



REVEL
STEAK

HAPPY HOUR

Wednesdays and Thursdays, 5pm-6pm

\$3 OFF REVEL SIGNATURE DRINKS

\$2 OFF BOTTLE and 16oz DRAFT BEERS

\$8 SELECT WINE BY THE GLASS

\$5 OFF APPETIZERS

\$5 OFF BURGERS

A P P E T I Z E R S

BEEF SHORT-RIB FLATBREAD

short rib, chef's mix of mushrooms, gruyere cheese

— 28 —

{APPLE-Q PORK BELLY}

cornmeal dusted, espresso, southern slaw,
apple cider vinaigrette

— 26 —

COLOSSAL CRAB CAKE

jumbo lump crab, frisée salad,
roasted lemon aioli

— 27 —

CHICKEN LOLLIPOPS

chicken drums, honey serrano glaze

— 18 —

CAULIFLOWER BITES

(VEG+/GF), crispy fried cauliflower florets, rice flour,
General Tso sauce, scallions, sesame

— 18 —

MUSHROOM FLATBREAD

(VEG), chef's mix of mushrooms, roasted garlic, herbs,
goat cheese, arugula salad

— 18 —

C H I L L E D S E A F O O D

SEAFOOD TOWER (SERVES 2-4)

shucked oysters, king crab, jumbo shrimp cocktail, ahi tuna tartare, lobster crab salad

— 105 —

JUMBO SHRIMP COCKTAIL

poached in pickling spice with cocktail sauce and lemon

— 25 —

{AHI TUNA TARTARE}

pickled relish, scallions, toasted sesame seeds, chili oil, avocado, yuzu ponzu,
wasabi, togarashi wonton chips

— 28 —

OYSTERS (6)

ask your server about this week's selection
mignonette, cocktail sauce, lemon

— 22 —

{ Revel Steak Signature }

VEG = VEGETARIAN VEG+ = VEGAN GF = GLUTEN FREE

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

S O U P S

FRENCH ONION SOUP

onion mélange, brandy, wine, prime rib stock,
brioche, gruyère

— 12 —

{LOBSTER BISQUE}

lobster broth, cognac, sambuca,
lobster-salad topped crostini

— 17 —

S A L A D S

{MICHIGAN}

artisan greens, riesling poached apple, Michigan
cherries, candied walnuts, pickled red onion, heirloom
carrots, goat cheese, riesling apple vinaigrette

— 18 —

WEDGE

iceberg, smoked bacon, tomatoes, Roquefort bleu
cheese, bleu cheese dressing

— 17 —

CAESAR

baby romaine, shaved parmigiano-reggiano, focaccia crostini,
classic dressing (white anchovies available)

— 15 —

ADD SALMON

— 22 —

ADD SEARED SHRIMP

— 20 —

ADD GRILLED CHICKEN

— 16 —

DRESSINGS

butter milk ranch, honey mustard, wild raspberry vinaigrette, bleu cheese, riesling apple vinaigrette

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STEAKS & CHOPS

Certified Angus Beef®

PRIME TOMAHAWK BONE-IN RIBEYE

36oz

— 175 —

Certified Angus Beef®

BARREL CUT FILET MIGNON

6oz

— 49 —

10oz

— 79 —

Certified Angus Beef®

{VEAL CHOP}

14oz

— 80 —

Certified Angus Beef®

NEW YORK STRIP

14oz

— 68 —

Certified Angus Beef®

COWBOY RIBEYE

22oz

— 88 —

Certified Angus Beef®

RIBEYE

16oz

— 62 —

RACK OF LAMB

grilled, rosemary, garlic, cabernet demi-glace

— 77 —

Certified Angus Beef®

SURF AND TURF

6oz lobster tail and 6oz filet mignon

— 87 —

TEMPERATURE GUIDE

RARE cool red center | MEDIUM RARE warm red center | MEDIUM warm pink center

MEDIUM WELL slight pink center | WELL no pink, cooked throughout

prepared with Revel Steak seasoning rub and garnished with bourbon-spiked cipollini onions

À LA CARTE

BUTTERMILK FRIED CHICKEN

pickle brined, crispy fried

— 38 —

LOBSTER TAILS (2)

6oz each, broiled, clarified butter, lemon

— 75 —

SAUCES & ENHANCEMENTS

zip sauce	4	roasted garlic butter	4
{ cabernet demi-glace }	4	oscar - crab, asparagus, béarnaise	22
béarnaise	4	6oz broiled lobster tail	38

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ENTRÉES

SEAFOOD LINGUINE

shrimp, lobster, mussels, olive oil, white wine, roasted garlic, baby heirloom tomatoes, chili flakes, parsley

— 58 —

SCOTTISH SALMON

roasted, bourbon maple glaze, Yukon gold whipped potatoes, charred broccolini

— 42 —

CHILEAN SEA BASS

pan seared, edamame rice cake, braised bok choy, ginger, lemongrass broth, red chili oil, aged soyu

— 48 —

{ SHORT RIB PAPPARDELLE }

braised beef short, chef's mushroom, sauce Diane, garlic herb pasta

— 55 —

{ SHRIMP & GRITS }

tiger shrimp, pot likker sauce, smoked gouda grits, fried okra

— 55 —

CREOLE CHICKEN LINGUINE

Cajun-seasoned chicken breast, brie, crisp basil

— 39 —

GRILLED EGGPLANT ROMESCO

(VEG+), wilted spinach, red quinoa, almond romesco sauce

— 39 —

HONEY CHILI LIME CHICKEN

cashews, broccolini, carrots, edamame rice cake

— 38 —

IMPOSSIBLE BURGER

(VEG), avocado, Calabrian chili oil, frisée, tomato, cornmeal-fried onions, toasted sesame seed, pub fries

— 22 —

{ OVERDRIVE STEAK BURGER }

10oz house blend patty, cheddar, iceberg lettuce, sweet & spicy pickle, Nueske's bacon, bistro sauce, beefsteak tomato, caramelized onions, toasted sesame seed bun, pub fries

— 26 —

SIDES

{ Lobster Mac & Cheese }	33	Cornmeal Fried Okra	14
Baked Mac & Cheese	16	<i>roasted lemon aioli</i>	
Four Cheese Scalloped Potatoes	14	Chef's Selection of Mushrooms	16
<i>gruyère, cheddar, mozzarella, fontina, cream</i>		<i>olive oil, parsley, garlic</i>	
Whipped Yukon Gold Potatoes	12	Bourbon-Spiked Cipollini Onions	12
Pub Fries	10	Charred Broccolini	14
<i>truffle parmesan or house seasoned</i>		<i>toasted almonds, Calabrian chili oil</i>	
Baked Russet Potato	12	Balsamic Roasted Brussels Sprouts	14
<i>butter, sour cream, chives</i>		<i>applewood smoked bacon upon request</i>	
<i>cheddar and bacon (upon request)</i>		Roasted Asparagus	14
<i>add braised beef short rib</i>	10	<i>blistered tomatoes</i>	
Creamed Spinach	12		

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DESSERTS

CHOCOLATE PEANUT BUTTER BAR

caramelized banana crème
— 15 —

CARROT CAKE

cream cheese icing
— 14 —

CRÈME BRÛLÉE

fresh berries
— 14 —

{ LIMONCELLO CHEESECAKE }

blackberry purée
— 14 —

FLOURLESS CHOCOLATE TORTE

fresh berries
— 14 —

WARM CHOCOLATE CHIP COOKIES (3)

— 11 —

ACCOMPANIMENT

Guernsey vanilla ice cream, one scoop	5
illy espresso, cappuccino, & coffee	5
double espresso	8

AFTER DINNER DRINKS

GRAHAM'S SIX GRAPES RUBY PORT, RESERVE

Douro Valley, Portugal
— 13 —

FONSECA 20 YEAR OLD TAWNY PORT,

Douro Valley, Portugal
— 18 —

RASPBERRY WHITE CHOCOLATE MARTINI

absolut vanilia, godiva white chocolate, toasted
marshmallow, raspberry swirl
— 17 —

ESPRESSO MARTINI

espresso, vanilla-infused vodka, chocolate bitters,
caramel-infused espresso beans
— 17 —

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COCKTAILS

REVEL MANHATTAN

rittenhouse rye, punt e mes, carpano antica, angostura bitters, luxardo cherry

— 18 —

RASPBERRY MINT SMASH

stoli raspberry, fresh raspberries, mint, simple syrup, soda

— 16 —

SOMETHING ABOUT MARY

diplomatico rum, maraschino liqueur, campari, pineapple juice, simple syrup, lime, pineapple foam

— 17 —

CADILLAC ROSE MARGARITA

casamigo's reposado, grand marnier, strawberry demerara simple syrup, edible glitter, rose water spray

— 17 —

SPICY MEZCAL DAISY

creyente mezcal, cointreau, jalapeño simple syrup, lemon, soda, roasted jalapeño slice

— 17 —

SIDECAR WHIP

martell vs, grand marnier, lemon, clarified; blackberry whip, lemon oil, includes dairy

— 17 —

NEW YORK SOUR

bulleit bourbon, lemon, simple syrup, pinot noir float, lemon zest

— 18 —

SMOKED OLD FASHIONED

knob creek bourbon whiskey, demerara simple syrup, regan's orange bitters no. 6, luxardo cherry, orange garnish

— 19 —

PAPER PLANE

woodford reserve, amaro nonino, aperol, lemon

— 18 —

RASPBERRY WHITE CHOCOLATE MARTINI

absolut vanilia, godiva white chocolate, toasted marshmallow, raspberry swirl

— 17 —

ESPRESSO MARTINI

espresso, vanilla-infused vodka, chocolate bitters, caramel-infused espresso beans

— 17 —

THE LAST WORD

ford's gin, green chartreuse, maraschino liqueur, lime, luxardo cherry

— 17 —

MOCKTAILS

STRAWBERRY FIZZ

jalisco spiritless tequila, DHOS orange, strawberry simple syrup, fresh lime juice, soda water

— 10 —

BASIL SMASH

DHOS spiritless gin, simple syrup, basil, tonic

— 10 —

WINE

WINE BY THE GLASS

SPARKLING

LA MARCA PROSECCO, 11
Treviso, Italy

WHITE

SANTA MARGHERITA PINOT GRIGIO, 14
Alto Adige, Italy

WHITEHAVEN SAUVIGNON BLANC, 11
Marlborough, New Zealand

DECOY BY DUCKHORN CHARDONNAY, 10
Sonoma, California

MARENCO 'STREV' MOSCATO D'ASTI DOCG, 10
Piedmont, Italy

ROSÉ

GERARD BERTRAND 'COTES DES ROSES' ROSÉ, 11
Languedoc-Rousillon, France

RED

MEIOMI PINOT NOIR, 12
California

BELLE GLOS 'CLARK & TELEPHONE' PINOT NOIR, 18
Santa Maria Valley, California

FELINO BY PAUL HOBBS MALBEC, 13
Mendoza, Argentina

CONUNDRUM BY CAYMUS RED BLEND, 10
California

BONANZA BY CAYMUS CABERNET SAUVIGNON, 10
California

AUSTIN 'BARREL 21' CABERNET SAUVIGNON, 13
Paso Robles, California

NAPA QUILT CABERNET SAUVIGNON, 18
Napa Valley, California

CAYMUS CABERNET SAUVIGNON, 26
Napa Valley, California

WINE BY THE BOTTLE

CHAMPAGNE & SPARKLING

LE GRAND COURTAGE 'GRAND CUVÉE' ROSÉ, 29
Cremant de Bourgogne, France

MOET 'NECTAR IMPERIAL' ROSÉ, 89
Champagne, France

VEUVE CLICQUOT 'YELLOW LABEL' BRUT, 92
Champagne, France

RUINART BRUT ROSÉ, 135
Champagne, France

DOM PERIGNON BRUT, 335
Champagne, France

SAUVIGNON BLANC

FERRARI-CARANO FUME BLANC, 23
Sonoma, California

LA GARENNE SANCERRE, 42
Loire Valley, France

GROTH SAUVIGNON BLANC, 39
Napa Valley, California

INTERESTING WHITES & ROSÉ

CHATEAU CHANTAL 'SEMI-DRY' RIESLING, 23
Old Mission Peninsula, Michigan

FOUR GRACES PINOT GRIS, 26
Willamette Valley, Oregon

IL POGGIONE 'BRANCATO' ROSÉ, 27
Tuscany, Italy

CHATEAU D'ESCLANS 'WHISPERING ANGEL' ROSÉ, 29
Cotes de Provence, France

FEUDI DI SAN GREGORIO FIANO DI AVELLINO, 29
Campania, Italy

DARIOUSH 'SIGNATURE' VIOGNIER, 78
Napa Valley, California

CHARDONNAY

LA COLLINE AUX FOSSILES CHARDONNAY, 25
Cotes de Rousillon, France

SONOMA-CUTRER 'RUSSIAN RIVER RANCHES' CHARDONNAY, 29
Russian River Valley, California

LOUIS JADOT POUILLY FUISSÉ, 44
Burgundy, France

CAKEBREAD CHARDONNAY, 59
Napa Valley, California

SHAHER 'RED SHOULDER RANCH' CHARDONNAY, 69
Napa Valley, California

PINOT NOIR

DOMAINE DROUHIN PINOT NOIR, 60
Dundee Hills, Oregon

MERLOT

PLUMPJACK 'ESTATE' MERLOT, 89
Napa Valley, California

WORLD REDS

SELLA & MOSCA CANNONAU DI SARDEGNA RISERVA, 25
Sardinia, Italy

MARQUES DE CACERES RIOJA RESERVA, 29
Rioja, Spain

NUMANTHIA 'TERMES' TINTO DE TORO, 27
Toro, Spain

PIAN DELLA VIGNE ROSSO DI MONTALCINO, 39
Tuscany, Italy

BACA BY HALL 'DOUBLE DUTCH' ZINFANDEL, 41
Paso Robles, California

LOUIS JADOT 'COTES DE BEAUNE', 42
Burgundy, France

STAGS' LEAP WINERY PETITE SIRAH, 45
Napa Valley, California

GIOVANNI ROSSO ETNA ROSSO, 52
Sicily, Italy

DOMAINE DE LA SOLITUDE CHÂTEAUNEUF DU PAPE, 59
Rhône, France

MOLLYDOOKER 'BLUE EYED BOY' SHIRAZ, 72
McLaren Vale, Australia

DOMAINE DE L'A, 76
Cotes de Bordeaux, France

RENATO RATTI 'MARCENASCO' BAROLO, 85
Piedmont, Italy

ASHES & DIAMONDS CABERNET FRANC, 88
Napa Valley, California

ALLEGRI AMARONE DELLA VALPOLICELLA, 94
Veneto, Italy

IL POGGIONE BRUNELLO DI MONTALCINO, 99
Tuscany, Italy

CABERNET SAUVIGNON

DAOU CABERNET SAUVIGNON, 34
Paso Robles, California

BLACK STALLION CABERNET SAUVIGNON, 41
Napa Valley, California

HESS 'ALLOMI VINEYARD' CABERNET SAUVIGNON, 42
Napa Valley, California

CANVASBACK BY DUCKHORN CABERNET SAUVIGNON, 49
Red Mountain, Washington

DARIOUSH 'CARAVAN' CABERNET SAUVIGNON, 59
Napa Valley, California

STAGS' LEAP WINERY CABERNET SAUVIGNON, 65
Napa Valley, California

ADAPTATION BY ODETTE CABERNET SAUVIGNON, 89
Napa Valley, California

ORIN SWIFT 'PAPILLON' CABERNET SAUVIGNON, 94
Napa Valley, California

SHAHER 'ONE POINT FIVE' CABERNET SAUVIGNON, 132
Napa Valley, California

PAUL HOBBS CABERNET SAUVIGNON, 139
Coombsville, California

FAR NIENTE 'ESTATE' CABERNET SAUVIGNON, 148
Napa Valley, California

CADE BY PLUMPJACK CABERNET SAUVIGNON, 151
Howell Mountain, California

SILVER OAK CABERNET SAUVIGNON, 198
Napa Valley, California

CAYMUS 'SPECIAL SELECTION' CABERNET SAUVIGNON, 265
Napa Valley, California

PORT

COCKBURN'S VINTAGE PORT 2017, 120
Douro Valley, Portugal

TAYLOR FLADGATE 'GOLDEN AGE' 50 YEAR OLD TAWNY, 400
Douro Valley, Portugal