

REVEL

SUPPER CLUB

MENU

DISHES WILL BE SERVED AS THEY ARE READY

Items are cooked to order, so please allow up to 30 minutes for your meal to be served.

PRE-SHOW (BREADS)

Jalapeno Cheddar Cornbread Bites* \$ 2.99

Zesty, cheesy cornbread bites with a kick of jalapeño, perfect for snacking or as a side dish.

Sweet Potato Bliss Rolls* \$ 2.99

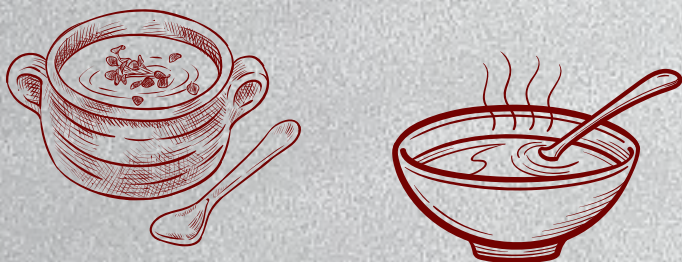
Fluffy, tender, sweet potato rolls with a delightful blend of sweetness and warmth, perfect for any meal or snack.



CURTAIN RAISER SOUPS

Creamy Crab & Shrimp Seafood Bisque* \$ 12.99

A rich and creamy seafood bisque, brimming with tender crab and shrimp, perfect for those seeking a decadent, flavorful escape.



GREENROOM SELECTIONS

Add Grilled Chicken +\$3.00 Shrimp +\$5.00 or Salmon +\$5.00

Celebrated Caesar Salad \$ 10.99

A bold and refreshing Caesar salad with romaine lettuce, croutons, and parmesan cheese. Perfect for customizing with your favorite protein, delivering a classic taste with a modern twist.

Indulgent Chopped Salad \$ 13.99

A vibrant and refreshing chopped salad with Romaine lettuce, cherry tomatoes, cucumbers, red onion, shredded carrots, kalamata olives, crumbled feta cheese, sunflower seeds, chopped almonds and sliced avocado that allows you to customize with your choice of protein, perfect for a satisfying and nutritious meal.



OPENING ACTS (APPETIZERS)

The Nautical Tower* (S) \$ 119.99

An indulgent, towering celebration of the sea featuring two succulent lobster tails (fried or grilled), six charbroiled oysters, and six black (colossal) tiger shrimp (fried or grilled), served with vibrant dipping sauces.

Fried Buffalo Cauliflower Bites (V) \$ 8.99

Crispy, flavorful cauliflower bites, tossed in spicy buffalo sauce, perfect for a vegetarian twist on a classic favorite.

Crispy Fried Okra* (V) \$ 8.99

Crispy fried okra served with a tangy, creamy buttermilk ranch dip.

Seaside Revelry Chargilled Oysters* (6) \$ 39.99

A flavorful coastal delight of grilled oysters stuffed with lobster, crab, and spinach.

Salmon Nuggets \$ 12.99

Succulent, bite-sized salmon chunks coated in a savory blend of spices, perfect for sharing and packed with flavor.

Black Tiger (Colossal) Coconut Shrimp* (6) \$ 19.99

Crispy, golden-brown colossal shrimp coated in coconut and served with a sweet and spicy Bang Bang sauce for an explosion of flavor!

Cajun Celebration Crab - Stuffed Mushrooms* (4) \$ 15.99

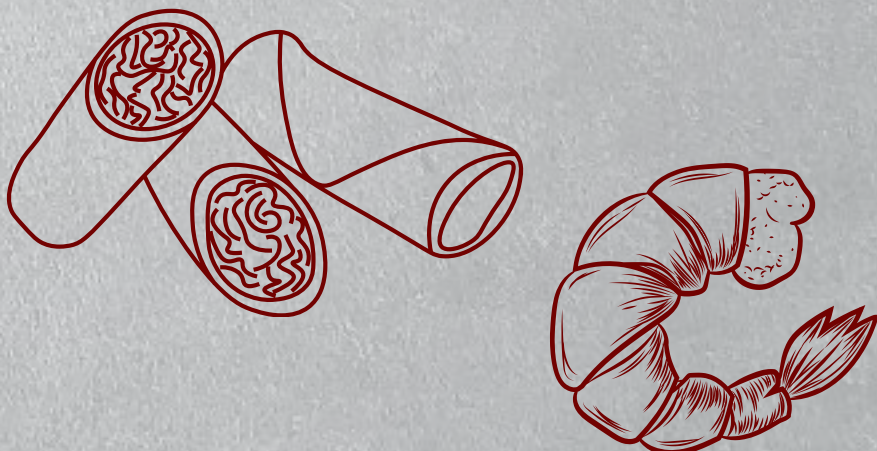
A zesty and indulgent bite of Creole-seasoned crab stuffed into savory mushroom caps, perfect for any celebration.

Buffalo Chicken Egg Rolls* (2) \$ 8.99

Crispy, golden egg rolls filled with spicy buffalo chicken, cool ranch, and a creamy blue cheese crumble – perfect for a zesty kick with every bite. Served with buffalo sauce.

Soul Rolls* (2) \$ 10.99

A delightful fusion of southern soul food wrapped in a crispy golden roll. Collard green, Candied yams and mac & cheese Served with Soul sauce.



(S) SHAREABLE / (V) VEGAN

REVEL SUPPER CLUB | 5403 S LAGRANGE RD, COUNTRYSIDE, IL 60525
708-639-4094 | WWW.REVELSUPPERCLUB.COM

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

INDIVIDUALS WITH CERTAIN UNDERLYING HEALTH CONDITIONS MAY BE AT HIGHER RISK AND SHOULD CONSULT THEIR PHYSICIAN OR PUBLIC HEALTH OFFICIAL FOR FURTHER INFORMATION.

WHILE CERTAIN ITEMS ON THIS MENU MAY BE GLUTEN-FREE, THE ITEMS ARE NOT PREPARED TO BE GLUTEN-FREE. PLEASE LET OUR STAFF KNOW OF ANY ALLERGIES IN ADVANCE.

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HEADLINERS (ENTREE)

Salmon Cheesesteak Sandwich* \$ 21.99

A mouthwatering fusion of tender salmon and classic cheesesteak flavors and provolone cheese to energize your palate. Served with Truffle Fries.

The Revelry Burger* \$ 15.99

A mouthwatering 8-ounce burger on a toasted Brioche bun, topped with remoulade sauce, that embodies the spirit of celebration with bold flavors. Topped with lettuce, pickle, tomato, and red onion. Served with Truffle fries.

Turkey Burger \$ 17.99

A delicious 8-ounce turkey burger on a toasted Brioche bun, topped with mayonnaise, lettuce, pickle, tomato, and red onion. Served with Truffle fries

Southern Bayou Shrimp Po’Boy* \$ 15.99

A crunchy, flavorful shrimp sandwich bursting with Creole seasoning, lettuce, and tangy remoulade sauce, perfect for an unforgettable bite of New Orleans. Served with Truffle fries.

Honey Jerk Whole Chicken Wings* (8) \$ 24.99

Spicy, smoky, and packed with Caribbean flavor, these wings deliver an irresistible punch that’s perfect for sharing. Served with your choice of (2) sides.

Southern Fried Whole Chicken Wings* (8) \$ 22.99

Crispy, juicy Southern fried chicken wings packed with flavor and perfect for any gathering. Served with your choice of (2) sides.

Cajun Carnival Pasta* \$ 19.99

A lively, spicy Cajun sauce with bell peppers, chicken, shrimp, and sausage pasta dish that brings bold flavors and a burst of energy to your plate.

Island Surf & Turf Mac & Cheese* \$ 25.99

A creamy mac and cheese dish elevated with spicy jerk chicken and succulent lobster, blending bold Caribbean flavors with classic comfort.

Southern Fried Catfish Fillet (2) \$ 23.99

Crispy catfish strips, seasoned to perfection, served with two soulful sides that bring a taste of home. Served with your choice of (2) sides.

Grilled Atlantic Salmon \$ 29.99

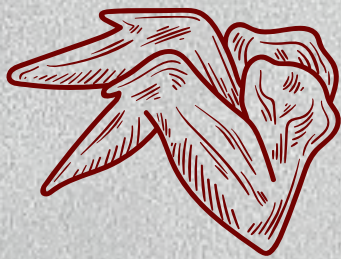
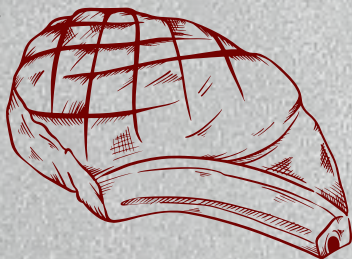
An energizing, grilled salmon filet with a perfect balance of smokiness and zest, ready to invigorate your palate. Served with your choice of (2) sides.

Royal Lamb Feast* (4) \$ 44.99

Succulent lamb chops seared to perfection, complemented by a refreshing mint yogurt sauce that bursts with fresh herbs.

16 oz Bone-in Ribeye Steak \$ 58.99

A bold and savory grilled Bone -In Ribeye, perfectly seared to lock in flavor, served with a garlic herb butter. Served with your choice of (2) sides.



SPOTLIGHT SIDEKICKS

Asparagus Delight \$8.99

Rejoice Collard Greens with Smoked Turkey \$8.99

Maple Bacon Brussels Sprouts Delight \$8.99

Green Elegance (Broccolini) \$8.99

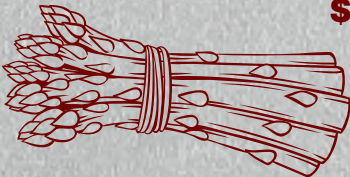
Sweet Velvet Yams \$8.99

Garlic Mashed Potatoes* \$8.99

Encore Mac & Cheese* \$8.99

Truffle Parmesan Fries \$8.99

Spice & Roll Jerk Fried Rice \$8.99



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THE ENCORE (DESSERTS)

Nothing Bundt Cake – Toffee* \$8.99

Chocolate Lava Cake* \$9.99

Key Lime Pie* \$8.99

Vanilla Bean Ice Cream* \$5.99



SAUCES

Bang Bang Sauce \$ 0.89

Blue Cheese Dressing* \$ 0.89

Buffalo Sauce \$ 0.89

Caesar Dressing* \$ 0.89

Horseradish \$ 0.89

Hot Sauce \$ 0.89

Ranch Dressing* \$ 0.89

Reumaluade Sauce* \$ 0.89

Ask Server For Additional Sauces

REVEL SIGNATURE COCKTAILS

The Grilled Peach \$16

A smoked peach, whiskey-infused cocktail with brown sugar rim.

Party of Two \$30

The perfect date night cocktail pair to start your evening. Cheers to a cognac and whiskey couple, charmingly built for your enjoyment.

After Hours \$16

A grapefruit twist on a classic cognac created sidecar.

Euphoria \$14

A refreshing vodka & dragon fruit flavored cocktail topped with fresh ginger beer.

Citrus Luxe \$16

A citrus-forward cocktail with a refined, floral twist.

Midnight Flame \$16

A fiery blend of Jalapeño Tequila, lime, and agave with a Tajín-rimmed glass for a bold and zesty kick.

The Revel \$16

A blackberry flavored margarita crafted specially for our devoted customers.

Spresso Soiree \$16

A tequila coffee-flavored cocktail with a Revel touch.

Cabaret Crush \$14

Chipotle pineapple and coconut rum the perfect balance of exotic flavors and a touch of spice.

