



## APPETIZERS

### Capicola & Tomato

#### Bruschetta | 11

Mozzarella cheese, basil, balsamic reduction  
Add additional toppings (+1)

### Fried Artichoke Hearts (VG) | 7

Garlic aioli

### Quesadilla Wrap | 12

Choice of chicken, beef, ham, or shrimp  
Roasted salsa, sour cream

### Shrimp Cocktail | 11

Poached shrimp, cocktail sauce, lemon

## SALADS

Add Simply Grilled chicken (+5), shrimp (+7) or salmon (+8)

### Grilled Marinated Scaloppine

#### Chicken & Herbs | 12

Romaine, feta cheese, pine nuts, cucumber,  
cherry tomato, red onion, roasted bell pepper,  
olives, red wine vinaigrette

### Garden (V) | 4 | 7

Romaine, mixed greens, cucumber, tomato,  
carrots, choice of dressing

### Classic Caesar | 5 | 8

Romaine, parmesan cheese, croutons and  
Caesar dressing

### Chef | 12

Romaine, iceberg lettuce, ham, chicken, bacon,  
cheddar cheese, hard boiled egg, cherry  
tomatoes, cucumber, avocado

### Cobb | 11

Romaine, grilled chicken, bacon, egg, blue  
cheese, tomato, avocado

## KITCHEN FAVORITES

### Crab Cakes (GF) | 16

Blue crab, tartar sauce, featured vegetable

### Reuben Sandwich | 14

Tender braised corned beef, swiss,  
sauerkraut, thousand island, caraway rye  
bread

### Chicken Tender Basket | 14

Choice of honey mustard or BBQ sauce  
Served with French fries

### The Revel Burger\* | 14

Angus beef, veggie or impossible burger,  
brioche bun, lettuce, tomato, onions, pickle  
Served with French fries or tater tots  
Add bacon (+2), avocado (+2) cheese (blue,  
cheddar, swiss, pepperjack, +1.5)

MAINS

Includes choice of two sides

Grilled Tournedos of Beef  
Tenderloin (GF) | 28

Two cutlets filet mignon, herb butter  
Half portion | 20

Simply Grilled | 16 | 17 | 20  
Chicken, Shrimp or Salmon

Calamari Steak | 17  
Grilled or fried

Korean Grilled BBQ Beef  
Short Ribs | 16

SIDES

Options without gluten available upon request

Baked Potato | 4

Caesar Salad | 4

French Fries | 4

Fruit Cup | 4

Mashed Potatoes | 4

Rice Pilaf (GF) | 3

Roasted Butternut Squash | 5

Roasted Sweet Potato | 4

Macaroni & Cheese | 4

Onion Rings | 4

Sauteed Spinach & Garlic | 3

DESSERTS

Vanilla Caramel Crunch Cake | 8  
Caramel sauce

Chocolate Lovin’ Spoon Cake | 8  
Chocolate Sauce

Ice Cream or Sorbet | 4  
Ask your server for today's offerings

NY Cheesecake | 8  
Raspberry Compote

Daily Treat | 5  
Ask your server for today's offerings

Apple Pie à la Mode | 7  
Add chocolate mousse (+2)

WINE LIST

		Glass	Bottle
WHITE			
Sutter Home White Zinfandel, <i>California</i>	2020	6	18
Yellow Tail, Deutsch Family Riesling, <i>Australia</i>	2018	8	24
CK Mondavi Pinot Grigio, <i>California</i>	2018	7	21
CK Mondavi Chardonnay, <i>California</i>	2019	7	21
RED			
Love Noir, Pinot Noir, <i>California</i>	2013	7	21
CK Mondavi Cabernet Sauvignon, <i>California</i>	2017	7	21
Menage a Trois Cabernet Sauvignon, <i>North Coast, California</i>	2017	9	36
14 Hands Merlot, <i>Washington</i>	2019	8	24

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

\*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