

First Plates

- Grilled Portabella Mushrooms**
Candied Shallots, Roasted Garlic
& Port Veal Essence 7

Maryland Jumbo Lump Crab Cakes
Fried Sweet Corn & Baby Greens with
Chardonnay Sauce 14

Sautéed Petite Maine Lobster Tails*
Lemon Tabasco Butter Sauce &
NOVI Whipped Potatoes 21

NOVI Steak Tartare*
Prepared Tableside for Two 32

Chilled Prawn 3.50 each
Cocktail Sauce & Remoulade
- Foie Gras Torchon* (Hudson Valley)**
Concord Grape Gelee, Cashew Butter,
Brioche Toast, Citrus Powder 21

Pork Belly
Barley Fried Rice, Korean BBQ 13

Half Dozen of Today's Raw Oysters* 14
Japanoise-Citrus Soy & Wasabi Caviar
add each .75

Tuna Tartare*
Ponzu, Wasabi Mayo, Avocado,
Fried Wonton 19

Soups & Salads

- Morel Mushroom Bisque**
A NOVI Specialty
Michigan & Minnesota Morels 7

Caesar Salad
Hearts of Romaine, Pasteurized Egg,
Parmesan & Zesty Garlic-Anchovy Dressing 6

NOVI House Salad
Assorted Greens, Tomatoes,
Chick Peas, Cucumber, Bermuda Onion,
Ricotta Salata & Choice of Dressing 5
- Crab & Brie Bisque**
Jumbo Lump Crab, Double Crème Brie,
Chives & Croutons 8

The Wedge
Iceberg Lettuce, Grape Tomatoes,
Cucumbers, Hard Cooked Egg &
Sun-Dried Tomato Bacon Spread on
Sourdough Crisp 5

Spinach & Bacon Salad
Maytag Bleu Cheese, Red Onion,
Pears & Warm Bacon Vinaigrette 7

Veal, Poultry & Vegetarian

Our Meat is the Finest Quality Available and Hand Cut to our Strict Specifications

- Duck Breast* (Culver Farms)**
Sweet Potato Bruleé, Roasted Beets,
Sarsaparilla Marshmallow,
Cashew Granola 29

Parisian Gnocchi
Wild Mushrooms, Shallots, Tomato Confit,
Baby Spinach, Butternut Squash, Balsamic,
Parmesan 18

Braised Short Ribs
Potato & White Cheddar Pierogi,
Horseradish 28
- Provimi Veal & Lobster Oscar***
Scallopini of Provimi Veal,
Maine Lobster, Roasted Asparagus
& Béarnaise 34

Roasted Free Range Chicken
Half Chicken, NOVI Whipped Potatoes,
Wild Mushroom Ragout 23

Kurobuta Pork Osso Bucco
Roasted Apples, Peeled Table Grapes,
NOVI Whipped Potato, Pistachio,
Crostini 26

*Can be cooked to order
*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
A 19% Gratuity Will Be Added To Parties of 6 or Larger

Steaks are Broiled in a Specially Designed Southbend Broiler at 1700 Degrees to Sear in Flavor
Steaks Served with Choice of Bearnaise*, Horseradish or Detroit Zip Sauces

“Steak Toppers”
Alaskan King Crab with Béarnaise 10*
Bleu Cheese Glaçage 5
Foie Gras Torchon 9*

Caramelized Onions 2
Portabellas with Shallot Madeira 5
Morel Mushroom Sauce 2

Filet Mignon*		24 Ounce Porterhouse*	
8 Ounce	37	Combination of Our Two Best	
10 Ounce	45	New York Strip & Filet Mignon	49
14 Ounce New York Strip*		Combinations For All Steaks	
The King of Steaks	43	Two 4oz. Lobster Tails *	24
20 Ounce Cowboy*		3/4 Lb. King Crab Legs	24
Bone in Ribeye	46	Seared Scallops*	19
<i>Rare - Cool, Red Center</i>	<i>Medium Rare - Warm, Red Center</i>	<i>Medium - Hot, Pink Center</i>	
<i>Medium Well - Light Pink Center</i>	<i>Well Done – Cooked Through</i>		

Signature*
Lamb Chops & 5oz Lobster Tail
with Potato Au Gratin, Roasted Bone Marrow Demi, Beets 45

Steak Au Poivre *
A House Specialty.. Our 14 Ounce New York Strip
Rubbed with Cracked Telicherry Black Pepper,
Pan Roasted with Martell Cognac & Porcini Mushrooms 46

NOVI Beef Wellington *
Tenderloin, Wild Mushroom Duxelle & Flaky Puff Pastry,
Port Wine Demi & Vegetable Bouquetière 32
(To Be Prepared Medium or Above)

Sensational Seafood

Seared Big Eye Tuna* Salad Nicoise, Tomato Confit, Rye Crouton 32	Grilled Atlantic Salmon Crab Crepinette, Crispy Prosciutto, Carrot Emulsion, Citrus Supremes 27
Pan Roasted Sea Scallops* Roasted Butternut Squash Risotto, Prosciutto, Black Truffle 30	Alaskan King Crab Legs 1 & 1/2 lbs. Drawn Butter & Lemon 49
Broiled Lobster Tail* Small - Two 4oz Tails 31 Large - Three 4oz Tails 41	Catch of the Day Ask your server for Today’s Selection

Live Maine Lobsters *
Ask Your Server Size Availability
Steamed or Broiled 22 Per lb.

NOVI Sides
Sides Serve at Least Two Guests

Creamed Spinach 7	Gorgonzola Au Gratin 9
Sautéed Asparagus 8	Roasted Garlic Whipped Potato 7
Steamed Broccoli “Trees” 6	The Biggest Idaho Potato 6
Sautéed Wild Mushrooms 7	NOVI Whipped Potatoes 6
Fried Brussels 8	French Fries 6
Roasted Sweet Potatoes 7	Mac & Cheese (Traffic Jam White Cheddar) 8
Black Truffled Risotto 14	(Add Lobster 6)

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