
A P P E T I Z E R S

BALSAMIC BBQ NY STRIP

sliced chargrilled New York strip, balsamic BBQ, caramelized Brussels sprout salad, cornmeal onions

— 28 —

BALSAMIC BBQ PORTABELLO (VEGAN)

grilled, balsamic BBQ, caramelized Brussels sprout salad, cornmeal onions

— 24 —

COLOSSAL CRAB CAKE

jumbo lump crab, frisée salad, roasted lemon aioli

— 27 —

CHICKEN LOLLIPOPS

chicken drums, honey serrano glaze

— 18 —

CAULIFLOWER BITES (VEGAN/GF)

crispy fried cauliflower florets, rice flour, General Tso sauce, scallions, sesame

— 18 —

{MUSHROOM FLATBREAD (VEGETARIAN)}

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

— 95 —

{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, togarashi wonton chips

— 28 —

OYSTERS (6)

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

— 22 —

{Revel Steak Signature }

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, tomato, sherry, cream

— 17 —

S A L A D S

BRANDIED PEAR

artisan greens, frisée, brandy poached pear, glazed
pecans, cucumber, heirloom carrots, fried goat cheese,
white balsamic 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

buttermilk ranch, honey mustard, white balsamic vinaigrette, wild raspberry vinaigrette, bleu cheese

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STEAKS

Certified Angus Beef®
BARREL CUT FILET MIGNON

6oz
— 49 —

Certified Angus Beef®
NEW YORK STRIP

14oz
— 68 —

Certified Angus Beef®
RIBEYE

16oz
— 58 —

Certified Angus Beef®
{ BONE-IN FILET }

12oz
— 79 —

Certified Angus Beef®
PORTERHOUSE

20oz
— 84 —

Certified Angus Beef®
COWBOY RIBEYE

22oz
— 88 —

Certified Angus Beef®
PRIME TOMAHAWK BONE-IN RIBEYE

36oz
— 175 —

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

À LA CARTE

SURF AND TURF

6oz lobster tail and 6oz filet mignon
— 87 —

LOBSTER TAILS (2)

6oz each, broiled, clarified butter, lemon
— 75 —

{ BUTTERMILK FRIED CHICKEN }

pickle brined, crispy fried
— 38 —

RACK OF LAMB

grilled, rosemary, garlic, cabernet demi-glace
— 68 —

SAUCES & ENHANCEMENTS

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

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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

— 48 —

ROMESCO RIGATONI (VEGAN)

red pepper and almond romesco, baby spinach, roasted garlic

shaved pecorino-romano optional

— 37 —

BUTTERNUT SQUASH FILET (VEGAN)

roasted, sage, agave, cracked pepper, wilted kale, caramelized onions, mushroom and lentil "ragu"

— 39 —

HONEY CHILI LIME CHICKEN

cashews, broccolini, carrots, cilantro rice

— 38 —

PORTOBELLO BURGER (VEGAN)

grilled cap, avocado, Calabrian chili oil, frisée, tomato, cornmeal-fried onions, toasted bun

— 20 —

Certified Angus Beef®

{OVERDRIVE STEAK BURGER}

cheddar, iceberg lettuce, sweet & spicy pickle, Nueske's bacon, bistro sauce, beefsteak tomato, and caramelized onion on toasted bun

— 26 —

SIDES

{Lobster Mac & Cheese}	33	Succotash	14
Baked Mac & Cheese	16	<i>corn, edamame, red onion, red pepper</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	Sherry Caramelized 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 beef short rib marmalade</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 —

PINEAPPLE UPSIDE DOWN CAKE

— 14 —

FLOURLESS CHOCOLATE TORTE

fresh berries
— 14 —

WARM CHOCOLATE CHIP COOKIES (3)

— 11 —

ACCOMPANIMENT

illy espresso, cappuccino, & coffee 5
double espresso 8

AFTER DINNER

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 —

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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 CUVEE' 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