



OVATION

ON THE LIGHTER SIDE

Steel Cut Oatmeal (VG) | 4

Raisins, roasted coconut flakes, brown sugar

Add fruit cup (+3)

Cold Cereal | 4

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

Yogurt Parfait (VG) | 6.5

Berry Greek yogurt, crunchy granola

BREAKFAST PLATTERS

Smoked Salmon Bagel* | 13

Whipped cream cheese, tomato, onions, capers

Palm Desert Omelet* | 13

Cheese, avocado, red onions, bell peppers, mushrooms

Egg whites available upon request

Eggs Benedict* | 15

Two soft poached eggs, house hollandaise sauce, English muffin

Choice of ham or spinach and tomato

Add avocado (+2)

Revel Breakfast Platter* | 10

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

French Toast (VG) | 8

Challah or Texas toast, powdered sugar, whipped butter, syrup

Pancakes (VG) | 6

Two fluffy buttermilk pancakes, whipped butter, syrup

Waffles (VG) | 6

Syrup, whipped cream, powdered sugar

FROM THE BAKERY

Cinnamon Roll | 5

English Muffin | 2

Muffin | 3

Ask your server for today's selection

Scone | 3

Ask your server for today's selection

Toast | 2

Sourdough, wheat, white, rye, gluten free

EXTRAS

Ham | 3

Bacon | 3

Sausage | 3

Breakfast Potatoes | 2

Fruit Cup | 3

Fruit Plate | 6

One Egg, Two Eggs * | 2 | 4

Egg whites available

BEVERAGES

Juice | 2

Apple, orange, peach citrus, cranberry

Skim, 1%, 2%, Whole Milk | 2

Almond, Coconut Milk | 2.5

Fountain Soda | 2

Iced Tea | 2

TEAVANA HOT TEA or ICED

Café Latte | 3.5

Cappuccino | 3.5

Americano | 3

Coffee | 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



APPETIZERS & SALADS

Add Simply Grilled chicken (+5), shrimp (+8), or salmon (+8) to any salad

Grazing Board | 23

Chef's choice cheese, sliced meats, jam, honey, nuts

Shrimp Cocktail | 15

Old bay poached shrimp, cocktail sauce

Crab Cake | 15

Dill lemon tartar sauce

Caesar Salad (VG) | 8

Romaine, parmesan snow, herb croutons, Caesar dressing

Mandarin Chicken Salad | 15

Marinated citrus chicken, napa cabbage, toasted almonds, mandarin oranges, dried cranberries, crispy noodles, hot cucumber, sesame dressing

Quinoa & Spinach Salad (VG) | 13

Edamame, cranberries, cucumber, tomato, olives & red wine and shallot vinaigrette

Citrus Salad | 13

Mixed greens, arugula, candied walnuts, shaved fennel, beets, citrus segments, charred avocado, honey lemon dressing

HANDHELDS

Served with French fries, sweet potato fries or house chips.

Substitute side salad (+2) or fruit salad (+2)

Turkey Club 15

Turkey, bacon lettuce, tomato, herbed garlic mayo on a rosemary loaf

French Dip | 15

Shaved roast beef, swiss cheese, French bread. Served with au jus and creamy horseradish

The Revel Burger* | 11

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)

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

SECONDS

Includes choice of house or Caesar salad

Ask your server for information on reduced portion availability or split entrees (+3)

Filet Mignon* (GF) | 33

Grilled filet mignon, haricot vert, mashed potatoes, demi sauce

Grilled Swordfish | 29

Served with capers, oven roasted tomatoes and potatoes, balsamic reduction

Duck Confit | 29

Crispy duck leg, celery root purée and fava bean succotash with port reduction sauce

Braised Lamb Shank | 33

Slowly braised with apricots, almonds, served with polenta and glazed carrots

Chicken Milanese | 27

Breaded and pounded chicken breast, topped with arugula and parm salad, fingerling potatoes, lemon butter sauce

Honey Sesame Salmon | 29

Honey and miso glazed
Served with shiitake, porcini mushroom rice and bok choy

Simply Grilled

Tofu | 13

Chicken | 16

Fish of the Day | MKT

Choice of sauce: lemon caper, creamy mushroom or chermoula

SIDES

Options without gluten available upon request

Broccoli | 3

Coleslaw | 3

Jumbo Asparagus | 3

Haricot Vert | 3

Heirloom Baby Carrot | 3

Mashed Potatoes | 3

Roasted Potatoes | 3

Sautéed Mushrooms | 3

Sautéed Spinach | 3

Rice Pilaf | 3

DESSERTS

Vanilla Crème Brûlée | 6

Vanilla bean cream, fresh berries

Warm Brownie Sundae | 6

Whipped maple cream

Daily Featured Cake or Tart | 8

The Scoop Gelato | 2

Add scoop (+2)

WINE LIST

SPARKLING & ROSE

Freixenet Carta Nevada Brut, *Spain*

2019

Glass

Bottle

6

Gambino Brut, *Italy*

2022

6

22

Josh Cellars Rose, *California*

2020

13

45

WHITE

Revel Palm Desert House Chardonnay, *California*

2020

6

Hayes Ranch Chardonnay, *California*

2021

9

28

Ferrari-Carano Fume Blanc, *California*

2021

45

Chateau Ste Michelle Riesling, *Columbia Valley, Washington*

2020

36

Justin Sauvignon Blanc, *Central Coast, California*

2021

13

48

Barone Fini Valdadige, Pinot Grigio, *Italy*

2021

11

40

RED

Revel Palm Desert Cabernet Sauvignon, *California*

2020

6

Three Rivers Winery Cabernet Sauvignon, *Columbia Valley, WA*

2019

30

Josh Cellars Cabernet Sauvignon, *California*

2020

13

45

Kim Crawford Pinot Noir, *New Zealand*

2020

48

The Immortal Zinfandel Old Vine, *Lodi, California*

2020

35

McManis Merlot, *Lodi, California*

2020

10

30