



# OVATION

4:00PM—7:00PM

## APPETIZERS & SALADS

Add "SIMPLY GRILLED" chicken\* (+6), shrimp\* (+8), or salmon\* (+10) to any salad

### Featured Soup | 4 | 6

### Citrus Poached Shrimp

#### Cocktail\* (GF) | 11

Citrus poached shrimp, cucumber, lettuce, cocktail sauce

Additional cocktail sauce (.50)

### Hummus Plate (VG) | 6

Feta, olive, tomato, cucumber, pita bread

### Cobb Salad\* (GF) | 13

Mixed greens, marinated herbed chicken, bacon, egg, avocado, cherry tomato, ranch dressing

### Caesar Salad\* | 11

Romaine, parmesan snow, cured tomatoes, herb croutons, Caesar dressing

### Greek Salad (VG, GF) | 11

Romaine, feta cheese, mixed Greek olives, cucumbers, tomato, red onion, Greek vinaigrette

### Chicken Stuffed Avocado Salad | 12

Spinach, chicken salad stuffing, avocado, balsamic glaze, tomatoes

### Honey Dijon Chicken Salad | 12

Spring greens,, bacon, chicken, cheddar cheese, tomato

## KITCHEN FAVORITES

### Loaded Baked Potato | 9

Bacon, cheddar, sour cream, chives, butter

### Linguine Pomodoro (VG) | 12

Plum tomatoes, basil, garlic, onions

Add vel, beef or pork meatballs (+6)

### The Revel Burger\*\* | 12

Angus beef or all-white turkey burger, brioche bun, lettuce, tomato, onions, pickle and french fries

Upgrade to beyond burger (+2)

Add bacon (+2), avocado (+2), jalapeños

(+1.5), sautéed mushrooms (+1.5), cheese

(blue, cheddar, swiss, American, (+1.5)), fried egg (+1.5)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

\*\*These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness.

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

## MAINS

Ask your server for information on reduced portion availability and split entrées (+3)

### Kilt Lifter Brined Center Pork Chop\* | 25

Roasted root vegetable hash

### Sweet Chili Seared Salmon\* | 26

Coconut basmati rice, asparagus

### St. Louis Half Rack of Ribs\* | 22

Fire slow roasted chef's spice blend dry rub, creamy coleslaw, cornbread

### Chicken Parmesan\* | 20

Linguini pomodoro, fresh mozzarella

### Petite Filet Mignon\*\* (GF) | 34

Garlic herb potato cake, asparagus, herb oil

### Baked Haddock\* (GF) | 22

Lemon dill garlic panko crust, wild rice pilaf, green beans, tartar sauce, lemon

### Chicken Milanese\* | 22

Panko asiago crust, arugula, cherry tomatoes, balsamic reduction, asiago polenta

### SIMPLY GRILLED\* | 13 | 15 | 19

Chicken\*, shrimp\*, or salmon\*

Served with two sides

## SIDES

Options without gluten available upon request

### Asiago Polenta | 4

### Asparagus | 5

### Broccoli | 5

### Brussels Sprouts | 5

### Coconut Basmati Rice | 5

### Fingerling Potatoes | 4

### Linguine Pomodoro | 6

### Onion Rings | 5

### Roasted Root Vegetables | 5

### Smashed Potato Cake | 5

### Sauteed Spinach | 4

## DESSERTS

### Key Lime Pie | 6

### Classic NY Cheesecake | 6

### Ice Cream & Sorbet | 2 | 3

### Chef's Featured Cookie | 5

### Coconut Cream Pie | 6

### Chocolate Stack | 6

Dark, milk chocolate stacked cake

## WINE LIST

### Red

		Glass	Bottle
Josh Cellars Legacy Red Blend, <i>California</i>	2020	9	30
House Cabernet Sauvignon, <i>California</i>	2020	5	18
Tribute Cabernet Sauvignon, <i>California</i>	2020	9	30
Clos Du Bois Cabernet Sauvignon, <i>California</i>	2021	8	30
Piattelli Malbec <i>Argentina</i>	2020	10	30
House Merlot, <i>California</i>	2019	6	22
Wilder Merlot, <i>Washington</i>	2011	8	30
Cline Zinfandel, <i>California</i>	2020	9	30
Woodbridge Pinot Noir, <i>California</i>	2020	5	18
Chateau Souverain Pinot Noir, <i>California</i>	2021	8	30

### Sparkling & Rose

Antinori Santa Cristina Toscana Rosso, <i>Italy</i>	2020	6	22
Maddalena Rose, <i>California</i>	2021	9	30
Silver Gate Brut, <i>Spain</i>	2021	7	26

### White

House Pinot Grigio, <i>California</i>	2021	5	18
Benvolio Pinot Grigio, <i>Italy</i>	2021	8	30
House Sauvignon Blanc, <i>California</i>	2021	5	18
Woodbridge Sauvignon Blanc, <i>California, Napa Valley</i>	2021	5	18
13 Degrees Celsius Sauvignon Blanc, <i>New Zealand</i>	2021	8	30
Bex Riesling, <i>Germany</i>	2021	7	26
House Chardonnay, <i>California</i>	2021	5	18
Benzinger Chardonnay, <i>California</i>	2021	8	30
House Moscato, <i>California</i>	2021	5	18