



## APPETIZERS & SALADS

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

### Grazing Board | 23

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

### Lemony Asparagus, Shaved Cheese & Nut Salad (VG) | 15

Pencil asparagus, parmesan cheese, marcona almonds, hazelnuts, shallots, herb vinaigrette

### Citrus Salad (V) | 15

Grapefruit, orange, blood orange, mandarin orange, avocado, shaved fennel, honey lemon vinaigrette

### Pear, Walnut & Blue Cheese Salad (VG) | 15

Spring mix, candied walnuts, smoked blue cheese, Asian pears, pomegranate vinaigrette

### Mandarin Chicken Salad | 14

Chopped Napa cabbage, marinated citrus chicken, roasted almonds, mandarin oranges, dried cranberries, crispy noodles, hot cucumbers, house sesame dressing

### Shrimp Cocktail | 13

Old bay poached shrimp, cocktail sauce, cucumber avocado salsa

### Cobb Salad | 13

Romaine lettuce, marinated citrus chicken, bacon, egg, avocado, cherry tomatoes, house ranch dressing

### Caesar Salad (VG) | 11

Chopped romaine, parmesan snow, herb croutons, cherry tomato confit, house Caesar dressing

### Loaded Baked Potato | 9

Crispy bacon, sour cream, cheese, chives

## KITCHEN FAVORITES

### Florentine Ravioli (VG) | 19

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

### Gnocchi Primavera alla Cacio e Pepe (VG) | 19

Snap peas, parmesan, egg radish, cacio e pepe sauce, garlic bread

### Bucatini a la Pomodoro\* (VG) | 19

Cremini mushrooms, basil  
Served with broccoli, 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)

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

\*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

MAINS

Includes seasonal vegetable and choice of soup, house salad or Caesar salad  
Ask your server for information on reduced portion availability and split entrées

Filet Mignon\* (GF) | 29

Mashed potatoes, jumbo asparagus  
Split entrée available for (+3)

Seared Scallops \*| 25

Citrus orange sauce, pea risotto  
Split entrée available for (+3)

Dover Sole Almandine\* | 27

Toasted almonds, lemon butter pan sauce,  
wild rice  
Split entrée available for (+3)

Dinner for Two: Steak\* | 45

16oz prime ribeye steak, mashed potatoes,  
Romanesco, herbed butter

Blackened or Seared Halibut\* | 31

White asparagus, wild rice, herb infused  
lemon meyer beurre blanc sauce  
Split entrée available for (+3)

Chicken Leg Confit\* | 23

Au gratin sweet potato, charred cipollini  
onions, rainbow cauliflower, madeira wine  
reduction  
Split entrée available for (+3)

Simply Grilled\* | 13 | 15 | 21

Vegetable, chicken, salmon  
Served with one side

SIDES

Options without gluten available upon request

Broccoli| 3

Brussels Sprouts | 3

Corn & Peas | 3

French Fries |4

Jasmine Rice | 2

Jumbo Asparagus | 3

Heirloom Baby Carrot | 3

Mashed Potatoes | 3

Onion Rings | 4

Rainbow Cauliflower | 3

Roasted Butternut Squash | 3

Sautéed Mushrooms | 3

Sautéed Spinach | 3

Snap Peas | 3

Wild Rice | 3

DESSERTS

Vanilla Crème Brûlée | 6

Vanilla bean cream, fresh berries

Warm Brownie Sundae | 4.5

House baked brownie, fresh whipped maple  
cream

Cheesecake | 6

Individual cheesecake, strawberry compote,  
graham cracker

Ice Cream | 4

Ask your server for today’s selections

WINE LIST

		Glass	Bottle
SPARKLING			
Freixenet Carta Nevada Brut, <i>Spain</i>	2019	7	
WHITE			
Revel Rancharrah House Chardonnay, <i>California</i>	2020	5	
Hayes Ranch Chardonnay, <i>California</i>	2018	8	31
Ferrari-Carano Fume Blanc, <i>California</i>	2019		38
Seaglass Riesling, <i>Monterey County, Santa Barbara County</i>	2019	8	
Seaglass Sauvignon Blanc, <i>Central Coast, California</i>	2020	8	
Emmolo Sauvignon Blanc, <i>California</i>	2019		30
RED			
Revel Rancharrah Cabernet Sauvignon, <i>California</i>	2020	5	
Three Thieves Joel Gott Cabernet Sauvignon, <i>California</i>	2017	8	31
Josh Cellars Cabernet Sauvignon, <i>California</i>	2017	13	41
Sea Sun Pinot Noir, <i>California</i>	2018		27
Caymus Conundrum Red Blend, <i>California</i>	2018	13	45