



MAINS

- SURF & TURF** \$50
8oz. prime filet with black truffle butter, veal-demi glaze, sautéed black tiger prawns, potato mash, pan-roasted asparagus
- GRILLED PRIME RIBEYE** \$46
USDA Prime ribeye seasoned with our house Revel Rub, sous-vide, then grilled and topped with veal demi-glaze. Served with potato mash, brussels with bacon, and creamy horseradish sauce
- PRIME FILET** \$45
8oz prime beef filet mignon with black truffle butter and veal demi-glaze. Served with choice of two sides
- SEARED SALMON** \$29
Fresh flown-in Chilean salmon, parmesan crema, fresh micro-herbs, and choice of two sides
- TUSCAN CHICKEN PASTA** \$22
Penne with grilled chicken, artichokes, tomatoes, fresh spinach, parmesan crema, balsamic glaze, and garlic toast
- BRAISED SHORT RIBS** \$36
Prime long-bone short-ribs braised in red wine, shallots, garlic, and house demi-glaze. Served with choice of two sides
- REVEL SHRIMP AND GRITS** \$34
Black Tiger prawns, shallots, roasted red peppers, pork belly, mascarpone polenta, applewood bacon, micro-herbs
- DUCK BREAST** \$28
Pan-seared duck breast with red-wine reduction, mascarpone polenta, and haricot vert
- PORK OSSO BUCCO** \$32
Braised pork shank with mushrooms, bacon, red wine, garlic, and pork jus. Served with potato mash and brussels with bacon
- LAMB** \$36
Sous-vide and pan-roasted lamb rack with lamb demi-glaze, parsnip, pea puree, and roasted asparagus
- FISH SPECIAL** MKT
Fresh fish flown-in weekly, ask your server for details.

KINDLY SCAN FOR DETAILS ON OUR
WEEKLY SPECIALS



STARTERS

- DUCK WINGS** \$11
Maple Leaf Farms duck wings tossed in house made spicy asian glaze with sesame seeds
- SHRIMP AND ARTICHOKE DIP** \$12
Red shrimp and grilled artichokes with mascarpone cheese, aged parmesan, crispy panko, and fresh citrus. Served with house-fried tortilla chips
- ARANCINI DI RISO** \$8
House risotto stuffed with fresh mozzarella and aged parmesan, fried in crispy panko and served with parmesan crema and fig balsamic glaze
- PESTO PIEROGI** \$8
Fresh pasta stuffed with potato mash and seared in brown butter, tossed in pesto, and finished with balsamic glaze
- HOUSE SALAD** \$5
Heritage greens with fresh tomatoes, English cucumber, parmesan, red onion, and choice of house-made ranch or white balsamic Italian dressing

SIDES

- RISOTTO** \$5
Creamy risotto made with house chicken stock and parmigiana reggiano
- POTATO MASH** \$4
Our creamy Yukon gold mashed potatoes
- POLENTA** \$5
Made with house chicken stock and finished with mascarpone and aged parmesan
- ROASTED ASPARAGUS** \$4
Fresh asparagus, roasted with aged olive oil and fresh citrus zest
- BRUSSELS WITH BACON** \$5
Fresh Brussel sprouts roasted and sautéed with apple bacon
- HARICOT VERT** \$4
Sautéed French green beans
- BATTERED FRIES** \$4
Crispy battered russet fries
- HOUSE TORTILLA CHIPS** \$4
House-fried flour tortilla chips



SIGNATURE COCKTAILS

PLEASE ALLOW TIME FOR OUR CRAFT COCKTAILS. WE TAKE PRIDE IN EVERY DRINK WE PREPARE. THANK YOU!

NEW YORK SOUR

Makers Mark, Lemon Juice, Simple Syrup, Egg White, Wine Float. *House Favorite*

\$15

MERCURY

SelvaRey Coconut Rum, Giffard Pineapple liqueur, Lime juice, Simple Syrup, Topped with Soda

\$14

DEVIL WENT DOWN TO GEORGIA

Avion Silver Tequila, Giffard Peach Liqueur, Cayenne Pepper, Triple Sec, Lime Juice, Simple Syrup

\$15

SMOKE SIGNALS

Casamigos Mezcal Tequila, Giffard Crème de Violette Liqueur, Giffard Peach Liqueur, Grapefruit Juice, Brown Sugar Syrup, Lemon Juice, Egg White

\$18

BLUEBERRY HILL

Stellum Bourbon, Giffard Peach Liqueur, House-made Blueberry Syrup, Lime Juice, Fresh Basil

\$15

HONEY POT

Woodford Reserve Bourbon, Giffard Apricot Liqueur, House-made Honey Syrup, Lemon Juice, Lemon Pepper bitters

\$15

SUMMER BUZZ

Rocktown Vodka, Giffard Passion Fruit Liqueur, House-made Strawberry Syrup, Lime Juice, Topped with Soda and Lime Zest

\$14

TRIPLE CROWN

Our take on Classic Mint Julip. Woodford Bourbon, House-made Blackberry Mint Syrup, Lemon Juice, Simple Syrup, Egg White

\$15

EVERYTHING'S GREEN

Rocktown Vodka, Midori Melon Liqueur, Lime Juice, Simple Syrup, Muddled Fresh Basil, Cucumber, and Black Peppercorns

\$15

MIDSUMMER

Hendrix Gin, Giffard Lichi-li Liqueur, Giffard Ginger Liqueur, House-made Rosewater, House-made Lavender Syrup, Lemon Juice

\$16



DESSERTS

CHERRY GALETTE

House puff pastry, cherry compote with fresh citrus, raspberry coulis, fig glaze, amaretto mousse

\$11

DARK CHOCOLATE ESPRESSO MOUSSE

House-made dark chocolate mousse, mascarpone whipped cream, imported espresso, shaved chocolate, fresh berries, and fresh mint

\$8

BLUEBERRY LEMON CAKE

Layered Italian Crème cake with fresh blueberries and mixed berry compote

\$8



ASK YOUR SERVER ABOUT
OUR ROTATING CRAFT
BEER SELECTION

BOTTLED BEERS

BOULEVARD SPACE GAMPER

\$6

FOUNDER ALL DAY IPA

\$5

WILD LITTLE THING - HIBISCUS
SOUR

\$6

BUD LIGHT

\$4

BUDWEISER

\$4

COORS LIGHT

\$4

CORONA PREMIER

\$5

MICHELOB ULTRA

\$4

