



## SALADS & SOUPS

### MUSHROOM VELOUTE

Mushroom soup topped with truffle chips.

### NOVO GREEN SALAD

Shaved vegetables, Gala apples on a bed of greens with Dijon mustard vinaigrette.

### SALAD NIÇOISE

Riviera style greens, olives, capers, anchovies, tomatoes, hard boiled eggs topped with seared Tuna and lemon garlic vinaigrette.

### CITRUS MARINATED SKIRT STEAK SALAD

Napa, red cabbage, romaine lettuce, carrots, cucumbers dressed with guava dressing.

---

## ENTREES

### ROASTED CHICKEN

Roasted chicken, fresh gravy, watercress, served with fries or vegetables.

### BEEF BOURGUIGNON

Braised beef short ribs, pearl onions, mushrooms, carrots, roasted garlic served with mashed potatoes.

### COQ AU VIN

Braised chicken in red wine, mushrooms, pearl onions, beef bacon, roasted marble potatoes.

### PAN SEARED ATLANTIC SALMON

Smashed fingerling potato salad, olives, capers, cornichons, scallions with creamy lemon vinaigrette.

### LOUP DE MER

Seared Branzino, curried couscous with avocado, grapefruit, crispy chickpeas, curry lemon sauce.

### RIGATONI BOLOGNESE

Bolognese sauce with ground beef, tomatoes, celery, carrots and oregano.

---

## SIDES

ROASTED BROCCOLINI

TRUFFLE FRENCH FRIES

CREAMED CORN

CREAMED SPINACH

GRILLED ASPARAGUS

HARICOT VERTS

## APPETIZERS

### WAGYU STEAK TARTARE

Chopped Filet Mignon, fresh shaved Urbani black truffles, house made chips.

### YELLOWFIN TUNA TARTARE

Avocado, yuzu soy sauce and crispy shallots.

### TARTE FLAMBÉE AUX

Thin flatbread topped with mushroom duxelles, mixed wild mushrooms, truffles and Arugula.

### NOVO TARTE FLAMBÉE

Thin Flatbread, heirloom tomato sauce, crispy artichokes, beef bacon, fresh herbs.

### MAHI MAHI TACOS

Grilled Mahi Mahi, red cabbage slaw, fresh herbs, pickled chilies on corn tortillas.

---

## STEAKS & CHOPS

PRIME TOMAHAWK 45oz

PRIME RIBEYE 16oz

FILET MIGNON 12oz

BONE-IN PRIME RIBEYE 22oz

NOVO RESERVE

CHATEAU AU POIVRE PEPPER CRUSTED  
12oz

---

## WEEK SPECIALS

### SUNDAY

Delmonico steak, Pearl onion, crispy shallot.

### MONDAY

BBQ Sandwich Smoked Brisket Bourbon, BBQ Glaze, Garlic Aioli, Crispy Onions.

### TUESDAY

Dover Sole Grenobloise, Sautéed Spinach, Steamed Yukon Gold Potatoes, Grenobloise sauce.

### WEDNESDAY

Novo 48oz Cote de Boeuf Flambé, Table Side Mash Potato, Wild Mushrooms, Peppercorn Sauce, To Share.

### THURSDAY

45 Day Dry-Aged Prime Ribeye.