RED WINES

RED DIAMOND MERLOT 2013 $45/$11
Medium-Bodied, Fruity. Washington, USA

KENWOOD CAB. SAUV. YULUPA $45/$11
Medium-Bodied, Rich Tannins. Sonoma County

BODEGA NORTON MALBEC $45/$11
Balanced Tannins and Long Finish. Argentina

VOTRE SANTE PINOT NOIR $55/$13
Well Balanced, Lenghty, Flavorful Finish. California, USA

WHITE WINES

QUINTA DE AZEVEDO $40/$10
Fresh, Well Balanced Vinho Verde. Portugal

BARONE FINI PINOT GRIGIO $45/$11
Fruity, Balanced Acidity. Veneto, Italy

RED DIAMOND CHARDONNAY $45/$11
Balanced. Washington, USA

DANCING BULL SAUV. BLANC $45/$11
Mineral Edge, Fruity, Crisp. California, USA

DOMAINE SEGUINOT PETIT CHABLIS $50/$12
Vanilla/Smoky Sweet Spices. Burgundy, France

ROSE WINES

BERINGER WHITE ZINFANDEL $45/$11
Festive, Floral. California, USA

DOMAINE BELLEVUE TOURAINE $45/$11
Full Bodied and Luscious, Fruity. Loire Valley, France

ROBERT MONDAVI MOSCATO D’ORO $28
Balanced, Refreshing. California, USA (375ML)

CHAMPAGNE & SPARKLING

MARQUIS DE LA TOUR $50/$12
Light, Crisp. Loire, France

MIONETTO GRAN CUVEE ROSE $55/$12
Balanced, Dry Finish. Veneto, Italy

NICOLAS FEUILLATTE BRUT $70/$17

NICOLAS FEUILLATTE ROSE $80/$19
**APPETIZERS & SALADS**

- **MARYLAND CRAB CAKE $14**
  - Orange, Grapefruit, Fennel Salad

- **CHILI CHICKEN BITES $8**
  - Spicy Chili, Toss with Red Tobiko Roe

- **SPICY RICOTTA MEATBALLS $12**
  - Fresh Ground Beef, Blended with Ricotta Cheese & Secret Blend of Spices, Sautéed in Spicy Marinara Sauce, and Served with Dipping Bread

- **SALMON CARPACCIO $15**
  - Watercress, Citrus Dressing
  - 190 Cal

- **LOBSTER ROLLS $17**
  - Sweet Maine Lobster, Sautéed in Chive Butter and Meyer Lemon, Stuffed in a Potato Roll

- **MODERN CAESAR $11**
  - Gem Lettuce, Herb Anchovy Dressing, Croutons
  - Add Chargrilled Chicken $3

- **FARMER’S MARKET BEET AND GOAT CHEESE SALAD $13**
  - Baby Salad Leaves, Maple Vinaigrette
  - 320 Cal

- **LOBSTER ROLLS $17**
  - Sweet Maine Lobster, Sautéed in Chive Butter and Meyer Lemon, Stuffed in a Potato Roll

- **SPICY OCTOPUS SALAD $14**
  - Enoki Mushroom, Celery Stalk, Mâche, Onion Sprouts, Mustard Greens, Ginger-Yuzu Dressing

- **FRENCH FRIES $7**
  - Add Truffle & Parmesan $3

- **SAUTEED BROCCOLI $8**
  - Orange-Sesame Sauce

- **GREEN BEANS $8**
  - Roasted Tomato, Garlic Chips

- **CARAMELIZED SHALLOT MASHED POTATOES $8**
  - Yukon Gold Potatoes, Crispy Shallot

- **BRAISED SHORT RIBS $25**
  - Slow-Braised in California Cabernet Sauvignon, Sharp Wiscons in Cheddar Risotto, Baby Carrots

- **ROASTED CHICKEN BREAST $24**
  - Green Beans and Onion Compote, Jalapeno Jack Cheese Polenta

- **HALLOUMI BURGER $15**
  - Red Pepper Hummus, Grilled Eggplant and Harissa Relish

- **MAINE LOBSTER MAC & CHEESE $16**
  - Mascarpone Cheese

- **SMOKED BRISKET SANDWICH $17**
  - Cuban Bread, Baby Arugula and Aioli

- **MARGHERITA PIZZA $14**
  - House Marinara Sauce, Buffalo Mozzarella, Roma Sliced Tomato, Basil

- **VEGETABLE STEW $14**
  - Herbed Couscous

- **SPINACH FETTUCCINI $17**
  - Corn and Basil

- **CALIFORNIA CABERNET BAKED BROOKLYN CHEESECAKE**
  - Stoned Strawberry

- **MANGO PASSION**
  - Dacquoise Biscuit, Mango and Passion Fruit Compote, White Chocolate Mousse, Passion Fruit Jelly

- **THIN APPLE TART**
  - Great Lake Cheddar Ice Cream

- **SELECTION OF ICE CREAM & SORBET**
  - Ask Your Server for Today’s Selection

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**MAIN COURSE**

- **52ND STREET BLACK ANGUS PRIME BURGER $17**
  - ½ Pound Black Angus Prime Beefsteak Burger, Butterhead Lettuce, Heritage Tomato
  - Add Aged Wisconsin Sharp Cheddar Cheese $2

- **ANGUS NY STRIP $34**
  - Hotel Butter, Fries

- **ATLANTIC SALMON $27**
  - Wilted Spinach, Diced Yukon Gold potato, Shallot and Dry Vermouth Sauce

- **CALIFORNIA CABERNET BRAISED SHORT RIBS $25**
  - Slow-Braised in California Cabernet Sauvignon, Sharp Wiscons in Cheddar Risotto, Baby Carrots

- **ROASTED CHICKEN BREAST $24**
  - Green Beans and Onion Compote, Jalapeno Jack Cheese Polenta

- **HALLOUMI BURGER $15**
  - Red Pepper Hummus, Grilled Eggplant and Harissa Relish

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  - House Marinara Sauce, Buffalo Mozzarella, Roma Sliced Tomato, Basil

- **VEGETABLE STEW $14**
  - Herbed Couscous

- **SPINACH FETTUCCINI $17**
  - Corn and Basil

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**SIDES**

- **FRENCH FRIES $7**
  - Add Truffle & Parmesan $3

- **SAUTEED BROCCOLI $8**
  - Orange-Sesame Sauce

- **GREEN BEANS $8**
  - Roasted Tomato, Garlic Chips

- **CARAMELIZED SHALLOT MASHED POTATOES $8**
  - Yukon Gold Potatoes, Crispy Shallot

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**DESSERT**

- **BAKED BROOKLYN CHEESECAKE**
  - Stoned Strawberry

- **MANGO PASSION**
  - Dacquoise Biscuit, Mango and Passion Fruit Compote, White Chocolate Mousse, Passion Fruit Jelly

- **THIN APPLE TART**
  - Great Lake Cheddar Ice Cream

- **SELECTION OF ICE CREAM & SORBET**
  - Ask Your Server for Today’s Selection

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**SUPERNOVA NOVOTEL NEW YORK TIMES SQUARE**