
A P P E T I Z E R S

{BEEF SHORT RIB AND WHIPPED FETA}

braised beef short rib, Marcona almonds,
pickled onion, carrots, radish, warm naan bread

— 34 —

CANDIED NUESKE'S BACON

brown sugar, cracked pepper

— 22 —

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 —

{BURRATA AND TOMATOES}

(VEG), heirloom tomatoes, burrata cheese, Castelvetro
olive, balsamic, mixed greens, toasted sourdough

— 22 —

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, togarashi tuna, lobster crab salad

— 175 —

JUMBO SHRIMP COCKTAIL

(GF), poached in pickling spice with cocktail sauce and lemon

— 25 —

{TOGARASHI TUNA}

seared saku tuna, wasabi aioli, Napa cabbage slaw, sesame soy dressing, pickled ginger

— 32 —

OYSTERS (6)

ask your server about this week's selection

mignonette, cocktail sauce, lemon

— 22 —

{ Revel Steak Signature }

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S O U P S

FRENCH ONION SOUP

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

— 12 —

{LOBSTER BISQUE}

lobster broth, cognac cream,
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 pecorino-romano, 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®

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

SAUCES & ENHANCEMENTS

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

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ENTRÉES

SHRIMP SCAMPI

clam and garlic broth, herbs, cherry tomatoes, linguini pasta, pepper flakes

— 52 —

OVEN ROASTED SALMON

beurre blanc with capers and herbs,
whipped garlic potatoes, haricots verts

— 52 —

SEARED SEA BASS

carrot-ginger purée, broccolini, king trumpet mushrooms,
coconut nage

— 52 —

{SHORT RIB PAPPARDELLE }

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

— 55 —

THAI GREEN CURRY

(VEG+, GF), green curry sauce, red bean,
butternut squash, cauliflower, wild mushrooms,
saffron rice with almonds and cherries

— 39 —

MOROCCAN GRILLED CHICKEN

Greek yogurt marinated, sauce chermoula, asparagus,
saffron rice with almonds and cherries

— 42 —

{OVERDRIVE STEAK BURGER }

8oz house blend patty, cheddar, iceberg lettuce, sweet
& spicy pickle, Nueske's bacon, bistro sauce, beefsteak
tomato, caramelized onions, toasted brioche bun, pub fries

— 26 —

SIDES

{ Lobster Mac & Cheese }	33	Saffron Rice	12
Baked Mac & Cheese	16	<i>with almonds and cherries</i>	
Four Cheese Scalloped Potatoes	14	Creamed Spinach	12
<i>gruyère, white cheddar, mozzarella, parmesan, cream</i>		Chef's Selection of Mushrooms	16
Whipped Potatoes	12	<i>olive oil, parsley, garlic</i>	
Pub Fries	10	Bourbon-Spiked Cipollini Onions	12
<i>truffle parmesan or house seasoned</i>		Green Beans Almondine	14
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>	15	<i>blistered tomatoes</i>	

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DESSERTS

CHOCOLATE ESPRESSO LAYER CAKE

raspberry chocolate ganache

— 15 —

CRÈME BRÛLÉE

fresh berries

— 14 —

{ PASSION FRUIT MOUSSE & WHITE CHOCOLATE DOME }

white chocolate mirror glaze, macadamia nut cake, mango

— 16 —

AFFOGATO

espresso, vanilla ice cream

— 9 —

CARROT CAKE

cream cheese icing

— 14 —

CHEESECAKE

seasonal

— 14 —

WARM CHOCOLATE CHIP COOKIES (3)

— 12 —

ICE CREAM COOKIE SANDWICH (1)

— 14 —

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

vanilla vodka, white chocolate liqueur, toasted
marshmallow, raspberry swirl

— 17 —

ESPRESSO MARTINI

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

— 17 —

LATE NIGHT

Wednesday thru Sunday, 9:30pm-11:00pm

CAESAR SALAD

baby romaine, shaved pecorino-romano, focaccia
crostini, classic dressing (white anchovies available)

– 15 –

JUMBO SHRIMP COCKTAIL

(GF), poached in pickling spice with cocktail
sauce and lemon

– 25 –

TOGARASHI TUNA

seared saku tuna, wasabi aioli, Napa cabbage slaw,
sesame soy dressing, pickled ginger

– 32 –

OYSTERS (6)

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

– 22 –

BEEF SHORT RIB AND WHIPPED FETA

braised beef short rib, Marcona almonds,
pickled onion, carrots, radish, warm naan bread

– 34 –

CAULIFLOWER BITES

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

– 18 –

OVERDRIVE STEAK BURGER

8oz house blend patty, cheddar, iceberg lettuce,
sweet & spicy pickle, Nueske's bacon, bistro sauce,
beefsteak tomato, caramelized onions, toasted brioche
bun, pub fries

– 26 –

BURRATA AND TOMATOES

(VEG), heirloom tomatoes, burrata cheese,
Castelvetro olive, balsamic, mixed greens,
toasted sourdough

– 22 –

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COCKTAILS

CHERRY COUPE, 17

cherry-infused bourbon, house-made sour mix

RASPBERRY MINT SMASH, 16

raspberry vodka, raspberries, mint, simple syrup, soda

SOMETHING ABOUT MARY, 17

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

CADILLAC ROSE MARGARITA, 17

reposado tequila, grand marnier, strawberry simple syrup, edible glitter, rose water spray

VIOLETTE, 17

gin, crème de violette, lemon juice, simple syrup, blackberries

NEW YORK SOUR, 18

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

SMOKED OLD FASHIONED, 19

bourbon whiskey, simple syrup, orange bitters, luxardo cherry, orange garnish

DIVISION BELL, 17

mezcal, aperol, maraschino liquor, lime juice

RASPBERRY WHITE CHOCOLATE MARTINI, 17

raspberry vodka, white chocolate liqueur, simple syrup

ESPRESSO MARTINI, 17

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

JALAPEÑO PINEAPPLE MARGARITA, 17

blanco tequila, green chartreuse, jalapeño syrup, pineapple juice, lime juice

MOCKTAILS

TROPICAL REFRESHER, 10

mango purée, elderflower syrup, fresh banana, lemonade

CITRUS CUCUMBER SPRITZER, 10

cucumber, lemon, lime, simple syrup, lemon-lime soda

BOTTLED BEER

BUD LIGHT, 6
BUDWEISER, 6
MICHELOB ULTRA, 6
MILLER LITE, 6
COORS LIGHT, 6
LABATT BLUE, 6
MODELO, 7
CORONA, 7
HEINEKEN, 7
GUINNESS, 8
TWO-HEARTED, 8
HIGH NOON, 7

DRAFT BEER

STELLA ARTOIS

16oz, 8 | 20oz, 11

SIERRA NEVADA PALE ALE

16oz, 8 | 20oz, 11

SEASONAL SELECTION

16oz, 8 | 20oz, 11

BUD LIGHT

16oz, 6 | 20oz, 8