



sparkling

N/V	J.P. CHENET BLANC DE BLANC SW FRANCE	8	32
2015	MICHELE CHIARLO PIEMONTE	.11	44
N/V	AVISSI PROSECCO VENETO	14	/ SPLIT
N/V	MUMM NAPA	16	/ SPLIT
N/V	POMMERY BRUT CHAMPAGNE	24	/ SPLIT

white

dry whites

2014	JARDIN EN FLUERS SAUVIGNON BLANC LOIRE VALLEY	9	36
2014	JOVINO PINOT GRIS WILLAMETTE VALLEY	12	50
2015	BARONE FINI PINOT GRIGIO VALDIGE	.9	36
2012	MERRYVALE "STARMONT" CHARDONNAY NAPA	12	48
2015	LOUIS JADOT CHARDONNAY MACON VILLAGES	.11	44

fruity & fragrant whites

2015	CHATEAU GRAND TRAVERSE SEMI-DRY RIESLING MICHIGAN	.9	36
2014	SELBACH RIESLING SPÄTLESE MOSEL	12	48

red

smooth, mild reds

2013	BOUCHARD PÉRE & FILS PINOT NOIR BOURGOGNE	14	56
2014	TALBOTT "KALI HART" PINOT NOIR MONTEREY	14	56
2013	CECCHI CHIANTI CLASSICO TUSCANY	.11	44
2013	REVELRY MERLOT COLUMBIA VALLEY	.11	44
2014	DRY CREEK ZINFANDEL SONOMA	.11	44

rich, dry reds

2013	ANTIGAL "UNO" MALBEC MENDOZA	12	48
2012	D'ARENBURG "STUMP JUMP" SHIRAZ MCLAREN VALE	.11	44
2009	CHÂTEAU SAINTE BARBE BORDEAUX	12	48
2013	SEVEN FALLS CABERNET SAUVIGNON WAHLUKE SLOPE	.11	44
2014	CA'MOMI CABERNET SAUVIGNON NAPA	15	60
2014	MARTIN RAY NAPA	20	80

half bottles

2014	CERETTO MOSCATO PIEDMONT	28	(933)
N/V	VEUVE CLICQUOT "YELLOW LABEL" CHAMPAGNE	70	(921)
2014	SONOMA-CUTRER CHARDONNAY SONOMA COAST	24	(917)
2012	JOSEPH DROUHIN POUILLY-FUISSÉ BURGUNDY	37	(928)
2009	HENRI GOUGES NUITS ST. GEORGE BURGUNDY	70	(931)
2010	KENWOOD MERLOT SONOMA	26	(924)
2013	OPUS ONE NAPA	200	(914)
2012	TREFETHEN CABERNET SAUVIGNON NAPA	50	(912)
2013	ARGYLE PINOT NOIR RESERVE WILLAMETTE VALLEY	45	(935)
2012	CLOS DU VAL CABERNET NAPA	30	(935)



EXTENDED WINE LIST WITH FULL BOTTLES
AND SPIRITS ALSO AVAILABLE

NOVI CHOPHOUSE

appetizers

**JUMBO LUMP
CRAB CAKES** 15
SWEET CORN RELISH, CHIVE OIL,
CILANTRO CHIPOTLE AIOLI

**DUCK CONFIT
CROQUETTE** 12
TOMATO SRIRACHA JAM, DEMI-GLACE

FOIE GRAS CORN DOG 15
BACON ONION MUSTARD JAM,
RASPBERRY KETCHUP

CHILLED PRAWNS ^{VG} 9 EACH
HORSERADISH COCKTAIL SAUCE, REMOULADE

**MUSHROOM
IN A MUSHROOM** ^V 12
GOAT CHEESE, PORTABELLA, CARAMELIZED ONIONS,
RED PEPPER COULIS

**OYSTERS
ON THE HALF** ^{TG} 22 HALF DOZEN
SHALLOT MIGNONETTE

HOT LOBSTER 22
SAUTÉED LOBSTER TAIL, NOVI WHIPPED POTATOES,
TABASCO BEURRE BLANC, CRISPY SHALLOTS

STEAK TARTARE FOR TWO ^T 42
A STEAKHOUSE CLASSIC, MADE TABLESIDE

soups

**MOREL MUSHROOM
BISQUE** ^V 10
A NOVI CHOPHOUSE SPECIALTY

FRENCH ONION 9
CARAMELIZED ONION, GRUYERE CROSTINI

salads

THE WEDGE ^G 10
BIBB LETTUCE, BACON, CHOPPED EGG,
BLEU CHEESE, CHERRY TOMATOES,
PICKLED RED ONIONS

NOVI CAESAR ^G 9
BABY ROMAINE, SHAVED PARMESAN,
ZESTY GARLIC ANCHOVY DRESSING

SPINACH SALAD 10
PICKLED BEETS, ARUGULA, SPINACH,
FIG GOAT CHEESE, TOASTED WALNUTS,
MAPLE BACON VINAIGRETTE

side dishes

**ASPARAGUS
& BÉARNAISE** ^{VG} 8

**NOVI WHIPPED
POTATOES** ^{VG} 6

BABY CARROTS ^{VG} 8

**CREAMED
SPINACH** ^{VG} 10

**TRUFFLE
STEAK FRIES** ^{VG} 6

**SAUTÉED WILD
MUSHROOMS** ^{VG} 10

BROCCOLINI ^{VG} 10

**AU GRATIN
POTATOES** 8

BIG BAKED POTATO ^{VG} ... 7

**FRIED BRUSSELS
SPROUTS, BACON
& SRIRACHA HONEY** ^G .. 8

GREEN BEANS ^{VG} 8



V VEGETARIAN
G GLUTEN FREE

T COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED SHELLFISH, POULTRY, SEAFOOD, MEATS, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

steaks & chops

ALL STEAKS & CHOPS SERVED WITH A CHOICE OF HORSERADISH, BÉARNAISE, OR DETROIT ZIP

ALL STEAKS & CHOPS GARNISHED WITH A ROASTED TOMATO, GARLIC CLOVE, AND CIPOLLINI ONION

over the top

LAMB CHOP [°] 9	CARAMELIZED ONIONS ^{VG}5
5oz MAINE LOBSTER TAIL [°] 16	SMOKED BLEU CHEESE GRATIN [°]6
SEARED JUMBO SEA SCALLOP [°] 8	SAUTÉED MUSHROOMS ^{VG}6
JUMBO LUMP CRAB & BÉARNAISE [°] .. 12	

AU POIVRE STYLE PEPPERCORN CRUSTED, COGNAC CREAM SAUCE... 5

32oz WAGYU TOMAHAWK CHOP 28 DAY DRY AGED ^{TG} 100

8oz FILET MIGNON ^{TG} 39

10oz FILET MIGNON ^{TG} 49

14oz NEW YORK STRIP 28 DAY DRY AGED ^{TG} 50

20oz COWBOY STEAK 28 DAY DRY AGED ^{TG} 54

24oz PORTERHOUSE 28 DAY DRY AGED ^{TG} 59

COLORADO

LAMB RACK ^{TG} 46

CELERIAC & GREEN APPLE GRATIN,
GREEN BEANS, MINT LAMB DEMI-GLACE

CLASSIC

BEEF WELLINGTON ^T 45

VEGETABLE BOUQUETIÈRE, SAUCE PERIGOUX,
SERVED MEDIUM OR MORE

entrées

NOVI SIGNATURE ^T 62

8oz FILET, DEMI-GLACE, CRAB CORN BREAD
STUFFED HALF LOBSTER, BROCCOLINI,
CELERIAC & APPLE GRATIN

SEAFOOD FETTUCINE 34

HOUSEMADE PASTA, LOBSTER,
SHRIMP, LOBSTER CREAM SAUCE

BUTTERMILK-FRIED

AIRLINE CHICKEN BREAST 28

POTATO MEDLEY HASH, TOMATO SRIRACHA JAM,
BABY CARROTS

PAN-SEARED

SEA SCALLOPS 36

CELERY ROOT & BUTTERNUT SQUASH PURÉE,
BACON, BROCCOLINI, PICKLED CRANBERRIES

BROILED LOBSTER TAILS [°]

2 TAILS / 40 3 TAILS / 50
NOVI WHIPPED POTATOES, ASPARAGUS,
DRAWN BUTTER

BACON-WRAPPED

PORK TENDERLOIN ^{TG} 30

POTATO MEDLEY HASH, BRUSSELS SPROUTS,
PEPPER SLAW, CIDER HONEY

PEPPERED BOURBON

MAPLE-GLAZED SALMON ^T 30

POTATO MEDLEY HASH, CRANBERRY RELISH,
GREEN BEANS

BUTTERNUT

SQUASH RAVIOLI ^V 28

MANGO CHUTNEY CREAM SAUCE,
FRIED SAGE, TOASTED WALNUTS



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