



# OVATION

## ON THE LIGHTER SIDE

### **Steel Cut Oatmeal (VG) | 5**

With cinnamon, brown sugar, honey, raisins, banana, berries or walnuts

### **Cold Cereal | 3**

Ask your server for today's selection of cereal and milk

### **Greek Yogurt Parfait (VG) | 7**

Berries, banana, house made crunchy granola

## BREAKFAST PLATTERS

### **Build Your Own Omelet (GF)\* | 11**

Choose one meat: bacon, sausage, ham

Choose fillings: tomato, spinach, onion, mushroom, bell peppers, cheese

Served with country potatoes or hash browns

### **Corned Beef & Hash | 10**

Two eggs any style, toast

### **Breakfast Sandwich\* | 8**

Choice of bacon, ham, or sausage. Choice of cheese, egg, grilled English muffin, served with country potatoes or hash browns

### **Avocado Toast\* | 9**

Sunnyside up egg, tomato, served with fresh fruit

### **Revel Breakfast Platter\* | 9**

Choice of ham, bacon or sausage, two eggs, toast, breakfast potatoes or hash browns

### **Stuffed French Toast (VG) | 10**

Whipped mascarpone, macerated peaches, powder sugar

### **Buttermilk Pancakes (VG) | 7**

Whipped butter, syrup and topped with your choice of bananas or seasonal berries

## FROM THE BAKERY

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English Muffin | 2

Banana Bread Slice | 3

Bagel & Cream Cheese | 3

Ask your server for today's offerings

Seasonal Scone | 3

Toast | 2

Sourdough, wheat, white, rye, gluten free

## EXTRAS

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Ham | 4

Bacon | 4

Sausage Link Patty | 4

Country Potatoes | 3

Hash Browns | 3

Fruit Cup | 4

Fruit Bowl | 6

One Egg, Two Eggs\* | 1.75 | 3.5

Egg whites also available

## BEVERAGES

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Included with your meal: Starbucks drip coffee, Teavana tea, sodas, iced tea or lemonade

Apple, Orange and Cranberry Juice | 2

Lowfat, Whole Milk | 2

\*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)** Prepared without Gluten

Menus are subject to change.



# OVATION

## DINNER MENU

4:00pm—7:00pm

### APPETIZERS & SALADS

Add Simply Grilled chicken\* (+5), tuna salad (+6), shrimp\* (+8) or salmon\* (+10) to any salad

#### Today's Soup | 4 | 6

Ask your server for today's selection

#### Shrimp Cocktail\* | 10

Cocktail sauce, lemon wedge

#### Street Corn (VG) | 7

Cotija cheese, ancho chili, mayo, lime, cilantro

#### BBQ Buffalo Wings\* | 11

Bone-in chicken, celery, carrots, ranch

#### Beer Battered Asparagus | 10

Lemon garlic aioli

#### Traditional Cobb Salad\* | 14

Chopped romaine, chicken, bacon, blue cheese, avocado, hard boiled egg, cherry tomato

#### Classic Caesar Salad (VG) | 8

Chopped romaine, parmesan cheese, croutons, Caesar dressing

#### Watermelon Salad (VG) | 11

Heirloom tomato, green oak, Feta cheese, mint, pistachio, lemon, olive oil

#### Peach Tri-tip Salad (VG) | 16

Spring mix, pickled onion, Asiago cheese, mustard vinaigrette

### KITCHEN FAVORITES

Add a cup of soup or side salad (+3)

#### Summer Vegetable Bowl (VG) | 12

Heirloom tomato, corn, summer squash, sunflower seeds, lemon tarragon aioli, choice of brown rice or cauliflower rice.

Add chicken\* (+5), shrimp\* (+8), salmon\* (+10)

#### Sticky Asian Pork Belly\* | 17

Carrots, green onion, chow mien, sesame seeds

#### Fried Chicken Caprese | 16

Fresh Mozzarella, heirloom tomato, torn basil, balsamic glaze over mashed potatoes

#### The Revel Burger\* | 12

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

Upgrade to fruit or salad (+2)

Upgrade to beyond burger (+3)

Add bacon (+2), avocado (+2), (+1.5), sautéed mushrooms (+1.5), cheese (blue, cheddar, swiss, pepper jack, jack, +1.5)

Included with your meal: Starbucks drip coffee, Teavana tea, sodas, iced tea or lemonade

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## MAINS

Includes choice of two sides, and soup or salad

### Lemon Sole Piccata\* | 21

Caramelized lemon slice, White wine lemon caper sauce  
Split entrée available +3

### Pork Loin Chop | 19

Cherry Sauce

### Lamb Lollipops\* | 23

Rosemary mustard crust, roasted garlic sauce  
Split entrée available +3

### Summer Cajun Salmon\* | 22

House Chimichurri  
Split entrée available +3

### Herbed Hanger Steak\* | 18

Red wine shallot reduction

### 8oz Grilled Sirloin\* | 26

Herbed compound butter

### Simply Grilled\* | 16 | 18 | 20

Chicken, Shrimp or Salmon

## SIDES

### Baked Potato | 3

### Baked Sweet Potato | 3

### Brown Rice | 3

### Fruit Salad | 4

### Cauliflower Rice | 4

### Creamed Corn | 4

### Glazed Carrots | 4

### Grilled Asparagus | 4

### Mashed Potatoes | 3

### Mixed Vegetables | 4

### Potato Salad | 4

### Sauteed Zucchini | 3

### Sautéed Mushrooms | 4

### Sautéed Spinach | 3

## DESSERTS

### Peach Cheesecake | 8

Graham cracker crust, caramel sauce

### Pie à la Mode | 6

Featured house made pie with a scoop of ice cream. Ask your server for today's offering

### Strawberry Shortcake | 5

Shortbread, whipped cream

### Warm Chocolate Brownie | 6

Chocolate sauce, vanilla ice cream

### Smores Bar | 7

Graham cracker, marshmallow, chocolate chip

### Stone-fruit Clafoutis | 6

Baked custard, seasonal stone fruit

## WINE LIST

### WHITE

Van Ruiten Pinot Grigio, *Lodi, CA* 2018 7 25

Langetwins Chenin Blanc, *Lodi, CA* 2020 9 33

Van Ruiten Chardonnay, *Lodi, CA* 2017 7 25

Ranch 32 Chardonnay, *Monterey, CA* 2018 10 35

### SPARKLING & ROSE

J Vineyard Cuvee Brut, *Russian River Valley, CA* 45

Chateau Lafayette Reneau Brut Sparkling Wine, *California* NV 4

Klinker Brick, Bricks & Roses Rose, *Lodi, CA* 2018 7 25

Langetwins Angelico Rose, *Lodi CA* 2018 9 33

### RED

Raymond Vineyards Reserve Merlot, *Napa Valley, CA* 2019 60

Ranch 32 Pinot Noir, *Sonoma County, CA* 2018 10 40

Michael David Zinfandel, *Lodi, CA* 2018 7 25

Klinker Brick Old Vine Zinfandel, *Lodi, CA* 2016 8 30

Rutherford Ranch Predator Old Vine Zinfandel, *Lodi, CA* 2018 6 22

Michael David Freakshow Cabernet Sauvignon, *Lodi, CA* 2017 7 27

Klinker Brick Cabernet Sauvignon, *Lodi, CA* 2017 8 30

Ranch 32 Cabernet Sauvignon, *Napa Valley, CA* 2018 10 42

WhiteHall Cabernet Sauvignon, *Napa Valley, CA* 2019 11 49

Raymond Reserve Cabernet Sauvignon, *Napa Valley, CA* 2019 70

Rassi Cabernet Sauvignon, *Sonoma Valley, CA* 2018 10 39

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