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CHILLED PRAWNS € \$9 each.
HORSERADISH COCKTAIL SAUCE,
REMOULADE

BLACK TRUFFLE POLENTA CAKE v € \$8.
MUSHROOM RAGOUT, MOREL CREAM

JUMBO LUMP CRAB CAKES \$16.
YELLOW TOMATO COULIS,
RECOVERY PARK SPICY GREENS

 **LOBSTER CORN DOGS** \$21.
WHOLE GRAIN HONEY MUSTARD,
ASIAN SLAW

WAGYU CARPACCIO \$12.
BITTER MICRO SALAD,
BRIOCHE TOAST, MARCONA ALMONDS,
HONEY GOAT CHEESE

OYSTERS ON THE HALF € \$22 half dozen.
HORSERADISH COCKTAIL SAUCE,
SHALLOT MIGNONETTE, HOT SAUCE

CHARCUTERIE BOARD \$10.
CHEF'S CHOICE OF SALUMI & CURED MEATS,
SAUSAGE, PÂTÉ, MUSTARD, CHUTNEY,
PICKLED VEGETABLES, CRACKERS

 **CHOPHOUSE STEAK FLIGHT** T € \$74.
4oz FILET MIGNON 4oz DRY AGED PRIME NEW YORK STRIP
4oz WAGYU STRIP LOIN 4oz DRY AGED LAMB CHOP
NO SUBSTITUTIONS

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 **LOBSTER BISQUE** \$9.
BUTTER POACHED LOBSTER

MOREL BISQUE v € \$10.
CHIVES, CHOPPED MORELS

WEDGE SALAD € \$9.
PETITE ICEBURG, BACON LARDOONS,
CHOPPED EGG, BLUE CHEESE,
GRAPE TOMATOES, PICKLED RED ONION,
BLUE CHEESE DRESSING

NOVI CAESAR v € \$8.
HEARTS OF ROMAINE, SHAVED PARMESAN,
ZESTY GARLIC ANCHOVY DRESSING,
ROASTED TOMATO

ROASTED BEET & POTATO SALAD v € \$10.
RECOVERY PARK SPICY GREENS, HARD EGG,
SQUASH SEEDS HONEY CHEVRE CHEESE,
MUSTARD VINAIGRETTE

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NOVI SIGNATURE T € \$66.
6oz GRILLED WAGYU STRIPLOIN, 8oz LOBSTER TAIL,
LOBSTER WHIPPED POTATOES, TINY GREEN BEANS, DEMI-GLACE

STUFFED CHICKEN BREAST € \$33.
MASCARPONE, SUN DRIED TOMATO & SPINACH FILLING, GRILLED BROCCOLINI,
YUKON GOLD POTATOES "PARISIENNE", CHARRED TOMATOES, NATURAL JUS

SEARED DAY BOAT SCALLOPS \$33.
CREAMED CORN, SPINACH, NEW POTATOES, FRIED OYSTERS

SEARED ATLANTIC SALMON \$33.
FARRO, BLACK RICE, AUTUMN SQUASH, TOASTED PUMPKIN SEEDS,
PARSLEY COULIS

RICOTTA GNOCCHI v € \$29.
CARAMELIZED FENNEL, GRAPE TOMATO, TINY GREEN BEANS,
ROASTED BUTTERNUT SQUASH, SHIITAKE "BACON"

BROILED LOBSTER TAILS €
NOVI WHIPPED POTATOES, ASPARAGUS, DRAWN BUTTER
TWO TAILS \$43. THREE TAILS \$53.

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BRUSSELS SPROUTS, SRIRACHA HONEY v € \$7.

CREAMED CORN & MUSHROOMS v € \$12.

MUSHROOM & POTATO RAGOUT € \$9.

ASPARAGUS & BÉARNAISE € \$9.

CREAMED SPINACH v € \$9.

GRILLED BROCCOLINI v € \$8.

AU GRATIN POTATOES € \$9.

SALT CRUSTED BAKED POTATO v € \$7.

HAND CUT TRUFFLED STEAK FRIES v € \$7.

POTATO LYONNAISE € \$9.

 **NOVI WHIPPED POTATOES** € \$7.

 **LOBSTER WHIPPED POTATOES** € \$12.

HUNTER'S STYLE WILD MUSHROOMS v € \$10.

CHARRED BABY CARROT, BLACK GARLIC PESTO v € \$8.

ASIAN GLAZED TINY GREEN BEANS v € \$8.



PITTSBURGH
CHARRED WITH A COOL RED CENTER

RARE
COOL RED CENTER

MEDIUM RARE
WARM RED CENTER

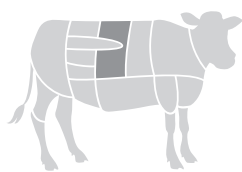
MEDIUM
ROSY PINK CENTER

MEDIUM WELL
SLIGHTLY PINK CENTER

WELL
BROWN CENTER

ALL STEAKS AND CHOPS SERVED WITH CHOICE OF NOVI ZIP, BÉARNAISE, HORSERADISH CREAM.

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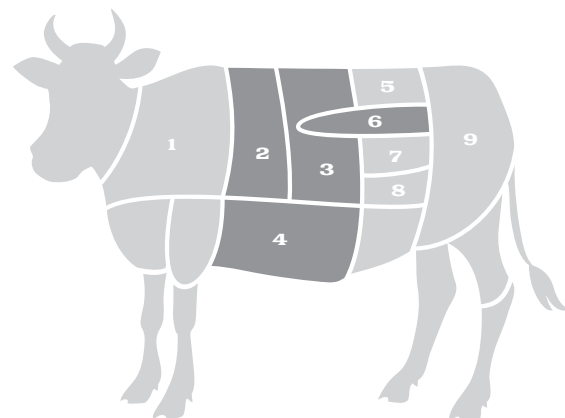


14oz VEAL PORTERHOUSE ^T € \$36.
FROM THE LOIN AREA OF THE CALF, THIS BONE-IN CUT FEATURES BOTH THE FILET AND THE STRIPLOIN

10oz VEAL CHOP ^T € \$39.
CUT FROM THE RIB SECTION, GIVING A RICHER TASTE THAN THE PORTERHOUSE

6 8oz FILET MIGNON ^T € \$39.
CENTER 'BARREL' CUT FROM THE TENDERLOIN. LEAN, TENDER, BUTTERY, OFTEN CONSIDERED THE FINEST STEAK

3 28oz USDA PRIME PORTERHOUSE ^T € \$88.
BONE-IN CUT, WITH BOTH THE FILET AND STRIPLOIN



6 14oz BONE-IN FRENCHED FILET MIGNON ^T € \$66.
THE FRENCHED BONE ADDS FLAVOR, DEPTH AND VISUAL APPEAL

2 32oz USDA PRIME TOMAHAWK ^T € \$100.
CUT FROM THE RIB SECTION, LONG BONE 'HANDLE', TENDER, WELL-MARBLED, FLAVORFUL, AND ENOUGH TO SHARE

4 10oz SKIRT STEAK ^T € \$36.
LONG, FLAT CUT OF BEEF FROM THE PLATE. PRIZED FOR FLAVOR OVER TENDERNESS

2 22oz USDA PRIME COWBOY STEAK ^T € \$75.
SMALLER BROTHER TO THE TOMAHAWK, CUT FROM THE RIB SECTION, BUTTERY FINISH

2 18oz COWGIRL RIBEYE STEAK ^T € \$49.
BONE IN RIBEYE FILET WITH THE FAT CAP AND KERNEL TRIMMED OFF



10oz DRY AGED COLORADO LAMB CHOPS ^T € \$46.
STRICTLY CORN AND GRAIN FED, MELLOW FLAVOR AND SWEET

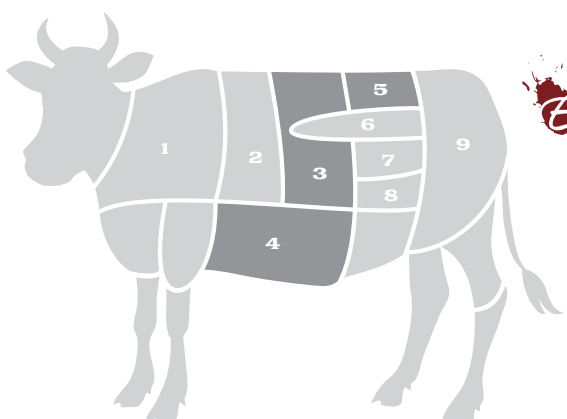


10oz KUROBUTA PORK CHOPS ^T € \$32.
A HERITAGE BREED, BLACK BERKSHIRE, RICHLY MARBLED AND INTENSELY FLAVORED

5 12oz WAGYU COULOTTE ^T € \$43.
LEAN, RIGHT ANGLE CUT FROM THE SIRLOIN CAP

3 6oz MASAMI WAGYU STRIPLOIN ^T € \$45.
GRADES AT A 10+ IN MARBLING, RICH IN FLAVOR AND TEXTURE

3 14oz USDA PRIME 21 DAY DRY AGED NEW YORK STRIP ^T € \$59.
THE CUT ALL STEAK LOVERS SEEK OUT. FROM THE LOIN AREA, HIGHLY MARBLED WITH A FIRM YET TENDER BITE



4 16oz "OSSO BUCO" FRENCHED SHORT RIBS \$42.
ITALIAN FOR "BONE WITH A HOLE", REFERRING TO THE CENTER OF THE CROSS-CUT BEEF SHANK

3 16oz KANSAS CITY 28 DAY DRY AGED STRIP STEAK ^T € \$46.
SIMILAR TO NEW YORK STRIP, WITH MORE INTENSE FLAVOR DUE TO EXTRA AGING AND BONE

4 9oz KOREAN STYLE SHORT RIBS ^T € \$38.
SLICED THIN BETWEEN THE RIBS, SEASONED, AND QUICKLY GRILLED

3 8oz MANHATTAN BONE-IN 21 DAY DRY AGED STRIP STEAK ^T € \$36.
PETIT CUT WITH HUGE FLAVOR FOR A LIGHTER APPETITE



8oz CERVENA VENISON CHOP ^T € \$38.
OPEN PASTURE FARM RAISED, ON A NATURAL BROWSE, QUICKLY HARVESTED AND PROCESSED DECREASING ANY "GAMINESS"



6oz CERVENA ELK CHOP ^T € \$38.
GREAT INTRODUCTION TO "GAME" MEATS, TENDER WITH A MELLOW BEEF FLAVOR AND SWEET FINISH

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FOIE GRAS AU TORCHON € \$12.

SMOKED BLUE CHEESE GRATIN € \$6.

CARAMELIZED ONIONS ^V € \$6.

LAMB CHOP € \$10.

SEARED CRAB CAKE \$8.

SAUTÉED MUSHROOMS ^V € \$10.

SEARED DAY BOAT SEA SCALLOP € \$8.

JUMBO LUMP CRAB & BÉARNAISE € \$12.

5oz MAINE LOBSTER TAIL € \$16.

HALF POUND KING CRAB LEGS € \$38.

^V VEGETARIAN ^T COOKED TO ORDER ^G GLUTEN FREE ^E EPICUREAN SPECIALTY

^U CONSUMING RAW OR UNDERCOOKED SHELLFISH, POULTRY, SEAFOOD, MEATS, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

^H HASHTAG YOUR INSTAGRAM POSTS #NOVICHOPHOUSE AND SEE THEM AT NOVICHOPHOUSE.COM

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