



EXPERT COCKTAILS AND BEAUTIFUL FOOD

RED WINES

	Btl/Gls
RED DIAMOND MERLOT 2013	\$45/\$11
<i>Medium-Bodied, Fruity. Washington, USA</i>	
KENWOOD CAB. SAUV. YULUPA	\$45/\$11
<i>Medium-Bodied, Rich Tannins. Sonoma County</i>	
BODEGA NORTON MALBEC	\$45/\$11
<i>Balanced Tannins and Long Finish. Argentina</i>	
VOTRE SANTE PINOT NOIR	\$55/\$13
<i>Well Balanced, Lengthy, Flavorful Finish. California, USA</i>	

WHITE WINES

	Btl/Gls
QUINTA DE AZEVEDO	\$40/\$10
<i>Fresh, Well Balanced Vinho Verde. Portugal</i>	
BARONE FINI PINOT GRIGIO	\$45/\$11
<i>Fruity, Balanced Acidity. Veneto, Italy</i>	
RED DIAMOND CHARDONNAY	\$45/\$11
<i>Balanced. Washington, USA</i>	
DANCING BULL SAUV. BLANC	\$45/\$11
<i>Mineral Edge, Fruity, Crisp. California, USA</i>	
DOMAINE SEGUINOT PETIT CHABLIS	\$50/\$12
<i>Vanilla/Smoky Sweet Spices. Burgundy, France</i>	

ROSE WINES

	Btl/Gls
BERINGER WHITE ZINFANDEL	\$45/\$11
<i>Festive, Floral. California, USA</i>	
DOMAINE BELLEVUE TOURAINE	\$45/\$11
<i>Full Bodied and Luscious, Fruity. Loire Valley, France</i>	
ROBERT MONDAVI MOSCATO D'ORO	\$28
<i>Balanced, Refreshing. California, USA (375ML)</i>	

CHAMPAGNE & SPARKLING

	Btl/Gls
MARQUIS DE LA TOUR	\$50/\$12
<i>Light, Crisp. Loire, France</i>	
MIONETTO GRAN CUVEE ROSE	\$55/\$12
<i>Balanced, Dry Finish. Veneto, Italy</i>	
NICOLAS FEUILLATTE BRUT	\$70/\$17
NICOLAS FEUILLATTE ROSE	\$80/\$19

CLASSICS MAIN COURSE FAVORITE SIDES APPETIZERS & SALADS DESSERT

NOVOTEL NYC WINE MENU MAIN COURSE SIDES CLASSICS NYC APPETIZERS & SALADS CLASSICS

SUPERNOVA NOVOTEL NEW YORK TIMES SQUARE MAIN COURSE FAVORITE

NY TIMES SQUARE

1.5% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS



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 GF

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 GF

RED KURI SQUASH SOUP \$10

Heirloom Kuri Squash, Diced Apples,
Brussels Sprouts and Pumpkin Seed Oil

SPICY OCTOPUS SALAD \$14

Enoki Mushroom, Celery Stalk,
Mâche, Onion Sprouts,
Mustard Greens,
Ginger-Yuzu Dressing

GF

FAVORITE

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 PRIME NY STRIP \$34

Hotel Butter, Fries

ATLANTIC SALMON \$27

Wilted Spinach,
Diced Yukon Gold potato,
Shallot and Dry Vermouth Sauce

MAIN COURSE

CALIFORNIA CABERNET BRAISED SHORT RIBS \$25

Slow-Braised in
California Cabernet Sauvignon,
Sharp Wisconsin 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 FETTUCHINI \$17

Corn and Basil

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

DESSERT

BAKED BROOKLYN CHEESECAKE

Stoned Strawberry

THIN APPLE TART

Great Lake Cheddar Ice Cream

GLUTEN FREE CHOCOLATE FONDANT

Semi-Baked, Melting Heart,
Gluten and Dairy Free

MANGO PASSION

Dacquoise Biscuit,
Mango and Passion Fruit Compote,
White Chocolate Mousse, Passion Fruit Jelly

SELECTION OF ICE CREAM & SORBET

Ask Your Server for Today's Selection