



# OVATION

4:00pm—7:00pm

## APPETIZERS & SALADS

Add Simply Grilled chicken (+5), shrimp (+6) or salmon\* (+9) to any salad

### Today's Soup | 5

### Jumbo Shrimp Cocktail | 12

Colossal shrimp, zesty cocktail sauce, lemon

### Ahi Tuna Nachos | 11

Pickled ginger, sweet cucumber, green onion, wasabi honey glaze

### Vegetable Spring Rolls (VG) | 7

Togarashi sweet chili sauce

### Greek Hummus Plate | 10

Feta cheese, olives, tomatoes, cucumbers, pita chips

### Chicken Fingers | 10

Choice of house dipping sauce: BBQ, ranch, blue cheese, honey mustard

### Coconut Shrimp | 12

Mango-cider slaw, sweet chili sauce

### Spinach Artichoke Dip | 11

Served hot, tortilla chips

### Baked Stuffed Potato | 8

Bacon, cheddar, sour cream, green onions

### Classic Caesar Salad | 11

Chopped romaine, shaved parmesan, croutons, house Caesar dressing

### Greek (VG) | 11

Mixed greens, feta cheese, olives, cucumber, cherry tomatoes, red onion, house Greek dressing

### Chopped (VG) | 12

Mixed greens, chicken, bacon, egg, blue cheese, avocado, tomato, choice of house dressing

## KITCHEN FAVORITES

### Rigatoni Bacon Alfredo

#### Carbonara | 18 | 21

Chicken or shrimp, peas, creamy bacon alfredo sauce

### Shrimp Scampi | 21

White wine garlic sauce, Garlic toast

### Pork Medallions | 18

Bourbon-honey glaze, mashed sweet potatoes

### Fish & Chips | 19

Beer battered cod, tarter sauce, lemon

### The Revel Burger\* | 12

Angus beef, brioche bun, lettuce, tomato, onions, pickle

Upgrade to Beyond burger (+3)

Add bacon (+3), avocado (+3), jalapenos (+2), sautéed mushrooms (+2), fried egg (+2) cheese (provolone, cheddar, swiss, pepper-jack, American (+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) Gluten Free

## MAINS

Includes choice of two sides

### Jumbo Pan Seared Sea Scallops | 24

Citrus beurre blanc sauce

### Flat Iron Steak | 21

Garlic herb butter

Add blue cheese crust (+3), shrimp scampi (+11), jumbo scallops (+13)

### Chicken Breast | 20

Choose preparation method: marsala, piccata, blackened, or truffle seared

### Surf & Turf | 28

Grilled flat iron steak, 4 colossal shrimp, grilled lemon

### Atlantic Salmon | 20

Blackened with cajun beurre blanc, or herb seared with citrus wine reduction

### Catch of the Day | MKT

Ask your server for today's catch

### Simply Grilled

Vegetable | 13

Chicken | 18

Salmon | 20

Colossal Shrimp | 22

Jumbo Scallops | 24

## SIDES

Options without gluten available upon request

### Baby Carrots | 5

### Baked Potato | 4

### Baked Sweet Potato | 4

### Basmati Rice | 4

### Broccoli | 4

### French Fries | 5

### Garlic Parmesan Truffle Fries | 8

### Green Beans | 5

### Grilled Asparagus | 6

### Onion Rings | 6

### Roasted Garlic Potato Mash | 5

### Sauteed Spinach | 5

## DESSERTS

### Ice Cream | 4

### Pie à la Mode | 6

### House Baked Cookie | 1

### New York Cheesecake | 5

### Carrot Cake | 6

### Chocolate Cake | 6

## WINE LIST

### WHITE

Woodbridge Chardonnay, *California*

Glass

Bottle

6

24

Robert Mondavi Private Select Chardonnay, *California*

30

Chalk Hill Chardonnay, *Sonoma Coast, California*

2021

50

Woodbridge Riesling, *California*

6

24

Woodbridge Pinot Grigio, *California*

6

24

Woodbridge Sauvignon Blanc, *California*

6

24

Robert Mondavi Private Select Sauvignon Blanc, *California*

30

### ROSE & SPARKLING

Woodbridge White Zinfandel, *California*

5

24

Chandon Brut, *California*

30

### RED

Woodbridge Pinot Noir, *California*

6

24

Woodbridge Merlot, *California*

6

24

Woodbridge Cabernet Sauvignon, *California*

6

24

Clos Du Bois Cabernet Sauvignon, *North Coast, California*

30

Rodney Strong Cabernet Sauvignon, *Columbia Valley, WA*

2019

45