County, CA	2017	9	35
Gnarley Head Red Blend, Clarksburg, CA	2019	6	23
Chalk Hill Pinot Noir, Sonoma Coast, CA	2019	9	35
Bogle Essential Red, Clarksburg, CA	2019	6	23
Gnarley Head Merlot, Central Coast, CA	2019	6	24



Featuring the tastes and flavors from all over Asia

starters

Won Ton Soup | 8

Pork and shrimp dumplings, bok choy, scallions, pork broth

Tempura Vegetables (VG) | 13

Asparagus, eggplant, zucchini, squash, cauliflower, broccolini, ponzu sauce

Steamed Pork Potstickers | 13

Soy chili rice wine vinegar, peanut sauce

entrees

Mongolian Beef | 23

Chinese long beans, jasmine rice

General Tso Chicken | 16

Ginger, soy, garlic, hoisin sauce, jasmine rice

Kung Pow Shrimp | 21

Peanuts, peppers, onion, garlic, chili sauce, jasmine rice

Poached Filet of Sole | 23

Ginger miso broth, shiitake mushrooms, bok choy, scallions, soba noodles