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

APPETIZERS

BRAISED BEEF SHORT RIB
(GF), cabernet demi-glace, whipped potatoes
— 32—

{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 —

MUSHROOM FLATBREAD
(VEG), chef's mix of mushrooms, roasted garlic, herbs,
goat cheese, frisée salad
— 18 —

CHILLED SEAFOOD

SEAFOOD TOWER (SERVES 2-4)
shucked oysters, king crab, jumbo shrimp cocktail, saku tuna tartare, lobster crab salad
— 105 —

JUMBO SHRIMP COCKTAIL
(GF), poached in pickling spice with cocktail sauce and lemon
— 25 —

{SAKU TUNA TARTARE}
pickled radish, 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 }

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SOUPS

FRENCH ONION SOUP
onion mélange, brandy, wine, prime rib stock, brioche, gruyère
— 12 —

{LOBSTER BISQUE}
lobster broth, cognac cream, lobster salad-topped crostini
— 17 —

SALADS

{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 or CREOLE CHICKEN
— 16 —

DRESSINGS
buttermilk 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

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, 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 rib, chef's mushrooms, sauce Diane, garlic herb pasta, pecorino romano
— 55—

GRILLED EGGPLANT ROMESCO
(VEG+/GF), wilted spinach, red quinoa, almond romesco sauce
— 39 —

CREOLE CHICKEN LINGUINE
Cajun-seasoned chicken breast, brie, roasted sweet pepper, crisp basil
— 39 —

IMPOSSIBLE BURGER
(VEG), avocado, Calabrian chili oil, frisée, tomato, caramelized onions, toasted brioche bun, pub fries
— 22 —

{ OVERDRIVE STEAKBURGER }
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
Baked Mac & Cheese	16
Four Cheese Scalloped Potatoes *gruyère, white cheddar, mozzarella, parmesan, cream*	14
Whipped Potatoes	12
Pub Fries *truffle parmesan or house seasoned*	10
Baked Russet Potato *butter, sour cream, chives* *cheddar and bacon (upon request)* *add braised beef short rib*	12 10
Creamed Spinach	12
Chef's Selection of Mushrooms *olive oil, parsley, garlic*	16
Bourbon-Spiked Cipollini Onions	12
Charred Broccolini *toasted almonds, Calabrian chili oil*	14
Balsamic Roasted Brussels Sprouts *applewood smoked bacon upon request*	14
Roasted Asparagus *blistered tomatoes*	14

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DESSERTS

CHOCOLATE PEANUT BUTTER BAR
caramelized banana crème
— 15 —

CRÈME BRÛLÉE
fresh berries
— 14 —

FLOURLESS CHOCOLATE TORTE
fresh berries
— 14 —

AFFOGATO
espresso, vanilla ice cream
— 9 —

CARROT CAKE
cream cheese icing
— 14 —

{LIMONCELLO CHEESECAKE}
blackberry purée
— 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 —

RASPBERRY WHITE CHOCOLATE MARTINI
raspberry vodka, white chocolate liqueur, simple syrup
— 17 —

FONSECA 20 YEAR OLD TAWNY PORT,
Douro Valley, Portugal
— 18 —

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

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COCKTAILS

CHERRY COUPE
cherry-infused bourbon, house-made sour mix
— 17 —

RASPBERRY MINT SMASH
raspberry vodka, raspberries, mint, simple syrup, soda
— 16 —

SOMETHING ABOUT MARY
rum, maraschino liqueur, campari, pineapple juice, simple syrup, lime, pineapple foam
— 17 —

CADILLAC ROSE MARGARITA
reposado tequila, grand marnier, strawberry simple syrup, edible glitter, rose water spray
— 17 —

VIOLETTE
gin, crème de violette, lemon juice, simple syrup, blackberries
— 17 —

NEW YORK SOUR
bourbon, lemon, simple syrup, pinot noir float, lemon zest
— 18 —

SMOKED OLD FASHIONED
bourbon whiskey, simple syrup, orange bitters, luxardo cherry, orange garnish
— 19 —

DIVISION BELL
mezcal, aperol, maraschino liquor, lime juice
— 17 —

RASPBERRY WHITE CHOCOLATE MARTINI
raspberry vodka, white chocolate liqueur, simple syrup
— 17 —

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

JALAPEÑO PINEAPPLE MARGARITA
blanco tequila, green chartreuse, jalapeño syrup, pineapple juice, lime juice
— 17 —

MOCKTAILS

TROPICAL REFRESHER
mango purée, elderflower syrup, fresh banana, lemonade
— 10 —

CITRUS CUCUMBER SPRITZER
cucumber, lemon, lime, simple syrup, lemon-lime soda
— 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 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 FUISSE, 44
Burgundy, France

CAKEBREAD CHARDONNAY, 59
Napa Valley, California

SHAFER '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
Rhone, 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

ALLEGRINI 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

SHAFER '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