

1997 2017

A P P E T I Z E R S

TUNA TARTARE \$15.
JALAPEÑO, CILANTRO, RADISH,
STRAWBERRY HARISSA

**JUMBO LUMP
CRAB CAKES** \$16.
COMPRESSED MELON, MICRO SALAD,
JALAPEÑO VINAIGRETTE

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

 **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** € \$21 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** τ € \$74.
4oz FILET MIGNON 4oz DRY AGED PRIME NEW YORK STRIP
4oz WAGYU STRIP LOIN 4oz DRY AGED LAMB CHOP
NO SUBSTITUTIONS

S O U P S & S A L A D S

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

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

WEDGE SALAD € \$9.
PETITE ICEBERG, 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 € \$9.
SPICY GREEN & SPINACH, CANDIED PROSCIUTTO,
HONEY GOAT CHEESE, HARD EGG,
MUSTARD VINAIGRETTE

E N T R É E S

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

SEARED AHI TUNA τ \$38.
RICE CAKE, RED CABBAGE SLAW, YELLOW PEPPER & GINGER COULIS

SHRIMP & SCALLOPS € \$34.
TRUMPET ROYALE MUSHROOMS, SWEET PEA RISOTTO, CANDIED PROSCIUTTO

FRIED CHICKEN \$32.
BUTTERMILK GNOCCHI, SPINACH SALAD, TABASCO CREAM

PAN SEARED SEA BASS € \$37.
CARROT PUREE, CONFIT PEARL ONIONS, BRUSSELS SPROUTS, ROCKET SALAD

SMOKED TOFU STEAK € \$32.
SEARED RICE CAKE, SWEET SOY, TEMPURA KIMCHI,
CANDIED TRUMPET ROYALE MUSHROOMS

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

S I D E D I S H E S

**HAND CUT TRUFFLED
STEAK FRIES** v \$7.

**BRUSSELS SPROUTS,
SRIRACHA HONEY** v \$8.

**MUSHROOM
& POTATO RAGOUT** € \$9.

**ASPARAGUS
& BÉARNAISE** € \$9.

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

**GRILLED
BROCCOLINI** v € \$8.

**AU GRATIN
POTATOES** € \$10.

 **NOVI WHIPPED
POTATOES** € \$9.

 **LOBSTER WHIPPED
POTATOES** € \$12.

**SALT CRUSTED
BAKED POTATO** v € \$8.

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

**ASIAN GLAZED
TINY GREEN BEANS** v € \$8.

CREAMED CORN v \$11.

CREAMED SPINACH v \$9.

POTATO LYONNAISE € \$8.



PITTSBURGH
CHARRED WITH A COOL RED CENTER

RARE
COOL RED CENTER

MEDIUM RARE
WARM RED CENTER

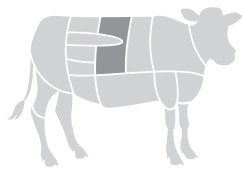
MEDIUM
ROSY PINK CENTER

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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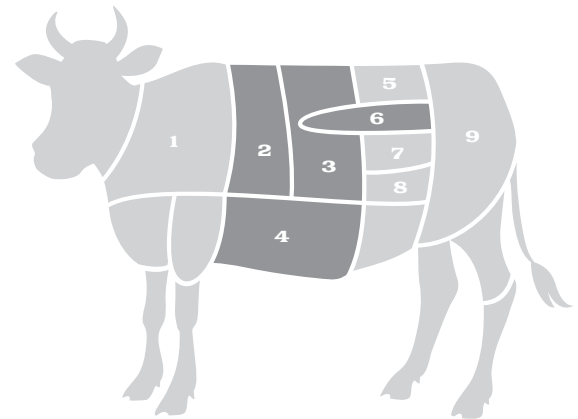


14oz VEAL PORTERHOUSE ^T € \$36.
FROM THE LOIN AREA OF THE CALF, THIS BONE-IN CUT FEATURES BOTH THE FILET AND THE STRIPLOIN

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

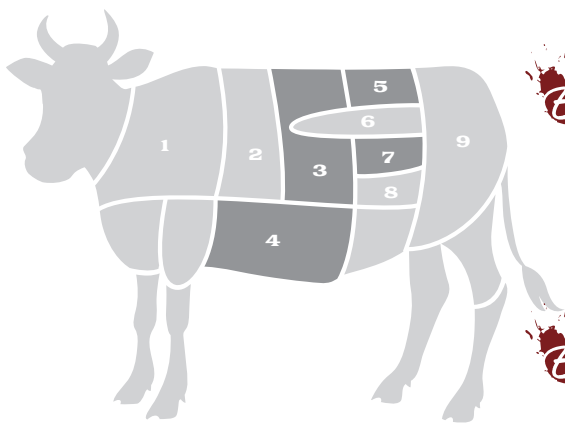


10oz KUROBUTA PORK CHOPS ^T € \$32.
A HERITAGE BREED, BLACK BERKSHIRE, RICHLY MARBLED AND INTENSELY FLAVORED

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

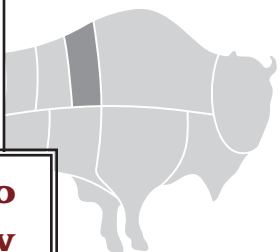


4 16oz "OSSO BUCO" FRENCHED SHORT RIBS \$41.
ITALIAN FOR "BONE WITH A HOLE", REFERRING TO THE CENTER OF THE CROSS-CUT BEEF SHANK

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

7 8oz "ZIMBA FARMS" TOP BUTT ^T € \$30.
CUT FROM THE TOP SIRLOIN, LEAN MEAT WITH RICH BEEF FLAVOR

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



9oz BISON HANGING TENDER ^T € \$38.
DELICATE TENDERNESS, LIGHTER FLAVOR, SLIGHT SWEETNESS



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

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SHRIMP SCAMPI \$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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